



PROGRAMME OF SIDE EVENTS

	TIME	EVENT	VENUE
Saturday 02/04/2022	Exhibition Working Hours: 10:00 - 20:00		
	10:00-19:00	<p style="text-align: center;">5th PAN-HELLENIC BREAD CHAMPIONSHIP Rustic, Slow-Matured, Bread of our Land</p> <p>10:00-12:00 Morning session groups: Xanthi, Volos, Larisa 12:00-12:30 Product presentation to the Judges' Panel 15:00-17:00 Morning session groups: Kavala, Thessaloniki, Koufalia 17:00-17:30 Product presentation to the Judges' Panel</p>	Pavilion 13
	10:30-19:00	<p style="text-align: center;">Bakery Lab - Master classes by the National Baking Team "Not just fresh, Tasty too"</p> <p>10:30-11:30 Kaltsouni Anevato, Dionysis Vogiatzis Kaltsouni Lichnaraki, Manolis Kalaitzakis 11:30-12:30 Croissant Sheet-making, Giannis Drosos 12:45-13:45 Toasting Bread, With beets & Carbon, With turmeric & carbon 14:00-15:00 Sourdough Bread, Stathis Katopodis, Nikos Korfiatis 15:00-16:00 Kaltsouni Anevato, Dionysis Vogiatzis Kaltsouni Lichnaraki, Manolis Kalaitzakis 16:00-17:00 Croissant Sheet-making, Giannis Drosos 17:00-18:00 Sourdough bread, Stathis Katopodis, Nikos Korfiatis 18:00-19:00 Toasting Bread, With beets & Carbon, With turmeric & carbon</p>	Pavilion 13
	13:00 15:00 17:00	Greek Bites	Pavilion 13 <i>Limited places, please book in advance</i>
	13:30-19:00	<p style="text-align: center;">Pastry Lab - Confectionery master classes by the Hellas Pastry Chef Club</p> <p>13:30-16:00 A GREEK PERSPECTIVE ON FRENCH CONFECTIONERY PASTRY CHEF, LASKARIS PALAMAROUDAS 16:30-19:00 DESSERTS FROM ISTANBUL, PASTRY CHEF NIKOS CHANSARIDIS</p>	Pavilion 15
	14:30 16:30 18:00	Cheese & Wine	Pavilion 12 <i>Limited places, please book in advance</i>
	16:00-18:00	<p style="text-align: center;">Colloquium - 'Small industry baking-confectionery, approaching modern challenges' Hellenic Association of Food Technologists (PETET)</p>	Seminars & Workshops Area, Mezzanine, Pavilion 15

	17:00-19:00	Presentation of the Oiling-Standardization process	Pavilion 13 (entrance) stand OLIVE INFO CENTER
	19:00	10th ARTOZYMA & 30th DETROP BOUTIQUE Exhibition OPENING by Minister of Rural Development and Food Mr. Georgios Georgantas	Pavilion 13 (Pan-Hellenic Bread Championship area)
Sunday, 03/04/2022	Exhibition Working Hours: 10:00 - 20:00		
	10:00-16:00	HELLENIC FEDERATION OF BAKERS Gathering of the Presidents of Unions and Meeting of the Federation's Board of Directors	Emilios Riadis
	10:00-19:00	5th PAN-HELLENIC BREAD CHAMPIONSHIP BAKED GOODS Tsoureki (sweet bread), Koulouri (sesame bread rings) (classic and innovative), Local pie, Gourmet sandwiches, Open proposals <u>10:00-12:00</u> Morning session groups: Kavala, Thessaloniki, Koufalia <u>12:00-12:30</u> Product presentation to the Judges' Panel <u>15:00-17:00</u> Morning session groups: Xanthi, Volos, Larisa <u>17:00-17:30</u> Product presentation to the Judges' Panel	Pavilion 13
	10:30-19:00	Bakery Lab - Master classes by the National Baking Team "Not just fresh, Tasty too" <u>10:30-11:30</u> Toasting Bread, With beets & Carbon, With turmeric & carbon, Syrios Kesaris <u>11:30-12:30</u> Sourdough Bread, Stathis Katopodis, Nikos Korfiatis <u>12:45-13:45</u> Kaltsouni Anevato, Dionysis Vogiatzis Kaltsouni Lichnaraki, Manolis Kalaitzakis <u>14:00-15:00</u> Croissant Sheet-making, Giannis Drosos, Nikos Korfiatis <u>15:00-16:00</u> Toasting Bread, With beets & Carbon, With turmeric & carbon, Syrios Kesaris <u>16:00-17:00</u> Sourdough Bread, Stathis Katopodis, Nikos Korfiatis <u>17:00-18:00</u> Kaltsouni Anevato, Dionysis Vogiatzis Kaltsouni Lichnaraki, Manolis Kalaitzakis <u>18:00-19:00</u> Croissant Sheet-making, Giannis Drosos	Pavilion 13
	11:00-13:00	Small Enterprises Institute - GSEVEE (Hellenic Confederation of Professionals, Craftsmen, and Merchants) Publicity Day for Agro-Nutrition Chain Enterprises in the framework of the AGROFFICIENCY project	N. Germanos 'B' Congress Centre
	11:00-13:00	Presentation of the Oiling-Standardization process	Pavilion 13 (entrance) stand OLIVE INFO CENTER

11:00-19:00	<p align="center">Pastry Lab - Confectionery master classes by the Hellas Pastry Chef Club</p> <p>11:00-13:30 REVISITED CLASSICAL FRENCH PASTRIES, WITH NO GELATIN, PASTRY CHEF BRUNO COURET 13:30-16:00 CONTEMPORARY BONBONS, PASTRY CHEF, PANAGIOTIS SAMARAS 16:30-19:00 FRENCH CHOUX, PASTRY CHEF FLORENT CANTAUT</p>	Pavilion 15
12:00-14:00	<p align="center">Gluten-free Product Certification in Greece</p> <p align="center">Greek Coeliac Association</p> <p>Crossed Grain Trademark: Gluten-free product labelling, necessary for anyone following a Gluten-free Diet Elpida Galanopoulou, Secretary General of the Greek Coeliac Association</p> <p>The inspection process based on the model of AO ECS (Association of European Coeliac Societies) Ioannis Barakos, Lead Auditors TÜV HELLAS (TÜV NORD)</p> <p>A gluten-free business, from 0 to present day Marinos Kosmas, Chef Owner Novus Gluten Free Concepts</p>	Seminars & Workshops Area, Pavilion 15, mezzanine
13:00 (Trade public) 15:00 17:00	<p align="center">Greek Bites</p>	Pavilion 13 <i>Limited places, please book in advance</i>
13:00-16:00	<p align="center">OLIVE OIL TROPHY & TABLE OLIVES TROPHY</p> <p align="center">1st Extra Virgin Olive Oil & Table Olive Quality International Competition</p> <p align="center">16:00 Award Presentation</p>	Pavilion 13 Olive Trophies Events Hall
14:30 (Trade public) 16:30 18:00	<p align="center">Cheese & Wine</p>	Pavilion 12 <i>Limited places, please book in advance</i>
16:00 - 19:00	<p align="center">Aristotle University of Thessaloniki Association of Greek Chemists PTKDM</p> <p align="center">Decentralised Research Infrastructure in the Agri-nutrition Sector in Greece</p>	N. Germanos 'C' Congress Centre
17:00-19:00	<p align="center">Colloquium - 'Patisseries in their Digital Age'</p> <p align="center">Thessaloniki Guild of Shop Owners and Confectioners</p> <p>17:00-17:30 Welcome - Addresses 17:30-17:50 Stella Siopidou, Managing Director, 360creative 'Digital marketing made simple: A success story' 17:50-18:10 Jenna Karamanlidou - Interior Architect Designer, IDEART 'Branding - Marketing - Design' 18:10-18:30 Konstantinos Laskos, Insurance Broker DESMOS E.E. & Board Member of the Thessaloniki Chamber of Tradesmen - Head of GEMI (General Commercial Registry) & Enterprise Development 'Would you include civil liability insurance in your enterprise? Your choice!' 18:30-18:50 Konstantinos Kontogiorgis, Sales Director ARAG S.A.</p>	Seminars & Workshops Area, Mezzanine, Pavilion 15

		<p>'Legal Coverage for Confectionery Enterprises'</p> <p>18:50-19:00 Questions</p> <p>Moderator: Maria Mathiopoulou, Journalist</p>	
Monday 04/04/2022	Exhibition Working Hours: 10:00 - 18:00		
	10:00-14:00	<p style="text-align: center;">5th PAN-HELLENIC BREAD CHAMPIONSHIP</p> <p>10:00-12:00 Subject: National Bread 'Pinakoti Bread' The National Baking Team bakes our National Bread with New Generation bakers TEAMS: XANTHI, LARISA, VOLOS, KAVALA, THESSALONIKI, KOUFALIA</p> <p>12:00-13:00 PRESENTATION OF OUR NATIONAL BREAD</p> <p>14:00 WINNER AWARDS FOR TASTE AND QUALITY</p>	Pavilion 13
	10:30-16:00	<p style="text-align: center;">Bakery Lab - Master classes by the National Baking Team "Not just fresh, Tasty too"</p> <p>10:30-11:30 Sourdough Bread, Stathis Katopodis, Nikos Korfiatis 11:30-12:30 Kaltsouni Anevato, Dionysis Vogiatzis Kaltsouni Lichnaraki, Manolis Kalaitzakis 13:00-14:00 Croissant Sheet-making, Giannis Drosos 15:00-16:00 Toasting Bread, With beets & Carbon, With turmeric & carbon, Syrios Kesaris</p>	Pavilion 13
	11:00-15:00	<p>THESSALONIKI GUILD OF CONFECTIONERS General Meeting</p>	I. Vellidis Congress Centre 'OLYMPIAS'
	11:00-16:00	<p style="text-align: center;">Pastry Lab - Confectionery master classes by the Hellas Pastry Chef Club</p> <p>11:00-13:30 BABY SHOWER BOY or GIRL THEME CAKE WITH SUGAR PASTE, PASTRY CHEF GIANNIS VASILIOU 13:30-16:00 SYRUP DESSERTS, PASTRY CHEF ATHANASIOS (SAKIS) GATZOUNIS</p>	Pavilion 15
	13:00 (Trade public) 15:00	Greek Bites	Pavilion 13 <i>Limited places, please book in advance</i>
	14:30 (Trade public) 16:30	Cheese & Wine	Pavilion 12 <i>Limited places, please book in advance</i>