

MASTERCLASS THEATRE TIMETABLE



MONDAY 5TH OCTOBER

- 13.00 **Beer with food: the perfect match with Fiona Smith from the F&B partnership and Miller Brands**
Experience the perfect pairing of beer with food on a journey through beer's key ingredients and how it can enrich a wealth of classic menu choices. Taste the beers and learn about some ideal signature dish pairings with the Miller Brands range.
- 14.00 **Uncork vintage profits with Master of Wine Peter McCombie**
Could your wine sales be making more of a splash? Master of Wine Peter McCombie will show you how to make every bottle count, whatever you're serving.
- 15.00 **Sensational Sake: appreciating quality with Honami Matsumoto, creative director at the House of Sake**
Sake expert Honami Matsumoto explains how to appreciate this distinctive drink's different tastes and suggests accessories to complement the enjoyment of every sip.
- 16.00 **Unlock profits from new wines with Master of Wine Peter McCombie**
Find out how fresh names can add interest to your wine list – and a boost to your bottom line in this practical session led by Master of Wine Peter McCombie.

TUESDAY 6TH OCTOBER

- 13.00 **Beer with food: the perfect match with Fiona Smith from the F&B partnership and Miller Brands**
Experience the perfect pairing of beer with food on a journey through beer's key ingredients and how it can enrich a wealth of classic menu choices. Taste the beers and learn about some ideal signature dish pairings with the Miller Brands range.
- 14.00 **Wine list psychology with Master of Wine Peter McCombie**
Wine lists are more than a price guide – they're a brand showcase and a sales tool rolled into one. With this in mind, Master of Wine Peter McCombie explains the psychology behind a successful selection.
- 15.00 **Sensational Sake: drinking to your health with Satomi Dosseur, director and founder of Enshu Limited**
Learn about sake's traditional health and wellbeing benefits as Satomi Dosseur, director and founder of Enshu Limited, explains how sake helps you feel good both inside and out.
- 16.00 **New bottles, bigger profits with Master of Wine Peter McCombie**
Find out how fresh names can add interest to your wine list – and a boost to your bottom line in this practical session led by Master of Wine Peter McCombie.

WEDNESDAY 7TH OCTOBER

- 12.00 **Avoiding the obvious: fresh alternatives to Sauvignon Blanc and Malbec with TV drinks expert Hans Joachim Wadsack**
Discover how to steer customers past the everyday choices as TV drinks expert Hans Joachim Wadsack reveals some stunning alternatives for your menu.
- 13.00 **Beer with food: the perfect match with Fiona Smith from the F&B partnership and Miller Brands**
Experience the perfect pairing of beer with food on a journey through beer's key ingredients and how it can enrich a wealth of classic menu choices. Taste the beers and learn about some ideal signature dish pairings with the Miller Brands range.
- 14.00 **Sensational Sake: tasting techniques with Asami Tasaka, director of World Sake Imports**
Taste the difference as Asami Tasaka, director of World Sake Imports, talks you through three distinctive styles of sake: Junmai, NamaGinjo and Aged Sake.
- 15.00 **Unlock profits from new wines with TV drinks expert Hans Joachim Wadsack**
Find out how fresh names can add interest to your wine list – and a boost to your bottom line in this practical session led by TV drinks expert Hans Joachim Wadsack.

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