



Activities and Programme:

August 9

•	11:30- 11:50	First Tane-Chan event
•	12:00- 12:20	EU Pastries & Teatime, first seminar
•	13:00- 13:30	Cooking show: Chef Chitsuru Ohhata prepares Rice balls with mixed pickles and feta
	cheese	
•	14:00- 14:20	Second Tane-Chan event
•	14:30- 14:50	EU Pastries & Teatime, second seminar
•	15:30- 16:00	Cooking show: Chef Chitsuru Ohhata prepares Osaka eggplant quiche
•	16:30- 16:50	EU Pastries & Teatime, third seminar
•	17:00- 17:20	EU Pastries & Teatime, fourth seminar
•	All day	Product tastings

10 August

•	11:30- 11:50	First Tane-Chan event
•	12:00- 12:20	Cheese: A European Classic, first seminar
•	13:00- 13:30	Cooking show: Chef Ryoko Morigami prepares Canapés of two kinds of fish and meat
•	14:00- 14:20	Second Tane-Chan event
•	14:30- 14:50	Cheese: A European Classic, second seminar
•	15:30- 16:00	Cooking show: Chef Ryoko Morigami prepares Duck petit galette with prune sauce
•	16:30- 16:50	Cheese: A European Classic, third seminar
•	17:00- 17:20	Cheese: A European Classic, fourth seminar
•	All day	Product tastings