

International Gastronomy Forum, Macao
17 June 2024
Venue: Exhibition Hall 2, Macau Fisherman's Wharf

17 June 2024, Monday

- 0945-1000 Registration / SI equipment pick up
Venue: Foyer
- 1000-1030 Kick-Off Ceremony – Guests on Stage by MC opening announcement
- 1010-1020 Welcome Remark by MGTO
Maria Helena de Senna Fernandes, Director of Macao Government Tourism Office and Macao SAR (China) Focal Point to the UNESCO Creative Cities Network
- 1020-1025 Keynote Address
Qin Changwei, Secretary-General, Chinese National Commission for UNESCO
- 1025-1030 Group Photo
- 1030-1045 Keynote speaker 1
Manav Tuli, Chef and Founder, Leela
- 1045-1050 Video
- 1050-1135 **Panel Discussion 1: Exploring Holistic Gastronomy: A Journey into Macao's Culinary and Wellness Landscape**

Holistic gastronomy transcends traditional eating by embracing a comprehensive view that links food with health, culture, and sustainability. This panel discussion draws on Macao's rich culinary heritage, a fusion of Chinese, Portuguese, and international flavors, making it an ideal setting for exploring how holistic gastronomy is increasingly woven into the city's vibrant food scene and everyday lifestyles. With wellness emerging as a focal point, the conversation will delve into how Macao stands out as a global gastronomic hotspot.

Key Topics:

- **The Essence of Holistic Gastronomy:** Delve into the core principles and philosophies of holistic gastronomy. This discussion will cover the use of organic, locally sourced, and sustainable ingredients, the practice of mindfulness in food preparation, and the vital connection between diet and health.
- **The Intersection of Wellness and Culinary Arts:** Explore the growing influence of

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wellness in culinary practices and daily living. Panellists will discuss how the culinary arts contribute to and transform our physical, mental, and social well-being, reinforcing the symbiotic relationship between eating well and living well.

- **Visions of the Future:** Look ahead at the potential developments in holistic gastronomy in Macao and globally. This will include discussions on emerging trends, the impact of technological innovations, the role of culinary therapy, and changing consumer preferences towards a more integrated, health-focused lifestyle.

This panel will not only highlight the transformative power of holistic gastronomy but also forecast its promising future in shaping healthier, more sustainable communities.

Moderator:

- **Lee Williamson**, Executive Director, Specialist Publications, South China Morning Post

Confirmed Panelists:

1. **Andreea Apostol**, Plant-Based Chef
2. **Jeremy Evrard**, Vice President, Signature Restaurants Operations, SJM Resorts
3. **Adolphus Foo**, Director, SommAsia
4. **Abbi Grace**, Assistant Manager, Mono
5. **André Lai**, Executive Chef, Andaz, Macau
6. **Kenneth Law**, Culinary Operations Director, Studio City

1135-1200 Coffee Break
Venue: Foyer

1200-1215 Keynote speaker 2
Amber Li, Co-founder, Serensia Woods

1215-1300 **Panel Discussion 2: Holistic Gastronomy as a Catalyst: A Resilient Future for Businesses and Tourism**

This panel explores the transformative potential of holistic gastronomy within the business sector and its role in advancing immersive tourism. By integrating health, culture, and environmental stewardship into culinary practices, holistic gastronomy presents a resilient avenue for the future. This discussion will focus on how adopting these principles can bolster the resilience of local economies, enhance destination branding, and contribute to more sustainable business practices.

Topics include:

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- **Economic and Social Impact:** Delve into how holistic gastronomy meets growing consumer demand for sustainable and health-conscious dining experiences. We'll examine its impact on local economies, exploring how this approach can lead to increased profitability while fostering social good.
- **Culinary Tourism and Branding:** Discuss the strategic role of holistic gastronomy in attracting tourists and reinforcing a city or region's reputation as a top culinary destination. Panelists will share insights on leveraging local culinary identities to create compelling, sustainable tourism offerings.
- **Strategic Collaborations:** Highlight successful partnerships that have enabled regions to thrive by embracing holistic gastronomy, creating a supportive ecosystem for mindful and sustainable culinary ventures.
- **Driving Sustainable Change:** Address how integrated resorts and independent businesses are utilising holistic gastronomy to transform operations, contribute to environmental sustainability and individual well-being, and enhance community engagement.

This panel will illuminate how holistic gastronomy not only enriches the culinary landscape but also acts as a powerful driver for sustainable business practices and robust tourism economies, paving the way for a more resilient future.

Moderator:

- **Douglas Parkes**, Content Director and Head of 100 Top Tables, South China Morning Post

Confirmed panelists:

1. **Mariana de Oliveira Dias**, Executive Director of Health & Wellness, Sands China
2. **Ruby O**, Assistant Vice President of Sustainability & Business Synergy, MGM
3. **Maria Fatima Pun**, Director - Sustainability, Wynn Palace and Wynn Macau
4. **Andrew Tsui**, Co-founder, Rooftop Republic
5. **May Chow**, Chef and Owner, Little Bao
6. **Manav Tuli**, Chef and Founder, Leela

1300

End of event