

FIL-AM CHEFS FOOD TRIP TO THE PHILIPPINES

November 8 to 22, 2019

Manila, Pampanga, Bacolod and Davao

Participants: 12 pax; 4 Fil-Am chefs, 2 US social media influencers, 1 PDOT-LA, 1 Filipino chef (per leg), 2 TD / OPMD representatives (official and staff), 2 OSEC (Official and staff)

Draft Itinerary

(as of October 7, 2019)

DAY 0 (Nov 8) Fri / Los Angeles, USA to Manila

1255pm Depart Los Angeles for Manila via Philippine Airlines PR 113

DAY 1 (Nov 9) Sat / Manila

625pm Arrive in Manila / Transfer to hotel

830pm Check-in at hotel / private time

900pm Late Dinner (optional)

930pm Overnight

DAY 2 (Nov 10) Sun / Manila

800am Depart for Farmers Market, Cubao

900am Market Tour with Chef Margarita Fores

1200nn Lunch c/o Chef Tatung's Restaurant

PM Food crawl of Metro Yummy Picks destinations
(to be coordinated with DOT NCR)

500pm Return to hotel / freshen up

700pm Dinner (TBA)

930pm Return to hotel / overnight

DAY 3 (Nov 11) Mon / Manila to Pampanga

800am Breakfast at hotel

930am Check-out of hotel

1000am Depart hotel for Pampanga Tour (For finalization with the DOT Regional Office) with Chef Claude Tayag

Visit Kapampangan market, food crawl of traditional delicacies and native dishes

1200nn Lunch

230pm Check-in at hotel / private time

500pm Depart hotel for Bale Dutung

Kapampangan cuisine interaction with Chef Claude Tayag

730pm Private dinner with Chef Claude Tayag

900pm Return to hotel / overnight

DAY 4 (Nov 12) Tue / Pampanga

800am Breakfast at hotel

900am Depart hotel for Pampanga Tour continuation (For finalization with the DOT Regional Office)

Whole Day Cuisine interaction with Atching Lilian Boromeo @ Cusinang Matua, Prado Farms and Abe's Farm
In San Fernando: Visit Nathaniel's, Armando's pizza with salted duck eggs longganisa and pickle relish, visit Museo Ning Angeles and Mila's Tokwa't Baboy (Sisig) and Denlims Kitchen

730pm Dinner

900pm Return to hotel / overnight

Day 5 (Nov 13) Wed / Pampanga/Clark to Iloilo

700am Breakfast at hotel

800am Depart hotel for WOFEX University venue

900am WOFEX University Food Trip, Food Talk teaching event

1230pm End of the event and lunch

230pm Depart Pampanga for Clark International Airport

315pm Arrive in Clark / proceed to airport

400pm Check-in for flight to Iloilo

600pm Depart Pampanga for Iloilo via 5J 725
720pm Arrive in Iloilo
800pm Dinner at local restaurant (Must-try: Darag native chicken)
930pm Transfer to hotel / check-in / overnight

Day 6 (Nov 14) Thu / Iloilo

800am Breakfast at hotel
900am Depart hotel for Iloilo Tour (For finalization with the DOT Regional Office)
(whole day) Visit of local market, bakeries, tourism attractions
Food crawl of La Paz Batchoy, Pansit Molo, Panaderia de Molo, native pastries; desserts and hacienda meals
1200nn Lunch at Tatoy's Manokan
Continuation of food crawl and tour
500pm Check-in at hotel / private time
730pm Dinner at Breakthrough restaurant
900pm Return to hotel / overnight

Day 7 (Nov 15) Fri / Iloilo / Bacolod

600am Breakfast at hotel
630am Check-out / transfer to Iloilo wharf
730am Depart Iloilo for Bacolod
900am Arrive in Bacolod
Bacolod Tour with Chef Margarita Fores (For finalization with the DOT Regional Office)
Visit of local market, El Ideal Bakery, Ruins of Talisay and Balay Negrense
1200nn Lunch at a local restaurant
1:00pm Continuation of Bacolod Tour (For finalization with the DOT Regional Office)
Food crawl of traditional Bacolod fare: Aboys and Enting's. oysters, kinilaw and lumpia
Muscovado Gold sugar mill, rhum makers
630pm Traditional Bacolod cuisine interaction with Chef Margarita Fores
730pm Private dinner with Chef Margarita Fores
900pm Return to hotel / overnight

Day 8 (Nov 16) Sat / Bacolod

700am Breakfast at hotel
800am Continuation of Bacolod Tour (For finalization with the DOT Regional Office)
PM WOFEX University teaching activity
600pm Back to hotel / private time
730pm Dinner at local restaurant
900pm Overnight in hotel

Day 9 (Nov 17) Sun / Bacolod to Davao

545am Check-out from hotel / Transfer to airport / check-in for flight to Cebu
710am Depart Bacolod for Cebu via PR 2286
800am Arrive in Cebu / breakfast
Visit Zubuchon possibly with Mr. Joel Binamira (For confirmation) or Rico's
1130am Return to airport
140pm Depart Cebu for Davao
240pm Arrive in Davao / transfer to hotel
Check-in / private time
500pm Davao Tour with Chef Tatung Sarthou (For finalization with the DOT Regional Office)
Visit Kadayawan Cultural Village for Tribal Cuisine
730pm Dinner (option: try bamboo cooking, banana-fed pork)
900pm Return to hotel / overnight

Day 10 (Nov 18) Mon / Davao

700am	Breakfast at hotel
800am	Depart hotel for Davao Tour continuation (For finalization with the DOT Regional Office)
(Whole Day)	Visit public market, Cheese and Chocolate-making with Olive and Rex Puentespina at Malagos Farmhouse, Durian farm c/o Larry Miculob; Bulcachoy/Dood's Panga, Balbacua, local coffee,
600pm	Traditional Davao cuisine interaction with Chef Tatung Sarthou
700pm	Private dinner with Chef Carmina del Rosario
900pm	Return to hotel / overnight

Day 11 (Nov 19) Tue / Davao

700am	Breakfast at hotel
900am	WOFEX University Food Trip, Food Talk teaching event
12:30	End of event
130pm	Check-out of hotel / Transfer to Pearl Farm Marina
200pm	Transfer to Pearl Farm Davao Resort
300pm	Arrive at resort / check-in
	Enjoy resort facilities (non-motorized) / Private time
700pm	Dinner
900pm	Return to resort / overnight

Day 12 (Nov. 20) Wed / Davao to Manila

800am	Breakfast at hotel
	Private time
1200nn	Lunch at resort
100pm	Check-out from resort / transfer to airport
230pm	Check-in for flight to Manila
410pm	Depart Davao for Manila via 5J 952 (option: PR 2818 / ETD 540pm)
610pm	Arrive in Manila
700pm	Dinner at local restaurant, then transfer to hotel
900pm	Check-in at hotel

Day 13 (Nov 21) Thu / Manila (Open for possibility of four-hands dinner)

800am	Breakfast at hotel
Whole Day	Metro Manila tour (For finalization with the DOT Regional Office) with restaurant visits and interactions with chefs: e.g. Miko Calo (Metronome), Happy Ongpauco (Pamana), Chele Gonzalez (Gallery by Chele), Tina Legarda (Bamba Bistro)
1000pm	Bar Crawl in Poblacion
	Return to hotel / overnight

Day 14 (Nov 22) Fri / Manila (Open for possibility of four-hands dinner)

800am	Visit Toyo Panaderya (with Richie Manapat) (For finalization with the DOT Regional Office)
	Back to hotel
	Private time
PM	WOFEX University Food Trip, Food Talk teaching event
6pm	Private time
900pm	Return to hotel / overnight

Day 15 (Nov 23) Sat / Manila to Los Angeles, USA

800am	Breakfast at hotel
	Private time / rest day
400pm	Late Check-out
500pm	Depart hotel for NAIA Terminal 2
600pm	Check in for flight to Los Angeles / Option for light dinner
905pm	Depart Manila for Los Angeles, USA

(Arrive LA on Nov. 24 / 730pm local time) - END OF TOUR -