

The logo for SAUCE 2017 TARTU is centered within a large yellow circle. The word "SAUCE" is in a large, bold, black sans-serif font, with a stylized white outline of a wine glass integrated into the letter 'U'. To the right of "SAUCE", the text "2017" is stacked above "TARTU" in a smaller, black sans-serif font. A thin horizontal line is positioned below the logo.

**SAUCE** | 2017  
TARTU

**THE NEXT COURSE:  
HOW TO SERVE THE FUTURE**

11.09.2017  
Estonian National Museum  
TARTU, Estonia

BIF Consulting OÜ

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## HISTORY

SAUCE is a community and platform for chefs and other restaurant and hospitality professionals from every position and culture who are looking towards a better future for themselves and others, built around food and service.

SAUCE is an ongoing industry project that culminates in an annual event bringing together industry leaders to discuss topical questions. 2017 is the 3rd edition of SAUCE forum that in the past has hosted speakers such as Massimo Bottura, Magnus Nilsson, Ana Ros, Vladimir Mukhin, Adeline Grattard, Christian Puglisi, Daniel Berlin, Sasu Laukkonen, Filip Langhoff, Søren Ledet, Nicholas Lander and many others.

## SAUCE FORUM 2017 - 3RD EDITION | MONDAY 11TH SEPTEMBER 2017

FUSE INTO A FEAST OF LEARNING AND SHARING AT THE 3RD ANNUAL SAUCE FORUM. BE PART OF A POSITIVE CHANGE.

How can we feed the world, get affordable, sustainable and nutritious ingredients? How do we hire qualified staff in these times of constant change? Are we a part of global food concerns and can we make a difference? What opportunities and challenges does food tourism bring? What is the future of the hospitality industry?

These are some of the questions SAUCE2017 will tackle. The topics challenge global issues, but in our local teams made up of industry experts, chefs, academics, journalists, and Front of House professionals, we make changes for a better culinary world. It is all about knowledge and the right approach.

The 3rd SAUCE Forum will be an intimate and focused event to foster powerful discussions. The speakers and audience will spend the whole day and night together sharing thoughts, connections, possibilities and visions.

[www.sauceforum.com](http://www.sauceforum.com)

## PART 1 | FOOD & INGREDIENTS

09.00 - 10.00 Arrivals, registration & breakfast

10.00 - 10.05 Welcome remarks

10.05 - 10.25 Elizabeth Haigh (UK)

10.25 - 10.55 Amit Ashkenazy (Israel) & Tzruya Chebach (Portugal)

10.55 - 11.25 Mehmet Gürs (Turkey)

11.25 - 12.00 Panel - Next course. Chefs of Tomorrow

12.00 - 12.20 Tekuna Gachechiladze (Georgia)

12.20 - 12.50 Panel - Food tourism

12.50 - 13.00 Q&A

13.00 - 14.00 Lunch

## PART 2 | HOSPITALITY & SERVICE

14.00 - 14.05 Welcome back

14.05 - 14.25 Bob Puccini (USA)

14.25 - 14.45 Kai Schukowski (Lithuania)

14.45 - 15.05 Sigurlaug Sverrisdóttir (Iceland)

15.05 - 15.10 Haaga-Helia takes the stage

15.10 - 15.40 Panel - How to serve the future

15.40 - 15.45 Q&A

15.45 - 16.15 Break with autumn delights

16.15 - 16.30 Exhibition presentation

16.30 - 16.50 Ido Garini (The Netherlands)

16.50 - 17.00 Wrap up & questions

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## PART 3 | SOCIAL

17.00 - 18.00 Cocktails & networking

18.00 - 18.30 Museum tours

18.30 - 19.00 Exhibition launch & champagne reception

19.00 - 22.30 Celebration dinner feat. Leandro Carreira (Portugal)

23.00 - ... After party

# SPEAKERS

## **MEHMET GÜRS | Turkey**

Mehmet Gürs, chef and partner of a number of successful restaurants and cafés including the unique Mikla in Istanbul. He is credited for kicking off the contemporary restaurant scene in Istanbul when he returned from the US in 1996. Mikla was selected as one of the World's 100 Best Restaurants in 2015, 2016 and 2017.

## **ELIZABETH HAIGH | UK**

Elizabeth Haigh received a Michelin star at East London's Pidgin restaurant at age of 28, making her one of the youngest women to have won the award. Born in Singapore and raised in Maidenhead UK, Elizabeth's food combines her mother's Asian heritage with her British upbringing.

## **LEANDRO CARREIRA | Portugal**

Leandro's journey of food began at the age of 16 with culinary school in Leiria, Portugal. He has worked across Europe and the Middle East, including in the Basque Country at the renown restaurant Mugaritz. Living in London for the last 6 years Leandro has worked alongside Nuno Mendes, Junya Yamasaki and James Lowe.

## **BOB PUCCINI | USA**

Bob Puccini, founder of Puccini Group a company responsible for designing and remodelling over 1,000 restaurants worldwide, knows how to make social spaces like restaurants successful in companies such as Fairmont, Kimpton Hotels & Restaurants, Ritz Carlton, and Strategic Hotels and Resorts and many more. Bob translates client goals into winning concepts, earning him a stellar reputation and many longtime clients. Before founding Puccini Group in 1996, he served as Partner and Senior Vice President for Kimpton Hotels & Restaurants for ten years during their expansion from 4 to 35 restaurants throughout the United States.

## **SIGURLAUG SVERRISDOTTIR | Iceland**

Sigurlaug Sverrisdottir is the founder & owner of ION Adventure & ION City Hotels in Iceland. Sigurlaug is an Icelandic businesswoman with a wide range of experience in tourism, recreation, and hospitality. After relocating back to Iceland she founded the ION Adventure Hotel, close to Iceland's UNESCO listed national park Thingvellir, where the Eurasian and North American tectonic plates meet. Sigurlaug lead the project from design to opening with the surrounding environment in mind, gaining the hotel substantial media attention and awards. In May 2017 Sigurlaug opened her second hotel ION City in the trendy capital of Iceland, Reykjavik.

# SPEAKERS

## **TEKUNA GACHECHILADZE | Georgia**

There's a mini revolution going on in the kitchens of the Caucasus. A nation's food is being radically transformed, and its culinary culture is undergoing a renaissance. The country is Georgia, and the chef that's shaking it all up is a petite blonde lady with an innocent smile like butter wouldn't melt. Her name is Tekuna Gachechiladze and she's putting a new twist on one of the oldest and constantly evolving cuisines in the world. Fusion in Georgia is nothing new. Georgian food is a work in progress, and Gachechiladze is merely managing the latest shift.

## **NEIL RANKIN | UK**

Neil Rankin began his career as a chef in fine-dining kitchens under Michael Wignall and Nuno Mendes, and at Rhodes 24, and The French Table. He went on to work at Barbecoa, the restaurant which saw Jamie Oliver team up with Adam Perry Lang, where his love for charcoal cooking began. He was formerly Head Chef at Pitt Cue and Exec Chef for Noble Inns, where Neil launched the Smokehouse restaurants.

## **IDO GARINI | The Netherlands**

Ido Garini is the founder and creative director of Studio Appétit, a multidisciplinary experience design studio. He is renowned worldwide as a pioneer in the integration of culinary art and the act of eating within the contemporary world of design, hospitality, art, and marketing.

## **KAI SCHUKOWSKI | Lithuania**

Kai is currently General Manager of Kempinski Hotel Cathedral Square in Vilnius, Lithuania. Schukowski is bringing a youthful flair and fresh approach to the property, being the youngest General Manager in the history of the Kempinski brand.

## **TZRUYA CALVÃO CHEBACH | Portugal & AMIT ASHKENAZY | Israel**

Tzruya and Amit are graduates of the world's top environment and development programs at Yale University and Johns Hopkins. They have worked with governments, cities, foundations and NGOs around the world to find solutions to their most pressing sustainability challenges. Based in Tel Aviv, the Hague and Lisbon, they use advanced techniques and a multidisciplinary analysis to make sustainability policy simple and clear.

## **FOOD TOURISM PANEL**

We will have representatives from media outlets such as Monocle, Time Out Lisbon and Infinity CML

# TICKETS & CONTACT

## TICKETS

We are selling two types of tickets:

Forum

€ 125 + vat

(includes full day program until 18.00, breakfast, lunch, coffee breaks, networking cocktails, and entrance to the after party)

Forum + evening session

€ 175 + vat

(includes full day program, lunch & coffee breaks + museum tour, networking cocktails, exhibition launch, a celebration dinner by guest chef Leandro Carreira and entrance to the after party)

In order to book tickets please send your invoicing details to [heleri@bif.ee](mailto:heleri@bif.ee)

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## CONTACT

Mother of SAUCE

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[www.sauceforum.com](http://www.sauceforum.com)

USE CODE **SAUCE** WHEN BOOKING DIRECTLY WITH THE PROPERTY



Hektor Hostel

Address: Riia 26, 50410 Tartu

Phone: +372 740 5100

Contact: sales@hektorhostels.com

Special SAUCE prices:

Single room with shared bathroom 23€ night/room

Single room with private bathroom 30€ night/room

Twin or double room with private bathroom 39€ night/room

Double room with shared bathroom 31€ night/room

Triple room with private bathroom 53€ night/room

Quadruple room with private bathroom 62€ night/room

Quadruple room (bunk beds) with private bathroom 62€ night/room

Breakfast additional 5€



Hotel Sophia

Address: Ringtee 75, 51014 Tartu

Phone: +372 638 0850

Contact: sophia@tartuhotels.ee

SAUCE prices:

53 EUR/ per single room/ per night

62 EUR/ per double or twin room/ per night

Accommodation prices include breakfast in restaurant Fii

# SPONSORS & PARTNERS

SAUCE2017 is organized in co-operation with the Estonia National Museum.

Estonian National Museum (ERM) helps Estonian people interpret being Estonian, carry the basic values of the nation, and guard its continuity. For visitors it opens both a material and virtual world, that invites them to discover, realize, and become part of the experience. The museum has two permanent exhibitions. "Encounters" is an exhibition about ordinary Estonian folk who have lived in this country through the ages. "The echoes of Ural" presents the traditional everyday culture of Finno-Ugric and Samoyedic people. In addition to exhibitions, the premises include a cinema and a conference hall, a black box theatre, a café, a restaurant, and museum shop.

Reaton<sup>®</sup> Food and delicatessen

Haaga-Helia

STILL SPARKLING

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Estonian National Museum

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Office in Estonia

hektor  
design hostels

TARTU HOTELS  
SOPHIA