

PROGRAMME Wednesday 6 July

6.15pm	Registration & Welcome Reception at Inox, The University of Sheffield
6.45pm (prompt)	Tom Kerridge : Key Note Address Hosted by Joe Hurd All delegates attend this plenary session as one large group prior to Dinner. An inspirational insight into the career of Tom Kerridge. Setting standards, training, awards, motivation and much more.
7.30pm	A Parsi Feast created by Cyrus Todiwala OBE. Cyrus will introduce his dishes to the chefs and share his knowledge and passion for spice. An exciting menu that focuses on spice rather than heat!
11.00pm	Close of Event and Residential Delegates return to their accommodation.

Thursday 6 July

7.00am	Continental Breakfast
7.45am	Delegates assemble and then depart for Sheffield City College
8.15am	Global Innovation Breakfast Served, Conference Registration and Exhibition Opens.
9.30am HK Lecture Theatre 1.	Delegates allocated to one of 6 Groups. 3 Groups will attend the main HK Lecture Theatre in the morning and the remaining 3 will attend the Lecture Theatre in the afternoon. Session 1 : Paul Cunningham (1 Michelin Star) Paul will demonstrate dishes from his acclaimed restaurant in Denmark and inspire chefs to also revisit classics that are still popular if cooked well. Morning Break & Visit Exhibition Session 2 Claire Clark (Celebrated Pastry Chef) Claire will demonstrate desserts that will be suitable for large scale banqueting in addition to more complex desserts that will excite your customers.

9.30am HK Kitchens 2, 3 &4.	<p>The other 3 groups attend all the following Master Class Sessions in their individual small group.</p> <p>Master Classes</p> <p>Rupert Rowley (1 Michelin Star) Rupert will showcase a range of exciting dishes that take inspiration from modern techniques and innovative ingredients.</p> <p>Francesco Mazzel (Celebrated Italian Chef) Italian Cuisine from Southern Italy. This session will focus on passion & flavour.</p> <p>Ernest Jagodziński (Award Winning Polish Chef) An insight into Polish Cuisine. The UK is a growing market for a whole range of international cuisines & this will be a modern and fascinating exploration of dishes.</p>
12.30pm	Lunch & Exhibition : Groups Swap Over after Lunch
1.45 pm HK Theatre 1 & Kitchens 2 ,3 4	<p>Demonstration Theatre</p> <p>*HK 1 Theatre Session is a repeat of the morning session for the other 3 groups*</p> <p>* Master Class Sessions continue in the afternoon for those groups who went to the lecture theatre in the morning.</p> <p>3.30pm : Break and Exhibition Sessions continue after break.</p>
4.45pm	Close of Conference Business Programme
7.15 pm	The Chefs Gala Dinner takes place in the Edwardian 'Firth Hall'. A drinks reception will be from 7.15 pm. Dress is smart jacket and tie and cocktail wear etc.). This is not a black tie event. This is an optional event

- Delegates are invited to dress casually for all business sessions
- Chef Whites are not worn by delegates only by the presenting chefs

For further information, please do not hesitate to get in touch by:

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