

F&B INSIGHT AND INNOVATION TOUR #8 - MAY 2020

London & Paris

Learn about F&B last trends, understand the future of retail, visit the largest wholesale food market in the world, taste the future of food production, meet the best hospitality operators, be inspired and learn how to.

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"The future lies in hands of those who explore"
Jacques Cousteau



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London & Paris – some of the trip highlights

Wednesday May 27th – Taste the future of food production

Welcome to the agricultural revolution!

Growing Underground sustainably grow 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 the perfect, pesticide-free environment that these forgotten tunnels 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.

Thursday May 28th – Meet hospitality operators disruptors and be inspired

Any foodie visiting London will have every one of their 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 inspired venue in Soho and be inspired!

Friday May 29th – Have a sip in the best cocktails bars in London

London bars 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, in 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 best cocktail bars in London!

Saturday 30th and Sunday 31st May - Visit Westfield Innovation Lab in Paris and the largest wholesale food market in the world

Visit URW Lab the innovation lab of Westfield in Paris and meet the people who are shaping the future of retail. Get an insider understanding of the evolution of department store retail from the Galeries Lafayette's Hausmann to the brand new retail lab on the Champs Elysees.

Visit Rungis, the largest wholesale food market in the world. The complex covers 232-hectares (573 acres); 13,000 people work there every day, 1,698,000 tonnes of products are brought in annually, the total revenue is \$8.8 billion euros.

