



F&B MANAGEMENT CONFERENCE 2016

METROPOLITAN EXPO MARCH 19th

PROGRAMME & KEYNOTE SPEAKERS



Ε.Ε.Σ.Ε.Ε.

Ελληνική Ένωση Στελεχών
Επισιτιστικών Επιχειρήσεων



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PROGRAMME & KEYNOTE SPEAKERS

09.30-10.15	Arrival and Registration
WELCOME & GREETINGS	
10.15-10.45	<p>Nikos Choudalakis Managing Director Forum Sa Trade Exhibition Conferences Konstandinos Tsantilas President Food & Beverage Management Association of Greece Kostas Konstantinidis Vice President SETE Greece - Greek Tourism Confederation Atrium Hotels Ioannis Koltsios President Hellenic Barmen Association -Certified Trainer IBA Yannis Baxevanis Director of Food & Beverage Club Hotel Casino Loutraki</p>
SECTION I FOOD & BEVERAGE MANAGER: A KEY AND ESSENTIAL EXECUTIVE TO SUCCESS	
10.45- 11.45	<p>Manos Giannoulakis General Manager Civitel Hotels & Resorts The Greek F & B industry on the brink of a creative reconstruction; Where is Greece compared to others in the industry;</p> <p>George Kyparissous General Manager at Domotel Kastri Hotel Burning and controversial issues in Greece of crisis; Growing together; Success through synergies and common strategy by all involved in the industry; Increase the profession's recognition, enhance the sector's profile</p> <p>Yannis Perras Director of Food and Beverage at Athenaem InterContinental Athens Analysing Food & Beverage profitability; The F & B Division as the "Achilles heel"; Redefining performance, accelerating growth and maximising F & B revenue in a hotel;</p> <p>Sotirios Panagiotakopoulos AHM / Operations Manager Alila Resort & Spa at Mitsis Hotels Service and Management; Sustainability and profitability in the food & beverage businesses; Innovation; Integration; Increase the competitiveness; Growth and development tools;</p>
11.45 -12.15	Coffee Break
SECTION II EDUCATION AND TRAINING: AN IMPORTANT LEVER FOR QUALITY ASSURANCE OF FOODSERVICE IN GREECE	
12.15-13.15	<p>Konstantinos Stefanakidis Director of OTEK Anavissos Institute Ministry of Tourism Training and development as an investment in Hospitality and Tourism Industry; Investing in education and training of the young generation; Developing synergies between the public and private sectors to raising the standards of Food and Beverage industry in Greece;</p> <p>Konstandinos Nikolaou Educator Food & Beverage Sector/ Ministry of Tourism Identification and analysis of training needs; Encouraging constant training and education based on international practices and ethics within the Food & Beverage industry;</p> <p>George Kourasis Secretary P.O.E.S.E Panhellenic Federation of Restaurant and Related Occupations Focusing on quality improvement of provided food services in Greece; Customer loyalty and satisfaction; Modernisation of medium-size businesses in food service;</p> <p>Dimitris Soukoulis Hospitality Educator / Hotel and Tourism Executive Hospitality and education training and its conceptual distinctions; The Greek reality and the arising concerns; Certification and consolidation of graduates; Ensuring the skill connection with the labour market;</p> <p>Yannis Karvelas Business Consultant, Director PARATUS Europe Certified Training Programs Training programs and professional certification as competitive work asset; Development programmes and new actions of NSRF? Utilisation of funds and financial grants;</p>

SECTION III

TECHNOLOGICAL ADVANCEMENTS, TRENDS AND IMPACTS ON THE F&B INDUSTRY

13.15-14.15	<p>Nikos Katsaros f. President EFET Ministry of Rural Development and Food Health and food safety standards; Standards and specifications throughout the entire food supply and foodservice; Selection and proper use of raw materials;</p> <p>Spyros Kontos Food Technologist President Food Technologist Association Food technology and new cutting-edge scientific fields; Focus on research and innovation studies; Design and development of new products; Employee training and new skill need; ISO 22000 - HACCP;</p> <p>Georgios Karamanolis Co-Founder & CTO / CIO Crowdpolicy Digital Innovative Solutions New technological advancements in Food and Beverage; How will technology driven trends influence the future of the global food and tourism market; Challenges and implications;</p> <p>John Aslanis Entrepreneur Founder YGOO Platform Co Founder in4capital Funding & M&As Platform The rise of digital technology is changing the entire ecosystem of supply chain and procurement. What are the driving forces; Best practices; Packaging innovations; Sustainability and responsibility;</p>
14.15-15.00	Coffee Break & Light Lunch

SECTION IV

FOLLOWING NEW TRENDS AND DIGITAL REALITY

SETTING THE STRATEGY FOR THE FUTURE

15.00-16.00	<p>Jeroen Gulickx Speaker & Writer on Travel, Innovation, Strategy and Marketing (Sweden – Holland) "Food Trends"; "Travel Trends"; How "local" has suddenly become so important, and what does that mean for your business; Defining what your business can do for your local environment and how this has suddenly become so extremely important for guests and travellers;</p> <p>Yannis P. Triantafyllou Social Media & Digital Marketing Specialist Founder & Director To ATOMO Following digital reality and the upwards trends; "Social" and "Mobile"; Consumer trends and social changes; Impacts and challenges; Formulating an international strategy for branding and repositioning Food & Beverage;</p> <p>Derrick Lee Secretary International Food & Beverage Association Committee Member FBMA Singapore Future national and international key challenges in the food and beverage industry; "Labour" under the microscope; Focus on the future workforce and its critical issues;</p> <p>Roy Sommer CO- Founder & Chairman Food & Beverage Managers Association of London Alignment with the modern demands of the global market and international trends; Focus on differentiation; Vital growth points and drivers of change in foodservice and travelling.</p> <p>Peter Martin International Affairs Food and Beverage Management Association Germany Setting the strategy for the future; Facing the challenges of globalisation and international competition; Research and development and innovation; Building a competitive advantage;</p>
16.00-16.30	Panel Discussion and Questions
	End of Conference