

CONNECT

FOOD + DRINK + LODGING

SUNDAY OCTOBER 18

11:00 am	JUNIOR CHEF	Heat 1
11:30 am	SEMINAR	Un-chained: Practical Operating Advice for the Independent Restaurateur with Janice Martin
	COOKING DEMO	House Made Cheese. Chef Christine Beard, Pacific Institute of Culinary Arts
	BARTENDING	Small City Cocktail Culture
12:00 pm	JUNIOR CHEF	Heat 2
12:30 pm	SEMINAR	Beyond Temporary Foreign Workers: Alternative Ways to Find Workers
	COOKING DEMO	Tantalizing Thai. Chef Darren Clay, Pacific Institute of Culinary Arts
1:00 pm	JUNIOR CHEF	Heat 3
	BARTENDING	Challenging Yourself to Be a Better Bartender
1:30 pm	SEMINAR	Serve Better Beer – What is Your Draught IQ?
	COOKING DEMO	The Chicken or the Egg: Which Came First? Chef Julian Bond, Pacific Institute of Culinary Arts
2:15 pm	SEMINAR	Where There's Smoke – How Laws on Medical and Recreational Marijuana Affect the Workplace
2:30 pm	COOKING DEMO	Oktoberfest: It's Always Better Pairing with Beer!
	JUNIOR CHEF	Top 4 Compete
	BARTENDING	Luxardo Black Box Cocktail Competition
3:00 pm	SEMINAR	WorkSafe: Preventing Accommodation Workplace Injuries
3:30 pm	COOKING DEMO	Taking Bar Food to the Next Level. Chef Brent Durec, Sysco Kelowna

3:45 pm SEMINAR Check In Canada: A New Tool for Canadian Hotel Operators

4:00 pm JUNIOR CHEF Award Ceremony

MONDAY OCTOBER 19

10:00 am BC IRON CHEF Heat 1

10:30 am SEMINAR Putting Music to Work

ROOM 105 Recent and Pending Changes to BC's Liquor Policies

COOKING DEMO Classic Butchery: Getting Back to Meat Cutting Basics. Rick Dolman, Sysco Vancouver

11:00 am BC IRON CHEF Heat 2

BARTENDING The Red Tape of Creating a Bar Program

11:30 am SEMINAR Taste, Taste, Taste: 10 Strategies for Menu Development with Christine Couvelier

ROOM 105 Liquor Liability: Over Service and What You Need to Know to Avoid Being Sued *Room 105*

COOKING DEMO House Made Noodles

12:00 pm BC IRON CHEF Heat 3

12:30 pm SEMINAR Serve Better Beer – What is Your Draught IQ?

COOKING DEMO Delicious Desserts: It's Easy & Healthy! aka Cooking with Avocados. Cassandra Anderton, Avocados from Mexico Ambassador

BARTENDING The (Almost) Complete History of Everything... Kinda

1:00 pm ROOM 117 Organic Waste Workshop

BC IRON CHEF Top 4 Compete

1:30 pm	SEMINAR	When Your Palate is Your Guide: Increasing Culinary Tourism in BC with Christine Couvelier
	COOKING DEMO	Going Ocean Wise: Cooking with Sustainable Seafood. Chef Poyan Danesh, Ocean Mama Seafood
1:45 pm	ROOM 105	Check In Canada – A New Tool for Canadian Hotel Operators <i>Room 105/106</i>
2:00 pm	BARTENDING	Barate Kid Season 2 – Preview Qualifier
2:15 pm	BC IRON CHEF	Black Box Final
2:30 pm	SEMINAR	Increasing Your Profits through Technology Adoption
	COOKING DEMO	Enhance Your Menu with Cocktail Pairings - Chef Andrew Mott, Sysco Vancouver
2:45 pm	ROOM 105	BC Hotel Association AGM
3:00 pm	BACK OF HOUSE TOUR	Taking the Green Challenge: Become Sustainable and More Profitable
3:30 pm	SEMINAR	Smart Strategies from Retail Liquor Stores
	COOKING DEMO	Oktoberfest – Pairings inspired by Beer!
3:45 pm	ROOM 105	Municipal Regional District Taxation
4:00 pm	BC IRON CHEF	Award Ceremony