

3 - 6 September 2024 / TUYAP - Istanbul

Dear Exhibitor,

Thank you for your interest in the 2024 edition of the International Food Products & Food Processing Technologies Exhibition 32nd WorldFood Istanbul 2024.

We support our exhibitors to increase their visibility, strengthen their brand awareness, promote their products, and gain new customers by announcing special events at their booths.

Our exhibitors can organize events such as “Promotional Cocktail, Press Meet-up, Influencer Meet-up, Talks, Gift Draws, Demo Shows and Product Presentation, Simulation and Technology Gamification, Chef Workshop” for their customers, press, industry professionals and buyers within their booth areas every year.

We would be pleased to contribute to your announcement efforts by including these events on our website, social media accounts and fair visitor guide.

We request information from you to better promote our companies' brands, make their work more visible, and be a solution partner in their marketing activities.

To participate in the program, you must fill out the form below and send it to our relevant authority.

Deadline for submitting your request: **Friday, August 16, 2024**

Content received after this date will not be evaluated as it will not meet the time required for announcement support in our digital and printed channels.

Neslişah Şahin

Event Content Assistant - ICA EVENTS Türkiye

Email: neslisah.sahin@icaevents.com.tr

Direct: +90 212 970 84 16



EVENT REQUEST FORM

Please fill out the form completely

Exhibitor Company's Name:

Hall Number: Booth Number:

Authorized Person's Name, Surname and Position:

Authorized Person's E-mail Address:

Authorized Person's Mobile Number:

Event Title:

Type of Event: *Please check one of the boxes below.*

Promotion Cocktail

Press Meet-up

Influencer Meet-up

Talks

Gift Draws

Demo Shows

Product Presentation

Simulation

Technology Gamification

Chef Workshop

Other: Specify

About the Event: *This is the announcement text required in promotional materials.*

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Event Date: Event Time:

Event Speaker and Moderator - Name, Position and Company Information:

Depending on the format of your event, it could be the host of your program or an important person you are hosting at your booth

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Important Notes:

- Content received after August 16, 2024, will not be evaluated as it will not meet the time required for announcement support in our digital and printed channels.
- Companies are responsible for design, organization and visitor communication. The equipment and technical materials required for the activities to be carried out by the exhibitors in their booths must be provided by the exhibitor company.
- If teenagers and children under 18 participate in the events and shows you will organize during the fair period, the consent signed by their parents/custodians must be delivered to ICA Events Organisation. In such a case, you can request a consent sample by sending an e-mail to neslisah.sahin@icaevents.com.tr.

Compulsory Rules

- In order for the form to be processed, it must be completed, **SIGNED** and **STAMPED** and sent to **neslisah.sahin@icaevents.com.tr** no later than **FRIDAY, August 16, 2024**. Forms sent after this date will not be processed.
- **It is strictly forbidden to organize loud and show-led events such as dance shows, folk dances, wrestling, marching bands, choir performances etc. in the stands and in the corridors.**
- Special activities you wish to organize during the exhibition (hosting celebrities at your booth, press invitation, promotional cocktail, gift giveaway, etc.) can be carried out within the framework of the organizer's approval.
- All activities and their content are subject to approval by the organizer 'ICA Fuarçılık Operation' and the contracted 'SAKA İSGM' company within the scope of Occupational Health & Safety.
- Submission of the form does not mean approval for the show.
- Following the submission of the form, approval will be given to the Exhibitor upon the evaluation of SAKA İSGM contracted within the scope of Occupational Health & Safety for the planned event.
- Even if approval is obtained, ICA FUARCILIK Operation Team has the right to intervene in the event that inappropriate practices are detected in the area.
- The materials and equipment required for any application to be made at the exhibitor's stand must be provided by the Exhibitor. ICA Fuarçılık only provides promotional support.
- It is forbidden to organize events that may cause occupational accidents and / or other accidents or for which safety precautions have not been taken.
- ICA Fuarçılık has the right to intervene at any time due to the nonconformities it sees in the field of all activity shows approved by ICA Fuarçılık.
- Events that will negatively affect general security and order are not permitted.
- It is forbidden to release smoke, vapor, dust, gas and liquids into the area, even for demonstration purposes.
- It is strictly forbidden to bring or use pets etc. during your activities.
- Music broadcasting must be arranged in such a way that it does not disturb the exhibitors and visitors, and otherwise ICA Fuarçılık has the authority to intervene. The maximum permitted noise level is 80dB.
- The materials to be used must not be contrary to the general appearance of the exhibition, the customs and traditions of the public, laws and regulations, and must not contain ideological or political messages.
- The safety guards of the tools, electrical or electronic equipment used in the construction of the works must always be in place and plugged in.
- Considering the size and density of the area, ICA Fuarçılık provides a general security service.
- Private security inside the booth belongs to the Exhibitor.
- Smoking is prohibited in any form and/or at any time within the fairgrounds.

Rules to be considered for Exhibitors who will be cooking

- Except for Electrical Appliances, Gas Stoves, Liquid Petroleum Gas (LPG), Compressed Gases, or materials with the same characteristics are not allowed in the area.
- Electric cookers must always be switched off when not in use.
- Cooking activities must be carried out by trained and competent persons.
- Reservoirs, containers, and hot sources left to cool after cooking must be kept under control by a staff member until they are cool and safe.
- Cooking teams can change oil and hot water only in the area allocated to them.
- It is strictly forbidden to change oil and hot water in the corridor or outside their allocated area.
- All precautions must be taken against possible oil and hot water splashes and visitors must be prevented from approaching the cooking areas.
- Cooking teams should consider the risks that may harm visitors.
- In order to take precautions against risks, the cooking area should not be located close to the visitor, but at remote locations with a safety distance. The ICA will take this into account and leave the necessary space between the podium on which the kitchen is located and the seating arrangement.
- Cooking oils and hot water should not be poured into the cooking pan directly from the boiler or large oil sources, but should be divided into jugs or small containers.
- Excess oil, water, etc., which will overflow from the reservoir used or exceed the limits of the container, should not be used in large quantities.
- Flammable and combustible materials such as oils etc. should be kept away from heat sources.
- Chemical-containing or waste liquid/solid oils should not be disposed of in the area or in domestic waste areas. These oils should be removed from the area with special protective containers.

You can contact SAKA İSGM company contracted within the scope of Occupational Health & Safety for the issues you want to consult about the content of the event you will request.

Contact information for your questions is below:

Burak Özdemir / Sertay Ergenç

+90 539 939 08 23 / +90 539 939 08 24

isg1@sakagrup.com

Authorized Person Name - Surname:

Signature:

Stamp: