



Activities and Programme:

June 11

- 11:30 –11:50 Savoury delights: Discover the varieties of EU ham and sausage. •
- 13:00 – 13:20 – Spice Masterclass: Top tips from an expert on how to get the best from spices and herbs.
- 14:00 14:20 First Tane Chan guiz.
- 15:00 15:20 Subtle seasoning; an introduction to seed oil, salt and other EU seasonings.
- 16:00 16:20 Second Tane Chan quiz.
- 16:00 16:20 Third Tane Chan quiz.

Perfect Match tastings*: 50-minute sessions beginning at 09:30, 10:30, 11:30, 12:30, 13:30, 14:30, 15:30, 16:30, 17:30, 18:30, with a final simple tasting at 19:30.

*Please note that quantities are limited, and tastings will conclude once the allotted servings for each session have been distributed.

June 12

- 10:00 10:20 Let's travel in the EU with EU olive oils: Learn about different olive oil varieties and • origins.
- 13:00 13:20 A little more olive oil: Creative ways to enhance Japanese dishes like tofu and miso • soup.
- 14:00 14:20 First Tane Chan guiz.
- 15:00 15:20 Discover the depth of EU ingredients. A Fun and Insightful Seminar on EU Ingredients with an Expert
- 16:00 16:20 Second Tane Chan quiz.
- 17:00 17:20 Third Tane Chan quiz. •

Perfect Match tastings*: 50-minute sessions beginning at 09:30, 10:30, 11:30, 12:30, 13:30, 14:30, 15:30, 16:30, 17:30, 18:30, with a final simple tasting at 19:30.

*Please note that quantities are limited, and tastings will conclude once the allotted servings for each session have been distributed.