



THE
TASTE OF TOURISM
SUMMIT

Taste of Tourism

Culloden Estate & Spa
Tuesday 28th February 2023
tasteoftourism.com

A full-day conference built around food and drink. Treat yourself to an artisan breakfast and lunch and leave with a special Summit Bag and the inspiration from some amazing speakers.



Programme

- 08.30 **Breakfast**
Start the day with breakfast treats.
- 09.30 **Welcome**
Pamela Ballantine, Compere.
- 09.40 **Chef Spotlight with Jack Stein**
- 10.00 **The Gastronomer**
Stefan Gates on eating insects, quirky guests and other food adventures.
- 10.40 **Guardians of Grub**
Reducing food waste, managing costs and improving profitability.
- 11.00 **Networking Break**
Fresh coffee and the chance to chat with craft food companies.
- 11.30 **Dispelling Food Myths**
Veganism will not save the planet and other tall tales from Joanna Blythman.
- 11.50 **The Slane Story**
Diversification, dining and doing things differently with Carina Conyngham.
- 12.10 **The Chef Panel**
Skills, slow food and seasonal menus.
- 12.30 **Lunch**
Flexitarian Feast - contemporary cooking 'meats' classic cuisine.
- 13.45 **Frylite's Sustainable Solutions**
Building a circular economy.
- 14.15 **Creating a Culinary Destination**
How to collaborate and embrace great tastes.
- 14.35 **Snapshot**
Eatlikeagirl blogger, Niamh Shields, on those Instagram moments.
- 15.00 **Summit Bag**
Along with a free book, delegates will have the opportunity to take away some local produce.
- All day **Artisan Marketplace**
Sample local produce and meet small producers.



Every delegate gets a free copy of Belfast on a Plate along with a Summit Bag to fill with local goodies!



Jack Stein

The Taste of Tourism Summit takes place on 28th February in the Culloden Estate & Spa. This full-day event includes breakfast, lunch and refreshments. Delegates leave with a special Summit Bag and the inspiration from some amazing, internationally-acclaimed speakers.

Why attend

If you run a hotel, restaurant, bar or any hospitality business with a food element, this is the conference for you. Here's a snapshot of what's on the menu.

Star Chef

Jack Stein, Chef Director of the Rick Stein restaurant empire, on growing up in a famous culinary family.

The Gastronomer has landed

Stefan Gates will outline the key issues facing the global food and drink industry.

Food Myths, Success & Sustainability

Contributions from leading food writers, reviewers, bloggers and more.

What you get

Tasty Breakfast

Iconic brands, traditional fare and intriguing healthy options start the day off right.

Flexitarian Feast

A new take on lunch: a marriage between mainstream meat and vegan dreams. A menu with something for everyone!

Artisan Marketplace

Taste the finest food and drink throughout the day from our craft producers.

Summit Bag

A selection of artisan samples and a free book for all delegates.

How to book

Cost

Tickets for Taste of Tourism are priced at £120 inc VAT. This includes all meals, refreshments, takeaway bag and the full speaker programme.

Special early-bird deals are available by booking online at tasteoftourism.com.

Additional information on the website at tasteoftourism.com or by calling 028 9077 6635.



The Taste of Tourism Summit is supported by



Speakers

This year's speakers reflect the complexity of food and drink in 2023. Their contributions will help you adapt to changing consumer demands, improve your profitability and attract more customers.



Jack Stein

It's all about the food from the culinary director of Rick Stein restaurants. Jack chats about Cornwall life, his passion for hospitality, local produce and lessons from travelling.



Stefan Gates

Eating insects, quirky culinary quests and other extraordinary food adventures. Stefan will outline key issues facing the global food community.



Danielle McCormick

Rise up against food waste with Guardians of Grub. Get the practical approach from Danielle.



Joanna Blythman

Veganism will not save the planet and other tall tales. Conversation with leading food journalist on the big food questions of the day.



Carina Conyngham

From Harry Styles to weddings and whiskey, Carina is helping Slane Castle diversify from its historical roots to unique luxury experience.



Sally O'Kane

With a passion for driving change and finding sustainable solutions, Sally will outline Frylite's mission to reduce your business waste and improve efficiency.



Niamh Shields

Top food blogger shares what makes a great Instagram moment, the power of social media and how to promote your business digitally.

Industry Panels

Our panels include chefs Andy Rea, Paula McIntyre and Suzie Lee, Causeway foodie Geri Martin, chef turned producer Paul Cunningham and tourism consultants Sharon Scott and Julie O'Brien.



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