JUNE 5, 2024

SHED Co-living Vilnius (Santaros st. 3, Vilnius)

CONFERENCE





















SHED Co-living Vilnius (Santaros st. 3, Vilnius) and on MS TEAMS



PROGRAM

09:00 - 09:30	Registration
09:30 - 09:40	Welcome by Shed Co-living and VIKO
09:40 - 10:00	Is mission "no leftovers" possible? Success story of 7Pack, Simas Lubauskas, the owner of JSC "7Pack"
10:00 – 10:50	What can we learn about "no leftovers" principle from Nordic/Baltic countries? Presentation of project NO LEFTOVERS results and discussion
10:50 – 11:10	Sustainability in the restaurants La Papa Loca and Marina, Rokas Vasiliauskas, Executive chef of La Papa Loca and Marina, the youngest chef listed in the top ten restaurants in the Baltic states according to the "White Guide"
11:10 – 11:30	Shed Co-living tour & coffee break
11:30 – 11:50	Culinary sustainability in hotels and restaurants Aida Matulevičiūtė-Čepukaitė, the owner of the restaurant "HBH Vilnius", member of the Council of the Lithuanian Association of Head Chefs and Pastry Chefs
11:50 – 12:10	Hospitality design at the crossroads: sustainability question, Semen Burmistrov, lecturer at the Faculty of Business Management, VIKO
12:10 – 13:10	Parallel workshops and discussions led by Nordplus project partners (Iceland, Denmark, Estonia, Latvia, Lithuania)
13:10 – 13:30	Coffee, snacks & feedback















PROGRAM

10:00 – 10:30	Arrival to the venue: VIKO Faculty of Business Management, Didlaukio st. 49, Vilnius, registrations, participant lists
10:30 – 11:30	Visiting Hospitality LAB, Creativity LAB, Advertising LAB at the Faculty of Business Management of VIKO
12:00 – 13:00	Lunch
13:30 – 16:00	Workshop on the completion and translations of the project results. Analysis of the dissemination event in Vilnius, Lithuania, 05.06.2024. Getting ready for the final report in July 2024, end of the project. Certificates
18:00-19:00	Dinner (optional)















