AREA TALKS

AMSTERDAM 2021

AREA TALKS – 14.09.2021

PROGRAM

10:00 – 10:05	Opening of Area Talks
10:05 – 10:50	Future of Fine Dining – **Sven Elvefeld** (Aqua), Gerhard Huber (foodie), **Manu Buffara** (Manu), **Kaja Sajovic** (journalist)
10:50 – 11:10	Short coffee break
11:10 – 12:00	The Dark and Bright sides of Gastronomy – **Michael van der Kroft** (Tres), **Syrco Bakker** (Pure C), **Jermain de Rozario** (De Rozario)
12:30 – 13:30	Lunch Break
13:30 – 14:20	Dutch Gastronomy – **Jonnie and Therese Boer** (De Librije), **Jan Jacob Boerma**, **Soenil Bahadoer** (De Lindehof), **Marleen and Jeroen Brouwer** (De Loohoeve) and **Joël Broekaert** (Dutch culinary journalist)
14:20 – 14:40	Short coffee break
14:40 – 15:30	What is Sustainability? – **Ana Roš** (Hiša Franko), **David Muñoz** (DiverXO), **Antonia Klugmann** (L'Argine a Venco'), **Joris Bijdendjik** (Rijks), **Lisa Lesch Palmer** (National Geographic)

The Best Chef Awards: www.thebestchefawards.com

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