



CONFERENCE PROGRAMME

DAY 1 – WEDNESDAY 8 MAY

9.30/10.00

KEYNOTE INTRODUCTION - INNOVATIVE & EMOTIONAL EXPERIENCES

10.00/11.00

SESSION 1 - COFFEE: THE “NEW BLACK GOLD” RUSH

- Authenticity, merchandising, universe, emotions... how to create the best coffee experiences for consumers?
- From a basic product to the new “black gold” rush
- Why is coffee one of the best bet for the large multinational food groups
- International coffee experiences

11.00/12.00

DISCOVER INTERNATIONAL FOOD CONCEPTS - PART 1

14.30/15.30

SESSION 2 - FOOD & BEVERAGE PLAYERS RECIPES: SUCCESSFULLY DEVELOP YOUR CONCEPT WITH PRIVATE EQUITY PARTNERS

- Industry scope: what is happening in the mergers & acquisitions market and what can be expected
- Food halls, veggie-centric cuisine, chef-driven fast casual concepts...: focus on the top international concept trends and business models
- Why is F&B a key driver of growth for investors and property players?
- How investors can boost food concepts development and awareness?

15.30/16.30

DISCOVER INTERNATIONAL FOOD CONCEPTS - PART 2

16.30/17.30

DARK KITCHENS & FOODTECH: REDEFINING THE RULES FOR FOOD PLAYERS

- Focus on the home delivery market: from data to consumers
- Removing customer seating, waiting areas, serving staff, reducing renting costs... the new financial & operating business model for food players
- Targeted menus, highest sourcing quality, optimized social media communication... the new key drivers for food players to succeed in dark kitchens
- Extending delivery to peri-urban areas to develop & expand new catchments
- Payment: the next step?



DAY 2 – THURSDAY 9 MAY

10.00/11.00 – DISCOVER INTERNATIONAL FOOD CONCEPTS - PART 3

11.00/12.00 – SESSION 3 - HOW TO USE FOOD & BEVERAGE TO REINFORCE THE ATTRACTIVENESS OF RETAIL DESTINATIONS?

- Format, location, products... what are the key elements to make a food concept attractive and profitable?
- How developers and investors benchmark F&B concepts to create value and stand out from their competitors?
- Street food, restaurants, trucks, chef ... choosing the right experience and the right placemaking
- Attract and enhance customers in shopping destinations!

14.30/15.30 – SESSION 4 – FOOD TRENDS SHAPING THE NEW DECADE!

- Discover the latest international food & nutrition trends
- Healthy, gluten-free, bio, vegetarian, vegan, local products, bulk selling... focus on new consumer behaviors
- What are the best strategies for food players to meet consumers expectations?
- How to source upcoming trends and develop new businesses?

15.30/16.30 – DISCOVER INTERNATIONAL FOOD CONCEPTS - PART 4

16.30/17.30 – SESSION 5 - TRAVEL RETAIL

- Airports, train stations, motorways... what are the best food concepts to implement?
- How operators benchmark food concepts to transform transit zones?
- How transit zones rethink and adapt their spaces to encourage consumers to consume?
- How to use digital tools to boost traffic & revenues and optimize the customer experience
- Pop-up stores, trucks, restaurants, innovative places... what is the most profitable format?