**Schedules**

**Tuesday (July 17, 2012)**

8:00 - Farm families arrive (food)

9:00 Opening Prayer: Pastor Nobert Kalau

9:15 Open Remarks – Dr. Bob Barber

9:25 MC announces schedules for the day

9:35: - 10:55 a. Taste test (10 people) (Chef Duenas interview farmers based on their recipes) Translators: Carleen Solomon & Francisco Marques

b. First workshop Food Safety in the Kitchen “Nutrition”

11 – 11:45 Open Discussion by Chef (Restaurant representative): based on taste test

11:45 – 12:55 Break for Lunch

1 – 1:40 let’s hear from the Farmers: (issues on farming)

1:45 – 3:00 Workshop continues

3:00 Close

**Wednesday (July 18, 2012)**

8:00 Arrival and set up

8:30 MC: announces arrangements for the day

9:00 – 10:00 Embassy Chef - Showcase open for viewing:

US Embassy Chef: Madam Ambassador Prahar will discuss recipes that she and her chef served at the US Embassy for their guest and for the Ambassador Prahar.

10:30 Jim Currie – Presentation – “From Fields to the Table – Food Safety”

12:30 – 1:30 Break for Lunch

1:35 – 2:30 Open discussion between farmers, AES, restaurant, R&D, SPC representative, Island Food representative (Issues on nutrition, farm society, food preparation and other issues brought forth)

3:00 – Chinese Embassy Chef and Representative

4: Remarks: Marion Henry

4:30 - Closing Remarks: Dr. Bob Barber

5 - Closing – Toa Currie