

**Welcome and General presentation** 9:00am – 9:30am  
L'escal

**Food Pairing Symposium** 9:30am – 12:30am  
Pairing – Substitution – Linkage

**Bernard Lahousse, Flanders Taste Foundation et [www.foodpairing.be](http://www.foodpairing.be)**  
**Sang-Hoon Degeimbre, l'Air du Temps**  
**Karen Page & Andrew Dornenburg, Perfect Pairing, USA**

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<b>Demonstration n°1</b> 10:00am – 10:30am <b>Jacques Pourcel</b> ★★★ <b>Dominique Persoon</b> Salmon	<b>Demonstration n°2</b> 11:00am – 11:30am <b>Sang-Hoon Degeimbre</b> ★★★ The Flavor of “Leffe”	<b>Demonstration n°3</b> 12:00am – 12:30pm <b>Jean-Paul Jeunet</b> ★★★ Beef & Lamb
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**Lunch** 12:30pm – 3:00pm

**Buffet Lunch by Gilles Verot**  
**& Damian Sansonetti, Bar Boulud NY**  
**& BBQ Irish Beef**

**Healthy Cuisine Symposium** 3:00pm - 6:15pm

**Moderator : Bernard Fournier, Euro-toques**  
**Introduce by Henri Charvet, Euro-toques**

**Sophie Bouyer, Direction Générale de l'Alimentation**  
**Mme May Garnier, PDG du C.R.I.S. à Munich**  
**Laurent Thieule, Comité des Régions Europe**  
**Elisabeth Berry, US Agriculture**

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<b>Demonstration n°4</b> 3:30pm – 4:00pm <b>Michel Roth</b> <b>Guillaume Gomez</b> ★★★ Fruits and vegetables	<b>Demonstration n°5</b> 4:45pm – 5:15pm <b>Lea Linster</b> ★	<b>Demonstration n°6</b> 5:45pm – 6:15pm <b>Yves Mattagne</b> <b>Damian Sansonetti</b> ★★★ Salmon ★★★
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**Closing Cocktail** 7:00pm – 10:00pm

**By Belgium Chefs**

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