



35th ANNUAL CONFERENCE & COMPETITIONS

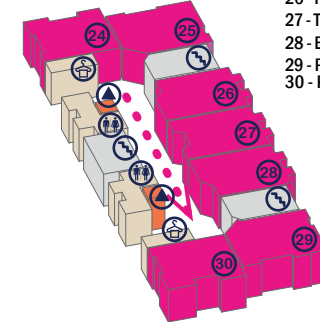
Fiera delle Marche
INTERNAL DISTRIBUTION



TOURISM & INNOVATION PAVILION

- 1 - Regione Marche, Provincia di Ancona, Comune di Senigallia, Camera di Commercio delle Marche, BCC Fano, Etic, PSB Consulting, Costa Crociere, Gruppo Alpitour, VOIhotel, Tipicità, Numana Blu
- 2 - ALMA Scuola Internazionale di Cucina Italiana, Swiss Education Group, ITS Marche
- 2b - Discovering Marche Region
- 3 - IME
- 4 - Associazione Alberghi e Turismo Senigallia Soc. Coop.
- 5 - RE. CA. Systems, Netoip.com, Univpm
- 6 - CIA
- 7 - Confartigianato
- 8 - Coldiretti Marche
- 9 - Confcommercio
- 10 - CNA

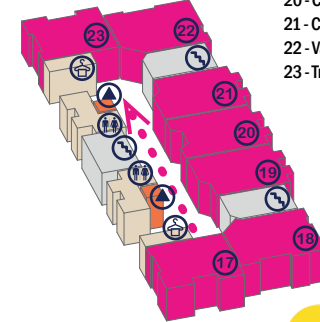
3 THIRD FLOOR



PRODUCT OF ANIMAL ORIGIN PAVILION

- 24 - Caseificio Di Pierantonio
- 25 - Salumificio Ciriaci
- 26 - Fileni
- 27 - Trevalli
- 28 - Bovinmarche
- 29 - Pesce Azzurro
- 30 - Partner Professionali AEHT

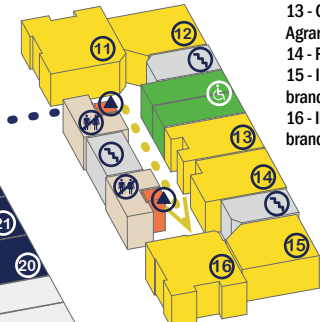
2 SECOND FLOOR



PRODUCT OF PLANT ORIGIN PAVILION

- 17 - Pasta Pietro Massi
- 18 - Fiordimonte, Azienda Agricola Befanucci
- 19 - Varnelli, Si. Gi. di Papa Giuliana
- 20 - Consorzio prodotti rurali
- 21 - Consorzio prodotti rurali
- 22 - Vallesina Bio, Gino Girolomoni Cooperativa Agricola
- 23 - Truffle world, The smoking Tiger - coffee

1 FIRST FLOOR



WINE AND OIL OF MARCHE

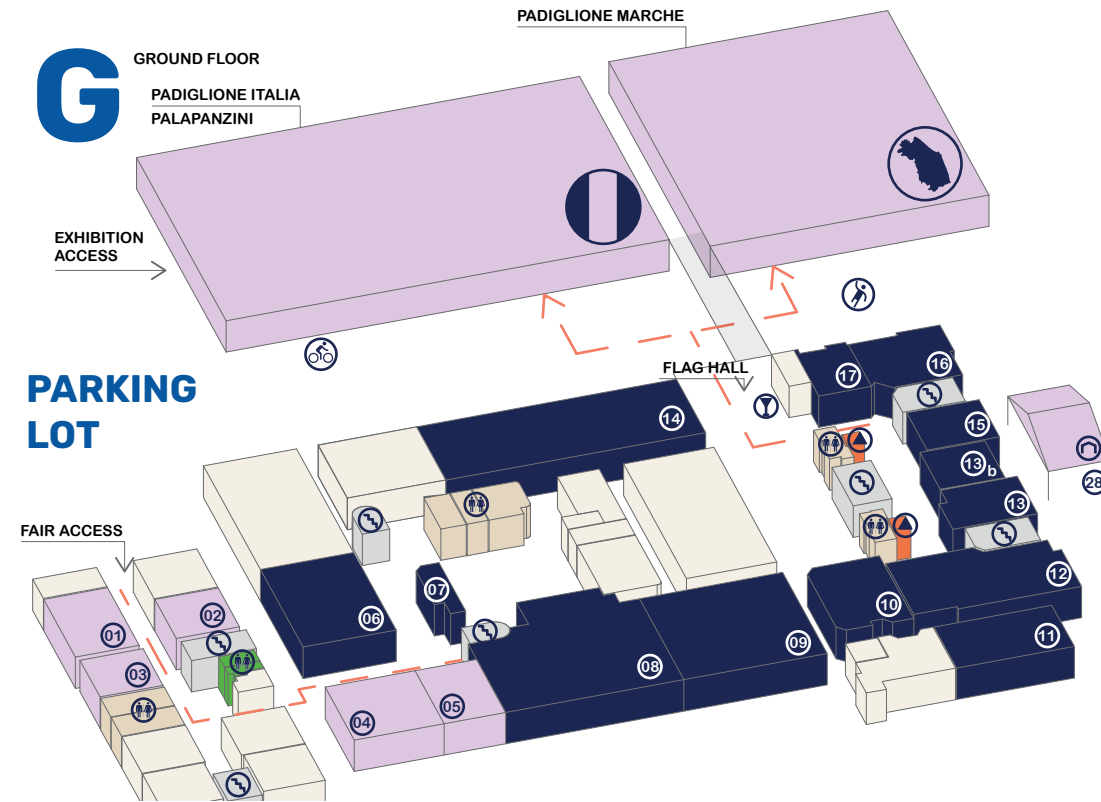
- 11 - Consorzio Tutela Vini Piceni,
- 12 - Consorzio Tutela Vini Piceni,
- 13 - Cantina dei Colli Ripani, Frantoio l'Olinda, Azienda Agraria Navicella I.I.S. C. Ulpiani Ascoli
- 14 - Fattorie Petrini
- 15 - IMT Istituto Marchigiano di Tutela Vini - Food brand Marche
- 16 - IMT Istituto Marchigiano di Tutela Vini - Food brand Marche

EXHIBITION AND COMMUNICATION AREA

- 1 Padiglione Italia - Palapanzini
- 2 Padiglione Marche - Blue Gym
- 01 Welcome room and Internet Point
- 02 Info Point and Reservation
- 03 Guardaroba
- 04 Interview Room
- 05 Press Office
- Cabin crew Open - Etic Srl and Spaggiari Spa office
- Panzini Biodiversity Garden Pagoda

COMPETITIONS AREA

- 06 Tourist destination briefing
- 07 Barista competition
- 08 Cocktail competition
- 09 Culinary Art competition
- 10 Decathlon competition
- 11 Pastry competition
- 12 Restaurant service competition
- 13 Restaurant service - service
- 13b Biodiversity Garden Pagoda Check-in
- 14 Product testing for culinary art competition
- 15 Locker room
- 16 - 17 Professional partner stand and courses - BSG, AHLEI, HOSCO, CESIM Business Simulation- show of dishes, Swiss Education Group
- 18 Hospitality Management briefing - competition
- 19 Tourist destination competition
- 20 Pastry briefing - Tourist destination competition - Restaurant service
- 21 Wine service - service
- 22 Wine service briefing - Restaurant service - Tourist destination presentation
- 23 Barista briefing and Tourist destination competition
- 24 Front office briefing - competition
- 25 Wine Service competition
- 26 Strategic thinking briefing - competition
- 27 Management board activities
- 28 Restaurant service briefing



presentano:
OPEN MARCHE FORUM DELL'INNOVAZIONE DELLA BIODIVERSITA' E DELLA RIPARTENZA
October 17th - 23rd Senigallia, Italy

EXPO Internazionale Fiera delle Marche
TUTTI I GIORNI DALLE 09:00 ALLE 18:00

35th AEHT Annual Conference
Olimpiadi dei servizi turistici enogastronomici
776 OSPITI INTERNAZIONALI, 23 NAZIONI, 120 SCUOLE D'EUROPA

Congresso Senigallia Capitale dell'enogastronomia e del turismo
TUTTI I GIORNI DALLE 10:30 ALLE 23:30