



	Friday Nov 3	Saturday Nov 4	Sunday Nov 5	Monday Nov 6	Tuesday Nov 7	Wednesday Nov 8	Thursday Nov 9	Friday Nov 10	Saturday Nov 11	Sunday Nov 12	
10:00	Opening Ceremony	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling		High School Chef Challenge	Growing Chefs! ON: The Art of Plating (to 10:45am)				Remembrance Day Ceremony		
10:30	SaskCanola: Pro Tips and Tricks for Easier, Smarter Cooking		Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling				Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group B				Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling
11:00		Entomo Farms: Showcasing the Future of Food with Edible Insects									
11:30	More Than BBQ Travel Texas with Chef Jeff Taylor Demonstration	WORLD FOOD with Chef Robbie Hojilla, Lake Inez Restaurant, Toronto	Chef David Wolfman: Indigenous Fusion Cooking demonstration and sampling			Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Brent Preston: <b>The New Farm</b> with Chef Jen Dewasha from Collette Grand Cafe demonstration and sampling			Culinary Historians: Bean Loaf and Croquettes demonstration and sampling	
12:00	WORLD FOOD with Chef Bashir Munye			Simon Thibault: Acadian Pantry and Palate	Growing Chefs! ON: The Art of Plating (to 12:45pm)	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	WORLD FOOD with Chef José Arato, Pimenton	Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group C	Culinary Historians: Canadian War Cake demonstration and sampling		
12:30		PC® Black Label® Cooking Class with PC® Executive Chef, Tom Filippou	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling					David Burton – Soil: The Life Under our Feet			
1:00	Fiddlers Fancy	International Invitational Chef Challenge hosted by Ted Reader	Chef David Wolfman: Indigenous Fusion Cooking demonstration and sampling	Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group A	Entomo Farms: Showcasing the Future of Food with Edible Insects	Brent Preston: <b>The New Farm</b> with Chef Paula Navarrete from Momofuku Daishō demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Line Dancers	
1:30						David Burton – Soil: The Life Under our Feet		Cooking with Chef Trevor Lui demonstration and sampling	WORLD FOOD with Chef Bashir Munye	WORLD FOOD with Chef José Arato, Pimenton	Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group D
2:00						Growing Chefs! ON: The Art of Plating (to 2:45pm)					
2:30			More Than BBQ Travel Texas with Chef Jeff Taylor Demonstration		Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Simon Thibault: Acadian Pantry and Palate		Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	
3:00	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling		Chef David Wolfman: Indigenous Fusion Cooking demonstration and sampling	Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group A		<b>Champions Day:</b> Sample Royal Champion Honey, Maple, Cheese, Wine, and more!	Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group B	Egg Farmers of Ontario Road to the Royal Farm to Table demonstration and sampling Group C	WORLD FOOD with Chef Bashir Munye	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	
3:30		Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling			Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling						
4:00	Fiddlers Fancy	PC® Black Label® Cooking Class with PC® Executive Chef, Tom Filippou	WORLD FOOD with Chef Robbie Hojilla, Lake Inez Restaurant, Toronto								Line Dancers
4:30		WORLD FOOD with Chef Bashir Munye		Brazilian Consulate: Peter Hohenadel				Cooking with Chef Trevor Lui demonstration and sampling	WORLD FOOD with Chef Bashir Munye		
5:00	More Than BBQ Travel Texas with Chef Jeff Taylor Demonstration										
5:30	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling					Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling	Burnbrae Farms Egg Bakes and Eggs2Go demonstration and sampling		
6:00											
6:30											
7:00											

\* Events and times accurate at time of posting. Schedule subject to change.