

3-8 MAGGIO 2025







TUTTOFOOD WEEK:

Feed the future

Mondadori Media and Fiere di Parma organize, for the first time in Milan, TuttoFood WEEK.

Our focus is on the future: we want to nurture knowledge and promote a responsible, sustainable, and inclusive food culture.

"Feed the Future" is a concept that defines the relationship with food, from the past to the future. The core of our concept is the new generation.

We believe in young talents that shape tomorrow.

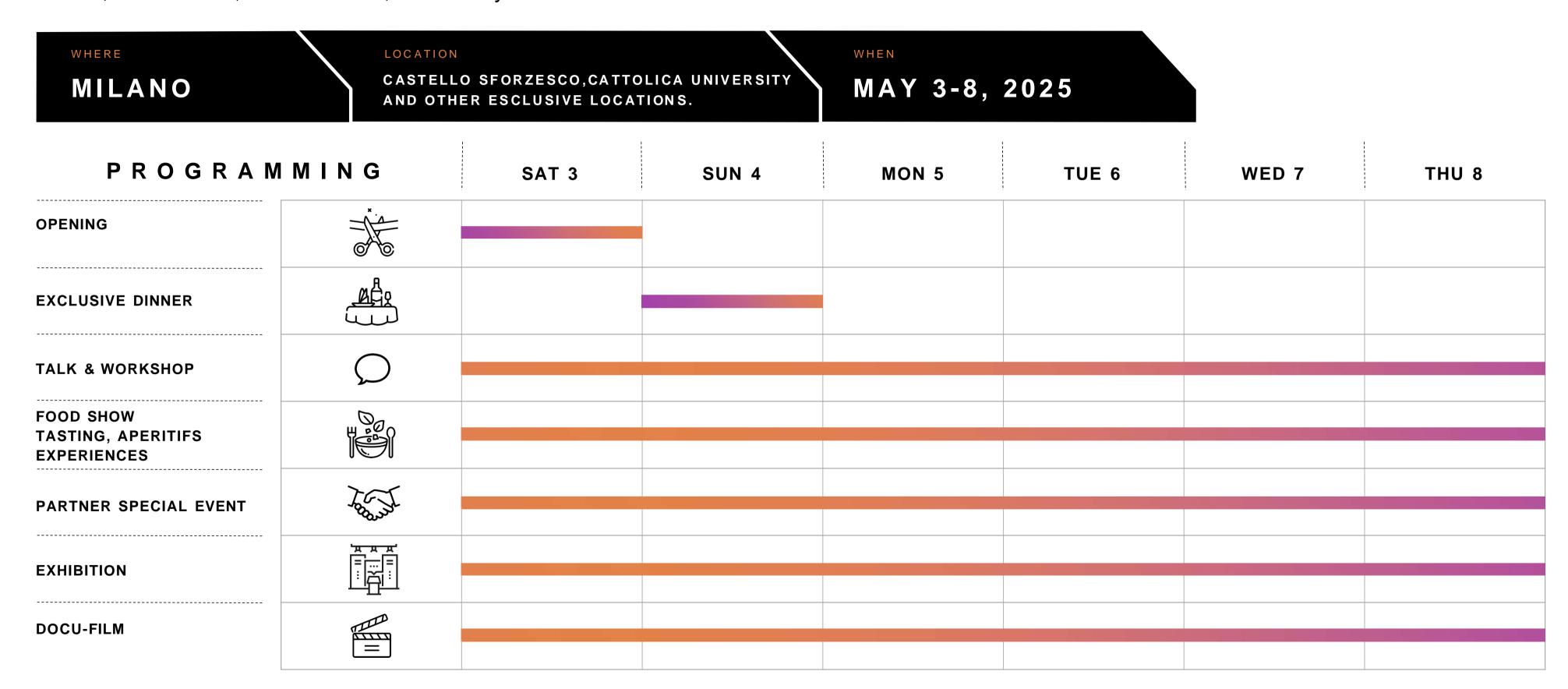




TUTTOFOOD WEEK: PLANNING



A week full of taste and fun, with talks featuring special guests, exclusive aperitifs, tastings, food shows, exhibitions, film festivals, and many other initiatives.



THE TABLE OF TASTE



A culinary metaphor representing contribution of individual elements in the development of a sustainable, innovative, and inclusive food system for the future, represented by a course.

THE INITIATIVES WILL BE COMPLETELY FREE AND OPEN TO EVERYONE.

MENU

STARTER

HEALTH & NUTRITION

TALK & WORKSHOP

FIRST COURSE

INFORMATION

TALK & WORKSHOP

TUTTO FOOD MILANO NUTRIRE IL FUTURO

MENU

MAIN COURSE

FOOD EXPERIENCE

TALK & WORKSHOP
SHOWCOOKING
TASTING

DESSERT

ENTERTAINMENT

EXHIBITION

EXCLUSIVE APERITIFS

DOCU-FILM

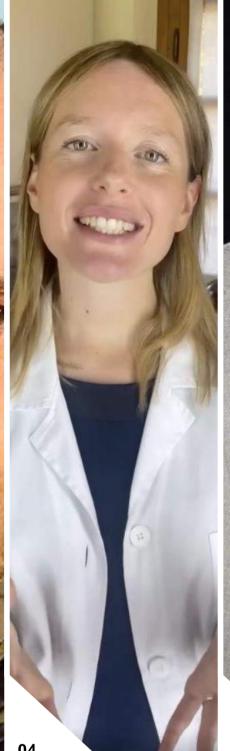






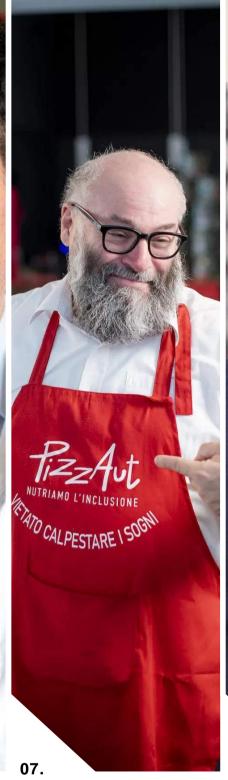
















ALESSANDRO DI FLAVIANO

@RUBRICALIM ENTI

FOOD SCIENTIST

FEDERICA CONSTANTINI

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WELLNESS COACH

GABRIELE BERNARDINI

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DOCTOR

STEFANO MANCUSO

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WRITER & **BOTANIST**

DARIO BRESSANINI

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CHEMIST AND SCIENCE **COMMUNICATOR**

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@PIZZ AUT_O FFICIAL

PIZZAUT FOUNDER

ANDREA MACCHIONE

@ANDREA.M ACCHIO NE

STARTUPPER

VALBUZZI

ROBERTO

@NO TORDINARYCHE F

TV CHEF

OSPITI **SPECIALI**

TALK & WORKSHOP A full program of events on the topics of food, nutrition, scientific information, health, inclusivity, and sustainability.

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TUTTOFOOD WEEK MILANO















CATERINA CERAUDO

01.

@CATERINACERAUDO

MICHELIN STARRED

JESSICA ROSVAL

@JESSROSVAL

CHEF CASAMARIALUIGIA

NORBERT NIEDERKOFLER

@NNIEDERKO FL ER

MICHELIN STARRED

FULVIO MARINO

@FULVIOM ARINO

FAMILY BAKER

DAVIDE ZAMBELLI

@DAVIDE_Z AMBY

CREATOR & CHEF

GIUSEPPE BIUSO

@CHEF_GIUSEPPEBIUSO

MICHELIN STARRED UNDER 30

VALERIO BRASCHI

@VALE BRASCHI

MICHELIN STARRED UNDER 30

SOLAIKA MAROCCO

@SOLAIKAMARROCCO

MICHELIN STARRED UNDER 30

FRANCESCA BARRA

@FRANCESCABARRA1

JOURNA LIST

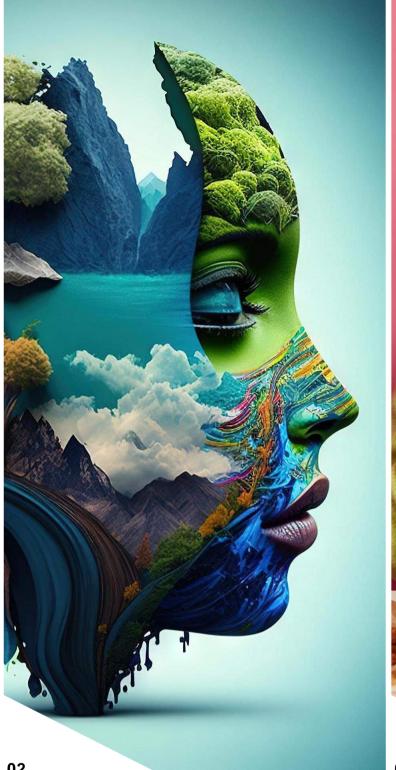
SPECIAL GUEST

FOOD EXPERIENCE Talk, lab, show cooking, tasting.

WORK IN PROGRESS













OPENING DINNER RESERVED WITH MICHELIN-STARRED CHEF

AI INSTALLATIONS AND **PHOTO EXHIBITION**

EXHIBITION «IL GUSTO DELLE FOOD SHOW & COSE» BY INTERNI

EXCLUSIVE APERITIFS

FILM FESTIVAL AND DOCU-FILM FOR SCHOOL

A DINNER SET BETWEEN PAST AND FUTURE INNOVATION

The guests, field professionals, and representatives of institutions will have the pleasure of enjoying a dinner inspired by an evocative painting/photograph representing the concept of past and future, which will be projected during the banquet.

The dishes, created by an emerging chef, will thus become the focal point of the evening: true works of art.

Location: TBC





AI & FOOD CULTURE

The goal is to raise public awareness about sustainable food and the future through works of art created with Artificial Intelligence, **interactive installations**, and **video mapping**, promoting awareness and action with optimism.

The artists use AI, not only as a creative tool, but also as a means to stimulate debate on how emerging technologies can influence our relationship with food and the environment.





PHOTOGRAPHY EXHIBITION

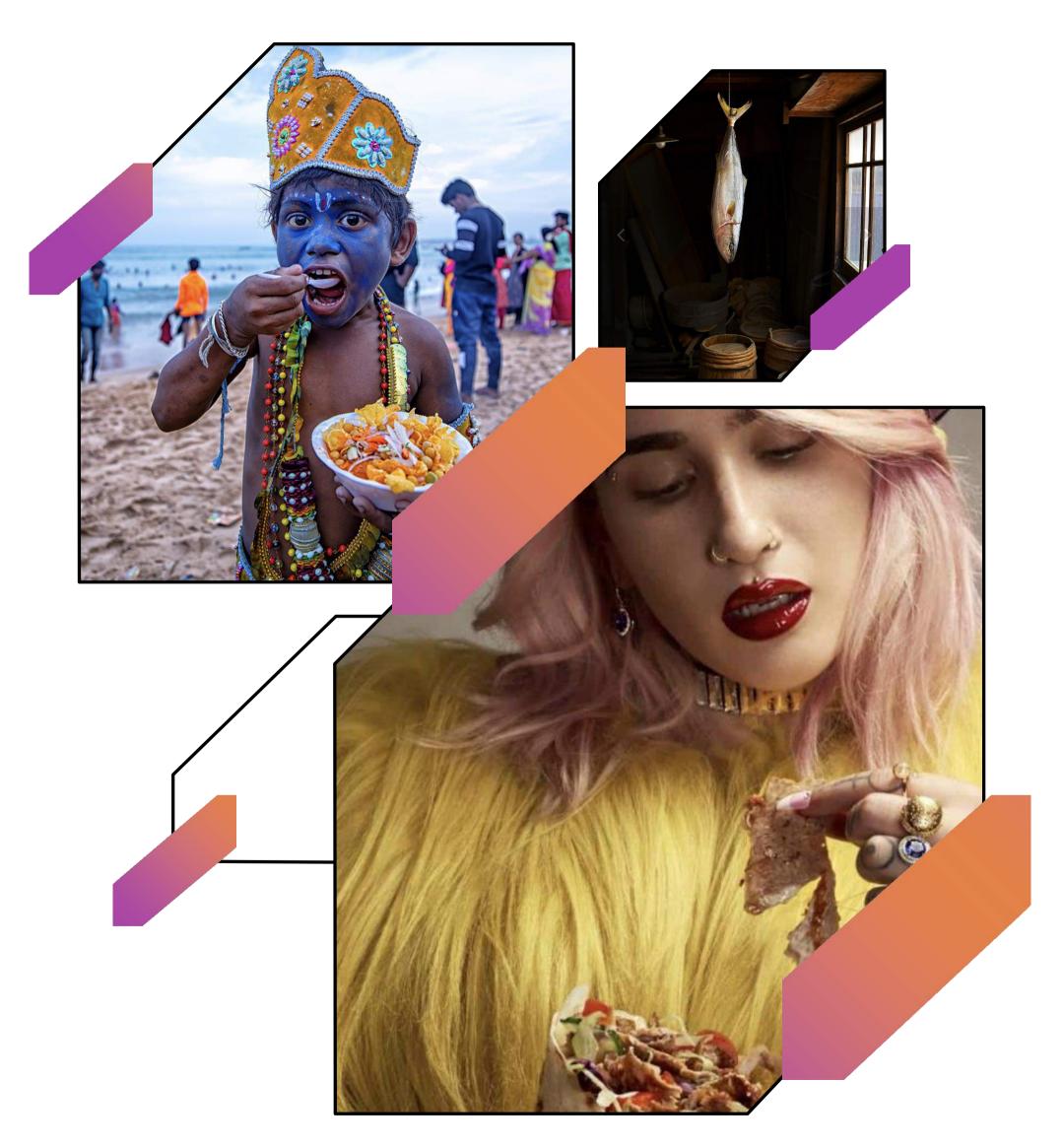
A showcase of photographs taken by the greatest food photographers. The exhibition aims to celebrate the vast diversity of ways in which food touches our lives.

It will cover various themes such as street food, food portraiture, food politics, and food styling.

The exhibition will be held in a central area of Milan, specifically in Largo Beltrami. It will be structured into 30 installations, which, in line with current environmental protection choices, will be illuminated thanks to the installation of solar panels, allowing for significant energy savings.

Free exhibition starting from May 3, 2025, for 1 month.





EXHIBITION: THE ESSENCE OF THINGS/ 1

THE ROLE OF DESIGN IN FOOD CULTURE

The exhibition on design and food aims to offer visitors a broad overview of the relationship between design projects and the fundamental element of our existence: food.

We know that food defines us; we are what we eat. It can spark global conflicts while also having a profound personal impact. However, in this exhibition, we want to tell a story that focuses on design related to the world of food and its forms.

Starting from the 20th century and focusing on the last few decades, a period rich in inventions by designers, the exhibition explores how creativity has led to numerous innovations. Without ideologies or catastrophism, the goal is to tell a "happy project" story around food.





EXHIBITION: THE ESSENCE OF THINGS/ 2,

THE ROLE OF DESIGN IN FOOD CULTURE

An excursus that goes through the key stages of the relationship between food and design: not only what we eat, but also how we eat it.

The narrative will unfold through various exhibition islands, combined with site-specific installations created by designers, inviting you to an unforgettable experience.

Two workshops will be "in action" during the exhibition: one on the role of Artificial Intelligence in food preparation; the other on the forms of perception in food selection (Neuromarketing).











Explanation, presentation, and guided tasting of the product.



FOODSHOW

Exclusive one2one experience with the chef. It will be possible to follow the preparation of the proposed dish and, at the end, taste it.



TALK WORKSHOP

Experiential meetings with food writers to discover the secrets of creative food writing; food styling and photo sessions to create perfect images.



The art of table setting and mise en place, guided by a guest such as Camilla Da Rocha.

WORLD

Create original spice mixes under the guidance of experts. A way to discover new flavors and new cultures.

SPICES OF THE



Use of virtual reality viewer allowing participants to virtually visit the sponsor's farms.



SENSORY EXPERIENCES

Participants can explore the sponsors' products through flavors, sounds, scents, and textures.

SPECIAL **PROJECT** FOOD SHOW & **APERITIFS**

During TuttoFood Week, we will organize events where food and nonfood brands can meet the public, creating a memorable experience.

EDUCATIONAL CINEMA: DOCUFILM SHOWCASE



A series of meetings dedicated to schools on the topics of healthy eating, eating disorders, the right to food, and sustainable production. In the morning sessions, the most relevant documentaries will be presented by experts.

True educational tools designed to teach the new generations the principles of future nutrition with an EDUTAINMENT approach





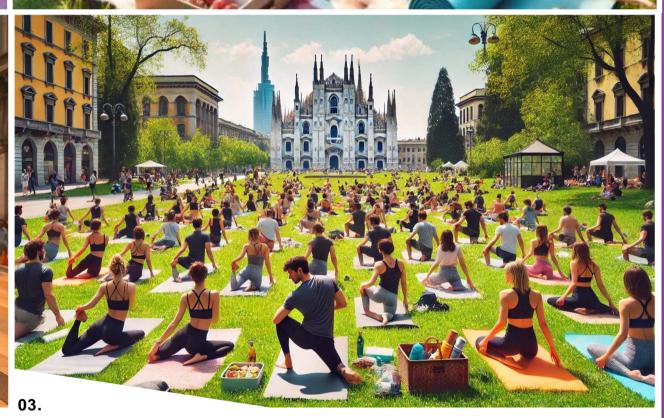












HEALTHY-CHEERS

An event in a wellness space with a motivational talk from an athlete who loves healthy cooking (e.g., Federica Constantini, Davide Campagna), followed by a selection of healthy cocktails. Dedicated to fitness enthusiasts who want to enjoy a healthy and natural aperitif.

FLUID WALK & TASTE

A sunset walk with silent fitness headphones, through iconic locations in Milan, followed by tastings that highlight the flavors and beauty of the city.

YOGA BREAK

A yoga class in an open space (e.g., City Life or Parco Sempione) on Sunday morning, May 4th. At the end of the class, a corner will be set up for a healthy and light breakfast to start the day with energy and positivity..

SPECIAL PROJECT

WELLNESS

During TuttoFood Week, we will organize special events to combine food and wellness.

TUTTOFOOD LIVE

AN ARTISTIC JOURNEY ALONG THE AVENUE OF THE FAIR

A journey across Corso Italia at Fiera Milano Rho, animated by artistic, cultural, and creative activities. A project aimed at exploring the intersection between food, sustainability, and innovation through a unique artistic-cultural path, designed for food companies that wish to highlight their history and brand.

Through exhibitions, interactive installations, and live events, the initiative seeks to tell the story of how food is not just nourishment, but also an expression of culture, tradition, and innovation.















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LIVE PAINTING

A space dedicated to live performances where artists are invited to interpret the theme "Feed the Future" and visually represent stories related to agreed-upon themes.

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HISTORICAL PHOTO EXHIBITION

An opportunity to share your story, values, and evolution over time through archival and contemporary images. A journey that connects the past, present, and future.

03.

ILLUSTRATION EXHIBITION

The exhibition invites you to explore the relationship between food, imagination, traditions, and the future through the eyes of ten illustrators from different stylistic backgrounds.

04.

INTERACTIVE EXPERIENCES

Participants can explore sponsor products through augmented reality experiences for an immersive and engaging experience.

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ARENA TALK

Experiential meetings with chefs, writers, and food bloggers.

SPECIAL PROJECT

TUTTOFOOD LIVE During TuttoFood Week, we will organize a journey across Corso Italia at Fiera Milano Rho, animated by artistic, cultural, and creative activities.

PROGRAM IN PROGRESS

CAMPING OF IDEAS

T-LAB + CROWD REACTION + LIVE SENTIMENT

T-own, a concrete, fun, and non-self-referential way to talk about sustainability.

An original way to involve citizens in an "idea competition" on sustainability themes and to make Schools and Universities active protagonists of the event.

CASE HISTORY CIBUS 2024:

TUTTOFOOD WEEK WONTHELL FUTURO

The "camping of ideas" takes its first prototypal form in an "ideas supermarket" (T-lab);

At the entrance of the ideas supermarket, visitors receive 3 tokens with which they can reward the most original ideas (Crowd-Reaction);

The ideas take the form of "debranded" products so as not to influence the visitors' judgment;

A digital scoreboard tracks the visitors' votes live and fuels the countdown (Live Sentiment Platform), and the ideas begin to "compete": when the time runs out, the ideas regain their identity;

The brands and/or retailers that supported the idea then highlight it within their institutional spaces.



TUTTOFOOD MAGAZINE

A **TuttoFood Week** magazine will be created, curated by an editorial team specializing in **Food & Lifestyle**, with the possibility of custom-developed content for partners.

The program of events and activities for TuttoFood Week will be detailed.

Free distribution inside **Fiera Milano Rho** and at selected locations throughout the city.

Distribution: 150.000 copies.





MEDIA PLAN











