



LITHUANIAN
GASTRONOMY
FORUM

PROGRAMME / 2019



9:30-10:00	REGISTRATION	
10:00-10:15	<p>Welcome speech Dr. Žygimantas Mauricas Remigijus Šimašius Evalda Šiškauskienė Liutauras Čeprackas</p>	<p>Senior economist “Luminor” Bank / Forum moderator Mayor of Vilnius President of Lithuanian Association of Hotels and Restaurants Chef / Owner / Restaurants “Gastronomika” / “Meat SteakHouse” / “Ramenas & pagaliukai” / Founder of “Liutauras Čeprackas Culinary Academy”</p>
10:20-10:35	<p>Anthony Genovese / Italy /</p>	<p>Chef presentation Chef / Restaurant “Il Pagliaccio” / ** MICHELIN Guide 2019 / www.ristoranteilpagliaccio.com</p>
10:40-11:00	<p>Adrian Cummins / Ireland /</p>	<p>“Ireland’s journey as one of Europe’s Leading Food Destinations” Chief Executive Restaurants Association of Ireland</p>
11:05-11:25	<p>Daniel Adam / Poland /</p>	<p>“Global foodservice in Baltics through the eyes of a distributor” Development manager for Baltics “Sanitex”</p>
11:30-11:50	<p>Beatriz Nalda / Spain /</p>	<p>“Le Cordon Bleu methodology” Admissions & Sales Coordinator / Le Cordon Bleu Madrid</p>
11:55-12:15	<p>Sandra Carvao / Spain /</p>	<p>“Gastronomy Tourism, placing your destination in the gastronomy map” Chief / Market Intelligence and Competitiveness / UN World Tourism Organisation</p>
12:15-12:30	<p>Inga Romanovskienė / Lithuania /</p>	<p>“Discover the Flavours of Vilnius” The Director of “GO Vilnius”</p>
12:30-14:00	LUNCH BREAK	
14:00-14:30	<p>Prof. Dr. Rimvydas Laužikas / Lithuania /</p>	<p>“More than dishes: Lithuanian historical gastronomy identity” Vilnius University Faculty of Communication professor / Historical gastronomy expert</p>
14:35-14:50	<p>Masafumi Hamano / France /</p>	<p>Chef presentation Chef / Restaurant “Au 14 Février” / ** MICHELIN Guide 2019 / www.sa-au14fevrier.com</p>
14:55-15:15	<p>Vytautas Kratulis / Lithuania /</p>	<p>“Why many of you don’t want to win with good coffee at the restaurant?” “Huracan Coffee” founder and owner.</p>
15:20-15:35	<p>Daniel Lopez / Spain /</p>	<p>Chef presentation Chef / Restaurant “Kokotxa” / * MICHELIN Guide 2019 / www.restaurantekokotxa.com</p>
15:40-16:00	<p>Dalius Morkvėnas / Lithuania /</p>	<p>“Gastronomy tourism – can Lithuania become the most desired destination direction in the region” General Manager / National Tourism Development Agency Lithuania Travel</p>

9:30-10:00	REGISTRATION	
	<p>Jogaila Morkūnas</p>	<p>Creative director at Events management agency "Pirmoji kava" / Forum moderator</p>
10:00-10:30	<p>Fernando Mora MW / Spain /</p>	<p>"Worldwide wine trends – "Garnacha" Renaissance" Master of WINE / The Institute of Master of Wine / CEO / Winemaker</p>
10:35-10:55	<p>Česlovas Žemaitis / Lithuania /</p>	<p>"Lithuanian wild fish path-route" Chef / Owner / Restaurants "Šturmu švyturys" Vilnius / Šturmai / No. 6 / 30 Best Restaurants in Lithuania 2019</p>
11:00-11:20	<p>Giedrius Drukteinis / Lithuania /</p>	<p>"Does chef-celebrity endorsements can impact restaurant success?" Etiquette expert / journalist / writer / Elegancija.eu founder</p>
11:25-11:40	<p>Andrea Aprea / Italy /</p>	<p>Chef presentation Chef / Restaurant "VUN" / ** MICHELIN Guide 2019 / www.ristorante-vun.it</p>
11:45-12:05	<p>Martynas Pravilonis / Lithuania /</p>	<p>"Sommelier role in the restaurant nowadays: from wine presentation to marketing" 4th Sommelier of the World 2019 / Sommelier at "Grand Hotel Kempinski Vilnius"</p>
12:10-12:30	<p>Arūnas Starkus / Lithuania /</p>	<p>"Wine consumption restriction policy successes and failures in years 2017 – 2019" Co-founder at "Vyno klubas" / Former president of Lithuanian sommelier association president / Executive editor "Vyno žurnalas"</p>
12:30-14:00	LUNCH BREAK	
14:00-14:30	<p>Virginia Anne Newton / Denmark /</p>	<p>"What It Means to Achieve & Maintain 3 Michelin Stars" Director of Media Relations & Special Events / Restaurant "Geranium" / *** MICHELIN Guide 2019 / The Words best 50 restaurants 2019 No. 5 / www.geranium.dk</p>
14:35-14:50	<p>Ryohei Hieda / Taiwan /</p>	<p>Chef presentation Chef / Restaurant "Shoun RyuGin" / ** MICHELIN Guide 2019 / Asia's best 50 restaurants Nr. 31 / www.nihonryori-ryugin.com.tw/en/restaurant.aspx</p>
14:55-15:15	<p>Jacques Bally / France /</p>	<p>"From restaurant to product excellence, the Gault&Millau new world signature" President of Gault&Millau</p>
15:20-15:50	<p>Prof. Dr. Rimvydas Laužikas</p>	<p>"From wild borscht to chia: Lithuanian historical cuisine ingredients" Vilnius University Faculty of Communication professor / Historical gastronomy expert</p>
15:55-16:10	<p>Oriol Castro / Spain /</p>	<p>Chef presentation Chef / Restaurant "Disfrutar" / ** MICHELIN Guide 2019 / The Words best 50 restaurants 2019 Nr. 9 / www.disfrutarbarcelona.com</p>
16:15-16:40	<p>Liutauras Čepreckas / Lithuania /</p>	<p>"Multiculturalism is a unique feature of our gastronomy" Chef / Owner/ Restaurants "Gastronomika" / "Meat SteakHouse" / "Ramenas & pagaliukai" / Founder of "Liutauras Čepreckas Culinary Academy"</p>
16:40-17:00	<p>Discussion</p>	<p>Moderator - Jogaila Morkūnas - Creative director at Events management agency "Pirmoji kava" / Forum moderator</p>

CHEFS DEMONSTRATIONS / October 15th **1.1** hall

10:00-10:40	Diego Muñoz / Spain /	Chef Instructor / Spanish Cuisine Chef / Le Cordon Bleu Madrid
11:00-11:40	Masafumi Hamano / France /	Chef / Restaurant "Au 14 Février" / ** MICHELIN Guide 2019 / www.sa-au14fevrier.com
12:00-12:40	Martynas Meidus / Lithuania /	Chef / Restaurant "Vila Komoda" / No. 5 / 30 Best Restaurants in Lithuania 2019
13:00-13:40	Daniel Lopez / Spain /	Chef / Restaurant "Kokotxa" / * MICHELIN Guide 2019 / www.restaurantekokotxa.com/en/home/
14:00-14:40	Vytas Samavičius / Lithuania /	Chef / Restaurants "Monai"/ MomoGrill" / No. 3 / 30 Best Restaurants in Lithuania 2019
15:00-15:40	Anthony Genovese / Italy /	Chef / Restaurant "Il Pagliaccio" / ** MICHELIN Guide 2019 / www.ristoranteilpagliaccio.com/

CHEFS DEMONSTRATIONS / October 16th **1.1** hall

10:00-10:40	Diego Muñoz / Spain /	Chef Instructor / Spanish Cuisine Chef / Le Cordon Bleu Madrid
11:00-11:40	Ryohei Hieda / Taiwan /	Chef / Restaurant "Shoun RyuGin" / ** MICHELIN Guide 2019 / Asia's best 50 restaurants Nr. 31 / www.nihonryori-ryugin.com.tw/en/restaurant.aspx
12:00-12:40	Martynas Praškevičius / Lithuania /	Chef / Restaurant "Džiaugsmas" / No. 1 / 30 Best Restaurants in Lithuania 2019
13:00-13:40	Oriol Castro / Spain /	Chef / Restaurant "Disfrutar" / ** MICHELIN Guide 2019 / The Worlds best 50 restaurants 2019 Nr. 9 / www.disfrutarbarcelona.com
14:00-14:40	Matas Paulinas / Lithuania /	Chef / Restaurant "Nineteen18" / No. 2 / 30 Best Restaurants in Lithuania 2019
15:00-15:40	Andrea Aprea / Italy /	Chef / Restaurant "VUN" / ** MICHELIN Guide 2019 / www.ristorante-vun.it/en/

