

Programme of Activities

BAKING TOGETHER – Mediterranean Edition

ARTOZYMA 2026

The parallel event *Baking Together – Mediterranean Edition* hosts a three-day programme filled with live baking, scientific dialogue, professional knowledge exchange, and open activities for the public, bringing together leading professionals from Greece and abroad.

Saturday 28/02

Preparation, Baking & Product Presentation

10:00 – 19:00 | Workshop 1 & 2, Baking Together

Throughout the day, two of the international teams participating in *Baking Together* will work in the workshops, presenting their philosophy, techniques, and products. The creation and baking process will take place from 10:00 to 16:00 in the on-site ovens, followed by the presentation of the final products.

Scientific Discussion – The Value of Bread as Part of the Mediterranean Diet

16:15 – 17:45

A scientific panel dedicated to bread as a nutritional, cultural, and scientific asset, with emphasis on the Mediterranean lifestyle and public health. The discussion approaches bread through the lenses of medical science, nutrition, and history.

Speakers:

- **Christos G. Savvopoulos**
Professor of Internal Medicine, Aristotle University of Thessaloniki
Director of the First Department of Internal Medicine & Intermediate Care Unit (Stroke Unit)
Hypertension Center of Excellence, AHEPA University Hospital

 - **Tania Valamoti**
Professor of Prehistoric Archaeology, Aristotle University of Thessaloniki
Director of the Laboratory for Interdisciplinary Archaeological Research
Head of the PlantCult Research Group, KEDEK AUTH

 - **Stavros Kalogiannis**
Professor of Metabolic Biochemistry
Chair of the Department of Nutrition and Dietetics Sciences, International Hellenic University
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Welcome Addresses

Distinguished figures from the fields of baking and education will deliver welcome addresses, honoring the initiative and connecting the scientific discussion with the international professional community:

- **Reto Fries** – Director of Richemont Fachschule, an internationally recognized center of education and expertise in baking, pastry, and the related industry, with a significant contribution to professional training and networking among leading professionals in the sector.
- **Elsa Koukoumeria** – President of the Hellenic Bakers Federation, with an active role in the development and support of the baking craft and the professional community, both nationally and internationally.
- **Parthena Pastrafidou** – Founder of the Panhellenic Baking Championship and the Greek National Baking Team, representing the vision of promoting baking as a professional craft and a cultural value in Greece and internationally.

Sunday 01/03

Preparation, Baking & Product Presentation

10:00 – 19:00 | Baking Together Workshops

The remaining two international teams of the *Baking Together* initiative take over, with dough preparation and baking in the on-site ovens until 16:00, followed by the presentation of their products to the public until the exhibition closes.

Discussion – “Why Become a Baker?”

11:30 – 13:00

An open panel dedicated to young people and the future of the baking profession. The aim of the discussion is to highlight the value of baking as an art, a profession, and a way of life, through personal journeys, experiences, and visions for the future.

Panel participants include:

- one member from each international team participating in *Baking Together*,
- a representative of the Greek National Baking Team,
- two Greek experts / bread sommeliers:
 - **Dimitris Fragkogiannis**, Bread Sommelier & Bread Tasting Instructor
 - **Nikos Paraskevas**, Bread Sommelier & Baking Professional
- a young local baker, **Athanasios Vathiotis**, who will share his personal experience and his vision for the future of the sector.

Monday 02/03

“Meet the Teams” Day

All day

Visitors will have the opportunity to meet in person the members of the teams participating in *Baking Together – Mediterranean Edition*, engage in discussion with them, and gain access to the leading Mediterranean recipes and techniques presented during the event.

Preparation, Baking & Presentation of “Pinakoti” Bread

10:00 – 14:00 | Workshop 1, Baking Together

The Greek National Baking Team presents *Pinakoti Bread* — a project that represents a long-standing vision and passion of both the organization and the team.

In recent years, a systematic effort has been made to establish and recognize *Pinakoti Bread* as the National Greek Bread, with the aim of having it available and loved in bakeries around the world.

Baking will take place mainly from 10:00 to 13:30, followed by the official presentation at 14:00.

From *Panis Focacius* to *Pizza alla Pala (Pinsa)* – The Evolution of Pizza and Focaccia in the Contemporary Bakery

10:30 – 13:30 | Workshop 2, Baking Together

Professional applications and modern production standards presented by leading and internationally recognized professionals.

The session focuses on:

- kneading techniques
- large-scale dough management
- baking control for large-format products

A historical and technical journey from *Panis Focacius* of Ancient Rome to modern focaccia and pizza alla pala in today’s bakery.

Instructors:

- **Luca Ardizzone** - The youngest certified Master Instructor worldwide
Specialization: Pala Romana
- **Marco D’Arrigo** - Instructor – Winner of the Master Pizza Champion 2023
Specialization: Focaccia
- **Angelo Genovese** - Senior Instructor for Professional Pizza Makers
Historic judge at the World Pizza Championship - 15 years in Greece in institutional and non-institutional training

Awards Ceremony – Closing Event

15:30

As part of the celebration of baking, the art of bread, and the completion of the *Baking Together – Mediterranean Edition* activities, an awards ceremony will be held.

The ceremony is a celebration recognizing contribution, excellence, and the creative spirit of baking, and will take place on the final day of the exhibition as the culmination of the actions and collective efforts aimed at networking, knowledge sharing, and inspiring new generations of bakers.