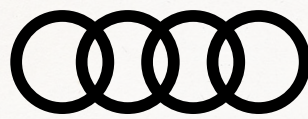




The ethical Chef Days



Audi

Programme

14-16 October 2022

Venice

alperia

KETTMEIR

BWT
BEST WATER TECHNOLOGY

LAVAZZA
TORINO, ITALIA, 1895



Marlene®

Miele

MONOGRANO
FELICETTI

ACADEMIA.TV

agrimontana



Service Works

STONE ISLAND



The ethical Chef Days



Audi

Finding new ways to save the planet has led us,
year after year, to rethink CARE's ways,
sizes and spaces.

Hence **CARE's on Tour**: a unique and unmissable
journey that will take us on the discovery
of three Italian territories, different in terms of
needs, gastronomy and art.

The first stop on this journey will be Venice,
a spectacular lagoon city that faces many challenges
due to its unique geographical position.

Awaiting us is a programme full of debates, cultural
initiatives, light lunches and dinners
prepared by national and international chefs.

At our side, partners who share
the same ethical vision.

Last update: 11 October 2022

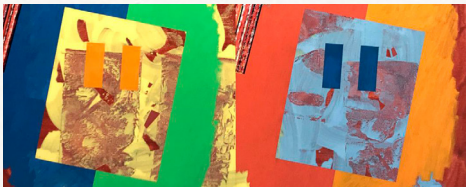
Programme

Edition 2022



FRIDAY 14 OCTOBER 2022

-- 15:00 – 17:00 / Arrival at the Hotel Hilton Molino Stucky Venice --



17:00 | Michela Rizzo Gallery

WELCOME & APERITIF

Welcome to the Michela Rizzo Gallery and short tour of Lucio Pozzi's exhibition, with a final aperitif.

-- 18:30 / Transfer to Venissa --

19:30 | Venissa

NATIVE VENICE DINNER

Immersed in the green gardens of Venissa, time slows down. The local and seasonal cuisine of chefs Chiara Pavan and Francesco Brutto follows the rhythms of nature, enveloping our senses.

Chiara Pavan - chef of Venissa*🌱

Francesco Brutto - chef of Venissa*🌱

-- 22:30 / Transfer to the hotel --

SATURDAY 15 OCTOBER 2022



-- 8:00 / Breakfast at the hotel --

-- 9:00 / Transfer to La Certosa --

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SATURDAY 15 OCTOBER 2022

9:15 | Casa dell'ortolano, La Certosa

CARE's TALK SUSTAINABLE ENERGY and presentation of the Venice Hydrogen Hub project

Today more than ever, we need to rethink energy, focusing on efficiency, savings and reuse, including in transport. Renewable energy sources and hydrogen are the direction to follow. After a short tour of the island, we will attend the presentation of an ambitious project with a green heart: the creation of the sustainable energy microcosm 'Venice Hydrogen Hub'.

Alberto Favero - Ceo of Baxi

Paolo Ferretti - Co-founder of CARE's

Federico Giudiceandrea - Outgoing president of Assoimprenditori and current president of Südtiroler Wirtschaftsring

Walter Huber - Founder of Institute for Technological Innovations Bolzano

Fabrizio Longo - Brand Director of Audi Italy

Stefan Verhoeven - Global Manager of Miele Netherlands and Global Head of Sustainability

Andrea Visentin - Co-creator of Radici Future 2030

-- 12:30 Transfer to San Francesco della Vigna

Vineyard of San Francesco della Vigna, Venice



12:45

WELCOME

Located in the Campo with the same name, the Convent of San Francesco della Vigna has a history that begins in 1200. As soon as you reach it, you have the impression of being in a small silent oasis, immersed in greenery. A small guided tour will lead us to discover some areas of the convent, the church and the larger of the two cloisters. The latter had a cemetery function and today holds the graves of Venetian nobles.

13:30

APERITIF IN THE GARDEN

Kettmeir welcomes us with its fragrant, elegant and territorial wines in the oldest vineyard in Venice.

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SATURDAY 15 OCTOBER 2022

Cloister of San Francesco della Vigna

14:00

CARE's TALK with Kettmeir



14:15

LIGHT LUNCH

We will immerse ourselves in Venetian flavours reinterpreted by different chefs, united by the same goal: taking care of the beauty that surrounds us.

Salvatore Sodano - Local*, Venice

Alberto Toè - Horto, Milan

Agostino Iacobucci - Ristorante Iacobucci*, Castel Maggiore (BO)

Alessandro Dal Degan - La Tana Gourmet*, Asiago (VI)

» Option A:

15:30 | Venice

EXPLORING TREASURES with Michela Rizzo

Here, where charm, art and history are reflected in the water, few can contain the wonder. Step by step, starting from the Church of San Francesco della Vigna, cultural curator Michela Rizzo will guide us to discover a city of dazzling and timeless beauty, which will also take us to the International Gallery of Modern Art.

» Option B: Free afternoon

-- Autonomous transfer to Aman Venice --

Aman Venice



19:00

APERITIF IN THE GARDEN

While nature gives us shades of red, we savour the taste of sharing unforgettable moments in the beautiful garden of Aman Venice. Enveloped in a new energy, we turn a positive gaze to the future.

Programme

Edition 2022



SATURDAY 15 OCTOBER 2022

20:00

WORLD TOUR DINNER

Refined flavours and aromas find their perfect balance in a refined and elegant multi-course dinner that delights and surprises.

Norbert Niederkofler & Mauro Siega - St. Hubertus***, Sankt Kassian (BZ) 29° posto in The World's 50 Best Restaurants 2022

Matteo Panfilio - Aman Venice, Venice

Virgilio Martinez - Central, Lima – Peru 2nd place in The World's 50 Best Restaurants 2022 ranking

Supakorn "Ice" Jongsiri - Sorn**, Bangkok - Thailand 39th place in The World's 50 Best Restaurants 2022 ranking

Christophe Pelé & Aurora Storari - Le Clarence**, Paris - France 28th place in The World's 50 Best Restaurants 2022 ranking

22:00

CARE's AWARD

Marchesi 1824 rewards one restaurant for its ethical commitment.

-- 22:30 / Return to hotel autonomously --

SUNDAY 16 OCTOBER 2022

-- 8:30 / Breakfast at the hotel --

» Option A:



9:00 | In the lagoon

EXPLORING THE LAGOON

On a boat, we explore the lagoon. As a gentle breeze caresses our faces, we admire Venice from a different perspective. A tour that will take us on a key reflection: how do we set sail towards new sustainable horizons, safeguarding present resources?

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SUNDAY 16 OCTOBER 2022

12:30 | Dama Venice

LIGHT LUNCH

In the exclusive Dama Venice Restaurant, we enjoy local and appetising specialities. Around us, a unique atmosphere.

Lorenzo Cogo - Dama Venice, Venice

» *Option B:*



9:00 | Venice

EXPLORING TREASURES with Michela Rizzo

Guided by Michela Rizzo, we will delve into the treasures of the Ducal Palace. Waiting for us will be the magnificent monumental paintings by Anselm Kiefer. At the Negozio Olivetti, designed by Carlo Scarpa, we will admire the conversation between the works of Antony Gormley and Lucio Fontana. We will then move on to the Fondazione Querini Stampalia.

12:30 | Local, Venice

LIGHT LUNCH

Tradition, local products and creativity are the protagonists of a unique lunch that tells the story of the territory and envelops the senses. Taste after taste.

Salvatore Sodano - Local*, Venice

-- 15:00 / Departure --