

MASTER CLASS 6: WINE AND GASTRONOMY AS A LEADING DRIVER FOR A QUALITY RESTAURANT EXPERIENCE

Registration 1515hrs, 1530hrs Starting – 1700hrs Concluding.

With such a broad scope of activities, our restaurants go far beyond providing entertainment and pleasing our palates. Indeed, wine and gastronomy is a pathway to meaningful experiences that people do not usually participate in daily but are willing to do so when travelling or when going to local restaurants to relax or to celebrate a special occasion. These experiences have a lasting positive effect because most people seek to incorporate these learnings into their own lives. Furthermore, the uniqueness of regional food and wine culture and the destination's biodiversity can intensify the connection between people and food and generate a lasting and remarkable memory for the tourist. This Master Class will bring together international wine and food experts who will specifically address the needs of restaurants owners and chefs by not only sharing with them the latest trends in this field but also explaining how to elevate the restaurant experience through better presentation of food and wines.

Opening Remarks, Kevin Fsadni of Product Development, Malta Tourism Authority (Malta)

Moderated by Sam-Eric Ruttmann, Hotelier, (Finland)

- **Marina Selak**, Olive Oil Sommelier and sensor Analytic (Croatia)
- **Chef Ebru Baybara Demir**, Recipient of the prestigious Basque Culinary World Prize 2023 (Turkey)
- **Chef Mario Mandalinic**, Chef that made Forbes 30 Under 30 Europe – Art & Culture section in 2021, (Croatia)
- **Carmelo Pagano**, Sicilia Da Gustare (Italy)
- **Aarion Rizzo**, Senior Lecturer ITS (Malta)