

AGENDA DAY 1

1st STREAM COOKING STAGE 1

2nd STREAM COOKING STAGE 2

12.00 - 12.30

THE 4TH EUROPEAN PIZZA & PASTA SHOW - OFFICIAL OPENING CEREMONY

12.30 - 13.30

TONY GEMIGNANI - PIZZA MASTER CLASS

13-time World Pizza Champion, master instructor at the International School of Pizza (USA), two-time Food Network gold medallist, owner and executive chef of several restaurants, restaurateur of 21 concepts, a multiple Guinness World Record holder, author and reality television personality.

14.00 - 15.00

PIZZA ACROBATICS SHOW

15.00 - 15.45

PANEL DISCUSSION. THE INDUSTRY IN 2019. BRIDGING YOUR SUCCESS.

- Regulations, innovation and sustainability
- Labeling, packaging and waste

Pete LaChapelle and Randy Leibowitz

16.00 - 18.00

PIZZA ACROBATICS SHOW

13.00 - 13.45

IN CONVERSATION WITH INDUSTRY LEGEND IAN NIELL

CEO, Hush Hache and K10 Restaurants

Ian Neill is an industry veteran with over fifty years of experience primarily in the development of multiple branded restaurants. In 1978 he joined PizzaExpress to develop franchising and spent the next eleven years working closely with PizzaExpress founder Peter Boizot and he became director and general manager of the company. Ian and Peter also owned the well thought of Soho Pizzeria together for over twenty five years. Ian regarded Peter as a friend mentor.

As Managing Director of the Rank Organizations branded restaurants he most notably developed Prima Pasta which was the template for Bella Pasta and was eventually bought by them. He also had Pizza Piazza within his Rank Restaurants portfolio. In 1996 as a franchisee he helped to facilitate the sale of thirty PizzaExpress franchises to PizzaExpress. From 1995 to 2011 as CEO and Chairman he led the meteoric growth of Wagamama until its sale to Duke Street Capital for around £220 million.

Ian has gone on to invest in and become an NED of numerous restaurant concepts including Jamies Italian, Las Iguanas, K10 and Hush Hache.

14.00 - 14.45

WORKING WITH PAPA JOHN'S. QUALITY ASSURANCE AND COMPLIANCE.

Phillip Quinn,

Senior Director of QA (International) at PAPA John's

15.00 - 16.00

ENZO OLIVERI - ITALIAN COOKING MASTERCLASS

The Making of Arancina (Rice Ball)

Enzo Oliveri is known as a passionate promoter of the Mediterranean diet, an International Hospitality Council and a judge and mentor at the 2016 Young Chef Olympiad. He also supports and works with the Italian national cycling team as a nutritionist and is an ambassador of the Slow Food movement.

Oliveri has spent the last 20 years in London. His newest restaurant in Piccadilly is called "Tasting Sicily Enzo's Kitchen", and specialises in typical Sicilian cuisine.

In February 2017 the "Federazione Italiana Cuochi" elected him as president of the FIC UK. (Federation of Italian Chefs U.K.)

He teaches at West London University and is famous for his TV cooking programmes with Michael Roux (Kitchen Impossible on ITV in the UK), in Sicily with Aldo Zilli for 'Aldo and Enzo in Sicily' and BBC Good Food, Gordon Ramsay (Channel 4) and Paul Hollywood in City Baker for Food Network.

Apart from that Oliveri works for Princess Cruises, World Disney, Hilton International, Corinthia Palace, Trust House Forte and various resorts all around the world. He exclusively cooked for a number of prime ministers, world leaders and VIPs including Princess Diana, Madonna, Tom Cruise, John Travolta, Al Pacino, Kim Basinger and many more.

16.15 - 17.00

MARCO FUSO - PIZZA MASTERCLASS

Award-winning Pizza Chef

CEO, London International Pizza School

I was born in Lecce, Italy into a baker's family. From the age of 10 I would help at my grandfather's bakery to prepare dough, bake and, my favourite part, to taste fresh bread and pizza! I am still as passionate about baking and fascinated with it as back then.

After moving to London 10 year ago, I have been working as pizza chef/consultant. I also founded my Pizzeria Consultancy Company, Marco Fuso Pizza Consultancy Ltd, aimed to help new and existing business to develop their dough recipes and provide staff training.

Apart from that, I won various pizza competitions and made pizza all over the world: in Las Vegas USA, South America, Brazil, Australia, Tunisia and in the North African Continent. I have experimented with a variety of doughs and techniques, trying to achieve the best possible result, but the Neapolitan style remains the best for me!

17.00 - 17.45

MIKE ARVBLOM - PIZZA MASTERCLASS

I started baking pizzas when I was 13 years of age, helping out my father after school and on weekends at the pizza shop. I started from the bottom, as the little guy in the back kitchen washing dishes, making tomato sauce from fresh tomatoes, which I balanced out with fresh herbs and spices, making the daily pizza dough, and cutting fresh veggies. At the age of 14, I was promoted to pizza maker on the front line.

I'm a second generation pizza maker following my father who learned to make pizzas in Italy in the late '60s. Bringing his pizza knowledge to Sweden in the early '70s, he is one of the first 20 people to start a pizza shop in Sweden. Today, there are over 4000+ pizza shops in Sweden. Pizza is my greatest passion so I decided to expand my pizza knowledge by competing in the World Pizza Championships in Las Vegas. My idea was simple. Don't focus too heavily on winning and take it as a learning experience. I wanted to see what the rest of the world was up to. I never thought I would win, but I was lucky and got 1st place in the World International (Open II Region). It was one of the best moments in life!

AGENDA DAY 2

1st STREAM COOKING STAGE 1

2nd STREAM COOKING STAGE 2

10.00 - 14.00

2019 PAPA PIZZA CHEF OF THE YEAR - FINALS

14.15 - 17.15

2019 PAPA PASTA CHEF OF THE YEAR - FINALS

19.15 - 23.15

2019 PAPA DINNER AND AWARDS CEREMONY

Royal Lancaster Hotel
(by Invitation Only)

10.00 - 10.30

"DODO PIZZA - HOW TO GROW FROM 0 TO 500+ UNITS IN 8 YEARS" WITH KIRILL VYRYPAEV, HEAD OF DODO PIZZA EMEA

We make pizza taste better than ever through innovation, deep digital integration and automation. Dodo Pizza is a modern delivery-oriented pizza brand, at the core of which is our own ground-baking cloud-dwelling ERP software. It coordinates processes and optimises resources. The result is a fully transparent streamlined business system with a powerful competitive edge. Dodo Pizza franchises and corporate-owned stores operate in Russia, Romania, China, Lithuania, Estonia, Kazakhstan, Kyrgyzstan, Uzbekistan, United States and the UK.

10.30 - 12.00

EUROPEAN PIZZA CHAMPIONSHIP FINALS

12.00 - 13.00

PASTA MASTERCLASS WITH CELEBRITY CHEF ALDO ZILLI

For the past 3 years, Aldo has been the celeb chef consigliere providing the award-winning San Carlo group with his industry expertise and helping to grow the concept in London. The San Carlo group owns restaurants in London (Cicchetti and Signor Sassi), Birmingham and Manchester as well as an international portfolio including venues in Kuwait, Beirut and Bangkok.

13.00 - 17.30

EUROPEAN PIZZA CHAMPIONSHIP FINALS

17.30 - 18.00

EUROPEAN PIZZA CHAMPIONSHIP AWARDS CEREMONY

AGENDA DAY 3

1st STREAM COOKING STAGE 1

2nd STREAM COOKING STAGE 2

10.00 - 10.45

PIZZA PILGRIMS - INNOVATION AT THE FOREFRONT OF SUCCESS

Thom Elliot
- FOUNDER Pizza Pilgrims

12.30 - 13.15

IN CONVERSATION WITH ANDREW MCLEOD, FOUNDER OF EMILIA'S CRAFTED PASTA

Emilia's Crafted Pasta – my journey so far

Andrew Macleod is the 28-year-old Founder and Managing Director of Emilia's Crafted Pasta, the UK's first 2-site fresh pasta only restaurant concept. He learned about the geometry of pasta shapes and the science behind the pairing of these shapes with their sauces during his pasta pilgrimage across Emilia-Romagna and has recently opened his second city-based restaurant in Aldgate in February 2019 following on from the success of the first Emilia's Crafted Pasta restaurant in St. Katharine Docks (which launched in 2016).

13.30 - 14.15

MEET CHANTAL SYMMONS, NPD, LEON RESTAURANTS

- Working with suppliers
- Recipes - achieving sustainable innovation
- Nutritional trends and how quickly we respond
- The changing world of food | the rise and rise of veganism

10.00 - 11.00

COOKING ACADEMY WITH ANTONIO SORRENTINO, EXECUTIVE CHEF AT ROSSOPOMODORO, AND DAVIDE CIVITIELLO

Four Hands and Neapolitan Pizza Master Class

Cooking masterclass with two of the world's best chefs. Antonio Sorrentino has been developing new recipes and implementing traditional Italian cooking at Rossopomodoro for over 27 years.

At the age of 9, Davide Civitiello started working in the pizzeria "Da Gennaro" of Vincenzo Costa, who took him under his wing and taught him all the secrets of the trade.

At 18 he left the pizzeria that had now become like a second family, to begin his path of professional and personal growth, which led him to meet Rossopomodoro.

In a historical moment in which pizza was seen as an inviolable taboo, something to keep as close as possible to tradition, Rossopomodoro experimented with completely new recipes and mixtures, placing itself in a highly innovative way within this world.

11.00 - 12.00

PIZZA ACADEMY WITH LUCIANO PASSERI

Italian Gourmet Pizza

Luciano Passeri is a world champion of classic pizza - a pizza chef who likes to define himself as an innovator using the traditional produce of Abruzzo. Luciano is a creative chef, attentive to the quality and provenance of the products, who manages two restaurants in the Metropolitan area of Chieti | Pescara assisted by an excellent staff.

12.00 - 12.45

IN CONVERSATION WITH GIUSEPPE CUTRARO, EXECUTIVE PIZZA CHEF AT BIG MAMMA GROUP, TBC

Giuseppe was born in Naples in 1988. From a very young age he became interested in the world of pizza, a passion that took him around the world - Malta, Switzerland, France and the United States to learn and perfect his knowledge of pizza. He worked with Antimo Caputo, owner of the Molino Caputo in Naples who was his mentor. In 2016, after traveling around the world and becoming a highly qualified pizzaiuolo, he became an instructor at the Pizzaioli Academy of Porto Gruaro.

Today Giuseppe is the Executive Pizza Chef of Big Mamma Group, one of the most innovative pizza chains in Europe, and is based in Paris, France.