

Featured Events :



The 11th Salon Culinaire Bali by Bali Culinary Professionals (BCP)

Bali Culinary Professionals is a non-profitable organization that supports young individual chefs in Bali. The goal of the organization is to create, maintain and improve professional standards of chefs, highlighting and encouraging new and needed skills, facilitating new ideas and exposing Balinese food and their craftsmen locally and as well as globally. Related to the aims they have; a prestigious program was created. An entertaining and educative program by Bali Culinary Professionals through an exciting and artistic competition in showcasing the skills and expertise of chefs and apprentices in the industry with several competition classes. Not only expecting competitors within Indonesia, but we are also looking forward to welcome participants from various neighbouring countries in Southeast Asia affiliated with the association.



Barnation by Asosiasi Bartender Indonesia (ABI)

An exciting competition held by Asosiasi Bartender Indonesia (ABI) in search for the best bartender and facilitating great bartenders to show off their skills and unique styles in Flairtending and presenting their drink mixing skills through the Mixology competition. The Flairtending show is co-hosted by IFBEC Bali, and the 1 hour-long event brings best bars professional from all over Bali to compete in FHTB. The winners will be announced at the BARNATION program. This program will for sure entertain all the guests and visitors.



Introduction to Roasting Workshop by Specialty Coffee Association of Indonesia (SCAI)

An exciting and insightful workshop by Specialty Coffee Association of Indonesia (SCAI). The workshop allows attendees to gather insights and learn the basics of coffee roasting and so much more. This workshop will interested anyone to enter the world of coffee roasting connoisseur. SCAI's roasting workshop will be for participants who want to learn about coffee roasting modulation and everything there is to know about the art of coffee roasting. Extensive knowledge of coffee flavors, flavor origins, and roasting theory and cupping the profiles that have been roasted. Opportunities for discussion are also welcome to broaden participants' knowledge on coffee roasting.



Wine Masterclass Indonesia Sommelier Association conducted by Bali Chapter

This Wine Masterclass Indonesia Sommelier Association program is conducted by Bali Chapter, the non-profit organization established in 2009 in Jakarta which is affiliated to The Association de la Sommellerie Internationale (ASI), founded in Reims (France) in June 1969 suited for people who are interested in wine also professionals. This program is expected to motivate people to perfect their skills and helps widen knowledge of the sommelier profession in the public at large also with an aim of creating an educative short program to acknowledge everyone who is involved in The Wine and F&B Industry.

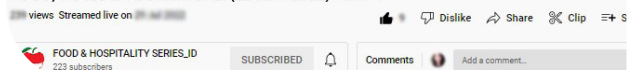
LOTUS FOOD SERVICES

Gelato Workshops by Carpigiani & Lotus Food Services

Gelato & Pastry industry is increasing in demand. Due to this Carpigiani & Lotus Food Services will host a workshop to inspire visitors on unique gelato and dessert ideas. Visitors and guests will be entertained while learning more about the gelato ingredients and equipment needed to achieve a successful shop.



FOOD, HOTEL & TOURISM BALI (22 SEPT 2022) - DAY 1



FHTB TV Programme










FHTB TV Programme is our newest and exciting programme. This event live streams content of all the program series in FHTB 2022 that will be available live on the official Food & Hospitality Series_ID Youtube Channel which allows all of our online visitors to stay updated and not miss out on the excitement of FHTB.

Industry Seminar

Our Industry Seminar program is presented by several of our renowned exhibitors in the related Industry (Food, Hotel and Tourism Industry) to showcase and acknowledge visitors with the products and services they offer. Bringing you dynamic topics, you will be able to join the exciting seminars. This program will also encourage you to gain useful insights to stay updated grow in the industry.



FEATURED EVENTS SCHEDULE

 The 11th Salon Culinaire Bali by Bali Culinary Professionals (BCP)	22 September 2022 	Day 1	10.00 - 18.00 Pecatu Lobby						
	23 September 2022 	Day 2	10.00 - 18.00 Pecatu Lobby						
			<div>Class 01 Elegant Stylish Wedding Cake</div> <div>Class 17 Creative Sandwich</div>	<div>Class 04 Pralines Indonesian Spices and Herbs-Tasting with display</div> <div>Class 18 4 Courses Plated Appetizer (Warm/Cold)-under <25YO</div>	<div>Class 09 Nasi Tumpeng Traditional - Tasting with display</div> <div>Class 19 Pasta Culinary Junior Challenge-under <25YO</div>	<div>Class 10 4 Plated Main Courses "Western"</div> <div>Class 21 Bali best Sommelier Competition</div>	<div>Class 12 Individual Hot Cooking Plant Based Vegetarian (New)</div> <div>Class 23 Workshop-Introduction to Sake</div>		
24 September 2022 	Day 3	10.00 - 18.00 Pecatu Lobby							
 Introduction to Roasting Workshop by Specialty Coffee Association of Indonesia (SCAI)	23 September 2022 	Day 2	10.00 - 13.00 Uluwatu Lobby Introduction to Roasting Workshop		14.00 - 17.00 Uluwatu Lobby Introduction to Roasting Workshop				
	24 September 2022 	Day 3	10.00 - 13.00 Uluwatu Lobby Introduction to Roasting Workshop		10.00 - 18.00 Uluwatu Lobby Introduction to Roasting Workshop				
	 Barnation Flairtending and Mixology by Asosiasi Bartender Indonesia (ABI)	22 September 2022	Day 1	15.15 - 16.30 Nusa Dua Main Stage Mixology Competition (Best of Ten)			16.30 - 18.00 Nusa Dua Main Stage Flairtending Competition (Best of Ten)		18.00 - 20.00 Nusa Dua Main Stage Wine Awards By ISA "Free Flow Drinks" ft. DJ SYANIA
23 September 2022		Day 2	08.00 - 17.00 Mengwi 1 Bali Best Sommelier Competition Organized by ISA Bali Chapter						
			08.00 - 17.00 Nusa Dua Main Stage Indonesia Best Sommelier Competition Organized by ISA	13.00 - 14.00 Mengwi 1 Introduction to New Zealand Wines Organized by PT. Jaddi		15.00 - 16.30 Mengwi 1 Exploration of Bordeaux Terroir Organized by PT. SAS			
 Wine Masterclass Indonesia Sommelier Association conducted by Bali Chapter	24 September 2022	Day 3	08.00 - 17.00 Nusa Dua Main Stage Inauguration Ceremony & Introduction Indonesia Best Sommelier (2011 - 2022) Organized by Inauguration Ceremony (President ISA BALI CHAPTER) and BOD ISA BALI CHAPTER						
			10.00 - 11.30 Mengwi 1 Introduction to Chilean Wines Organized by PT. Jaddi	12.00 - 13.00 Mengwi 1 Wine and Cheese Pairing Organized by HEC	13.30 - 15.00 Mengwi 1 Wine and Glass Tasting Organized by Multifortuna	15.00 - 16.30 Mengwi 1 Introduction to Sake Organized by PT. Jaddi			

Note : The schedule above has been concluded as of 19 September 2022 and may change without prior notice.

LOTUS FOOD SERVICES
Gelato Workshops
by Carpigiani
& Lotus Food
Services

22 September 2022	Day 1	11.00 - 12.00 Nusa Dua Hall Gelato & Pastry	13.00 - 14.00 Nusa Dua Hall Gelato & Pastry (Embassy)	15.00 - 16.00 Nusa Dua Hall Gelato Demo
23 September 2022	Day 2	11.00 - 12.00 Nusa Dua Hall Gelato & Pastry	13.00 - 14.00 Nusa Dua Hall Gelato & Pastry (Embassy)	15.00 - 16.00 Nusa Dua Hall Gelato Demo
24 September 2022	Day 3	11.00 - 12.00 Nusa Dua Hall Gelato & Pastry	13.00 - 14.00 Nusa Dua Hall Gelato & Pastry (Embassy)	15.00 - 16.00 Nusa Dua Hall Gelato Demo

FHTB
FOOD, HOTEL & TOURISM
BALI
**Industry
Seminars**

22 September 2022	Day 1	 13.30 - 14.10 Mengwi 2 ASOSIASI RANTAI PENDINGIN INDONESIA (ARPI) "Future Trends of Cold Chain Industry" by Garrett Saniez (VP Pacific Rim Distributor & Product Development)	 14.30 - 15.10 Mengwi 2 ZOHO "Zoho CRM Plus: Our Hospitality For Your Customer Satisfactory" by Empy Sumardi, Technical Presales Consultant of Zoho Corporation	 15.30 - 16.10 Mengwi 2 MITRA INDOMAJU by TBC	
23 September 2022	Day 2	 11.00 - 12.00 Mengwi 2 UMARA GROUP "Becoming the TOP CHEF in Flavour and Quality Consistency Along with an Expert in Cost Efficiency Skill" by Mr. Dodi Kristono (Commercial Director of Umara)	 13.30 - 14.10 Mengwi 2 GABUNGAN PRODUSEN MAKANAN MINUMAN INDONESIA (GAPMMI) "Sosialisasi Edukasi UKM memasuki dunia Horeka" by Irwan S. Widjaja (Bidang Pembinaan dan Pengembangan UKM GAPMMI)	 14.30 - 15.10 Mengwi 2 PANTJA ARTHA NIAGA "The Art of Choosing Your Beer" by Mr. Garrett Saniez (VP of Pacific Rim Distributor)	 15.30 - 16.10 Mengwi 2 PANTJA ARTHA NIAGA "Classic Malt Masterclass" by Mr. Wawan Kurniawan
24 September 2022	Day 3	 13.30 - 14.10 Mengwi 2 LPPOM MUI "Workshop Halal Certification" by Andriawan Subekti (Networking & Product Development)	 14.30 - 15.10 Mengwi 2 R.O.L.E FOUNDATION Local Jamu & Zerowaste Soap" by Syifa Muntaha & Aliyya Haqyyla	 15.30 - 16.10 Mengwi 2 PANTJA ARTHA NIAGA "Tequila & Gin Masterclass" by Mr. Wawan Kurniawan	

FHTB
FOOD, HOTEL & TOURISM
BALI
**FHTB TV
Programme**

<div>22</div> <div>September</div> <div>2022</div>	Day 1	<div>10.20 - 10.35</div> <div>NANO LOGISTIC</div> <div>Speakers :</div> <div>1. Mr. Hubert, CEO of Nano Logistic</div> <div>2. Mrs. Nina Lukman - Business Development</div>	<div>11.05 - 11.20</div> <div>MASSINDO KARYA PRIMA (SPRING AIR)</div> <div>Speakers :</div> <div>1. Mr. DM Hadinata</div> <div>2. Mr. Juli Christanto</div>	<div>11.50 - 12.05</div> <div>KARYA MAKMUR MESINDO</div> <div>Speakers :</div> <div>1. Handrian (Crownhoreca)</div> <div>2. Djunaidi (Fotec)</div>	<div>15.25 - 15.40</div> <div>Live reporting of Day 1 competition highlight coverage</div>	
<div>23</div> <div>September</div> <div>2022</div>	Day 2	<div>10.20 - 10.35</div> <div>TERRY PALMER</div> <div>Speaker :</div> <div>Mr. Wilson Pesik, CEO of Terry Palmer</div>	<div>11.05 - 11.20</div> <div>JADDI INTERNASIONAL</div> <div>Speakers :</div> <div>1. Mr. Reimer Simorangkir</div> <div>2. Mr. Andreas Sasongko</div>	<div>11.50 - 12.05</div> <div>PRAMBANAN</div> <div>Speaker :</div> <div>1. Mrs. Homisah, Senior Busdev Manager</div> <div>2. Ms. Verika, Brand Manager</div>	<div>12.05 - 15.10</div> <div>ISSASOMS LIVE MASTERCLASS</div>	<div>15.25 - 15.40</div> <div>Live reporting of Day 2 competition highlight coverage</div>
<div>24</div> <div>September</div> <div>2022</div>	Day 3	<div>10.20 - 10.35</div> <div>GRAHA LESTARI AGUNG MAKMUR</div> <div>Speakers :</div> <div>1. Ardi Joanda</div> <div>2. Debora Linasari</div>	<div>11.05 - 11.20</div> <div>LIBRA FOOD SERVICE</div>	<div>11.50 - 12.05</div> <div>MEGA GLOBAL PRATAMA</div> <div>Speaker :</div> <div>Suvana Dipa</div>	<div>12.05 - 15.10</div> <div>ISSASOMS LIVE MASTERCLASS</div>	<div>15.25 - 15.40</div> <div>Live reporting of Day 3 competition highlight coverage</div>

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