



# BELLAVITA

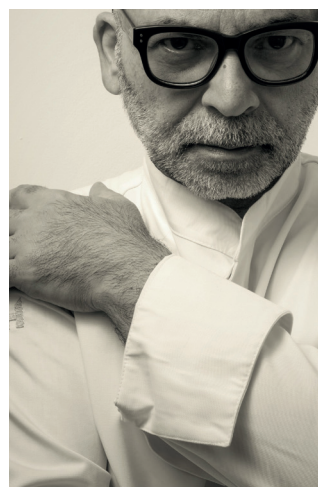
## FOOD & WINE ACADEMY



the best catering equipment

## MONDAY 7 JANUARY

### DO CHEFS INFLUENCE MARKET TRENDS?



Giovanni D'Apice

#### Health benefits of embracing a Mediterranean diet

🕒 11.30 - 12.15

Nicoletta Tavella  
Founder of La Cucina del Sole

#### Pasta Show

🕒 12.45 - 13.30

Giovanni D'Apice  
Author of Pasta: Il Primo Piatto

#### Traditional Italian recipes with a modern twist

🕒 14.00 - 14.45

Mario Loina  
Executive Chef at W Amsterdam - Marriott Group

#### The Big HoReCa Debate

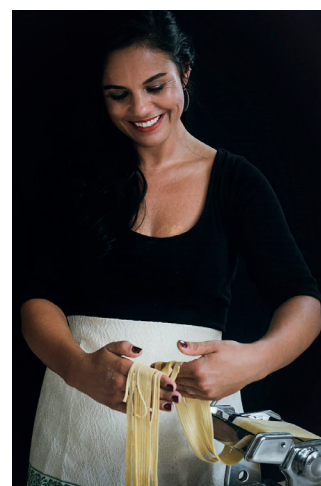
🕒 15.15 - 16.00

Marina Vizzinisi (Gastronomia Mediterranea) interviews Monique Posset (Schatull), Vezio Furlani (Al Bâcaro), Beppe Moccero (Eatmosfera), Antonella Barbella (Personal Chef and Catering)

#### Cucina Moderna in a nutshell

🕒 16.15 - 17.00

Roberta Pagnier  
TV Chef at 24Kitchen and Author of Pastabijbel: van Agnolotti tot Rigatoni en van Tagliatelle tot Zite



Roberta Pagnier

## TUESDAY 8 JANUARY

### A JOURNEY THROUGH ITALIAN FOOD & WINE



Mario Loina

#### Flavours of Northern Italy

🕒 11.30 - 12.15

Federazione Italiana Cuochi presents chef Paolo Bosi in cooperation with Mario Loina (Executive Chef at W Amsterdam - Marriot Group)

#### Innovative food and wine pairings

🕒 12.45 - 13.30

Gabrielle Salvatore (Professor at Wijnacademie) in cooperation with chef Nicoletta Tavella

#### Italian Wine: Much more than just a drink

🕒 14.00 - 15.00

Janna Rijpma Meppelink (Nomoh) interviews Joke Holster (De Monnik Dranken, Wholesaler), Peter Duijn (Poot Agenturen BV, Importer) and Janneke Rutten (Intense Wines BV, Importer)

#### Hidden food and wine gems of Molise, in the heart of Italy

🕒 15.15 - 16.00

Food and wine pairings in cooperation with Peppe Zullo, the "Farmer-Cook"

#### A taste of Southern Italy

🕒 16.15 - 17.00

Nicoletta Tavella  
Founder of La Cucina del Sole



Janna Rijpma Meppelink

## WEDNESDAY 9 JANUARY

### A CELEBRATION OF MADE IN ITALY



Peppe Zullo

#### Secrets of Unesco World Heritage art of pizza making

🕒 12.00 - 12.45

Traditional tips and innovative strategies for a perfect Neapolitan pizza with the master pizzaiolos of Starita Pizza Academy

#### Pasta and flavours of the farm

🕒 13.15 - 14.00

Peppe Zullo  
The "Farmer-Cook" awarded by Slow Food's guide Osterie d'Italia 2019

#### #TrueltalianTaste Seminar and cooking show

🕒 14.30 - 15.40

Italian Chamber of Commerce for Holland in cooperation with chef Nicoletta Tavella, Italian Professionals Netherlands and Accademia Italiana della Cucina

#### Bellavita Awards Ceremony

🕒 16.00 - 16.30

Bellavita Awards Amsterdam 2019 Ceremony in the presence of the Ambassador of Italy to the Netherlands Andrea Perugini and Italian Chamber of Commerce for Holland



Nicoletta Tavella