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12th International
specialised fairs

FAIRS of tastes

31. 1. - 3. 2. 2018

Ljubljana, Slovenia
Gospodarsko razstavišče

GAST EXPO®

SLADOLED
GELATO



Gastronomy, Beverage, Coffee, Confectionery, Bakery,
Catering and Hospitality & Ice Cream & Wine

FAIRS of tastes

WHY SHOULD YOU EXHIBIT AT THE FAIRS?

The fairs are visited by around **15,000** visitors, mostly **businessmen** from Slovenia and **neighboring** Italy, Austria and the former countries of Yugoslavia. In addition to businessmen, the fairs are also intended for **general public**, **culinary enthusiasts** and **gourmets**.

WHY TO VISIT THE FAIRS?

About 500 domestic and foreign **exhibitors** from more than 20 countries will upgrade your knowledge by presenting the **latest trends in gastronomy** and **technological innovations**.

With the visit you have the opportunity to acquire **new customers** and **markets** and take advantage of other **opportunities** that only a fair that emphasis **personal contact** can offer!



PRACTICAL WORKSHOPS AND COMPETITIONS

Particular emphasis is placed on accompanying events in the direction of **educational workshops**, where visitors receive **practical knowledge** and **advice**.

The program **holders** are **exhibitors** who, in addition to the workshops, present their many **technological innovations** as part of their exhibition programs!

NOVELTY:

Best **Beer** selection, workshops and tastings



PROGRAM OF workshops



novelty

BEER - BEER BREWING workshops and GUIDED BEER TASTING

A team of experts will lead us through the **beer brewing processes**, where you will learn more about beer making ingredients, the equipment you need, a number of tricks, tips and practical tips.

For all beer enthusiasts, we will also prepare **guided beer tastings** through a wide variety of flavors of this hop's drinks. You will learn about the history of beer, the basic beer brewing process, the 4 main brewery guidelines around the world, the organoleptic characteristics of beer, the proper technique for beer tasting, the appropriate dispensing and use of glasses. No doubt it will be interesting to find out more about this.

CONFECTIONERY and BAKERY workshops LA GANACHE

The master of French confectionery, with the diploma of the prestigious Paris Gregoire Ferrandi International School - **Naser Gashi**, will host free confectionery and bakery workshops for the preparation of **Macarons, Fraiser Cake, Chocolate souffle, Buns** for homemade hamburgers and **Baguettes**.

Preparation of ICE CREAM and CONFECTIONERY workshops with MAKABO

A program of confectionery and ice cream workshops with top masters is awaiting you. You can choose from a wide range of workshops that will be held under the guidance of the world renowned international **Carpigiani Gelato University** from

Italy, a leader in the art of ice cream making. During the fair, you will also be able to taste coffee with 16 different **flavors of soft ice cream**.

SCHOOL OF PIZZA

It will be held under the guidance of the best **Italian masters** and **world champions** in cooperation with the Section of Pizza Chefs of the Slovene Association of Chefs and Confectioners.

BIO/VEGAN WORKSHOPS

For the first time this year there will be **bio and vegan** workshops for all **4 days of the fair**.

The Slovenian Vegan Society will host workshops entitled THE POT OF HEALTH, and The Animal Protection Society and Nikina kuhalnica will share information on the ethical way of eating and living and how to put them together in practice at the **KITCHEN OF THE FUTURE** workshop.

COCKTAIL PREPARATION WORKSHOP

The workshop will be hosted by the **Bartenders Association of Slovenia**.

HORECA WORKSHOPS

We are looking forward to a variety of HORECA workshops, where leaders from the field will share their ideas, knowledge and experience!

PROGRAM ON THE EXHIBITION SPACES

An instructive and interesting program is also taking place at exhibition spaces of individual exhibitors.



2018

PROGRAM OF championships

novelty

1st Championship GASTexpo BEER OF THE YEAR – For the first time on the fair

On the basis of assessments of beer experts, a credible rating of Slovenian craft beers will be carried out, and thus the holder of the »GASTexpo BEER OF THE YEAR« title will be selected.

8th International Championship of GELATO

The championship is open to confectioners/ice cream makers that have their own production of ice cream in Slovenia and abroad. This year's selected taste is ROSE. The members of the jury are remaining a surprise for now.

6th International Championship »BEST PIZZA CHEF OF SLOVENIA«

The championship is open to all pizza chefs and chefs. You can compete as an individual or as a representative of your pizzeria /restaurant.

2nd NATIONAL CHAMPIONSHIP IN COCKTAIL PREPARATION - Non-alcoholic cocktails

1st NATIONAL CHAMPIONSHIP IN COCKTAIL PREPARATION - After dinner

The contest is open to all who want to participate with their own authorial recipe and compete in the preparation of cocktails.



Exhibition program



- FOODS
- BEVERAGES
- WINE
- ICE CREAM
- CONFECTIONERY, BAKERY, PASTA and PIZZA
- SLOW FOOD and FAST FOOD
- COFFEE & TEA and other DRINKS
- CATERING
- EQUIPMENT and HOTELS and RESTAURANTS
MACHINERY
- PACKAGING and OTHER NECESSARY
EQUIPMENT
- MANAGEMENT and COMMUNICATIONS
- SERVICES, TRADE, LITERATURE and OTHER
ACTIVITIES



Do not miss

the only such professional
fairs in Slovenia that dictate
trends in catering and hotel
industry every year!



TIMETABLE of the FAIRS

Wednesday January 31st 2018
Thursday February 1st 2018
Friday February 2nd 2018
Saturday February 3th 2018



10 am – 7 pm



PRIMORSKI SEJEM d.o.o. Koper