



# TULLY HEARD F&B INSIGHT AND INNOVATION TOUR #7

London & Bologna – May 2019

*Learn about the latest F&B trends, experience the future of food production, visit the 'Disneyland' of Italian Food, meet the worlds best hospitality operators and be inspired to learn.*

Gareth Howard  
Tour Leader and Executive Chef Acre, Camperdown

Info: [jtully@tullyheard.com.au](mailto:jtully@tullyheard.com.au)



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## London & Bologna – May 2019 Trip highlights

### **Friday May 10<sup>th</sup> – Experience the future of food production**

Welcome to the agricultural revolution!

Growing Underground sustainably grows mouth-wateringly fresh micro greens and salad leaves 33 metres below the busy streets of Clapham, London. Using the latest hydroponic systems and LED technology, the crops are grown year-round in a perfect, pesticide-free environment that these forgotten tunnels manage to provide. The greens are unaffected by the weather and seasonal changes, and thanks to the prime location, the food miles for retailers and consumers are reduced.

### **Saturday May 11<sup>th</sup> – Meet hospitality operators disruptors and be inspired**

Any foodie visiting London will have every one of these venues on their hit list.

The Sethi family, founder of the young company JKS restaurant, are investing in industry leading chefs and general managers, giving them shares in start-up concepts that are inspired by their background. They already boast 3 separate Michelin stars for Kitchen table at Bubbledogs, Gymkhana and Lyles (voted in the World Top 100 restaurants).

Meet the Executive Chef Director of their last Persian venue in Soho and be inspired!

### **Sunday May 12<sup>th</sup> – Have a sip in the best cocktails bars in London**

The London bar scene is one of the most dynamic in the world. It frequently dominates the international Spirited Awards - last year again in the "Global" and "International" categories, an impressive seven awards (out of fourteen) went to London watering holes.

Come and visit the first vodka, gin and whisky distillery in East London, London's historic home of distilling, for over 100 years. This craft spirit producer has reached 80% of its crowdfunding target to pay for overseas expansion in one day from 101 investors.

Then... simply get a guided tour of the most leading edge beverage establishments in London!

### **Tuesday 14<sup>th</sup> May - Visit the 'Disneyland' of Italian Food – FICO in Bologna**

How Italian food conquered the World? While it has one of the world's most biodiverse food cultures, not so long ago Italian food was still regarded as a poor man's gruel—little more than pizza, macaroni with sauce, and red wines in a box. Today Italian food's conquest of the world is almost complete.

Get answers by visiting Eataly World in Bologna, the latest creation of the founder of the world most recent biggest Italian food restaurants success story - and learn the secrets of making pasta with Emilia-Romagna region locals - home to Italy's highest number of protected origin products.

