

PROGRAMME OF SIDE EVENTS

Last update: Tuesday, 5 November 2019

TIME	EVENT	VENUE
FRIDAY 8 NOVEMBER / Working Hours 10:00 – 20:00 (For trade visitors only)		
10:45 – 14:30	ASSOCIATION OF HOTEL MANAGERS OF MACEDONIA – THRACE	‘N. Germanos’ Congress Centre Hall D
11:00	EMBASSY OF THE REPUBLIC OF POLAND Inauguration of the Polish pavilion in the context of the 35 th Philoxenia 2019	Pavillion 13 Stand 102
11:00 – 17:00	HELLENIC FEDERATION OF HOTELIERS Council of Presidents of Hotel Associations	‘N. Germanos’ Congress Centre Hall B
12:00	THESSALONIKI CONVENTION BUREAU & ACT Presentation of the research results “Thessaloniki through the eyes of a hosted buyer”	Pavillion 13 Stage
12:30 – 13:00	All about Café HOTELIA 2019 <ul style="list-style-type: none"> • 12:30 Seminar: The journey of green coffee, from the moment it arrives in Greece to when it reaches our cup. Tasos Kodellas, Roasters Kolektiva • 13:30 Seminar: Espresso-machine & grinder, a barista’s weapons. Stelios Apostolakis, Coffee Core • 15:00 Seminar: The problems a coffee puck reveals. Fotis Apostolidis, Gentracom SA • 16:30 Seminar: Sustainable coffee and the environment. Vasilis Tartaris, Taresso • 18:00 Seminar: Backstage – Preparing a coffee competition. Michalis Dimitrakopoulos, The Underdog - The Rabbit Punch 	Pavilion 12
13:00 – 17:00	All about Gastronomy HOTELIA 2019 <ul style="list-style-type: none"> • 13:00 Nutritious Reservations Bar • 15:00 Nutritious Reservations Bar • 17:00 Nutritious Reservations Bar (Pre-booked meal)	Pavilion 9 Food Station
14:00 – 17:00	Event by the EMBASSY OF THE REPUBLIC OF POLAND	‘N. Germanos’ Congress Centre Hall C
14:00 – 16:00	<u>Nutritious Reservations’ Speeches</u> <ul style="list-style-type: none"> • 14:00 ‘Modern Platforms taking your guests’ stay to another level!’ HOTEZA CMS, Mobile app, Voice commands. <u>Speaker:</u> Andrianna Yfanti, B2B Department, Powertech Electronics http://www.pwrtech.gr/ • 16:00 ‘The Perrotis College approach to the Agronutrition sector: Health, Nutrition, Sustainability’. https://www.perrotiscollege.edu.gr/ 	Pavilion 9 Special Events Area
16:00 – 18:30	CITY OF THESSALONIKI ‘Big Events as a tool to attract tourists to a city’	Pavilion 13 Stage
18:00	MUNICIPALITY OF TRIPOLI	Pavillion 15 Stand 38
18:00 – 20:00	INTERNATIONAL HELLENIC UNIVERSITY	‘N. Germanos’ Congress Centre, Hall A

20:00	Opening Ceremony PHILOXENIA & HOTELIA 2019	'I. Vellidis' Congress Centre THESSALONIKI Hall
SATURDAY 9 NOVEMBER / Working Hours 10:00 – 20:00 (For trade visitors and the general public)		
09:00 - 15:00	2nd GREEK-SERBIAN TOURISM FORUM, Organisers: Organisers: Hellenic–Serbian Chamber of Commerce, Industry, and Tourism of N. Greece & Chamber of Greece – Serbia, with the support of TIF HELEXPO	'I. Vellidis' Congress Centre OLYMPIAS Hall
10:00-15:00	PHILOXENIA CONGRESS 'Dark Tourism'	'N. Germanos' Congress Centre, Hall A
10:00-13:00	RESPOND ON DEMAND TEAM "Import to Greek gastronomic tourism"	'N. Germanos' Congress Centre Hall B
11:00	Embassy of Armenia	Pavillion 15 Stand 46
11:00 – 14:00	REGION OF CENTRAL MACEDONIA 'FILM OFFICE' Event	'N. Germanos' Congress Centre Hall C
11:30 – 15:00	All about Café HOTELIA 2019 <ul style="list-style-type: none"> • 11:30 Seminar: Can you transfer roasting curves from an old machine to a new machine? Panagiotis Matziounis, Roasters Kolektiva • 13:00 Seminar: The importance of water in preparing coffee. Giorgos Makropoulos, Nestle Professional • 14:00 Seminar: The Farmers Camp – The journey to and mission on the farm. Michalis Katsiavos – Nikos Antzaras, Samba Café • 15:00 Seminar: Latte Art production at competitions and shops. Michalis Karagiannis, World Latte Art Runner Up champion 2017 & 2018 	Pavilion 12
13:00 – 17:00	All about Gastronomy HOTELIA 2019 <ul style="list-style-type: none"> • 13:00 Nutritious Reservations Bar • 15:00 Nutritious Reservations Bar • 17:00 Nutritious Reservations Bar (Pre-booked meal)	Pavilion 9 Food Station
13:00-16:00	REGION OF CENTRAL MACEDONIA "Aegean Trails-Region of Central Macedonia"	'N. Germanos' Congress Centre Hall C
14:00 – 16:00	<u>Nutritious Reservations' Speeches</u> <ul style="list-style-type: none"> • 14:00 'Innovation, Sustainability, and green practices in the Greek hotel sector'. <u>Coordination</u> Vi Bougani, CEO www.sustainablegastronomy.eu • 16:00 'Wellness programmes: the contemporary trend in quality holidays' <u>Coordination:</u> Niki Athanasiadou, Msc RDN Clinical nutritionist, Founder of Food Method – Nutrition Center, www.foodmethod.gr 	Pavilion 9 Special Events Area
15:00	'Sales Seminar Philoxenia Edition' Speakers: <ul style="list-style-type: none"> • Sophia Matzouarani, Business Development Manager, Aqua Vista Hotels • Alexandros Damigos, CEO & Founder, Marinet • Iakovos Sachas, CEO, DNA Travel • Stella Tsantila, Head of Operations Web Hotelier • Kelly Athanasiadou, Managing Director, Restart • Charis Brousalian, Director of Sales, GTP 	Pavilion 13 Stage
16:00-18:00	REGION OF CENTRAL MACEDONIA Regional unity of Imathia "Hospitable and delicious Imathia"	Pavilion 15 Stand 25

16:00	All about Café HOTELIA 2019 LatteArt Throwdown Competition	Pavillion 12
17:00	MUNICIPALITY OF LEMNOS Music-dance and gastronomic event	Pavillion 15 Stand 37
17:00-18:30	EPIRUS REGION	'N. Germanos' Congress Centre Hall D
18:00	MUNICIPALITY OF TRIPOLI Music and dance event	Pavillion 15 Stand 38
18:00	Opening of Greek Instagramers Events Photography exhibition # My Greece: Villages	Overhead connection of pavilions 15-13
18:30-19:30	MUNICIPALITY OF VERIA	Pavillion 15 Stand 34A
19:30	Event by the EMBASSY OF THE REPUBLIC OF POLAND	Aimilios Riadis Hall
19:30	MUSIC SOCIETY Mehmet Dogan , from Smyrna, will introduce us to the music of the Alevis and Beheshtas, presenting us with some deyiş.. They are poems of Alevi culture written in seven-syllable, eight-syllable or introspective verse and have been composed and sung at Cem ceremonies. Mehmet Dogan, an important figure in Smyrna society, Dede and himself, will introduce us to this magnificent musical culture.	Congress Centre OLYMPIAS Hall
SUNDAY 10 NOVEMBER / Working Hours 10:00 – 19:00 (For trade visitors and the general public)		
11:30 – 15:00	All about Café HOTELIA 2019 <ul style="list-style-type: none"> • 11:30 Seminar: Selecting the right coffees in communication with the roaster. Christos Loukakis – Konstantinos Ragias, KE Artisan Coffee Roasters • 13:00 Seminar: Origins - Varietals and climate change. Konstantinos Exomanidis, Roupas LTD • 14:00 Seminar: The protocols and purpose of the Coffee Quality Institute. Kostas Dalakouras, Cafeistas - Coffee Republic • 15:00 Seminar: The importance of coffee after food. Aristotelis Megoulas, Pomo d'Oro Corfu 	Pavillion 12
11:00-12:00	REGION OF CENTRAL MACEDONIA	Pavillion 15 Stand 25
12:00-13:30	CITY OF THESSALONIKI Colloquium by the Tourism department in the framework of the 9th Thessaloniki Food Festival, on 'Eat like a local: is Thessaloniki ready to meet the expectations of tourists and stay ahead of new gastronomical trends?' Speakers: <ul style="list-style-type: none"> • Gastronomy tour representative, Kostis Zafirakis/Evi Karkiti • Representative of Greek Vegans, Panos Chalofitis, Project Coordinator • Owner of BAKAL restaurant, K. Kokkinoplitis, • Manos Grigoropoulos or Nikos Loggaris, vegan chef • Representative of IEK Pasteur marketing department Coordination: Lilian Samara, head of the Thessaloniki Food Festival	Pavillion 13 Stage
11:30	REGION OF THE IONIAN ISLANDS Music and dance event by the 'St Spyridon' Corfu Club of Thessaloniki	Pavillion 15 Stand 23
14:00 – 16:00	<u>Nutritious Reservations' Speeches</u> <ul style="list-style-type: none"> • 12:00 'Food safety at hotels and catering establishments: new laws in certification' Hellenic Association of Food Technologists, http://www.petet.org.gr/pages/ • 14:00 'Sustainable hotels, eco-certification, and new tourism trends in the Greek market' <u>Speaker:</u> Sotiris Mylonas, Civil Engineer, AUTH, sustainability consultant https://www.linkedin.com/in/sotirismilonas/ • 16:00 'Dry ice and its applications in gastronomy' <u>Speaker:</u> Nikos Vakalis, Managing Director & Founder, DRY ICE +PLUS https://dryiceplus.com 	Pavillion 9 Special Events Area
13:00 – 17:00	All about Gastronomy HOTELIA 2019 <ul style="list-style-type: none"> • 13:00 Nutritious Reservations Bar • 15:00 Nutritious Reservations Bar • 17:00 Nutritious Reservations Bar (Pre-booked meal)	Pavillion 9 Food Station

SIDE EVENTS

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NUTRITIOUS RESERVATIONS' BAR

Trends and new applications in the gastronomy sector, from the perspective of **healthy - nutritious diets**, will be presented in the special side event space of **pavilion 9**.

Global trends

- Increased use of high nutritional value ingredients: nuts, herbs, exotic fruits, mushrooms, coffee, black garlic, legumes, cannabis, olive oil, Kozani saffron
- Local – national identity
- Special nutrition solutions and proposals: free from, low fat, kosher
- Label transparency
- Production good practices & transparency
- Sustainability

highlighted through the tasty creations of our team of chefs, in 9 unique meals, which can be attended by 35 visitors/event.

Nutritious' Bar (Meals): 9

Duration: **60 minutes**

Participants/meal: **30-35 people/meal (pre-booked)**

Pavilion 9

All About Café

Hotelia's 'All About Café' is an original and innovative section, especially dedicated to the art of coffee making.

It is a festival that provides coffee professionals and coffee lovers with the opportunity to try coffees, attend seminars, and exchange views on present developments in the coffee sector in a specially designed space.

This unique section is part of the **Hotelia** exhibition for the fourth year, providing people with a unique opportunity to be informed on coffee, which has become something of a science.

Specifically, it will consist of the following specialised sub-sections.

All About Café – The Workshops

Established professionals who have stood out in the coffee sector and distinguished Baristas take over and enlighten the public through a series of seminars and presentations.

All About Café – The Cup Tasting Spot

A specially designed space in which visitors will have the opportunity to watch how a cup tasting is held and to try exceptional varieties from a number of tropical countries.

All About Café – Latte Art ThrowDown competition.

BARISTAS from all over Greece have set a date for a friendly competition of skills on the art of the Latte.

Get ready to froth!

Pavilion 12

'Sales Seminar Philoxenia Edition'

Pavilion 13

Information: Directorate of Congresses, Events & Space Concession

Tel. Nos: 2310 291572, 2310 291151, 2310 291213

www.helexpo.gr