

CLASS SCHEDULE	30TH MAY MONDAY		CLASS SCHEDULE	31ST MAY TUESDAY		CLASS SCHEDULE	1ST JUNE WEDNESDAY		CLASS SCHEDULE	2ND JUNE THURSDAY	
	TOPIC & CHEF	PRESENTED BY		TOPIC & CHEF	PRESENTED BY		TOPIC & CHEF	PRESENTED BY		TOPIC & CHEF	PRESENTED BY
11:00	CHEF SABEEN FAREED EXPÉRIENCE GIANDUJA - AVANTE GARDE SELECTION - PRESENTING A UNIQUE TRAVEL CAKE / GÂTERAU DE VOYAGE		10:15	IFFCO OLIVE OIL 101		10:15	IFFCO WHIPPING CREAM: STRUCTURE AND PERFORMANCE		11:00	SALLY HANDOKO CAROLINE ROSE PASTRY	
12:00	CHEF MICHAEL KITTS PLANT BASED, A NEW PERCEPTION QUESADILLA WITH A DIFFERENCE		11:00	CHEF CHRISTIANE S. TRILCK ETON MESS 2.1 - A CLASSIC ENGLISH DESSERT IN A MODERN WAY		11:00	CHEF MICHELLE TREDoux BARLEY RISOTTO STUFFED PORTOBELLO MUSHROOM		12:00	CHEF MATILDE MONFREDINI CARAMEL KAHWA SAINT HONORE - SAFFRON CHIBOUST, IN PATE A CHOUX, WITH CARDAMOM COFFEE CARAMEL CENTER	
13:00	CHRISTIAN BIESBROUCK CANAPE WITH TUNA CERVICHE		12:00	CHEF BADIYA HEALTHY OPTION BISCUITS & COOKIES - TAHENA WITH MOLASSES COOKIES		12:00	CHEF CHRISTIANE S. TRILCK PARIS BREST - A FRENCH CLASSIC DESSERT		13:00	CHEF CHRISTIANE S. TRILCK MIXED BERRY SABLE BRETON	
14:00	CHEF SERGIO FREITAS CURED BEETROOT GRAVLAX ACCOMPANIED WITH A TRADITIONAL SOUTH AFRICAN PICKLED NILE PERCH SET ON A MICRO GREEN SALAD		13:00	ROEL BRINKMAN REGENERATIVE RESTAURANTS: FALLACY OR REALITY?		13:00	CHEF BADIYA HEALTHY OPTION BISCUITS & COOKIES - BISCUIT WITH ZAITAR		14:00	CHEF BADIYA HEALTHY OPTION BISCUITS & COOKIES - CARROT COOKIES	
15:00	CHEF CHRISTIANE S. TRILCK CHOCOLATE TRUFFLES		14:00	SALLY HANDOKO PORTUGESE CUSTARD TART		14:00	CHEF ROUH ABDOU-ZAHR EGGPLANT KRAFTA FATTEH - ROASTED EGGPLANT SET ON A LAYER OF CRISPY PITA BREAD WITH KRAFTA BALLS, DRIZZLED WITH A TAHINI YOGURT MIX AND TOPPED WITH POMEGRANATE SEEDS, NUTS, AND MICRO HERBS		15:00	SARAH BERLANGER COCKTAIL 'O' THE RISE OF NON-ALCOHOLIC BEVERAGES	
16:00	CHEF BADIYA HEALTHY OPTION BISCUITS & COOKIES - GLUTEN FREE COOKIES		15:00	CHEF NABIL BAKOUSS PLANT BASED CHEESE ALTERNATIVE - PRESENTING AN INTERESTING MEDLEY OF COMBINATION WITH THE POWER OF SEED		15:00	CHRISTIAN BIESBROUCK FETTUCINE WITH BASIL AND PESTO		16:00	CHEF SHIV NEGI GALOUTI KEBAB - VELVETY GALAOUTI CAKE ON MAIZE TORTILLA	
			16:00	CHEF FRANCISCO ARAYA SOUS-VIDE APPLIED ON VEGETABLES		16:00	DAVID BUTTERTON THE FUNDAMENTALS OF MARKETING IN THE HOSPITALITY INDUSTRY				