

DETROP Side Events 2017

By Places & Flavors

FRIDAY, MARCH 3, 2017

All day	Corner Showroom "It's All New To Me"		
12:00 – 13:00	Panel Discussion	EXPORTS - the Gateway! "Keeping it alive for your business"	S. Kazakis L. Tsaltabasi T. Papadimopoulos
12:00 – 13:30	OENOS Master Class		
13:00 - 14:00	Master Class	"Financing Business Innovation and Extroversion - EU Programs and Tools"	Dr. I. Nasioulas
12:00 – 14:00	Wine & Cheese Business Bar		
13:00 – 16:00	Pop Up Restaurant	"Meet the Greeks"	Chef Ntina Nikolaou
14:00 – 16:00	Spirits & Seashells Business Bar		
14:00 - 15:00	OENOS Tasting		
16:00 – 18:00	Beer & Cold Cuts Business Bar		
16:00 – 17:00	Seminar	INTERNET PROMOTION - "Picky clicks"	S. Sklavenitis D. Papazymouris
16:00 – 17:30	OENOS Master Class		
17:00 – 18:00	OENOS Seminar	OENOS -PACKAGING AND LABELLING "Packaging and design that tell a story" (creative couples)	Agrodesign
18:00 – 19:00	Seminar	EXTROVERSION – "How does Local go Global?"	Chr. Katsanos Nt. Nikolaou
17:00 – 19:00	Corner Showroom's Taste & Vote		

SATURDAY, MARCH 4, 2017

All day	Corner Showroom "It's All New To Me"		
10:00 – 12:00	Corner Showroom's Taste & Vote		
12:00 – 13:00	Seminar	Olive Oil "Harmony of taste and olive oil"	O. Vlahavas M. Katsioli
12:00 – 13:30	OENOS Master Class		
12:00 – 14:00	Wine & Cheese Business Bar		
13:00 – 14:00	Seminar	INTELLECTUAL LAW- Legal advice	P. Scagliarini G. Papadopoulos
13:00 – 16:00	Pop Up Restaurant	"The Lunch Experience"	Chefs Antreas Klaudianos – Nikos Tzoumas
14:00 – 15:00	Seminar	MARKETING – "Greek Product-Trend or Necessity?"	G. Tsilis G. Zouni
14:00 - 15:00	OENOS Tasting		
14:00 – 16:00	Spirits & Seashells Business Bar		
16:00 – 17:00	Master Class	"Local Gastronomy – Travel Experience"	St. Kefalas
16:00 – 17:30	OENOS Master Class		
16:00 – 18:00	Beer & Cold Cuts Business Bar		

17:00 – 18:00	OENOS Seminar	OENOS -WINE TOURISM "Show me your vines"	Y. Steggou M. Emmanouilidou
17:00 – 19:00	Pop Up Restaurant	"Pop the Dinner Break"	Chef N. Katsanis

SUNDAY, MARCH 5, 2017

All day	Corner Showroom "It's All New To Me"		
11:00 – 12:00	Panel Discussion	SMART TECH IN THE KITCHEN – "Tech my Day"	
11:00 – 14:00	Pop Up Restaurant	"Pop the Brunch"	
12:00 – 13:00	Seminar	STRATEGIC BUSINESS DEVELOPMENT - "The Legacy Goes On" & "The World is My Marketplace"	A. Komselis N. Doulamis
12:00 – 13:30	OENOS Master Class		
12:00 – 14:00	Wine & Cheese Business Bar		
13:00 – 14:00	OENOS Panel Discussion	OENOS "Oeno-vation: It's not only the thought that counts"	A. Moisiadis A. Xiromeritis A. Goulioti
14:00 - 15:00	OENOS Tasting		
14:00 – 15:00	Panel Discussion	"Greek Superfoods" (Project "BIG PIC-NIC")	D. Fotakis, E. Maloupa, A. Oikonomou, M.Lazari and associates
14:00 – 16:00	Wine & Cheese Business Bar		
15:00 – 18:00	Pop Up Restaurant	"#Oriste"	Chef Yiota Polyxronidou
16:00 – 17:00	Seminar	TRENDS – "Fashionably delicious!"	Harris Tzannis
16:00 – 17:30	OENOS Master Class		
16:00 – 18:00	Wine & Cheese Business Bar		
17:00 – 18:00	Seminar	FOOD SAFETY – HOW TO ORGANIZE A PRO KITCHEN	N. Gizgis E. Tsitsanopoulou
18:00	Awards Ceremony		

MONDAY, MARCH 6, 2017

All day	Corner Showroom "It's All New To Me"		
11:00 – 12:00	Seminar	WATER & ENERGY "Food With A Conscience"	S. Mylonas
12:00 – 13:00	Seminar	"#Oriste" presentation	J. Pilpilidou L. Eleftheriadis
12:00 – 13:30	OENOS Master Class		
12:00 – 14:00	Spirits & Seashells Business Bar		
13:00 – 15:00	Made in Thessaloniki Food Festival	"The Chef Ambassadors of Thessaloniki presenting: Made in Thessaloniki Food Basket"	Chef Ambassadors of Thessaloniki
13:00 – 14:00	Panel Discussion	MOBILE FOOD "Taste on Wheels"	A. Moisiadis ("San Cuisine") G. Glenos ("Food Truck")
14:00 - 15:00	OENOS Tasting		
14:00 – 16:00	Beer & Cold Cuts Business Bar		