

05/02/2024 Main stage - PABELLON 1

10:55 - 11:00: Introduction by Mario Sanchez

Presenter

Mario Sánchez

Destakando

Founder & CEO. Food Disseminator and Technologist

11:00 - 11:45: H&T 2024 Opening Ceremony

12:00 - 12:55: Los Hermanos Torres: a look back at their origins and commitment to sustainability by Javier y Sergio Torres

Javier Torres. Chef of the restaurant Cocina Hermanos Torres. 3* MicheliSergio Torres. Chef of the restaurant Cocina Hermanos Torres. 3* Michelin 2023

Speakers

Sergio & Javier Torres

Restaurante Cocina Hermanos Torres

Chef

Spain

13:00 - 13:30: The "fusion" of AI in the food and gastronomy sector

Ignacio Estévez. Partner Responsible for the Distribution Sector of IBM Spain

Speakers

Nacho Estévez Paniagua

IBM Consulting

Responsible Partner in the Distribution Sector

Barcelona Spain

17:00 - 17:30: Business Management - Hospitality: "Attracting and Retaining Talent"

Margarita Álvarez. Founder of Working for Happiness

Speakers

Margarita Álvarez Pérez de Zabalza

Working for Happiness

Founder

Madrid Spain

17:40 - 18:10: Gastronomic influencers: how do we integrate their profiles into our marketing plan?

Jaime Pérez-Seoane. CEO of Go Talents

Speakers

Jaime Pérez-Seoane De Zunzunegui

Grupo GO

Managing Partner

Madrid Spain

06/02/2024 Main stage - PABELLON 1

9:30 - 9:35: Introduction by Mario Sanchez

Presenter

Mario Sánchez

Destakando

Founder & CEO. Food Disseminator and Technologist

9:45 - 13:00: IV National Hospitality Forum

13:00 - 13:20: Dialogue: Changing the world through gastronomy

José Luis Yzuel. President of Hostelería España

Jordi Cruz. Chef. * Michelin 2023

Speakers

José Luis Yzuel

Hostelería España

President

Jordi Cruz

13:20 - 14:00: A journey through evolutionary, creative and traditional cuisine

Jordi Cruz. Chef. * Michelin 2023

Speakers

Jordi Cruz

16:30 - 17:00: Gastronomy in the service of biodiversity

Miriam Cozar. Chef and CEO of Biodiverxa

Speakers

Miriam Cozar

Biodiverxa

Chef & CEO

Spain

17:00 - 17:30: Energy efficiency and energy savings management in the hotel sector

José Ricardo Díaz, World Tourism Organization (UNWTO).

Speakers

José Ricardo Díaz Ardila

UN Tourism

Senior Specialist, Innovation, Education and Investment

Department

Madrid Spain

07/02/2024 Main stage - PABELLON 1

10:55 - 11:00: Introduction by Mario Sanchez

Presenter

Mario Sánchez

Destakando

Founder & CEO. Food Disseminator and Technologist

11:00 - 11:30: Restaurant ambience and customer experience: the latest trends

Paco Lago. CEO and designer of Paco Lago Interioriza

Speakers

Paco Lago Castillo

Lago Interioriza

CEO & Design

Málaga Spain

11:40 - 12:10: Going international: gastronomy in LATAM

Margarita Carrillo. Chef and culinary ambassador of Mexico

Speakers

Margarita Carrillo Arronte

Conservatorio de la Cultura Gastronomica Mexicana

Chef and culinary Ambassador of Mexico

Del. Alvaro Obregon Mexico

13:30 - 14:30: H&T AWARDS Ceremony and Closing Ceremony

05/02/2024 Kitchen Lab - PABELLON 2

10:30 - 11:00: Iván Cerdeño Restaurant - Cigarral del Ángel (Toledo)

Iván Cerdeño. 2 Michelin Stars and 3 Repsol Suns

Speakers

Iván Cerdeño López

Ivan Cerdeño Cigarral del Ángel

Chef

Toledo Spain

11:30 - 12:00: Ambivium Restaurant (Peñafiel, Valladolid). "Cellarium an its harmonies: conservation as technique and philosophy"

Cristóbal Muñoz, chef; Guillermo Ortega, director of creativity; Fernando Moret, director of front-of-house operations and sommelier services. 1 Michelin Star, 1 Green Star and 2 Repsol Suns

Speakers

Cristóbal Muñoz

Ambivium

Chef

Peñafiel Spain

Fernando Moret

Ambivium

Director of Front-of-House Operations and Sommelier

Services

Peñafiel Spain

Guillermo Ortega

Ambivium

Director of Creativity

Peñafiel Spain

12:30 - 13:00: LÚ Restaurant (Jerez de la Frontera, Cádiz)

Juanlu Fernández. 1 Michelin Star and 2 Repsol Suns.

Speakers

Juanlu Fernández

LU Cocina y Alma

Chef

Jerez Spain

16:30 - 17:00: Flower gastronomy

Speakers

Iolanda Bustos Cabezuelo

Gastronomy Nature Experience

Private Chef

Pals Spain

17:30 - 18:00: New textures in the world of ice cream

Pastry chef Albert Roca (master artisan ice-cream maker and champion of Spain 2022)

Speakers

Albert Roca

Pastry chef Albert Roca (master artisan ice-cream maker and champion of Spain 2022).

Barcelona Spain

06/02/2024 Kitchen Lab - PABELLON 2

10:30 - 11:00: La Casona del Judío Restaurant (Santander)

Sergio Bastard. 1 Michelin Star and 1 Green Star "Rural"

Speakers

Sergio Bastard Comas

La Casona del Judío

Chef

Santander Spain

11:30 - 12:00: Skina Restaurant (Marbella, Málaga). "How to enhance the after-dinner coffee experience" Nespresso Professional

The 2* Michelin chef Mario Chacinero, head chef of the Skina restaurant in Marbella, will create two recipes with coffee as the main ingredient. He will be accompanied by his Pastry Chef, Manuel Jesús Lobo, and Damián Seijas, Nespresso Coffee Ambassador, who will pair these two creations with Nespresso Professional's Peru Organic and Reviving Origins Congo Organic coffee varieties to enhance the after-dinner coffee experience.

Speakers

Mario Cachinero

Restaurante Skina

Manager

Marbella Spain

Manuel Jesus Lobo Peinado

Restaurante Skina

Head Pastry Chef

Marbella Spain

Damián Seijas

Nespresso

Coffee Ambassador of Nespresso

Chantada Spain

Sponsored by:



12:30 - 13:00: Fierro Restaurant (Valencia)

Carito Lourenço and Germán Carrizo. 1 Michelin Star and 1 Repsol Sun

Speakers

Carito Lourenço

Fierro

Chef

Spain

German Carrizo

Fierro

Chef

Valencia Spain

13:30 - 14:00: The world of embers “Pira Charcoal Ovens” la Kocina GastroLab

Richard Alcayde y Jordi Bataller

Speakers

Richard Alcayde Guirado

La Kocina Gastrolab

Charcoal grill Chef

Málaga Spain

Jordi Bataller Torras

Jbkitchen & Lakocina Gastrolab

Consultan Chef

Fuengirola Spain

Sponsored by:



16:30 - 17:00: Caribbean Cuisine - Puerto Rico

Ramón Carrillo. Best Restaurant in Puerto Rico 2022

Speakers

Ramón Carrillo

Wyndham Grand Rio Mar Rainforest Puerto Rico Golf &

Beach Resort

Executive Chef

Río Mar Puerto Rico

17:30 - 18:00: "The art of ramen" Cominport

Juan Bautista García. Chef and owner of Rocio tapas and sushi 2010. Disciple of Masao Kikuchi (reference in Spain of high level Japanese cuisine, he cooked for Hirohito emperor of Japan).

Michelin Star 2006 Restaurant Mesana (Marbella).

Speakers

Juan Bautista Garcia Martin

Restaurante Rocio Tapas

Ches & Owner

Málaga Spain

Sponsored by:



07/02/2024 Kitchen Lab - PABELLON 2

10:30 - 11:00: Science and the world of CHEESE

Professor of the Degree in Gastronomic Sciences and Hotel Management - Faculty of Tourism of the University of Malaga (UMA).

Speakers

María Isabel Montañez Vega

University of Malaga (UMA)

Professor of the Degree in Gastronomic Sciences and

Hospitality Management

Málaga Spain

11:30 - 12:30: Provincial Competition: "Sabor a Málaga" Young Chefs' Competition

05/02/2024 Sala de Catas - Sala de Conferencias (planta baja)

8:30 - 13:30: H&T 2024 Awards Final Tasting

Private

Speakers

Custodio López Zamarra

Sumiller López Zamarra
Sommelier and Wine educator
Madrid

Juan Miguel Rubio Márquez

Seiton Business Consulting
CEO
Málaga Spain

Diego Tornel Gómez

Meliá
Sommelier
Gran Canaria Spain

Francisco Ríos Oña

Distintos Vinos
Owner
Fuengirola Spain

Rafa Bellido Cifuented

Cámara de Comercio de Sevilla
Academic Director of the MBA in Sommelier, Oenology, and
Winery Management
Sevilla Spain

05/02/2024 Sala de Catas 1 - Sala de Conferencias (planta baja)

12:00 - 13:30: The Beer Journey: From the Brewery to the Restaurant

José María Villero, with more than 33 years of professional experience in the field of brewing quality control, has extensive training in the quality of this product. He holds a degree in Chemistry from the University of Malaga, a diploma in Brewing Science and Technology from the I.F.B.M. (Institute Français de Boissons de la Brasserie-Malterie), specialised in Beer Microbiology by the T.U.M. (Technische Universität München), Diploma in Beer Sensory Analysis by FlavorActiv of Thame (United Kingdom), Diploma as Beer Sommelier by the Technische Institut Doemens of Munich and Doctor in Analytical Chemistry by the University of Malaga with outstanding CUM LAUDE. He is currently the Head of Quality and Environment at Mahou-San Miguel's Malaga factory.

Speakers

José María Villero Salas

Mahou-San Miguel

Head of Quality and environment

Málaga Spain

Sponsored by:



17:00 - 18:30: Cult Rosés: Legendary wines of Provence with the savoir faire of Château d'Esclans

Clement Malochet, sales director of Chateau d' Esclans. In recent years, rosé wines, which combine refinement, floral nuances, elegance, and liveliness, have been appearing on the wine lists of the most prestigious restaurants, hotels and beach clubs, many of which have been inspired by the Côtes du Provence (France). In this sensational tasting, we will immerse ourselves in the philosophy of this region and taste some of the most important rosés in the world. Not to be missed.

Speakers

Clement Malochet

Château d'Esclans

Sales Director

Paris Spain

06/02/2024 Sala de Catas 1 - Sala de Conferencias (planta baja)

12:30 - 14:00: Wines and Cheeses: A Journey of Flavours

With Rubén Palomares, Aurelio Molina y Sergio Poblet. Do you enjoy wine and cheese? Would you like to discover how to pair them to enhance their qualities? Join us for a wine and cheese pairing tasting, where you will learn about their origins, production, and the criteria for creating harmonies and contrasts between them. Don't miss out!

Speakers

Rubén Palomares

Makro España
Oenologist
Spain

Sergio Poblet

Makro
Category Manager Jr Cheese
Madrid Spain

Aurelio Molina

Makro Málaga
Sommelier
Spain

Sponsored by:



17:00 - 18:30: Analysing great wineries from the perspective of a restaurant: Let's talk about Alma de Carraovejas

With Fernando Moret, director of front-of-house operations and sommelier services . Sommeliers, in their eternal wanderings to offer wines full of temperament, personality, quality and elegance, spend long hours of organoleptic analysis, study and travel to wine-growing areas all over the world in order to offer full and different experiences to their guests on each new visit. In this activity, one of the new stars of Spanish sommeliers will analyse the elements behind the wines produced by the Alma de Carraovejas group, which have become a reference for critics and sommeliers. Master tasting

Speakers

Fernando Moret

Ambivium

Director of Front-of-House Operations and Sommelier

Services

Peñafiel Spain

07/02/2024 Sala de Catas 1 - Sala de Conferencias (planta baja)

12:00 - 13:30: Great wines of Spain and the world

Spain, France, Chile, Argentina and South Africa. This lively tasting, led by one of the great personalities of the international wine world, Almudena Alberca MW, will take us on a sensory journey through the most fascinating corners of global oenology. Discover the magic of the bottle, which unites cultures, traditions and terroirs in every drop, thanks to Entrecanales Domecq & Sons and its international alliances with Domaines Barons de Rothschild Lafite and Vilafonté.

Speakers

Almudena Alberca Martin

Entrecanales Domecq e Hijos

Director of Winemaking / Director of Winery Operations

Quintanilla de Onésimo Spain

05/02/2024 Sala de Catas 2 - Sala de Conferencias (planta baja)

17:30 - 19:00: Precision viticulture: The road to legendary wines

Marcos y Eduardo Eguren. Tradition, history, generational influences, terroir, climatology or ampelographic variety are some of the variables that come together to create a legendary wine. Guided by one of the best oenologists in the world in the art of creating meditation reds, we will see how all these variables, plus the odd secret, come together to create those wines that will never fade from our memories. Epic tasting.

Speakers

Marcos Eguren González

Viñedos Y Bodegas Sierra Cantabria

Owner and Head Winemaker

Paganos Spain

Eduardo Eguren Ramírez

Cuentaviñas

Owner and Winemaker

San Vicente de la Sonsierra Spain

06/02/2024 Sala de Catas 2 - Sala de Conferencias (planta baja)

17:30 - 19:00: Riofrío, 20 years of organic caviar

With David Montalbán, Brand Ambassador of Caviar Riofrío. A vibrant activity where we can learn the secrets of Caviar, one of the most idolised products on the planet for its excellent quality, and where in addition to knowing all the ins and outs of this great product, we can taste the Riofrío Organic Caviar line and witness the first Organic Osetra caviar in the world. Are you going to miss it?

Speakers

David Montalbán Jiménez

Riofrío

Brand Ambassador Riofrío

Riofrío Spain