

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

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

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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 SPRIT 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 i 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 SPRIT 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 i 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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LONG
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STAGE

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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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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 BIJEJLJINA, BOSNA I HERCEGOVINA 
15:00 - 15:45	Može li to malo brže?! FILIP PLETEŠ, GLOBALNI KEY ACCOUNT MANAGER MIKKSА 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 BIJEJLJINA, BOSNIA AND HERZEGOVINA 
15:00 - 15:45	Can this be faster?! FILIP PLETEŠ, GLOBAL KEY ACCOUNT MANAGER MIKKSА 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

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	

FUN

19.4.2024. // 21:00

Alen
Vitasović

20.4.2024. // 21:00

Neno
Belan
& Fiumens



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

