



# CHEFS ON PARADE 2013 - SCHEDULE OF EVENTS / COMPETITIONS















as of 2013-02-08 AM

Feb 28 - Mar 3, 2013 (9am -8pm daily), SMX Convention Center, Mall of Asia Commercial Complex, Pasay City

**NOTE: All Cooking Demos and Workshops are FREE. Pre-registration starts at 9:00am everyday at the respective venues. Limited seats only. Program Schedules are subject to change without prior notice. For the updated daily schedule, please check at the Program Schedule Info Board at the SMX Conventin Center hall lobby during the event.**

SCHEDULE OF COOKING DEMOS / WORKSHOPS / SEMINARS					COMPETITION SCHEDULE			
DATE & TIME	KD 1	KD2	WS 1	WS 2	CA1	CA 2	Display	Stage
	Kitchen Demo 1 (160pax)	Kitchen Demo 2 (130pax)	Work Shop 1 (120pax)	Work Shop 2 (120pax)	Competition Area 1	Competition Area 2		
					Cooking	Preparation		
<b>DAY 1</b> Feb 28 (THU)								
8:00 - 8:30								
8:30 - 9:00								
9:00 - 9:30			MLA PARTICIPANTS ORIENTATION		S3 SET MENU Heathly Lifestyle (student)		C6 PASTRY SHOWPIECE Freestyle (professional)	OPENING PROGRAM
9:30 - 10:00								
10:00 - 10:30								
10:30 - 11:00								
11:00 - 11:30					A4 SET MENU Modern Contemporary Filipino (professional)			
11:30 - 12:00	MODERN PHILIPPINE CUISINE: Making Philippine Cuisine Globally recognized Chef Sau Del Rosario	Monin Ultimate Culinary Creativity by Patrice Freuslon	How to Work with Chocolates A praline workshop featuring Belcolade, The Real Belgian Chocolate	Spices & Seasonings by Stephanie Zubiri		C5 WEDDING CAKE Freestyle (professional)		
12:00 - 12:30		Savoroso Inc.		McCormick Philippines, Inc.				
12:30 - 1:00			Chef Stefane Aerts with certificate				C3 JAPANESE BOAT Freestyle (professional)	
1:00 - 1:30								
1:30 - 2:00		Cooking Demo 		Food Styling & Food Photography				
2:00 - 2:30	NOTHING BUT HORS D'OEUVRES							
2:30 - 3:00	contemporary Hors D' Oeuvres by Chef Alex Dino		Cake Decoration by Chef Penk Ching	Ditas Antenor & Mark Floro	M1 YOUNG CHEF PENCIL BOX			
3:00 - 3:30		Kitchen Solutions		with certificate				
3:30 - 4:00			with certificate				B1 & S7 TABLE SETTING MENU CARD (professional & student)	S12 Flairtending Competition (student)
4:00 - 4:30				Food Safety				
4:30 - 5:00	A Culinary Journey to Northern Italy		General Wine Appreciation	Roberto Dimayuga 				
5:00 - 5:30				with certificate				
5:30 - 6:00	Chef Simone Murru 		by Jose Meneses (Titania Wine Cellar)					
6:00 - 6:30		Chef Cheong Yan See 		with certificate				
6:30 - 7:00	with certificate				S4 SET MENU Modern Contemporary Filipino (student)			Awarding : M1 Pencil Box
7:00 - 7:30								COP Awarding (Medals & Cert)
7:30 - 8:00								S3, C6, A4, C5, S9, C3



DAY 3 MAR 2 (SAT)	KD 1	KD2	WS 1	WS 2	CA1	CA 2	Display	Stage			
					Competition Area 1	Competition Area 2					
8:00 - 8:30					S2 SET MENU CONTINENTAL (student)	S6 PLATED DESSERTS (student)	C1 COLD MEAT BUFFET PLATTER (professional) 	B2 BARTENDING CHAMPIONSHIP (professional) 			
8:30 - 9:00											
9:00 - 9:30											
9:30 - 10:00	FOIE GRAS: its history, production & the different ways to prepare it. by: Emmanuel Stroobant 	Julio's Cooking Demo by Chef Jill Sandique 		Healthy New You: Health & Wellness Through Nutrition Angelo Songco (Sugarleaf) with certificate							
10:00 - 10:30											
10:30 - 11:00											
11:00 - 11:30											
11:30 - 12:00		French Cooking: Royal spiny lobster, seasonal vegetables < a la grecque>, coral sauce. by Marc Chalopin (Alain Ducasse Institute) 	From Paddock to Plate: Knowing Your Meat by Raphael Ramirez 	Art of Table Setting with certificate	S1 MARKET BASKET Filipino (student) 	C4 PRALINES CHOCOLATE Freestyle (professional) 	B5 Flairtending Competition (professional) 				
12:00 - 12:30	"Nature Recipes" by Ducasse Education Ambassador Chef										
12:30 - 1:00	Jérôme Lacressonnière 										
1:00 - 1:30											
1:30 - 2:00	with certificate										
2:00 - 2:30		La Filipina Cooking Demo by Chef Alex Dino 									
2:30 - 3:00	Food and wine pairing: classical pairing with new and old world wines Chef Emmanuel Stroobant 		Fruit & Vegetable Carving by Suwanna Puangdee Dusit Thani	New World Wines Appreciation by: Sherwin Lao with certificate							
3:00 - 3:30											
3:30 - 4:00											
4:00 - 4:30	with certificate										
4:30 - 5:00		Breads of Europe A demonstration on authentic European breads by Master Baker Benny Vervaeck 									
5:00 - 5:30	MODERN PHILIPPINE CUISINE: Making Philippine Cuisine Globally recognized		Single Malt Whisky Appreciation	Sugar Pulling by Chef Danilo Basillo with certificate	S10 DREAM TEAM (student) With special award from: Manila Bulletin 						
5:30 - 6:00	Chef Sau Del Rosario										
6:00 - 6:30											
6:30 - 7:00	with certificate										
7:00 - 7:30											
7:30 - 8:00											

