

# **BUSINESS FORUM on AUTHENTIC THAI CUISINE: TASTE OF THAI IN EUROPE**

- Date:** Thursday, 13th February 2014
- Venue:** Four Seasons Hotel, Prague 1  
Address: Veleslavínova 1098, Praha 1
- Potential participants:** **150** participants (Thai chefs from Thai restaurants in EU, chefs of leading hotels, restaurants and catering, representatives of cooking schools, wholesalers and retailers)
- Main speakers/presenters:** *Thai side:*
- Mr. Jamnong Nirungsan, President of Thai Chef Association
  - Mr. Chumpol Jangprai, Secretary General Thai Chefs Association, best new generation Iron Chef in Thai Cooking
  - Mr. Kent Arnon Masanglong , Master Chef , Thai Chef Association
  - Mr. Henrik Yde – Andersen and Mr. Lertchai Treetawatchaiwong, KIIN KIIN Thai Restaurant in Copenhagen, holder of Michelin star
  - Mr. Dylan Jones and Ms. Duangporn Songvisava, Bo.lan Thai Restaurant, Asia´s Best Female Chef 2013 award
  - Mr. Prin Polsuk, NAHM Thai Restaurant Bangkok, No. 32 of the world´s best restaurants and No. 3 of Asia´s best restaurants
- Europe & Czech side:*
- Mr. Miroslav Kubec, President of Chefs and Pastry Chefs Association of the Czech Republic, World Association of Chefs Societies Continental Director for Central Europe

## **PROGRAMME:**

**9,30-10,00 REGISTRATION**

**10,00 – 10,15 OPENING OF THE CONGRESS**

**Welcome Speech** by H.E. Mr. Vitavas Srivihok, Thai Ambassador

Opening Remark of the Congress:

By Director General, Department of International Trade Promotion,  
Ministry of Commerce, Thailand (*to be confirmed*)

**10,15 – 10,20** Presentation by **Mr. Jamnong Nirungsan, President of Thai Chef Association** and **Mr. Miroslav Kubec, President of Chefs and Pastry Chefs of Czech Republic, World Association of Chefs Societies Continental Director for Central Europe**

**MORNING SESSION:** Main Hall for all participants.

**10.20–11.15 1<sup>st</sup> Lecture:**

- **Inspiration and new trend of Thai cuisines and Thai Rice Recipes for International Chefs & Cooking Experience and Lesson learned on Thai Cuisines with foreigner Chefs.**  
by **President of Thai Chef Association, Executive Chef Jammong Nirungsan**

**11,15-11,45** Cofee Break, informal discussion, presentations of partners

**11,45-12,30 2nd Lecture:**

- **Best practices of Thai Restaurant management to win the Michelin Star Award by Mr. Henrik Yde-Andersen, Executive Chef, Kiin Kiin Thai Restaurant, the Michelin Star Awarded , Copenhagen, Denmark**

**12,30 – 14,00** Lunch Break – Thai & International Buffet Lunch

**AFTERNOON SESSIONS:**

**14,00 – 16,00** Workshops & Demonstrations ( separate 2 workshops ) at **KAREL A & B**

**KAREL A meeting room: 14,00 – 15,00**

- **Innovation and Co-creation of Thai Cuisine Recipes within New Trend Lifestyles**  
by **Mr. Chumpol Jangprai, Secretary General Thai Chef Association, best new generation Iron Chef in Thai Cooking**

**KAREL A meeting room: 15,00 – 16,00**

- **Taste of THAI Authentic: the Passion for Thai Food Heritages**  
by **Mr. Dylan Jones and Ms. Duangporn Songvisava**  
(Asia 's Best Female Chef 2013 Awards), **Bo.lan Thai Restaurant**  
  
(Demonstration: Thai Recipes and Cooking Show)
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