



PRESENTS



A Thriving Hub For Hospitality, Food & Beverage Industry

With 28 years' experience, Food & Hotel Indonesia is now leading the on-going evolution of hotel service providers and culinary appliances, in efforts to strengthen Indonesia's economic position in the global market. Hospitality, F&B Hub Week is a platform for connecting and networking industry players and

professionals through a variety format like talk show, online product showcase, polling and interactive question and answer session. This event programme in collaboration with our key partners to share their ideas, experiences and gain kowledge to overcome the challenges with emphasis on the latest industry trends.



Hospitality, F&B Hub Week Schedule

(Jakarta Time, GMT +7)

UPDATE 15 SEPTEMBER, 2021

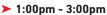
SWISS EDUCATION GROUP

Tuesday, 21 September 2021

➤ 1:00pm - 3:00pm

"Wonder of Tea by Othniel"

SPEAKER: Othniel Giovanni - Exoteaque MODERATOR: Ronald Gunawan - Director AISTEA



"How to Become a Champion at Cooking Competition?"

SPEAKER: Chef Philip Walasary - Executive Chef at Hotel Tentrem Yogyakarta

MODERATOR: Ronald Silvano - ACP Competition Manager

> 3:30pm - 5:00pm

"The World of Chocolate Art"



- 2. Mr. Christian Schiering Head of Marketing and

Education Group (Indonesia & Philippines)

Wednesday, 22 September 2021

> 10:00am - 12:00pm

"Jajan Pasar Innovatif & Yummy"

SPEAKER: Chef Woro Prabandari - Education and Development of IPA.

MODERATOR: Chef Rahmat Kusnedi - President of

Indonesia Pastry Alliance

➤ 1:00pm - 3:00pm

"Basic Wine Knowledge"

SPEAKERS:

- 1. Togu Sahat Vice President -ISA Jakarta Chapter
- 2. Sansan Pratama Committee ISA Jakarta Chapter

MODERATOR: Wicien Widjaja President, ISA Jakarta Chapter

> 3:30pm - 5:00pm

"Design Thinking for Entrepreneurs"

SPEAKERS: Ms. Delphine Blin Genin -

Lecturer at Cesar Ritz Colleges Switzerland MODERATOR: Roynaldo Christy - Regional Manager

Swiss Education Group (Indonesia & Philippines)

SPEAKER:

1. Chef Fotios Kefalakis - Chef lecturer at Culinary Arts Academy Switzerland (CAAS)

Development for Culinary Arts Academy Switzerland MODERATOR: Roynaldo Christy - Regional Manager Swiss

Day 3

Thursday, 23 September 2021

➤ 10:00am -12:00pm

"Easy Pastry That Sell, Talkshow with Chef Pastry



SWISS EDUCATION GROUP

SPEAKER:

- 1. Chef Rahmat Kusnedi President of Indonesia Pastry Alliance
- 2. Chef Louis Tanuhadi Secretary General of Indonesia Pastry Alliance
- 3. Chef Tusyadi Vice President of Indonesia Pastry Alliance

MODERATOR: Sekar Ayu Prabowo -

President of Indonesia Pastry Alliance Junior

➤ 1:00pm - 3:00pm

"Tea Mixology"



SPEAKERS: Cakra Virajati - Tea Mixologist MODERATOR: Oza Sudewo - Indonesia Tea Specialist

> 3:30pm - 5:00pm

"Digitalization in Hospitality Business



SPEAKERS: Mr. Antoine Casanova - Lecturer at Hotel Institute Montreux and a digital entrepreneur

MODERATOR: Roynaldo Christy - Regional Manager Swiss Education Group (Indonesia & Philippines)

Day 4

Friday, 24 September 2021

➤ 10:00am - 12:00pm

"Appreciating Wine at Home: Recommendation for the Enthusiasts" SPEAKER:



- 1. Ngurah Adnyana Koriawan Vice President of ISA Bali Chapter
- 2. I Putu Sudiarsa Eka Putra Head of Events, ISA Bali Chapter
- 3. Ni Nyoman Septiari Asst. Secretary of ISA Bali Chapter

MODERATOR: Dewa Putu Satrya - Head of Education, ISA Bali Chapter

> 10:00am - 12:00pm

"A Game-Changer in Ready Meals Processed and Packaged Food"



- Ariana Susanti Business Development Director of Indonesian Packaging Federation
- Gerry Darmawan Innovation Officer of Indonesian Packaging Federation

➤ 1:30pm - 3:30pm

"The Coffee Shop Strategy in the Pandemic Period and PPKN



INDONESIAN

PACKAGING

SPEAKER:

SPEAKER:

- 1. Ego Prayogo Coffee Cart Strategy Kedai Kopi Guyon
- 2. Gemawan Wahyadhiatmika Founder of Gerilya Coffee and Roastery

MODERATOR: Andi Fahcri - Executive Director SCAI





*Conducted in Bahasa Indonesia & English

*E-Certificate will be provided with T&C applied





SPEAKERS & MODERATORS



OTHNIEL GIOVANNI Exoteaque



RONALD GUNAWAN Director AISTEA



CHEF PHILIP WALASARY Executive Chef at Hotel Tentrem Yogyakarta



CHEF FOTIOS KEFALAKIS Chef lecturer at Culinary Arts Academy Switzerland (CAAS)



MR. CHRISTIAN SCHIERING Head of Marketing and Development for Culinary Arts Academy Switzerland



ROYNALDO CHRISTY Regional Manager Swiss Education Group (Indonesia & Philippines)



ARIANA SUSANTI Business Development Director of Indonesian Packaging Federation



GERRY DARMAWAN Innovation Officer of Indonesian Packaging Federation



CHEF WORO PRABANDARI Education and Development of Indonesia Pastry Alliance



TOGU SAHAT Vice President ISA Jakarta Chapter



SANSAN PRATAMA Committee ISA Jakarta Chapter



WICIEN WIDJAJA ISA Jakarta Chapter



MS. DELPHINE BLIN GENIN Lecturer at Cesar Ritz Colleges Switzerland



RONALD SILVANO ACP Competition Manager



CHEF RAHMAT KUSNEDI President of Indonesia Pastry Alliance



CHEF LOUIS TANUHADI Secretary General of Indonesia Pastry Alliance



CHEF TUSYADI Vice President of Indonesia Pastry Alliance



SEKAR AYU PRABOWO President of Indonesia Pastry Alliance Junior



CAKRA VIRAJATI Tea Mixologist



OZA SUDEWO Indonesia Tea Specialist



Mr. ANTOINE CASANOVA Lecturer at Hotel Institute Montreux and a digital entrepreneur



NGURAH ADNYANA KORIAWAN Vice President of ISA Bali Chapter



I PUTU SUDIARSA EKA PUTRA Head of Events ISA Bali Chapter



NI NYOMAN SEPTIARI Asst. Secretary of ISA Bali Chapter



DEWA PUTU SATRYA Head of Education ISA Bali Chapter



EGO PRAYOGO Coffee Cart Strategy Kedai Kopi Guyon



GEMAWAN WAHYADHIATMIKA Founder of Gerilya Coffee and Roastery



ANDI FAHCRI Executive Director SCAL

Organised by:





































Follow Us:

#FHI

#foodhotelindonesia







in Food & Hotel Indonesia

