



PROGRAM of WORKSHOPS and COMPETITIONS GASTexpo 2018

WEDNESDAY JANUARY 31st 2018

WORKSHOPS			
TIME	THEME/TITLE	WORKSHOP PROVIDER	LOCATION
10.30 am – 11.30 am	DECORATIONS OF GELATO PANS	VALTEK IN ROKMAR	A2/84
10.30 am – 3.00 pm	NEW COOKING TECHNIQUES IN A STEAM CONVECTION OVEN	FINES	A2/84
11.00 am – 2.30 pm	SCHOOL OF PIZZA, CLASSIC PIZZA	KZ METLIKA	A2/85
11.00 am	RESTAURANT CONFECTIONERY	MAKABO	A2/80
12.00 pm	CLASSIC VEGAN PIZZA	SLOVENSKO VEGANSKO DRUŠTVO	A2/161
12.00 pm – 1.00 pm	HYGIENE AND CLEANLINESS IN THE KITCHEN	ECOLAB IN WEXIODISK	A2/84
1.00 pm	PRESENTATION OF THE 30 – DAY EASY VEGAN CHALLENGE	SLOVENSKO VEGANSKO DRUŠTVO	A2/161
1.00 pm – 2.00 pm	WATER FILTRATION WITH BRITA FILTERS	FISTI	A2/84
2.00 pm – 4.00 pm	MACARONS	LA GANACHE	A2/160
2.30 pm – 3.30 pm	PREPARATION OF VEGAN AND DIETETIC ICE-CREAM	VALTEK IN ROKMAR	A2/84
3.00 pm	ICE CREAM »HOT GELATO«	MAKABO	A2/80
3.00 pm	BEER BREWING WORKSHOP	PIVOPIŠ	BELOW HALL
4.00 pm	USE OF VEGAN "EGG WHITE" - AQUAFABA	SLOVENSKO VEGANSKO DRUŠTVO	A2/161
4.00 pm	LONG MIXED DRINKS	DRUŠTVO BARMANOV SLOVENIJE	A2/86

4.00 pm – 6.00 pm	BASICS OF BARISTA AND LATTE ART	TOPESPRESSO	A2/86
4.00 pm – 6.00 pm	TRIS FROM A TO Z WITH PRIMOŽ DOLNIČAR	FIDUCIA	A2/86
5.00 pm	GUIDED BEER TASTING	PIVOPIŠ	BELOW HALL
5.00 pm	PRESENTATION OF THE 30 – DAY EASY VEGAN CHALLENGE	SLOVENSKO VEGANSKO DRUŠTVO	A2/161

THURSDAY FEBRUARY 1st 2018

WORKSHOPS			
TIME	THEME/TITLE	WORKSHOP PROVIDER	LOCATION
10.00 am – 12.00 pm	FRAISER CAKE	LA GANACHE	A2/160
10.30 am – 11.30 am	PREPARATION OF FRUIT SORBETS FOR COCKTAILS	VALTEK IN ROKMAR	A2/84
10.30 am – 2.30 pm	SCHOOL OF PIZZA - GLUTEN-FREE PIZZA and WHOLE WHEAT PIZZA	KZ METLIKA	A2/85
11.00 am	CANDIED FRUIT – USE IN ICE CREAM AND SWEETS	MAKABO	A2/80
11.30 am – 1.30 pm	APPLICATION OF SOUS VIDE AND ORVED VACUUM EQUIPMENT IN SUPERB CUISINE	CHEF ROSARIO CANAZI SLO MAT PACK	A2/84
12.00 pm	USE OF VEGAN "EGG WHITE" - AQUAFABA	SLOVENSKO VEGANSKO DRUŠTVO	A2/161
1.00 pm	PRESENTATION OF THE 30 – DAY EASY VEGAN CHALLENGE	SLOVENSKO VEGANSKO DRUŠTVO	A2/161
2.00 pm	BEER BREWING WORKSHOP	LAŠKO UNION	BELOW HALL
2.30 pm – 3.30 pm	PREPARATION OF COCKTAIL ICE-CREAMS	VALTEK IN ROKMAR	A2/84
2.30 pm – 4.30 pm	ZERO WASTE WITH BOŠTJAN PALČIČ	FIDUCIA	A2/84
3.00 pm	PREPARATION OF SWEETS AND ICE CREAM WITH THE HELP OF SILICONS	MAKABO	A2/80
3.30 pm	DRAUGHT BEER WORKSHOP	LAŠKO UNION	BELOW HALL
4.00 pm	CLASSIC VEGAN PIZZA	SLOVENSKO VEGANSKO DRUŠTVO	A2/161

5.00 pm	PRESENTATION OF THE 30 – DAY EASY VEGAN CHALLENGE	SLOVENSKO VEGANSKO DRUŠTVO	A2/161
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CHAMPIONSHIPS			
TIME	THEME/TITLE	CHAMPIONSHIP PROVIDER	LOCATION
10.00 am	2 nd NATIONAL CHAMPIONSHIP IN COCKTAIL PREPARATION – NON-ALCOHOLIC COCKTAILS	DRUŠTVO BARMANOV SLOVENIJE	A2/86
2.00 pm	1 st NATIONAL CHAMPIONSHIP IN COCKTAIL PREPARATION – AFTER DINNER - ESPRESSO – EXCELSIOR	DRUŠTVO BARMANOV SLOVENIJE	A2/86

FRIDAY FEBRUARY 2nd 2018

WORKSHOPS			
TIME	THEME/TITLE	WORKSHOP PROVIDER	LOCATION
10.00 am – 11.30 am	CHOCOLATE SOUFFLE	LA GANACHE	A2/160
10.30 am – 11.30 am	PREPARATION OF <i>WE LOVE NATURE</i> SPRING ICE-CREAMS	VALTEK IN ROKMAR	A2/84
11.00 am	HOW TO PREPARE ICE CREAM FROM THE RECIPE OF CREMESCHNITTE	MAKABO	A2/80
11.00 am	NON-ALCOHOLIC COCKTAILS	DRUŠTVO BARMANOV SLOVENIJE	A2/86
11.00 am – 1.00 pm	PREPARATION OF HOMEMADE PASTA	KAZA SISTEMI	A2/84
12.00 pm - 5.00 pm	BAGUETTES	LA GANACHE	A2/160
12.00 pm	SWEET MILLET PORRIDGE WITH ROASTED FRUIT	NIKINA KUHALNICA	A2/161
12.00 pm – 1.00 pm	MODERN DESSERTS	TORTERIJA	A2/84
1.00 pm	PRESENTATION OF NIKINA KUHALNICA AND HER NEW PROJECT	NIKINA KUHALNICA	A2/161
1.00 pm – 3.00 pm	TASTY VEGAN TRICKS WITH URŠKA ZAVRL	FIDUCIA	A2/84
2.00 pm	BEER BREWING WORKSHOP	LAŠKO UNION	BELOW HALL
2.30 pm – 3.30 pm	PREPARATION OF <i>WE LOVE NATURE</i> SPRING ICE-CREAMS	VALTEK IN ROKMAR	A2/84

3.00 pm – 5.00 pm	SMART SOUS VIDE COOKING WITH THE APPLICATION OF SAMMIC BLUETOOTH TECHNOLOGY	CHEF GIUSEPPE PETTE SLO MAT PACK	A2/84
3.30 pm	DRAUGHT BEER WORKSHOP	LAŠKO UNION	BELOW HALL
4.00 pm	RICH LUNCHES WITH MILLET PORRIDGE	NIKINA KUHALNICA	A2/161
4.00 pm	AFTER DINNER COCKTAILS	DRUŠTVO BARMANOV SLOVENIJE	A2/86
4.00 pm – 5.00 pm	BASICS OF BARISTA IN LATTE ART	TOPESPRESSO	A2/84
5.00 pm	PRESENTATION AND PURPOSE OF NIKINA KUHALNICA	NIKINA KUHALNICA	A2/161

CHAMPIONSHIPS			
TIME	THEME/TITLE	CHAMPIONSHIP PROVIDER	LOCATION
10.00 AM – 4.00 PM	8 TH INTERNATIONAL CHAMPIONSHIP OF GELATO – SELECTED TASTE: ROSE	MAKABO	A2/80
10.00 AM – 5.00 PM	6 TH INTERNATIONAL CAMPIONSHIP »BEST PIZZA CHEF OF SLOVENIA«	DRUŠTVO KUJARJEV IN SLAŠČIČARJEV SLOVENIJE – SEKCIJA PICOPEKI KZ METLIKA	A2/85

SATURDAY FEBRUARY 3th 2018

WORKSHOPS			
TIME	THEME/TITLE	WORKSHOP PROVIDER	LOCATION
10.30 am – 11.30 am	ICE-WARM GELATO'S AND HOT CHOCOLATE'S HUGS	VALTEK IN ROKMAR	A2/84
11.00 am – 1.00 pm	PREPARATION OF HOMEMADE PASTA	KAZA SISTEMI	A2/84
11.00 am – 3.00 pm	HAMBURGER BUNS	LA GANACHE	A2/160
11.00 am	COCKTAILS WITH SPARKLING WINE	DRUŠTVO BARMANOV SLOVENIJE	A2/86
12.00 pm	REPARATION OF TAKE-AWAY SNACKS / HEALTHY BREAKFASTS	NIKINA KUHALNICA	A2/161

12.00 pm	CHOCOLATE ICE CREAM WITH INFUSIONS – COCOA GELATO	MAKABO	A2/80
12.00 pm – 2.00 am	BASICS OF BARISTA IN LATTE ART	TOPESPRESSO	A2/84
1.00 pm	PRESENTATION OF NIKINA KUHALNICA AND HER NEW PROJECT	NIKINA KUHALNICA	A2/161
2.00 pm – 5.00 pm	SOMETHING ON THE FORK WITH MATEJ ZUPANČIČ - IN COOPERATION WITH MAISTER BREWERY	FIDUCIA	A2/84
2.30 pm - 3.30 pm	ICE-WARM GELATO'S AND HOT CHOCOLATE'S HUGS	VALTEK IN ROKMAR	A2/84
3.00 pm	BEER BREWING WORKSHOP	PIVOPIS	BELOW HALL
4.00 pm	PREPARATION OF SWEET/SALTED HEALTHY CREAM	NIKINA KUHALNICA	A2/161
4.00 pm – 5.00 pm	HYGIENE AND CLEANLINESS IN THE KITCHEN	ECOLAB	A2/84
5.00 pm	GUIDED BEER TASTING	PIVOPIS	BELOW HALL
5.00 pm	PRESENTATION AND PURPOSE OF NIKINA KUHALNICA	NIKINA KUHALNICA	A2/161
5.00 pm – 6.00 pm	WATER FILTRATION WITH BRITA FILTERS	FISTI	A2/84
(INDIVIDUAL DATES)	DEMONSTRATIONS OF PIZZA BAKING	DRUŠTVO KUCHARJEV IN SLAŠČIČARJEV SLOVENIJE – SEKCIJA PICOPEKI KZ METLIKA	A2/85

CHAMPIONSHIPS			
TIME	THEME/TITLE	CHAMPIONSHIP PROVIDER	LOCATION
2.00 pm	ANNOUNCEMENT OF THE WINNERS: GASTexpo BEER OF THE YEAR	PIVOPIS	LEFT HALL

NOTE: We reserve the right to change the program and competitions.