

MONDAY 13 MAY LOCOMOTION SUITE (First Floor)

THE SUPER-CHARGE SESSIONS

Turbocharge Your Business: Unleashing Sales and Marketing Strategies for Explosive Growth

2.50pm	Connecting Buyer and Supplier - Introducing the Region's Leading Supplier Network Platform	How to register and showcase your business on the BuySupply platform.
3.00pm	BREAK & NETWORKING	
3.15pm	Brilliant Basics: Unleashing the Power of Getting the Simple Things Right	Why do business basics matter and what is the one thing your business needs?
3.45pm	Informal 'Meet the Expert' Connections	A chance to explore the business funding and support network across the North East.
4.15pm	Supercharge Your Business Growth	A summary and key takeaways from today's sessions.
5.00 - 6.30pm	NETWORKING DRINKS & SNACKS	



TUESDAY 14 MAY LOCOMOTION SUITE (First Floor)

THE SKILLS SESSIONS

Hospitality Horizons: Inspiring Careers & Building Skills to Drive Regional Growth in Hospitality & Support Local Supply Chains

10.00 - 11.00am	Unleashing Talent: Building Brilliant Careers in Hospitality and Tourism Whatever Your Background	A panel discussion on the opportunities and challenges of appealing to all ages and talents.
11.10am - 12.30pm	Telling Our Stories: From Farm to Table and Beyond	Business owners give a brief overview of how they got started and the challenges they faced on the way.
12.30pm	LUNCH AND NETWORKING	

THE STAY-A-LITTLE-LONGER SESSIONS

Extended Stays: Inspiring Experiences to Keep Our Visitors Captivated

1.15 - 2.00pm	Unlocking Inspiration: Enhancing Visitor Experiences in Tourism and Attractions	Going beyond the norm and bringing about new innovative experiences to attract visitors and ensure they return.
2.10 - 2.50pm	Unlocking the North East Visitor Economy: One Voice, Many Tribes	How are retailers and venues reflecting these behaviours and trends in their offer to consumers?
3.00 - 3.45pm	Regenerative Tourism and the 'Green Table'	How a focus on regeneration and sustainability can benefit your customer and your community.

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North East Culinary & Trade Awards

STEPHENSON SUITE (Ground Floor)

9.15 - 9.45am KNIFE SKILLS: VEG PREP	12.10pm COOK: PLANT BASED HOT STARTER
9.50pm PREP & COOK: CHICKEN	1.00pm SUGARCRAFT: GATEAUX
10.00am YOUNG BARISTA	1.40pm HOT DESSERT: RHUBARB
YOUNG MIXOLOGIST	2.20pm PÂTISSERIE: MILLE FEUILLE
TABLE SETTINGS	3.00pm TEAM EVENT: COOK AND SERVE
11.00am PREP & COOK: FISH	