

FINEFOODLIVE! THEATRE

MONDAY 26 JUNE

11.00 - 12.00

CASH IN ON
CANAPÉS



Stephanie Moon,
All Things Food

Stephanie Moon is chef consultant to a variety of food providers across the North of England. From 'quick fix' consultancy days to long term investments in food services, Stephanie knows her trade. Today she will be cooking up canapés and small plate ideas and taking a fresh new look at how to use up your leftovers and make money.

13.00 - 14.00

SHAKE UP
YOUR SPIRITS:
cocktail tasting &
merchandising



Chris Yandell,
mixologist Rocktails

As craft spirit sales continue to soar, so does the scope for retailers to cross-sell premium gins, vodkas and more with a host of mixers, high-end snacks and cocktail ingredients. We've asked ace mixologist Chris Yandell of booze-free blend maker Rocktails to mix up a menu of cocktail ideas using spirits and ingredients 'foraged' from Harrogate exhibitors. Come and taste Chris's creations and get fresh inspiration for your own spirits fixture.

14.30 - 15.30

FEED THE DRAGON



John Farrand, Guild
of Fine Food

An annual highlight of Harrogate Fine Food Show, Feed the Dragon pits the bravest of our exhibitors against a Dragon's Den-style panel of top food buyers. Monday's dragons include Nigel Barden, Stephanie Moon and buyers from Fodder farm shop and Selfridges London. Are you in – or out?

TUESDAY 27 JUNE

11.00 - 11.30

STORE DESIGN
INSPIRATIONS



Paul Chamberlain,
ACS

Want to know the latest thinking in food store design and merchandising in the UK and around the world? Join Paul Chamberlain, commercial director of small shops association ACS, for a whistlestop visual tour of recent innovations in shop design and layout. Find out what the big store chains are up to in visual merchandising, and how they're blending retail and foodservice to meet the needs of a new generation of shoppers.

11.30 - 12.00

SEASONAL
MERCHANDISING
MAGIC



Jilly Sitch,
Guild of Fine Food

Following Paul Chamberlain's macro view of global store design thinking, the Guild of Fine Food's retail display guru Jilly Sitch gets micro with her demonstration of great seasonal display ideas that go a step beyond the usual Halloween pumpkins and Christmas baubles. Watch as Jilly creates three great-looking merchandising set-pieces to suit shops of any size.

12.30 - 1.30

FLATTER YOUR
PLATTERS: cheese &
charcuterie tasting



Nigel Barden.
BBC Food & drink
presenter

Cheese and charcuterie platters are a mainstay of menus in delicafés, restaurants, pubs and bars – but how much thought goes into selecting the ideal combos? We've asked some of the UK's top charcuterie suppliers to suggest the perfect cheeses to complement their cured meats – and you can try them all in this informal tasting session hosted by BBC Radio 2's Nigel Barden.

14.00 - 15.00

FEED THE DRAGON



Nigel Barden.
BBC Food & drink
presenter

Join us for the second of our popular Dragon's Den-style sessions, as more brave exhibitors pitch their products to a hard-bitten team of top food buyers. Dragons today include buyers from Fenwicks Foodhall, Keelham Farm Shop and Weetons.

HARROGATE
fine food
show 2017

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