

## Artisan & Fine Foods

Times	Name	Topic
9.55-10.00	Rebecca Sweeney, Head Chef, Hooked Restaurant Sligo	Opening Remarks
10.00-10.20	David Hartigan, CEO, Hemp Heros	How Hemp and CBD is changing the food Industry
10.20-10.40	Seany McCleary, Director, Streat School	The Street Food Revolution
10.40-11.00	Rebecca Sweeney, Head Chef, Hooked Restaurant Sligo	An Island of Fish
11.00-11.20	<b>COFFEE BREAK &amp; NETWORKING</b>	
11.20-11.40	Anthony Gray, Award Winning Restaurateur, Eala Bhán & Hooked Restaurant	Locally Sourced Food
11.40-12.00	Brendan Hughes, CEO, Optily	Delivering More Customers to Your DTC Sales Channel
12.00-12.40	<b>LUNCH &amp; NETWORKING</b>	
12.40-13.00	Fiona Staunton, Owner, Fionas Food For Life	Menopausal Women - A Missed Opportunity Until Now
13.00-13.20	Dr Umar Al-Qadri, Director, Department of Halal Certification Europe	Opportunities in the Halal Food and Beverage Market
13.20-14.00	<b>Moderator:</b> Rebecca Sweeney, Head Chef, Hooked Restaurant Sligo <b>Panellists:</b> Shane Davey, Managing Director, Sugarloaf Beverages, Tara Beattie, Founder / Hospitality Expert, Prepsheets & Anthony Gray, Award Winning Restaurateur, Eala Bhán & Hooked Restaurant	<b>Consumer Trends - Whats Hot &amp; What's Not?</b>
14:00-14:20	John Daly, Owner, Irelandfood.ie	Hardship of developing an Seaweed drink for the World
14.20-14.40	Tara Beattie, Founder / Hospitality Expert, Prepsheets	Managing Food Costs in the Current Climate
14.40-15.00	Austin O'Keeffe, Healthy Food & Beverage Distributor, AOK Cafe	Is Coffee Good For You?
15.00-15.20	Dr. Julie Dunne, Head of School, Food Science and Environmental Health, TU Dublin	TU Dublin Food Innovation Lab: A research and development facility that offers skills and expertise to industry in food and beverage product development
15.20-15.25	Rebecca Sweeney, Head Chef, Hooked Restaurant Sligo	Closing Remarks

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All presentations/timetables are subject to change. Please check with onsite event timetable on the day.