# Artisan & Fine Foods / Craft Beers & Spirits

### **Artisan & Fine Foods / Craft Beers & Spirits**

Times	Name	Topic
10.05-10.10	Rebecca Sweeney, Head Chef, Hooked Restaurant, Sligo	Opening Remarks

#### **Artisan & Fine Foods - The Kitchen Revolution**

10.10-10.30	Mariviel Leyva Fakova, Co-Founder & Owner, Republic of Grill	The Evolution of Food Truck Concepts: Innovations and Trends
10.30-10.50	Scholastica Ighas, Owner, Blockchain Bites	The Digital Evolution of Artisan Foods: Bridging Tradition with Technology
10.50-11.10	Seany McCleary, Director, Streat School	The Street Food Revolution
11.10-11.30	Rebecca Sweeney, Head Chef, Hooked Restaurant, Sligo	The Reformation of Kitchen Culture
11.30-11.50	John Kearns, CEO, Partas	Artisan Food Market Opportunities
11.50-12.30	Moderator: Michael Cowan, CEO, aah Ventures Panellists: Catherine White, Masters Researcher, ATU Donegal, John Kearns, CEO, Partas & Evan O'Ceallaigh, Restaurant Consultant	Food for Thought: Current Market Trends in the Food & Beverage Sector
12.30-13.00	LUNCH BREAK & NETWORKING	

### Craft, Beers & Spirits

13.00-13.20	Catherine White, Masters Researcher, ATU Donegal	Research into the Irish Craft Beverage Visitor Experience
13.20-13.40	Carla MacLachlan, Trade Mark Attorney, MacLachlan & Donaldson	The What, Why, Where and How of Trade Marks in the Food and Drink Industry
13.40-14.00	Ultán Anderson, Associate, Ogier Leman	An overview of current liquor licensing law and proposed changes

## Food & Drink Health & Wellbeing

14.00-14.20	Doireann Barrett, Founder Owner & Business Developer, The Gluten Free Kitchen Company	My journey learning to live with stage 4 endometriosis & coeliac disease while developing my food & wellness brand
14.20-14.40	Sinead Griffin, Director, NutritionWellness	The Role Food Plays in Preventing Chronic Illness
14.40-15.00	Wendy Anderson, Population Health Lead, Northern Health & Social Care Trust	Can we move our reputation towards a quality food destination?
	Rebecca Sweeney, Head Chef, Hooked Restaurant, Sligo	Closing Remarks













All presentations/timetables are subject to change. Please check with onsite event timetable on the day.