

**Monday 28 October 2019**

**0930 - 1000:** Introductions and overview

**1000 - 1130:** Presentation

- Exploring Umami: finding that elusive savoury note and creating depth of flavour to satisfy meat-eaters and vegans alike. The wonders of fermentation. Creating texture without using animal products: replicating the creaminess of dairy and the bite of meat; binding without eggs.

**1130 - 1300:** Chef cooking session

- Experimenting with umami and developing texture using a variety of techniques and ingredients.

**1300 - 1330:** Lunch

- Delegates will be provided with the food prepared during the chef's cooking session
- This will also be an opportunity for delegates to ask questions and gain feedback.

**1330 - 1430:** Presentation: Pulses, whole grains and pseudo cereals.

**1430 - 1530:** Chef cooking session

- Developing delicious dishes using a variety of techniques and ingredients.

**1530 - 1600:** Tasting what has been prepared.

- Delegates will have an opportunity to ask questions and gain feedback.

**1600:** End of Course