

## The Restaurants to Come



June 17, stories and ideas from the world, about the future of (Italian) restaurants after COVID-19

COVID-19 is a black swan, an event so rare and unexpected that changed, and will continue to change our social dynamics, habits and lifestyles. A change that no one could have ever predicted that will undoubtedly bring changes to the world of hospitality, where the experience is not only gastronomic, but also a social.

The Ho.Re.Ca. is one of the most affected sectors: the restaurant industry represents 4% of Italy's total GDP and 5% of its workforce, but given this new scenario until the end of 2020, a loss of over 30 million euros and 230 million jobs are at a foreseen risk (source: Bain & Company). These numbers continue to multiply exponentially as we consider the amount of Italian restaurants globally.

In this moment of international economic uncertainties, I Love Italian Food in collaboration with Future Food Network would try to imagine how the new world of restaurant hospitality will be. The very first digital 100per100 Italian Talk will take place on June 17. Ten international guests to imagine the new business models and concepts for the Made in Italy (and not only) food service.

At 3:00pm CEST sharp, guests from all over the world will come together to delve into and digest this enticing discussion. Amongst the honoured guests will be speeches by Cristina Bowerman (President of the Association Ambasciatori del Gusto and 1 Michelin star chef) Joe Bastianich (Restaurant Man and TV personality), Gennaro Contaldo (Tv star chef and restaurateur in the UK, books author and Jamie Oliver's mentor), Salvatore Cuomo (The Pizza Man, the guru of Italian cuisine in Asia), Umberto



Bombana (founder of the famous "Otto e Mezzo Bombana" in HK, he is the only three Michelin starred Italian chef abroad), Rocco DiSpirito (James Beard award winning-chef and #1 New York Times bestselling author), Glen Helton (managing partner of The Moseley Group, expert in dining business models), Paul Neuman (Founder and Owner of Neuman's Kitchen, one of the leading caterers of America) and Antonio Capaldo (President of Feudi di San Gregorio).

To moderate the speeches, which will investigate the future of catering from heterogeneous points of view given the experiences of the speakers involved, will be Sebastiano Barisoni—journalist and vice-director of Radio24, where he conducts the daily program Focus Economia, together with Alessandro Schiatti, founder and CEO of I Love Italian Food.

The Talk can be followed globally in English by tuning in on I Love Italian Food's Facebook page. To view the talk in Italian, head to Dissapore's Facebook page.

A special event that includes, among its partners, the major trade associations representing the world of restaurateurs and chefs in Italy and the world: AICNY, Gruppo Italiano, Associazione Professionale Cuochi Italiani, Federazione Italiana Pasticceria Gelateria Cioccolateria, FIC Belgium delegation, Federcuochi Germany, FIC UK delegation, FIC Spain delegation, FIC Poland delegation, FIC New York delegation, FIC Romania delegation, Associazione Cuochi Italiani, Global School Palazzo Italia, Origini Italiane, Associazione Verace Pizza Napoletana, Associazione Pizzaioli Professionisti, iFeedAmerica, Associazione Pizzaiuoli Napoletani.

100per100 Italian Talks is an initiative made possible thanks to the support of the Consortia of protection of Prosecco DOC, Mortadella Bologna PGI, Pecorino Toscano PDO and Balsamic Vinegar of Modena PGI, in addition to the companies of the 100% Italian supply chain: Parmareggio, Casamodena and Smeg, and to Cibus, the Made in Italy Food Exhibition, that will be back with Cibus Forum (2020, 2-3 September) and then in 2021, from 4 to 7 May, with the usual event in Parma.

Lastly, a special thanks to the media partners of the project: Dissapore, Dubaitaly, i-Italy, Garage Pizza, Italiani.it, Radio Radio, Shop-Italia and Terra Mia.

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I Love Italian Food is a non-profit cultural association and network that promotes and defends the authentic Italian gastronomy all over the world.

Created in the heart of the Food Valley in Italy in 2013 by a group of friends passionate about authentic Italian food, I Love Italian Food has since become an international community that has reached over one million digital contacts all over the world.

With a network of over 8,000 professionals, I Love Italian Food produces daily content via digital platforms, as well as organizes international events to curate dialogues with industry professionals and support research initiatives.

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Future Food Institute, founded in 2014 in Bologna, has evolved to be an ecosystem that makes food innovation a key tool to face the great challenges of the future and support the implementation of the sustainable development goals of the United Nations 2030 agenda; speaking to the world, yet enhancing the land by starting from Italy.

The Future Food Institute is a research and training center with offices in San Francisco, Tokyo and Shanghai.

The institute studies the new dynamics of interaction between people and nourishment in relation to health, culture and the environment in the light of the changes given by the use of new technologies and the social changes underway. The programs are aimed at two main targets: tomorrow's citizens and today's food enthusiasts (entrepreneurs, professionals, farmers, cooks). Future Food Institute today attracts innovators from all over the world and trains international students animated by the mission of accelerating positive processes of change.



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