

- PROGRAM -

MARKET REPRESENTATIVE

28TH OCTOBER

THURSDAY

Arrival to Milan according to your travel schedule and transfer to hotel

After checking in at the hotel, proceed to the event desk to get information on the event protocol

7.30 pm

Meeting point at hotel and short walk to Palazzo Serbelloni

8.00 pm

Welcome dinner
at Palazzo Serbelloni
(Dress code: cocktail attire)

29TH OCTOBER

FRIDAY

from 6.30 am

Breakfast
at Roses Restaurant (ground floor)

6.30 am - 12.00 pm

Shuttle bus from hotel to Megawatt Court every 30 mins

7.00 am - 7.30 pm

Competition and interviews
at Megawatt Court
(Dress code: smart casual)

1.30 pm

Starred pizza lunch
by Franco Pepe, the most famous
Italian pizzaiolo
at Megawatt Court

3.30 pm - 6.30 pm

Shuttle bus from/to Megawatt Court
and hotel every 30 mins

7.30 pm

Last shuttle from Megawatt Court to hotel

8.45 pm

Meeting point at hotel and short walk
to Identità Golose Milano

9.15 pm

Dinner by Two Starred
Chef Philippe Lèveillé
(Dress code: cocktail attire)

30TH OCTOBER

SATURDAY

from 6.30 am

Breakfast
at Roses Restaurant (ground floor)

8.30 am

Transfer to Megawatt Court

9.30 am - 1.00 pm

S.Pellegrino Young Chef Academy
'Brain Food' Forum by Fine Dining Lovers
at Megawatt Court
(Dress code: smart casual)

1.00 pm

Lunch by Mark Moriarty & Mitch Lienhard
winners of 2015 & 2016 S.Pellegrino
Young Chef
at Megawatt Court

2.30 pm

Transfer from Megawatt Court to hotel

Afternoon

Free time

6.15 pm

Meeting point at hotel and transfer
to Palazzo del Senato

from 6.30 pm

Welcome
at Palazzo del Senato
(Dress code: jacket&tie)

7.00 pm

Awards ceremony

8.30 pm

Gala dinner
"With a little help from my friends"
What does an extraordinary dinner sound like?

from 11.00 pm

Transfer to hotel

31ST OCTOBER

SUNDAY

by 10.00 am

Check-out

Departure transfer according to your
travel schedule

CONTACT:

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The **Grand Finale of the S.Pellegrino Young Chef Academy Competition 2019-21** is finally here and, after an especially challenging period for the hospitality industry, it is more important than ever to celebrate young talent.

To support all the young chefs competing in this year's Grand Finale and to let people know what we are doing here, we encourage you to share as much as possible your comments, photos and event highlights on social media by using the official handle **@spyoungchefacademy** and hashtags **#SPYoungChefAcademy** **#Sanpellegrino**

Thank you!

#SPYoungChefAcademy

