

WHAT'S ON IN THE DEMO KITCHEN

MARCH 8-10

THE BLACK
EXPERIENCE
●●● PAVILION

RC SHOW '26

SUNDAY

8

12:15
PM

RESTAURANT 101 *PANEL*

What does it take to survive as a Black restaurant owner? How do you know that you're cut out for running a foodservice operation? Featuring a unique group of high achieving restaurant owners from across the GTA, this unprecedented discussion will share insights related to executing a vision, creating effective teams, and pivoting across challenges.

FEATURED BRANDS: Souperlicious, The Heartbreak Chef, SK Cookks

SUNDAY

8

2:05
PM

ROOTED & RISING: FOOD, CULTURE, AND COMMUNITY POWER

Join a powerful conversation about the role food plays in shaping identity, belonging, and business success. Whether you're a chef, operator, or industry leader, **Black Creek Community Farm** offers a "fresh" perspective on how food can be a force for connection, empowerment, and sustainable business success in today's hospitality landscape.

SUNDAY

8

2:50
PM

BUILD A BETTER BBQ

Kickstart summer menu planning with a curated list of products to elevate your BBQ experience. Get tips on how to amp up chicken, red meat, or fish; explore healthy and refreshing options to delight guests; and get tips for offering flavour packed options from start to finish. Featuring **Jerk Dogs**, **Robinson Sauces**, **CARIBB POP**, and **Scorched Bonnets**

SUNDAY

8

3:35
PM

UNTAPPED REVENUE STREAMS

How can restaurants make money beyond the plate? Join Chef La-toya from **Twist Catering** as she shares tips and techniques to diversify revenue streams without increasing your head count.

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MONDAY

9

10:30
AM

CULTIVATING WELLNESS, COMMUNITY & CONNECTION

Step away from your desk and reconnect with nature and the land with your team. The team building experience at **Black Creek Community Farm** offers a refreshing opportunity to unplug, engage with the elements, and strengthen team morale in a meaningful way. Your perfect day at the farm starts with Black Creek.

MONDAY

9

11:30
AM

DREAM BIGGER *PANEL*

Many entrepreneurs have a vision of seeing their recipes in grocery stores, not realizing that creating for foodservice can be just as, if not more, lucrative. In this informative panel discussion - **sponsored by Farm Credit Canada** - three Black entrepreneurs will share their experiences as product developers for the foodservice industry and actionable tips for others ready to dream bigger. **FEATURED BRANDS:** Island Gurl Foods, Nerpy's, Siika Foods

MONDAY

9

1:00
PM

RE-IMAGINING BREAKFAST

All hail the mighty tigernut! Also known as chufa, this mighty tuber is a multi-use wonder and a nutrient-dense ingredient with an impressive list of applications. Learn how to make the most of this nut-free and dairy-free product with the expertise of RC Show favourite, **House of Tigernut**.

MONDAY

9

1:45
PM

CREATING FIVE STAR MOMENTS

Edible gifts are an easy way to enhance the diner and guest experience. In this session, we'll highlight confectionary makers providing artisanal and customizable treats that can be leveraged for hotel stays, special events, and corporate gifting. Give guests a sweet goodbye with expertise from **Fran Murray Co., Charms Chocolates, and A Rich Tradition**.

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RE-IMAGINING SIDES: BEYOND FRIES

Fries may be the money-maker, but catering to multicultural Canadians offers operators the chance to highlight other satisfying sides, too. Explore plantain and cauliflower as tasty and easy-to-serve pairings for burgers, wraps, sandwiches, and dips in this delicious session led by **Dodo Foods** and **HealX foods**.

MONDAY

9

3:15
PM

WHAT THE HECK IS CAROB?

Flavour-packed and fibre-rich, carob is an unsung superfood hero. With caramel and chocolate notes, this versatile legume deserves a spotlight on your menu as a key ingredient in hot drinks, cold treats, desserts, and breakfast. Come learn more about its applications with Ontario-based producer, **Carobium**.

MONDAY

9

4:00
PM

100% CANADIAN: FARM-TO-TABLE INNOVATIONS

Today's health-conscious consumer is willing to pay a premium for local, farm-to-table products. Is your kitchen ready to make their order? Get acquainted with entrepreneurs using low-waste techniques to produce black garlic, bone broth, and more using 100% Canadian ingredients for all dayparts. Featuring **Nutritional Wellness** and **The Greenhouse Eatery**.

TUESDAY

10

10:45
AM

KITCHEN COMMODITIES: ELEVATING COFFEE & TEA

Is your menu good to the last drop? Memorable dining experiences should finish with smooth coffee and tea steeped in cultural traditions. Explore the intersection of coffee and tea and how you can use these drinks to wow guests through a rich conversation with the chefs, artisans, and entrepreneurs behind **Nerpy's**, **Baccanalle**, and **The Abibiman Project**.

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UMAMI FLAVOUR BOMBS: SHORTCUTS & SECRETS

Crave-worthy meals feature a bold use of umami but sometimes onions, garlic, and mushrooms don't hit the spot. Learn the best kept secrets of home cooks from across the Black diaspora in this mouth-watering session featuring spices, sauces, and shortcuts to serving up lip-smacking dishes. Featuring **Siika Foods**, **Lignum Honey**, and **The Abibiman Project**.

TUESDAY

10

12:15
PM

CHEF'S PLATE: AFRO-CARIBBEAN FINE DINING

Meeting the tastes of a global audience requires creativity, flexibility, and cultural know-how. Get ahead of changing demographics in this masterclass teaching chefs how to highlight African, Caribbean, and Black Canadian staples as dining masterpieces. Don't miss this session led by **The Abibiman Project**, **Baccanalle**, and **Choptime Catering**.

TUESDAY

10

1:00
PM

CHIN CHIN: YOUR NEXT SNACK SENSATION

Step up your snack offering with chin chin, the crunchy treat beloved by 1M+ consumers around the world. If you've never heard of this irresistible sensation, this session will introduce you to **All African Delights** and **Tonyé Munchies**, two brands ready to give you a crash course in what makes this West African snack extra special and easily customized to your foodservice needs.

TUESDAY

10

1:45
PM

MEET SORREL, A GLOBAL TRENDSETTER

From tropical fields to global palates, the hibiscus flower has become a must-have ingredient for businesses looking to stay on trend and diversify drink offerings. But do you know the cultural significance of this flower to the African, Caribbean, and South American diasporas? Learn the history of hibiscus, its health benefits, and the role it can play as the tang your menu may be missing. Featuring **Baccanalle** and **The Abibiman Project**.

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KICK YOUR MENU UP A NOTCH

The heat is on! With consumers of all ages seeking spicy options, now is the time to diversify your hot sauce offering. Meet three creators leveraging chilis, peppers, spices, and fresh ingredients to enhance flavour without blowing the palate. Featuring **Scorched Bonnets**, **Nettie's Hot Sauce**, and **Nerpy's**.

TUESDAY

10

3:15
PM

NEW TO YOU: DISCOVER GREEN SEASONING

It's not pesto and it's not sofrito, but it might just become your kitchen's next secret weapon. Introducing Green Seasoning; a classic Caribbean flavour base that adds herby, spicy, and umami goodness to any dish. Its applications are endless but in this session we'll showcase three ways to add it to your menu. Join chefs from **Nerpy's**, **Noi's Kitchen**, and **Choptime Catering** for an insightful session to close this year's Pavilion showcase.

We'd like to thank Marie Fitrion, Marc Kusitor, Daniel Holloway, and Deborah Bartley for helping to develop and organize another great year of Black Experience Pavilion programming. If you'd like to share your thoughts about this year's Pavilion, we welcome your feedback [here](#).

THE 2026 BLACK EXPERIENCE PAVILION IS BROUGHT TO YOU BY

THE RE-SEASONING
COALITION

foodpreneur
lab

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📍 BOOTH #5331, HALL 5 OF THE INTERNATIONAL CENTRE

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