



June 11 (Tue)

Onsite Event Schedule				
Hall 3	Hall 3	Hall 6	Hall 6	
Main Theatre	Wine Theatre	Diamond Theatre	Belt and Road Gourmet Kitchen	
Theatre 1	Theatre 2	Theatre 3	Theatre 4	
10:00-10:30	Opening Ceremony			
10:30-11:00	VIP and Media Tour			
11:00-11:30				
11:30-12:00				
12:00-12:30	Wine Master Class (Designer Wines, Australia)	Baijiu Cocktail Competition	< Kick Off Performance > Star Chef Martin Yan & Mr. Liu Wai Hung	
12:30-13:00				
13:00-13:30				
13:30-14:00			< Cooking Demonstration > John Antony Executive Chef Chau SaiTo	
14:00-14:30	Ceremony of The First China Wine Tourism Destination Awards			
14:30-15:00	Belt & Road Wine Revolution Forum: How Female Wine Makers Change The Wine World			
15:00-15:30	Champagne Cattier Master Class (Wine's Link)			< Cooking Demonstration > Chef Martin Yan (Sponsored by Tang's Roast)
15:30-16:00	Belt & Road Wine Revolution Forum: How Sommeliers Change The Wine World			
16:00-16:30				
16:30-17:00				< Cooking Demonstration > J&T Restaurant Executive Chef Jacky Chung
17:00-17:30				

June 12 (Wed)

Onsite Event Schedule					
Hall 3	Hall 3	Hall 6	Hall 6		
Main Theatre	Wine Theatre	Diamond Theatre	Belt and Road Gourmet Kitchen		
Theatre 1	Theatre 2	Theatre 3	Theatre 4		
10:00-10:30					
10:30-11:00	Shanxi Liquor Seminar	A taste of Bordeaux in the East - Helan Mountain Wine Tasting Event from Pernod Ricard Asia	Asiawide Franchise Forum		
11:00-11:30				< Cooking Demonstration > Fooka Chinese Restaurant Sous Chef Charles CHEUNG	
11:30-12:00					
12:00-12:30	Signing Ceremony of Memorandum of Understanding (M.O.U.)		< Hong Kong Oyster Festival > Star Chef Martin Yan (Sponsored by Hong Kong Oyster Company Limited)		
12:30-13:00					
13:00-13:30					
13:30-14:00				< Cooking Demonstration > Forum Restaurant 1977 Executive Chef Adam Wong	
14:00-14:30			Forum I <2019 New Opportunities and Trends of Retail, Catering Industry and Franchise Business >	Belt and Road Wine and Spirits Awards Ceremony	
14:30-15:00				Jiangxi Premium Rice Seminar	
15:00-15:30			Form II <How Technologies Would Help Business Development of Retailers and Restaurant Chains?>		< Cook a Perfect Dish with Lee Kum Kee Sauces > Star Chef Martin Yan (Sponsor by Lee Kum Kee Group)
15:30-16:00					
16:00-16:15			Guest Sharing <Rental and Investment Strategy of Catering Industry in Mainland China>	Belt & Road Sommelier Challenge (Asia)	
16:15-16:30			Signing Ceremony of Memorandum of Understanding (M.O.U.)		
16:30-17:30	Cocktail Reception		< Cooking Demonstration > Alva Hotel By Royal Executive Chinese Chef Leung Yiu Kei		

June 13 (Thur)

Onsite Event Schedule					
Hall 3	Hall 3	Hall 6	Hall 6		
Main Theatre	Wine Theatre	Diamond Theatre	Belt and Road Gourmet Kitchen		
Theatre 1	Theatre 2	Theatre 3	Theatre 4		
10:00-10:30	Wine Master Class (Speaker: Wang Fang & Ayana Misawa)	National Seminar - Philippines			
10:30-11:00			Seminar - Indonesia Coffee Exporters Association (ICEA)		
11:00-11:30			Wine Master Class (Speaker: Emma Gao & Veronique)	National Seminar - France	
11:30-12:00					
12:00-12:30			Wine Master Class (Speaker: Vanessa Queyranne)	Product Presentation - Camellia Nitidissima Chi	
12:30-13:00					Chinese Culinary Institute: Low Carbon Chinese Cuisine
13:00-13:30			Wine Master Class (Speaker: Giuseppe Vaccarini)		
13:30-14:00					International Culinary Institute: Healthy Italian Cuisine
14:00-14:30			Wine Master Class (Speaker: Castel)	Product Presentation - Ashima	
14:30-15:00					Chinese Culinary Institute: Chinese Tonic food with Dried Tangerine Peel Chef Paul Wong
15:00-15:30	BRIFE 2019 Awards Ceremony				
15:30-16:00					