



2ND PACIFIC AGRIBUSINESS FORUM

THEME: LINKING THE AGRIFOOD SECTOR TO THE LOCAL MARKETS FOR ECONOMIC GROWTH AND IMPROVED FOOD AND NUTRITION AND NUTRITION SECURITY

29 AUGUST – 30 AUGUST 2016, APIA, SAMOA

CHEF TRAINING PROGRAMME

DAY 1 – MONDAY 29TH AUGUST – VENUE- APTC KITCHEN

8:00–9:00am	Registration
9:00-9:30am	Presentation – Increasing Linkages between Agriculture and Tourism – by Greg Cornwall
9:30-10:00am	Presentation - Adaptation of Local Produce for International Visitors in the Pacific Islands – by Celebrity Chef Colin Chung
10:00-10:15am	Morning Tea
10:15-1:00pm	Live cooking class - Adapting elements of South Pacific cooking into modern cuisine – by Celebrity Chef Colin Chung
1:00-2:00pm	Lunch
2:00-2:30pm	Presentation – Topic TBC – by Celebrity Chef Robert Oliver
2:30-5:00pm	Live cooking class - TBC – by Celebrity Chef Robert Oliver

EVENING FREE

DAY 2 – TUESDAY 30TH AUGUST – VENUE- TANOVA TUSITALA AND APTC

8:30-9:30 am	Opening Remarks
	Formal opening: Honourable Prime Minister or Minister for Agriculture, Rural and Maritime Development & National Disaster Management of Samoa

- Mereia Volavola, CEO, PIPSO
- Hoonae Kim, Director, Asia and the Pacific, IFAD
- Michael Hailu, Director, CTA
- Head of the European Union Delegation

9:30-12:30pm Practical- Trainee Chefs prepare for Dinner Event – **Administered by Celebrity Chefs Colin Chung and Robert Oliver**

12:30-1:00pm Lunch

1:00-5:30pm Practical- Trainee Chefs prepare for Dinner Event – **Administered by Celebrity Chefs Colin Chung and Robert Oliver**

7.00-10.00pm Celebrating Samoan Cuisine – Dinner

End of the Culinary Training Workshop