

FINEFOODLIVE! THEATRE

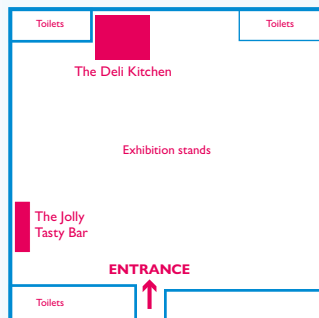
SUNDAY 10 MARCH

Time	Session	Host		Location
1130-1230	MEET THE GREAT TASTE PRODUCER	Nigel Barden , food & drink broadcaster	Learn how to cook up a feast with award-winning foods from Fine Food Show North, with Nigel Barden and a bevy of Great Taste producers.	 The Deli Kitchen
1245-1330	FORAGE THE SHOW	Nigel Barden , food & drink broadcaster	Discover Nigel's personal pick of innovative ingredients and inspirational new brands as he leads you on an exclusive 'foraging tour' of the show.	 Meet in the Jolly Tasty Bar
1300-1400	CUT & DRIED	Dhruv Baker , Tempus Foods	BBC MasterChef champion and award-winning charcutier Dhruv Baker dishes up recipes inspired by the best in British and Continental-style cured meats.	 The Deli Kitchen
1400-1500	NUTS & BOLTS	Alec Paterson , Taste Distribution	Your chance to sample the Great Taste 2018 Supreme Champion – Mount Mayon pili nuts – and hear 17 reasons why you should stock this little volcanic tree nut. Includes Q&A with the Mount Mayon team.	 The Jolly Tasty Bar
1430-1530	FEED THE DRAGON ONE	John Farrand , Guild of Fine Food	The first of this year's Dragons' Den-style sessions. Watch as four brave exhibitors line up to pitch their products to a hardened panel of leading food buyers.	 The Deli Kitchen

MONDAY 11 MARCH

1130-1230	CURDS & COFFEE	Andy Swinscoe of The Courtyard Dairy & Damian Blackburn of Dark Woods Coffee	Entire books have been written about cheese and wine matching – but what about cheeses to pair with that after-dinner coffee? Let cheesemonger Andy Swinscoe and coffee guru Damian Blackburn be your guides.	 The Deli Kitchen
1245-1330	FORAGE THE SHOW	Nigel Barden , food & drink broadcaster	A second tour of the show with Nigel Barden to discover his top picks of 2019 and meet the producers behind these innovative ingredients and brands.	 Meet in the Jolly Tasty Bar
1300-1400	CHAMPION PLATES	Kenny Tutt , BBC MasterChef Champion 2018	Small plates are all the rage. Kenny joins the Deli Kitchen to showcase his award-winning chef skills with plates based on deli-counter ingredients.	 The Deli Kitchen
1400-1500	CHEESE WIRE	Patrick McGuigan & Jilly Sitch , School of Fine Food	Join this dynamic duo from the School of Fine Food and discover cheese pairings that you'll rush to share with your customers.	 The Jolly Tasty Bar
1430-1530	FEED THE DRAGON TWO	Nigel Barden , food & drink broadcaster	Gain insights into how big-name retailers approach product selection and pricing as four more exhibitors pitch to a panel of hard-nosed buyers.	 The Deli Kitchen

FINE FOOD SHOW NORTH 2019
10-11 MARCH



MEDIA PARTNER

Fine Food Digest



FINE FOOD

gff.co.uk/ffsn



@guildoffinefood #finefoodnorth