

INDUSTRY Seminar

8 OCTOBER, 2026 | 9AM – 1PM

Program

9:00 AM • Arrival and Welcome



9:15 AM • Sian Young

Implementing Food Waste Management

Waste management educator, consultant, and founder of Siel Environmental Services with over 20 years of expertise in sustainability and environmental policy.



10:00 AM • Lindsey Peckham

Elevating Hospitality: Service, Culture & the Guest Experience

Hospitality leader and former Director of Guest Relations at Eleven Madison Park, specializing in building service-driven cultures, developing high-performing teams, and creating exceptional guest experiences.



10:40 AM • Werner Loens

Putting Your Restaurant on the Map: Insights from a MICHELIN Guide Former Director and Chief Inspector

Former Director and Chief Inspector of the MICHELIN Guide Benelux with 37 years of experience in gastronomy and hospitality excellence.



11:15 AM • Virgilio Martínez

The Journey to World's Best Restaurant & Live Demonstration

Virgilio Martínez, a Peruvian chef recognized for representing and promoting Peru, its biodiversity, and its landscapes, as well as for his vision of a new gastronomy system that marks a before and after in haute cuisine. Founder of Central in Lima (world's No. 1 restaurant in 2023, according to The World's 50 Best Restaurant Awards), MIL in Cusco, MAZ in Tokyo, and the Mater institute.

11:55 AM • Panel Discussion

12:20 PM • Lunch

Initiative of: