

## Program

### JURY

## TUESDAY, 3<sup>RD</sup> OCTOBER

	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 program
4.00-7.30 pm	Chef jackets fitting at the hotel
7.45 pm	Meeting point at the hotel and transfer to dinner
8.00 pm	Exclusive but informal welcome dinner only for Jury at Exit Gastronomia by Perdomo (Dress code: smart casual)

## WEDNESDAY, 4<sup>TH</sup> OCTOBER

7.00-10.30 am	Breakfast at hotel restaurant (ground floor)
8.30 am	Transfer to East End Studios
9.00 am	Chef jackets fitting and briefing at East End Studios - Studio 90
6.00 am-5.30 pm	Competition and interviews at East End Studios - Studio 90 (Dress code: chef jacket)
1.30 pm	Lunch by Yasuhiro Fujio & Jerome Calayag winners of 2018 & 2021 S.Pellegrino Young Chef at East End Studios - Spazio Antologico
From 3.30 pm	S.Pellegrino Young Chef Academy presents The Forum at East End Studios - Studio 90 (Dress code: chef jacket)
From 5.30 pm	Transfer from East End Studios to hotel
7.45 pm	Meeting point at the hotel and transfer to dinner
8.00 pm	Dinner by Chef Chicco Cerea, Da Vittorio restaurant three stars Michelin At Palazzo Clerici (Dress code: cocktail attire)

## THURSDAY, 5<sup>TH</sup> OCTOBER

7.00-10.30 am	Breakfast at hotel restaurant (ground floor)
8.15 am	Transfer to East End Studios
6.00 am-3.00 pm	Competition and interviews at East End Studios - Studio 90 (Dress code: chef jacket)
1.45 pm	Lunch a Journey through Italy at East End Studios - Spazio Antologico
From 3.00 pm	Transfer from East End Studios to hotel
5.00 pm	Meeting point at the hotel and transfer to Hangar Bicocca
5.30 pm	Rehearsal of the awards ceremony
From 6.30 pm	Welcome at Hangar Bicocca (Dress code: Jacket&Tie)
7.00 pm	Awards Ceremony
8.30 pm	Gala Dinner

## FRIDAY, 6<sup>TH</sup> OCTOBER

By 12.00 pm	Check-out
	Departure transfer according to your travel schedule

CONTACT: Barbara D'Amico, International Events, Pr, Partnership Manager +39 335 5766403

**#SPYoungChefAcademy**