

WEEKEND FOOD FESTIVAL

19.-21.4.2024.

rovinj





DVORANA VIKEND WEEKEND STAGE

FUN

19.4.2024. // 21:00

Alen Vitasović

PETAK, 19.4.	
11:00 - 11:45	Je li se mučenje isplatilo? Stażiranje u svjetskim restoranima MATIJA BOGDAN, EXECUTIVE CHEF, AMINESS HOTELS & RESORTS ANTE UDOVIČIĆ, CHEF, LEMONGARDEN MODERATOR: MATE JANKOVIĆ, CHEF, SOL
11:45 - 12:00	 PEKAR FOOD BREAK
12:35 - 13:15	Gastronomska scena ide nizbrdo Zašto ignoriramo važnost dobrih tradicionalnih restorana DAVID SKOKO, CHEF VESNA MILETIĆ, VLASNICA, TAČ HRVOJE ZIROJEVIĆ, CHEF, DVOR MODERATOR: PETAR ŠTEFANIĆ, NOVINAR I PODUZETNIK
13:15 - 15:00	 LUNCH BREAK
15:00 - 15:30	Alejandro Serrano ALEJANDRO SERRANO RESTAURANT, CHEF & OWNER, SPAIN
15:35 - 16:15	Svi su nam rekli da ćemo propasti Ipak, sve bismo ponovili STIVEN VUNIĆ, CHEF I VLASNIK, ZIJAVICA KATARINA VRENC, CHEFICA, SOPAL IVANA BEKAVAC, CHEFICA MATE SUČIĆ, CHEF I VLASNIK, KONOBA CAMPANELO GABRIJELA FILCA, RESTORAN NEBO MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL
16:15 - 16:30	 BUBBLE BREAK
16:30 - 17:10	Dvadeset godina na vrhu BORIS ŠULJIĆ, VLASNIK, BOŠKINAC DANIELA KRAMARIĆ, VLASNICA, PLAVI PODRUM HRVOJE ZIROJEVIĆ, CHEF, DVOR DANIJEL ĐEKIĆ, CHEF I VLASNIK, MONTE MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL
17:15 - 18:00	Zlatna košarica 2024. 
18:00 - 19:00	VELPRO BAR TAKEOVER

FRIDAY, 19.4.	
11:00 - 11:45	Was the hardship worth it? Internships in world restaurants MATIJA BOGDAN, EXECUTIVE CHEF, AMINESS HOTELS & RESORTS ANTE UDOVIČIĆ, CHEF, LEMONGARDEN MODERATOR: MATE JANKOVIĆ, CHEF, SOL
11:45 - 12:00	 PEKAR FOOD BREAK
12:35 - 13:15	The culinary scene is going downhill Why do we ignore the importance of good traditional restaurants DAVID SKOKO, CHEF VESNA MILETIĆ, OWNER, TAČ HRVOJE ZIROJEVIĆ, CHEF, DVOR MODERATOR: PETAR ŠTEFANIĆ, JOURNALIST AND ENTREPRENEUR
13:15 - 15:00	 LUNCH BREAK
15:00 - 15:30	Alejandro Serrano ALEJANDRO SERRANO RESTAURANT, CHEF & OWNER, SPAIN
15:35 - 16:15	Everyone told us we would fail Yet, we would do it all over again STIVEN VUNIĆ, CHEF AND OWNER, ZIJAVICA KATARINA VRENC, CHEF, SOPAL IVANA BEKAVAC, CHEF MATE SUČIĆ, CHEF AND OWNER, KONOBA CAMPANELO GABRIJELA FILCA, RESTAURANT NEBO MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL
16:15 - 16:30	 BUBBLE BREAK
16:30 - 17:10	Twenty years at the top BORIS ŠULJIĆ, OWNER, BOŠKINAC DANIELA KRAMARIĆ, OWNER, PLAVI PODRUM HRVOJE ZIROJEVIĆ, CHEF, DVOR DANIJEL ĐEKIĆ, CHEF AND OWNER, MONTE MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL
17:15 - 18:00	Zlatna košarica 2024. 
18:00 - 19:00	VELPRO BAR TAKEOVER

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**Neno
Belan
& Fiumens**



SUBOTA, 20.4.	
10:30 - 11:00	<p>Koncept izvrsnosti - Može li chef konstantno biti originalan i kreativan?</p> <p>PAUL IVIĆ, CHEF & VLASNIK TIAN, BEČ LEONARDO FONSECA, CHEF, EX HIŠA FRANKO, EX JAZ JEFFREY VELLA, CORPORATE CULINARY DIRECTOR, CAP AUREO, MAISTRA</p> <p>MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL</p>
11:00 - 11:45	<p>Što možemo naučiti od Turske? Vodeći gastronomski stručnjaci o stanju i mogućnostima hrvatske ugostiteljske scene</p> <p>MAXIMILIAN J.W. THOMAE, DIRECTOR OF GASTRONOMETRO DAVOR BUTKOVIĆ, GLAVNI UREDNIK, KULT PLAVE KAMENICE MATIJA BOGDAN, EXECUTIVE CHEF, AMINESS HOTELS & RESORTS</p> <p>MODERATOR: IGOR KOTARAN</p> <p>METRO</p>
11:45 - 12:00	<p>HAUSBRANDT COFFEE BREAK</p>
12:35 - 13:15	<p>Zašto Slovenci to rade bolje?</p> <p>GAŠPER PUHAN, POTPREDSJEDNIK EUROPSKOG JRE UDRUŽENJA GREGA REPOVŽ, VLASNIK, REPOVŽ JORG ZUPAN, CHEF, BREG I AFTR</p> <p>MODERATOR: MATE JANKOVIĆ, CHEF, SOL</p> <p>SLOVENIA BUSINESS SPRINT Slovenia Business Development Agency</p>
13:15 - 15:00	<p>FESTIGIA TASTING BREAK</p>
15:00 - 15:30	<p>Znamo što jedemo! Ugovorena proizvodnja kao garancija kvalitete</p> <p>DANIEL ŠTURM, ČLAN UPRAVE KAUF LAND MATE KNEZOVIĆ, COO AGRIVI</p> <p>MODERATOR: NEVENA RENDELI VEJZOVIĆ, DIREKTORICA PRIME TIME KOMUNIKACIJE</p> <p>Kaufland Bijeg najbolje sa sobom.</p>
15:35 - 16:15	<p>Fenomen Beograda</p> <p>GORAN KOVAČEVIĆ, ATOLL HOTEL MANAGEMENT DIMITRIJE ACEVSKI, CORPORATE EXECUTIVE CHEF, KARISMA HOTELS & RESORTS ALEKSANDAR VASILJEVIĆ, GENERAL MANAGER, HILTON HOTEL SAŠA PEJIĆ, CEO BQ RESTAURANT GROUP</p> <p>MODERATOR: ROBERT ČOBAN, PREDSEDNIK, COLOR PRESS GROUP</p>
16:15 - 16:30	<p>Dida Boža SMOKVA BREAK</p>
16:30 - 17:10	<p>Razgovor s legendom</p> <p>SVETOZAR JANEVSKI, PREDSEDNIK UPRAVE VINARIJE TIKVEŠ</p> <p>MODERATOR: ROBERT ČOBAN, PREDSEDNIK, COLOR PRESS GROUP</p> <p>TIKVEŠ 1885 CHATEAUX & DOMAINES</p>
17:15 - 18:00	<p>Mogu li fine dining restorani biti profitabilni?</p> <p>MARINA GAŠI, CHEFICA I VLASNICA, MARINA JANEZ BRATOVŽ, CHEF I VLASNIK, JB RESTAVRACIJA JURE TOMIČ, CHEF I VLASNIK, OSTERIA DEBELUH</p> <p>MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL</p>
18:00 - 19:00	<p>LILLET ITALICUS ABSOLUT. mikks BAR TAKEOVER</p>

SATURDAY, 20.4.	
10:30 - 11:00	<p>The Concept of Excellence - Can a chef constantly be original and creative?</p> <p>PAUL IVIĆ, CHEF & OWNER, TIAN, VIENNA LEONARDO FONSECA, CHEF, EX HIŠA FRANKO, EX JAZ JEFFREY VELLA, CORPORATE CULINARY DIRECTOR, CAP AUREO, MAISTRA</p> <p>MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL</p>
11:00 - 11:45	<p>What can we learn from Turkey? Leading gastronomy experts on the state and possibilities of Croatian hospitality</p> <p>MAXIMILIAN J.W. THOMAE, DIRECTOR OF GASTRONOMETRO DAVOR BUTKOVIĆ, EDITOR IN CHIEF, KULT PLAVE KAMENICE MATIJA BOGDAN, EXECUTIVE CHEF, AMINESS HOTELS & RESORTS</p> <p>MODERATOR: IGOR KOTARAN</p> <p>METRO</p>
11:45 - 12:00	<p>HAUSBRANDT COFFEE BREAK</p>
12:35 - 13:15	<p>Why do Slovenians do it better?</p> <p>GAŠPER PUHAN, VICE PRESIDENT, EUROPEAN JRE ASSOCIATION GREGA REPOVŽ, OWNER, REPOVŽ JORG ZUPAN, CHEF, BREG I AFTR</p> <p>MODERATOR: MATE JANKOVIĆ, CHEF, SOL</p> <p>SLOVENIA BUSINESS SPRINT Slovenia Business Development Agency</p>
13:15 - 15:00	<p>FESTIGIA TASTING BREAK</p>
15:00 - 15:30	<p>We Know What We Eat! Contract Farming as a Guarantee of Quality</p> <p>DANIEL ŠTURM, ČLAN UPRAVE KAUF LAND MATE KNEZOVIĆ, COO AGRIVI</p> <p>MODERATOR: NEVENA RENDELI VEJZOVIĆ, DIRECTOR, PRIME TIME KOMUNIKACIJE</p> <p>Kaufland Bijeg najbolje sa sobom.</p>
15:35 - 16:15	<p>The phenomenon of Belgrade</p> <p>GORAN KOVAČEVIĆ, ATOLL HOTEL MANAGEMENT DIMITRIJE ACEVSKI, CORPORATE EXECUTIVE CHEF, KARISMA HOTELS & RESORTS ALEKSANDAR VASILJEVIĆ, GENERAL MANAGER, HILTON HOTEL SAŠA PEJIĆ, CEO BQ RESTAURANT GROUP</p> <p>MODERATOR: ROBERT ČOBAN, PRESIDENT, COLOR PRESS GROUP</p>
16:15 - 16:30	<p>Dida Boža SMOKVA BREAK</p>
16:30 - 17:10	<p>Talk with a legend</p> <p>SVETOZAR JANEVSKI, PRESIDENT OF THE MANAGEMENT BOARD TIKVEŠ WINERY</p> <p>MODERATOR: ROBERT ČOBAN, PRESIDENT, COLOR PRESS GROUP</p> <p>TIKVEŠ 1885 CHATEAUX & DOMAINES</p>
17:15 - 18:00	<p>Can fine dining restaurants be profitable?</p> <p>MARINA GAŠI, CHEF AND OWNER, MARINA JANEZ BRATOVŽ, CHEF AND OWNER, JB RESTAVRACIJA JURE TOMIČ, CHEF AND OWNER, OSTERIA DEBELUH</p> <p>MODERATOR: VANA BABIĆ, WEEKEND FOOD FESTIVAL</p>
18:00 - 19:00	<p>LILLET ITALICUS ABSOLUT. mikks BAR TAKEOVER</p>

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VIKEND**
LONG
WEEKEND
STAGE

FUN
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**Alen
Vitasović**

PETAK, 19.4.	
11:45 - 12:00	 PEKAR FOOD BREAK <small>Štiti dan u 1991</small>
12:35 - 13:15	Novi trendovi u pekarstvu Kako je craft unaprijedio industriju? ĐINA VULIN BUDAN, DIREKTORICA, BETTER BREAD D.O.O DOMAGOJ RADIĆ, DIREKTOR PRODAJE, PEKAR D.O.O ZORAN MABIĆ, DIREKTOR, LESAFFRE ADRIATIC&SLOVENIA MODERATOR: KRISTIJAN GREGORIĆ, IZVRŠNI DIREKTOR, VALICON
13:15 - 15:00	 LUNCH BREAK
15:00 - 15:30	Prava istina o mesnoj industriji BRANKO MIJAJLOVIĆ, MESARA MORAVA JANKO KODILA, SLOVENIJA DENIS MATIJEVIĆ, SMARTER MODERATOR: PETAR ŠTEFANIĆ, NOVINAR I PODUZETNIK
15:35 - 16:15	Lokalna kuhinja kao turistička atrakcija ANA TESKERA, ZADRUŽNA PIVOVARA BRLOG DOMAGOJ CEROVEC, MUZEJ ČOKOLADE ŠIME GLIGORA, GLIGORA SIRANA DAVID ŠTAMPAR, VLASNIK, VINARIJA ŠTAMPAR MODERATOR: PETAR ŠTEFANIĆ, NOVINAR I PODUZETNIK
16:15 - 16:30	 BUBBLE BREAK
16:30 - 17:10	(Pre)hrana bez glutena-trend ili potreba, prilika ili gnjavaža? INES BERTINOVEC, R&D MANAGER, PIK VRBOVEC SANJA OBRADOVIĆ, VLASNICA I DIREKTORICA FETIŠ BISTRO&DELI SANJA KOLARIĆ KRAVAR, NAČELNICA SEKTORA ZA KVALITETU HRANE. MINISTARSTVO POLJOPRIVREDE MODERATORICA: IDA ČARNOHORSKI, POTPREDSJEDNICA UDRUGE CELIVITA
17:15 - 18:00	Kako tvoja rakija može postati svjetski brend? DEJAN RAKIJA VELJOVIĆ DESTILERIJA RAKIJA IZ RAKIJE
18:00 - 19:00	VELPRO BAR TAKEOVER

FRIDAY, 19.4.	
11:45 - 12:00	 PEKAR FOOD BREAK <small>Štiti dan u 1991</small>
12:35 - 13:15	New trends in bakery How craft has improved the industry ĐINA VULIN BUDAN, DIRECTOR, BETTER BREAD D.O.O DOMAGOJ RADIĆ, SALES DIRECTOR, PEKAR D.O.O ZORAN MABIĆ, DIRECTOR, LESAFFRE ADRIATIC&SLOVENIA MODERATOR: KRISTIJAN GREGORIĆ, EXECUTIVE DIRECTOR, VALICON
13:15 - 15:00	 LUNCH BREAK
15:00 - 15:30	The real truth about the meat industry BRANKO MIJAJLOVIĆ, MORAVA BUTCHER SHOP JANKO KODILA, SLOVENIJA DENIS MATIJEVIĆ, SMARTER MODERATOR: PETAR ŠTEFANIĆ, JOURNALIST AND ENTREPRENEUR
15:35 - 16:15	Local Cuisine as a Tourist Attraction ANA TESKERA, ZADRUŽNA PIVOVARA BRLOG DOMAGOJ CEROVEC, MUZEJ ČOKOLADE ŠIME GLIGORA, GLIGORA SIRANA DAVID ŠTAMPAR, VLASNIK, VINARIJA ŠTAMPAR MODERATOR: PETAR ŠTEFANIĆ, JOURNALIST AND ENTREPRENEUR
16:15 - 16:30	 BUBBLE BREAK
16:30 - 17:10	Gluten-free food - a trend or a necessity, an opportunity or a hassle? INES BERTINOVEC, R&D MANAGER, PIK VRBOVEC SANJA OBRADOVIĆ, OWNER AND DIRECTOR, FETIŠ BISTRO&DELI SANJA KOLARIĆ KRAVAR, CHIEF OF THE FOOD QUALITY SECTOR, MINISTRY OF AGRICULTURE MODERATORICA: IDA ČARNOHORSKI, POTPREDSJEDNICA UDRUGE CELIVITA
17:15 - 18:00	How can your brandy become a world brand? DEJAN RAKIJA VELJOVIĆ DESTILERIJA RAKIJA IZ RAKIJE
18:00 - 19:00	VELPRO BAR TAKEOVER



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VIKEND**
LONG
WEEKEND
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20.4.2024. // 21:00

**Neno
Belan
& Fiumens**

SUBOTA, 20.4.

11:00 - 11:45	<p>Blame it on a Boogie Boogie Lab fenomen, danas ZG, sutra NY</p> <p>MLADEN VIDOVIĆ, SUVLASNIK, BOOGIE LAB KARLO VULIN, SUVLASNIK, BOOGIE LAB</p> <p>MODERATOR: TOMO RICOV, DIREKTOR, PEPMINT</p>
11:45 - 12:00	<p> HAUSBRANDT COFFEE BREAK</p>
12:35 - 13:15	<p>From zero to hero s plant based konceptima</p> <p>DARIO KOŽUL, OSNIVAČ, BIOMANIA NEVENA VESELINOVIĆ, NUTRICIONISTICA I STRUČNJAKINJA ZA PLANT BASED PREHRANU BOJANA MIHAILOVIĆ MEHANDŽIĆ, DIREKTORICA MARKETINGA, CALLEBAUT NXT VEGANSKA ČOKOLADA GAŠPAR NOVAK, DIREKTOR MARKETINGA RAZVOJA ZVIJEZDA PLUS</p> <p>MODERATOR: PETAR ŠTEFANIĆ, NOVINAR I PODUZETNIK</p>
13:15 - 15:00	<p> TASTING BREAK</p>
15:00 - 15:30	<p>Zašto su azijski restorani megapopularni?</p> <p>DAVOR BIENENFELD, VLASNIK IZAKAYA VID VNUK, MANAGER RESTORANA SUSHIMAMA</p> <p>MODERATOR: MATE JANKOVIĆ, CHEF, SOL</p>
15:35 - 16:15	<p>U backstageu kulinarskih TV emisija</p> <p>FILIP ĆIRIĆ, CHEF I SUVLASNIK HOMA, BEOGRAD / MASTERCHEF SRBIJA DINKO PALEKA, IZVRŠNI PRODUCENT, MASTERCHEF HRVATSKA IVANA BEKAVAC, HELL'S KITCHEN HRVATSKA</p> <p>MODERATOR: NEVENA RENDELI VEJZOVIĆ, DIREKTORICA PRIME TIME KOMUNIKACIJE </p>
16:15 - 16:30	<p> SMOKVA BREAK</p>
16:30 - 17:10	<p>Njegovo veličanstvo - konobar</p> <p>ALEN JERKUNICA, DEKAN, ASPIRA DAVOR BIENENFELD, VLASNIK, IZAKAYA MARIN ČUČEK, KONOBAR BASTION 19</p> <p>MODERATOR: MATE JANKOVIĆ, CHEF, SOL</p>
18:00 - 19:00	<p>    BAR TAKEOVER</p>

SATURDAY, 20.4.

11:00 - 11:45	<p>Blame it on a Boogie Boogie Lab phenomenon, today ZG, tomorrow NY</p> <p>MLADEN VIDOVIĆ, CO-OWNER, BOOGIE LAB KARLO VULIN, CO-OWNER, BOOGIE LAB</p> <p>MODERATOR: TOMO RICOV, DIRECTOR, PEPMINT</p>
11:45 - 12:00	<p> HAUSBRANDT COFFEE BREAK</p>
12:35 - 13:15	<p>From zero to hero with plant based concepts</p> <p>DARIO KOŽUL, FOUNDER, BIOMANIA NEVENA VESELINOVIĆ, NUTRICIONIST AND PLANT BASED NUTRITION EXPERT BOJANA MIHAILOVIĆ MEHANDŽIĆ, MARKETING DIRECTOR, CALLEBAUT NXT VEGAN CHOCOLATE GAŠPAR NOVAK, DIRECTOR OF MARKETING DEVELOPMENT, ZVIJEZDA PLUS</p> <p>MODERATOR: PETAR ŠTEFANIĆ, JOURNALIST AND ENTREPRENEUR</p>
13:15 - 15:00	<p> TASTING BREAK</p>
15:00 - 15:30	<p>Why are Asian restaurants mega-popular?</p> <p>DAVOR BIENENFELD, OWNER, IZAKAYA VID VNUK, MANAGER RESTORANA SUSHIMAMA</p> <p>MODERATOR: MATE JANKOVIĆ, CHEF, SOL</p>
15:35 - 16:15	<p>Behing the scenes of culinary TV shows</p> <p>FILIP ĆIRIĆ, CHEF AND CO-OWNER HOMA, BELGRADE/MASTERCHEF SERBIA DINKO PALEKA, EXECUTIVE PRODUCER, MASTERCHEF CROATIA IVANA BEKAVAC, HELL'S KITCHEN CROATIA</p> <p>MODERATOR: NEVENA RENDELI VEJZOVIĆ, DIRECTOR, PRIME TIME KOMUNIKACIJE </p>
16:15 - 16:30	<p> SMOKVA BREAK</p>
16:30 - 17:10	<p>His Majesty - the waiter</p> <p>ALEN JERKUNICA, DEAN, ASPIRA DAVOR BIENENFELD, OWNER, IZAKAYA MARIN ČUČEK, WAITER BASTION 19</p> <p>MODERATOR: MATE JANKOVIĆ, CHEF, SOL</p>
18:00 - 19:00	<p>    BAR TAKEOVER</p>

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**DVORANA
MASTER
CLASS
MASTER
CLASS
STAGE**

FUN

19.4.2024. // 21:00

**Alen
Vitasović**

PETAK, 19.4.	
11:00 - 11:45	An immersion into the world of Champagne with Moët & Chandon TED LELEKAS, MOËT HENNESSY BRAND AMBASSADOR CENTRAL & SOUTHERN EUROPE 
12:15 - 13:15	Predstavljanje knjige FLAVOURS OF ISTRIA A CULINARY JOURNEY THROUGH ISTRIA'S TREASURES 
15:00 - 15:45	RIEDEL Wine Glass Experience IVANA OVČINA, RIEDEL BRAND AMBASSADOR 
16:15 - 17:00	Tikveš 1885 Chateaux & Domaines - Terroir in a Glass ZVONKO HERCEG, WSET EDUKATOR 

FRIDAY, 19.4.	
11:00 - 11:45	An immersion into the world of Champagne with Moët & Chandon TED LELEKAS, MOËT HENNESSY BRAND AMBASSADOR CENTRAL & SOUTHERN EUROPE 
12:15 - 13:15	Book Presentation FLAVOURS OF ISTRIA A CULINARY JOURNEY THROUGH ISTRIA'S TREASURES 
15:00 - 15:45	RIEDEL Wine Glass Experience IVANA OVČINA, RIEDEL BRAND AMBASSADOR 
16:15 - 17:00	Tikveš 1885 Chateaux & Domaines - Terroir in a Glass ZVONKO HERCEG, WSET EDUKATOR 

SUBOTA, 20.4.	
11:00 - 11:45	Multisenzorno iskustvo autohtonog vinskog i balzamičnog octa Nota IVAN CATALANO, NOTA VINEGAR NINA VIČIĆ, NOTA VINEGAR 
12:15 - 13:15	Rakija - neotkriveni biser Balkana DR. IVAN UROŠEVIĆ, DOCENT NA POLJOPRIVREDNOM FAKULTETU BIJELJINA, BOSNA I HERCEGOVINA 
15:00 - 15:45	Može li to malo brže?! FILIP PLETEŠ, GLOBALNI KEY ACCOUNT MANAGER MIKKS DRINKS MARKO PEČNIK, ART OF BAR ACADEMY I CULINARY INSTITUTE KUL IN 
16:15 - 17:00	Hennessy: Crafting the Future since 1765. TED LELEKAS, MOËT HENNESSY BRAND AMBASSADOR CENTRAL & SOUTHERN EUROPE 
17:30 - 18:30	Live life from A to Z HRVOJE KOŠTIĆ, VODITELJ EDUKATIVNIH RADIONICA, CAMELOT ALEN KOSANOVIĆ, DIREKTOR, CAMELOT 

SATURDAY, 20.4.	
11:00 - 11:45	Multisensory experience of native wine and balsamic vinegar Nota IVAN CATALANO, NOTA VINEGAR NINA VIČIĆ, NOTA VINEGAR 
12:15 - 13:15	Rakija - Undiscovered gem of the Balkans DR. IVAN UROŠEVIĆ, ASSISTANT PROFESSOR AT THE FACULTY OF AGRICULTURE IN BIJELJINA, BOSNIA AND HERZEGOVINA 
15:00 - 15:45	Can this be faster?! FILIP PLETEŠ, GLOBAL KEY ACCOUNT MANAGER MIKKS DRINKS MARKO PEČNIK, ART OF BAR ACADEMY I CULINARY INSTITUTE KUL IN 
16:15 - 17:00	Hennessy: Crafting the Future since 1765. TED LELEKAS, MOËT HENNESSY BRAND AMBASSADOR CENTRAL & SOUTHERN EUROPE 
17:30 - 18:30	Live life from A to Z HRVOJE KOŠTIĆ, WORKSHOP FACILITATOR, CAMELOT ALEN KOSANOVIĆ, DIRECTOR, CAMELOT 



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SHOW COOKING STAGE EXPO

FUN







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Alen Vitasović











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Neno Belan & Fiumens

PETAK, 19.4.	
11:45 - 12:30	 PEKAR FOOD BREAK
12:30 - 13:15	Kruh! Jer mi to znamo MARIJA KRIŠKOVIĆ, BRAND MANAGER LESAFFRE ADRIATIC BORIS ŠKORPUT, BBD BAKING BUSSINES DEVELOPMENT MANAGER, LESAFFRE 
13:15 - 15:00	 LUNCH BREAK
15:00 - 16:00	Exotic Crunchy RÉMY DELETTE, DIREKTOR, CHOCOLATE ACADEMY BEOGRAD ZA BARRY CALLEBAUT 
16:15 - 16:30	 BUBBLE BREAK
16:30 - 17:30	Kulinarski as iz rukava ROBIN KNEŽEVIĆ, PROMOTOR KULINARSTVA BRANKO TAKAČ, GASTRO SPECIJALIST-EDUKATOR 
18:00 - 19:00	VELPRO BAR TAKEOVER

FRIDAY, 19.4.	
11:45 - 12:30	 PEKAR FOOD BREAK
12:30 - 13:15	Bread! Because we know it MARIJA KRIŠKOVIĆ, LESAFFRE ADRIATIC BORIS ŠKORPUT, BBD BAKING BUSSINES DEVELOPMENT MANAGER, LESAFFRE 
13:15 - 15:00	 LUNCH BREAK
15:00 - 16:00	Exotic Crunchy RÉMY DELETTE, DIREKTOR, CHOCOLATE ACADEMY BEOGRAD ZA BARRY CALLEBAUT 
16:15 - 16:30	 BUBBLE BREAK
16:30 - 17:30	Culinary ace up the sleeve ROBIN KNEŽEVIĆ, CULINARY PROMOTER BRANKO TAKAČ, GASTRO SPECIALIST EDUCATOR 
18:00 - 19:00	VELPRO BAR TAKEOVER

SUBOTA, 20.4.	
11:45 - 12:30	 HAUSBRANDT COFFEE BREAK
12:30 - 13:15	Kandit Dessert chef radionica: maslinovo ulje i bijela čokolada MAJA ŠABIĆ, PASTRY CHEF 
13:15 - 15:00	 TASTING BREAK
15:00 - 16:00	Seul na selu NIKŠA BOBAN, CHEF 
16:15 - 16:30	 SMOKVA BREAK
16:30 - 17:30	JUNIOR TOP CHEF - finale natjecanja FILIP VILJEVAC, NINO KRIZMANIĆ, ANĐELA KURILJ, IVANO GRGIĆ, ANTONIO MARINOVIĆ 
18:00 - 19:00	 LILLET  ITALICUS  ABSOLUT.  Mikk's BAR TAKEOVER

SATURDAY, 20.4.	
11:45 - 12:30	 HAUSBRANDT COFFEE BREAK
12:30 - 13:15	Kandit Dessert chef radionica: maslinovo ulje i bijela čokolada MAJA ŠABIĆ, PASTRY CHEF 
13:15 - 15:00	 TASTING BREAK
15:00 - 16:00	Seoul in the countryside NIKŠA BOBAN, CHEF 
16:15 - 16:30	 SMOKVA BREAK
16:30 - 17:30	JUNIOR TOP CHEF - FINALS FILIP VILJEVAC, NINO KRIZMANIĆ, ANĐELA KURILJ, IVANO GRGIĆ, ANTONIO MARINOVIĆ 
18:00 - 19:00	 LILLET  ITALICUS  ABSOLUT.  Mikk's BAR TAKEOVER



WEEKEND
FOOD
FESTIVAL

19.-21.4.2024.

rovinj

FUN

19.4.2024. // 21:00

Alen
Vitasović

20.4.2024. // 21:00

Neno
Belan
& Fiumens



JACK DANIEL'S
MAKE IT COUNT
BAR

MAKE IT COUNT PROGRAM / SCHEDULE

PETAK / FRIDAY, 19.4.

17:00	NIK OROSI COFFEE TALK
18:00	WINE TALK - BIODINAMIČKA VINA Irena Trapan, Bruno Trapan
21:00	PEACHES&CREAM GUEST SHIFT
22:00 - 02:00	DJ

SUBOTA / SATURDAY, 20.4.

17:00	SUCCESSION Mladen Roxanich, Igor Čimbur
18:00	RAKIJA TALK Dejan Rakija Veljović i gosti - Prestižni hrvatski i srpski destilери
21:00	MAISTRA COCKTAIL BAR TAKEOVER
22:00 - 02:00	PETI KUPE NA WEEKENDU

WEEKEND FOOD
MARKET
SHOW-COOKING STAGE MARKET



PETAK / FRIDAY, 19.4.

11:00 - 11:45	Grill & Barbecue Masterclass	
12:15 - 15:00	SKRADINSKI RIŽOT by Ante Pižić & Vinarija Bibich	
15:00 - 16:00	Degustacija i izrada tradicionalne istarske tjestenine	

SUBOTA / SATURDAY, 20.4.

13:00 - 15:00	No Smoke No Glory - Barbecue Masterclass	
15:00 - 16:00	Saralee's thai street food	
16:30 - 18:00	Slow cooked selection cooking show	



WEEKEND FOOD FESTIVAL

rovinj

19.-21.4.2024.

MAPA PROSTORA VENUE MAP

B2B

POTREBNE ULAZNICE / TICKETS REQUIRED

- 8 | Expo 1
- 8A | Akreditacijski ured / Accreditation Office
- 9 | Show - Cooking Stage
- 10 | Expo 2
- 11 | Dvorana Vikend / Weekend Stage
- 12 | Masterclass Dvorana / Masterclass Stage
- 13 | Dvorana Produženi vikend / Long Weekend Stage

B2C

SLOBODAN ULAZ / FREE ENTRANCE

- 1 | Julius Meinl Barista Room
- 2 | Make It Count Bar
- 3 | Weekend Food Market
- 4 | OPG Market
- 5 | Market Stage
- 6 | Zgrappa - Rakija Bar
- 7 | Weekend Kuhinja / Weekend Kitchen

WC / TOILETTE

RADNO VRIJEME | FESTIVAL HOURS

19.4. PETAK / FRIDAY & 20.4. SUBOTA / SATURDAY

B2C 10-02h Weekend Food Market 10-00h Make It Count Bar 12-02h B2B 10-19h

21. 4. NEDJELJA / SUNDAY

Weekend Food Market 10-17h

