

DAY 1



Aussie Lamb Cooking

Join Australian master butcher and Lambassador chef on a journey of creative cooking for Aussie Lamb

1:15pm - 2:15pm



Taste of Victoria - Deliciously

Get a taste of Victorian gourmet delights featuring savoury and sweet dishes that elevate your taste sensation

2:30pm - 3:15pm



Yumba Aquaculture

Dive into the world of Australian aquaculture and learn how to cook abalone and seafood the

8 April

9 April

10 April

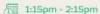
蜀 3:30pm - 4:30pm

DAY 2



Pitching by Food Tech Companies

Join CSIRO to unlock the potential of Aussie Food tech companies that are ready to transform the F&B landscape





Journey to the West: WA-mazing Gourmet Adventure

Don't miss out the fun of tasting and voting for your favourite chef in a cooking battle using Western Australian gourmet produce.

2:30pm - 3:30pm



Cocktail Making: Mr. Consistent mixers and Barnes & Brown

Learn the secrets to crafting perfect cocktails with Australia's premium spirits and cocktail mixers

(i) 3:45pm - 4:30pm

DAY 3



Macro Group Australia

Indulge in an exclusive showcase on preparing Australia's most sustainable produce, kangaroo meat with Olsson's salt

1:15pm - 2:00pm



Panel Discussion: Food Sustainability

Hear from experts about the latest strategies to promote food sustainability and lower the carbon footprint in the food manufacturing value chain

3:15pm - 4:00pm



Cheese Board Showcase

Discover how to elevate your cheese board game with irresistible Tasmanian cheese

2:15pm - 3:00pm



Keith's Food

Limbo your way to the longest cheese stretch for a crumbed indulgence of melting cheese

4:15pm - 5:00pm

** Please note that timings are subject to changes.