KUS KUS VIRTUAL LEARNING EVENT

Mon 22nd - Thurs 25th

February

Join us for an interactive and fun four day virtual learning event where you will hear from experts, entrepreneurs and food champions who will discuss and share their knowledge across a broad range of topics including local food, culinary heritage, innovative routes to market and much more.

www.kuskusproject.eu

0:00	MONDAY 22nd Clara Lourenço & Raquel	TUESDAY 23rd Henrique Herculano	Clara Lourenço (ADCMoura)	THURSDAY 25th Tiago - Restaurante Sem-fim	
	Alves (ADČMoura)	(CAMB - Cooperativa Agrícola Moura e Barrancos)	Scents and Flavors	(Outeiro, Monsaraz)	
0:30	in the rural region of Moura (Alentejo)	Lecture, virtual visit: How to taste olive oil?	of Lake Alqueva A crossboarder platform of local products	Storytelling of the process; showing a recipe	
1:00	GROUP DISCUSSION	Celine Cazeaux & Agnes Soulard(AANA)	Aidan Bunney & Agnes Soulard (AANA)	Val Robus, Food Blogger	
11:30		How to taste wine?	Presentation of the application (MyFarm) to	COVID19 and INNOVATION	
	Laura Magan – Momentum		bringing local producers closer to restaurants	How COVID19 has led food businesses and producers to change how	
2:00	Taste Leitrim, Taste the World - an award winning collaborative	John Brennan, Leitrim	GROUP DISCUSSION	they market their products	
2.20	marketing strategy.	Organic Farmers Developing an organic cooperative and market for small producers	Sonia Naiba (Momentum)	GROUP DISCUSSION How COVID19 has impacted the culinary sector in Europe	
2:30	BREAK		Presentation of Kus Kus IO3 Market/Platfom		
3:00	Yassir Yebba (Culinary anthropologiste) – Le LABA	Marie-Josée Daubigeon & Gaëlle Sacarabany (Coop Alpha)	BREAK	INTERACTIVE WORKSHOPS Germany (Kiezkuchen)	
4:00	Giving a gastronomic reading of life	IO2 KUS PRO User Testing	Sonia Naiba (Momentum) & Margaux Velez (LABA)	INTERACTIVE	
5:00			Balance sheet of the evaluation of KUS KUS tools	WORKSHOPS Ireland (Momentum) Portugal (ADCmoura) Germany (Kiezkuchen)	
6:00					













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