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UFF20 HONORS CULINARY HEROES WITH 90+ SPEAKERS IN ITS SIXTH YEAR

Ubud, Indonesia–

Indonesia’s leading culinary event, **Ubud Food Festival 2020 Presented by ABC** (UFF) has today announced its full lineup of over 90 chefs, restaurateurs, entrepreneurs, farmers, food writers, researchers and activists. From 17-19 April, the three-day cross-culinary discovery will be filled with an action-packed program of cooking demos, special events, food tours, masterclasses and more, in over 30 venues in Ubud.

In its sixth year, the Festival has grown into one of Southeast Asia’s most popular gourmet gatherings and the nation’s primary platform for sharing its diverse culinary cultures, unique local produce, and top restaurants with the world. UFF20 is set to inspire national and international foodies with the theme **Heroes**.

“One of the most significant aspects about the food on our table is the people behind it. When we’re eating, we tend to forget that there’s a story behind every food item, every meal, every cuisine,” explains UFF Founder and Director **Janet DeNeefe**. “We want to highlight the people behind the process and the significant role they play in creating the exemplary flavors that we have today.”

In line with this year’s theme, UFF brings together local food heroes to collaborate with acclaimed chefs from across the world, encouraging cross-cultural exchange and forging new pathways. From Amsterdam to Adelaide, Bangka to Banjarmasin, Düsseldorf to Dubai, Maluku to Manila, and from all around Bali, the lineup is testament to Indonesian food’s rising status on the world culinary stage.

Named as Chef of the Year by Gourmet Traveller Restaurant Awards 2020, Barbados-born **Paul Carmichael** is ready to serve eight courses of Caribbean-Japanese-Indonesian cuisines along with chef-writer **Matt Abergel**, whose book *Chicken and Charcoal* won a 2019 James Beard Foundation Book Award, local legend **Chris Salans**, and **Khanh Nguyen**, Head Chef of Sunda Dining (listed in Australian’s Hot 50 Restaurants 2019).



The Festival creates space for exciting collaborations. Germany's youngest female Michelin-starred chef, **Julia Komp**, will present a romantic fine-dining experience of contemporary European artistry with **Dennis Huwaë** of Amsterdam's Daalder, awarded as the Most Talented Chef of 2018 by French restaurant guide Gault Millau, acclaimed chef **Nic Vanderbeeken** of Apéritif Restaurant and Bar, Viceroy, and the award-winning Executive Pastry Chef from Belgium, **Yannis J. Janssens**.

There is a feast of culinary opportunities waiting to be discovered at UFF. At Chapung Sebali, Peruvian chef **Cristian Encina**, Argentinian chef **Fernando Trump** and Mexican chef **Tamara Chavez** come together to create a six-hand dining of reinvented Latin American dishes. At Desa Visesa, two of the Philippines' finest culinary figures, Liquido Maestro **Kalel Demetrio** and modern Filipino chef **Niño Laus**, will create a four-course menu that celebrates indigenous Filipino food.

An impressive lineup of Italian artisan producers and chefs is set to startle with an outstanding feast, featuring **Alberto Panciera** of Settimo Cielo and **Marco Bertini** of Labuan Bajo's Made in Italy at Uma Cucina. Collaboration between female culinary figures, **Audra Morrice** and **Euis Isnawati**, will spice up the kitchen with a six-course Southeast Asian tasting menu at Chris Salans' famous street-side eatery, while mixologist **Amelia Azzai** serves her award-winning cocktails.

On a mission to bring Indonesian food to the world, **Eddrian Tjhia** presents an extraordinary celebration of traditional dishes from his island home of Bangka, Southeast Sumatra to Plataran. While at bridges, *MasterChef Indonesia* judge **Renatta Moeloek** brings her millennial effervescence to creating dazzling French-Indonesian modern fare alongside Head Chef of bridges, **Wayan Sukarta**.

The Kitchen Stage gives Festival-goers a chance to get up close and personal with celebrated chefs. Bringing a new level of appreciation of meat and natural ingredients, chef-owner of the highly-acclaimed SI JIN Steakhouse **Joel Lim Si Jin** will serve tender steak incorporating Korean techniques with local ingredients sourced from across Bali.

"We're thrilled to announce the full lineup of speakers joining us for our sixth year," DeNeefe commented. "We're also delighted to have more regional Indonesian cuisine than ever before. From local warungs, farmers, artisan producers and village cooks to breathtaking venues and world-class chefs, we have your gastronomic desires covered at UFF20."



More Information

- Tickets for Special Events, Kitchen Stage, Food Tours and Masterclasses are on sale now!
- The three-day program from 17-19 April, 2020, spans a range of ticketed and free events, from cooking demonstrations and workshops, to markets, film screenings, live music and in-depth panel discussions.
- Special Events will take place at various locations around Ubud.
- A not-for-profit initiative, Ubud Food Festival is underpinned by a mission to support Indonesia's vibrant and sustainable culinary and tourism industries.
- UFF20's artwork was created by Marishka Soekarna.
- Visit ubudfoodfestival.com for the full lineup and program.
- Follow @ubudfoodfest on Instagram, Facebook and Twitter, please use the hashtags #UFF20 and #ABCUFF20

Testimonial

- "One of Southeast Asia's most popular gourmet gatherings" - *Travel + Leisure*

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