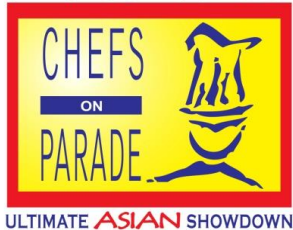


# 2013



**19 March 2013,**

**NEWSLETTER NO. 19 , page 2**

## **35,000 visitors throng to COP 2013: 35% more than COP 2011!**

Board, Meat & Livestock Australia, Unilever Food Solutions, Nestle Professional, Mama Sita's, Del Monte, Oleo-Fats, La Filipina, Julio's and KitchenAid; partners Trade Net, Totalgaz, Allied Metals, Resorts World Manila, Multi-Mach, Enderun Colleges, Imacron, Liquid and Liquid Creations, Technolux, Allegro Beverage, Puratos, Imarflex, Ecolab, Plan Z, Philippine Center for Creative Imaging, KLG International, Placement International, Asian Food Channel, GMA News TV, Manila Bulletin, Philippine Daily Inquirer, Business Mirror, Olive Magazine, Flavors Magazine, F & B World, Cook Magazine, Hospitality News Magazine; and hotel partners Bayview Park Hotel, Pan Pacific Manila, Microtel Inn & Suites, The Manila Hotel, Resorts World Manila (Remington Hotel), Waterfront Manila Pavilion Hotel & Casino, The Bellevue Manila, The Heritage Hotel Manila, and Diamond Hotel Philippines.

### **Highlights**

There were 28 demos and 26 workshops. The topics of the demos ranged from Filipino cuisine (such as Modern Philippine Cuisine by Chef Sau del Rosario) to international cuisine; (Breads of Europe by Puratos Master Baker Benny Vervaeck, Italian Cooking: Sardinian Way by Chef Giovanni Sias, A Culinary Journey to Northern Italy by Chef Simone Murru, French Cooking by Chef Marc Chalopin); and special ingredients (Bacon Everything by Chef Alex Dino).

Workshops covered subjects on food preparation (Spices & Seasonings by Stephanie Zubiri, Fruit & Vegetable Carving by Suwana Puangdee, From Paddock to Plate by Raphael Ramirez of Meat and Livestock Australia) to service and business (Food Safety by Roberto Dimayuga, Starting a Catering Business by Irma San Miguel).

Among the other highlights included demos by celebrity chefs such as GMA 7 host Boy Logro and Asian Food Channel "36 Ways to Live" star Emmanuel Stroobant. Chef Boy did live cooking as he would on his show "Kusina Master" while Chef Emmanuel made Foie Gras and explained the rudiments of food and wine pairing. Chairman Bartholomi pointed out, "Because of the stature and experience of the presenters and the caliber of the topics, the quality of the seminars is worth millions."

Another special feature was the Organic Food Avenue wherein several local producers were able to



**FEBRUARY 28 TO MARCH 3, 2013**



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