





## PROMOTING HERITAGE- AND CULTURE-BASED EXPERIENTIAL TOURISM IN THE BLACK SEA BASIN (PRO EXTOUR)

Subsidy Contract BSB-1145

## INTERNATIONAL FAIR ON HERITAGE AND CULTURE-BASED EXPERIENTIAL TOURISM

Varna, 13a Oborishte Street, Varna University of Management, Conference Hall (Stalls arranged in the VUM's Lobby on the First Floor and in the Conference Hall)

## 8 November 2022

Speech and presentations in EN, simultaneous translation into BG

9:30-10:00	Registration of the participants
10:00-10:10	Opening and welcome  **Todor Radev, PhD, Prof., President Rector Varna University of Management**
10:10-10:20	PRO EXTOUR Project - Concept and Achievements  **Tzvetalina Genova*, Senior Projects and Applied research manager*  Varna University of Management
10:20-11:30	Business Models and Sites from Greece Olicatessen Dimitra Chondromatidou, Store Manager and Online Manager Playing on Traditional Paths Varvara Pikoula, Owner
11:30-12:40	Business Models and Sites from Armenia Mosh studio as Experiential Tourism Product  Armine Aghajanyan Tavush region as an Experiential Tourism Destination: Business Models and State of the Art  Syuzanna Petrosyan
12:40-12:55	Business Models and Sites from Georgia Art Palace of Georgia - Museum of Cultural History Video presentation of the research project "Textile from Georgia"  Leila Chichinadze, a Foundation Guard of the Repository of Fine Arts,  Member of the Science Foundation, Art Palace of Georgia - Museum of Cultural History
	Reception

Common borders. Common solutions.









14:00-15:40	Business Models and Sites from Georgia
	Batik Paintings on Silk Demonstration  Nino Kvavilashvili, Gallery 27
	Georgian Cuisine Demonstration (Restaurant 2 <sup>nd</sup> Floor) <i>Ekaterine Vashakmadze</i> , Active Chef and Owner of Restaurant Maisi, Senior Property Manager of Kazbegi Hut and Kazbegi Cabins Complexes
15:40-16:30	"Meet PROFY" - human-robot interaction (Lobby of the Varna University of Management 1st Floor)  Stanislav Ivanov, PhD, Prof., Vice Rector for Research Varna University of Management
16:30	Round-tour around the stalls. Networking, bilateral meetings and discussions

## 9 November 2022

Speech and presentations in BG, simultaneous translation into EN

9:30-10:00	Registration of the participants
10:00-10:10	Opening and welcomes  **Todor Radev, PhD, Prof., President Rector Varna University of Management  **Tzvetalina Genova, Senior Projects and Applied research manager Varna University of Management
10:10-10:50	Tours of the Future  Zornitsa Rasheva,  E-Tours, Culinary Arts and Hospitality Association
10:50-11:30	Business Approach to Creating Experiences  Pavlin Kosev, Chairman  Varna Association of Restaurant and Hotel Owners (VARH)
11:30-12:30	Museums as Experience-creators  **Dobri Dobrev*, Director, Ivelina Romanova*, Marketing Expert, Dobrich Regional Historic Museum
	Reception
13:30-14:00	Business Models and Sites from Bulgaria Creating Modern Experiences: Truffle Hunting  Dimitar Dimitrov, Chairman Bulgarian Truffle Association

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14:00-14:45	Business Models and Sites from Bulgaria Grozdober @Lozeto Estate (Vine Harvest @Vineyard Estate) Ivalina Ivanova, @Lozeto Estate
15:00-16:00	Food as Experience: Culinary Demonstration (Restaurant, 2 <sup>nd</sup> Floor)  Culinary Arts Institute  at the Varna University of Management
16:00	Farewell and closure

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