

## SUNDAY 8 MARCH

Time	Session	Host			Venue
1130-1230	MEET THE GREAT TASTE PRODUCER	<b>Nigel Barden</b> Food & drink broadcaster		Learn how to cook up a storm with award-winning producers from Fine Food Show North. Showcasing their Great Taste winners, they'll talk you through how to use them and what to pair them with.	The Deli Kitchen
1245-1330	WORLD CHAMPION CHEESE TASTING	<b>Jilly Sitch</b> School of Fine Food		Don't miss out on the opportunity to taste the World Champion cheese that only a handful of UK retailers are lucky enough to stock – Rogue River Blue from Oregon, USA.	The Jolly Tasty
1300-1400	BEST OF THE BRUNCH	<b>Stephanie Moon</b> Chef consultant from All Things Food		Yorkshire chef consultant, Stephanie Moon, from All Things Food will take over The Deli Kitchen to explore innovative ideas for the biggest upselling meal of the year... Brunch!	The Deli Kitchen
1400-1500	FORAGE THE SHOW	<b>Nigel Barden</b> Food & drink broadcaster		Join Nigel as he leads the first of his exclusive 'foraging tours' of this year's show. He'll be highlighting his top picks of the newest ingredients and stand-out brands that will keep your customers coming back for more.	The Jolly Tasty
1430-1530	FEED THE DRAGON	<b>John Farrand</b> Guild of Fine Food		Watch and learn as four brave exhibitors line up to pitch their product to a panel of retail experts and top food buyers, in the first of this year's Dragons' Den-style sessions.	The Deli Kitchen

## MONDAY 9 MARCH

1100-1200	FOOD THAT'S GOOD FOR PEOPLE AND THE PLANET	<b>Julie Cleijne</b> Sustainable Kitchen		Improve your understanding and taste-test a selection of ground-breaking and delicious new foods with the team from Sustainable Kitchen, who will help you to navigate industry trends and the products you should consider adding to your shelves & menus in 2020.	The Deli Kitchen
1230-1330	FORAGE THE SHOW	<b>Nigel Barden</b> Food & drink broadcaster		Meet the maker and learn the story behind the Great Taste stars as Nigel Barden guides you around his top picks for 2020. Inspire your customers with the latest trends and most innovative ingredients.	The Jolly Tasty
1230-1330	HOTSPOT LANCASHIRE	<b>Chris Bury</b> Head Chef and Taste Lancashire Ambassador		The Cartford Inn head chef and Lancashire lad Chris Bury will turn up the heat in The Deli Kitchen, showcasing products from across the Pennines and demonstrating how producers from the north west are amongst the best.	The Deli Kitchen
1400-1500	CHEESE WIRE	<b>Patrick McGuigan</b> School of Fine Food		Taste your way through an array of original cheese pairings with Patrick McGuigan from the School of Fine Food, including your chance to try the World Champion, Rogue River Blue from Oregon, USA.	The Jolly Tasty
1400-1500	EAT GREEN WITH MELISSA HEMSLEY	<b>Melissa Hemsley</b> Chef and best-selling cookbook author		Melissa Hemsley continues the sustainability conversation as she cooks from her brand new book, Eat Green. Get inspired as she guides us through how to cut back on waste and eat with the seasons, reducing our impact on both the planet and on your wallet.	The Deli Kitchen
1530-1630	FEED THE DRAGON	<b>Nigel Barden</b> Food & drink broadcaster		Discover what it takes to impress those big-name retailers, as four more exhibitors dare to pitch their product to a panel of hard-nosed buyers.	The Deli Kitchen



# SHOW TIMETABLE

