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# Rising Talent focuses on young professionals



THE Rising Talent programme, a new event at this year's Edu-Monday, offered those in the industry under the age of 35 the opportunity to learn about career development, how to forge meaningful connections and how to create a work/life balance, with contributions from both experts as well as from peers.

Rachael Albee from the UK was one person who took part. She said: "I wanted to come as soon as I heard that it was an event tailored just for me. It's a great programme. It's good to be encouraged to think ahead and I'm enjoying challenging myself."

#### Grand designs for Dundee with V&A opening

ORE than a decade after talks began, the V&A Museum of Design in Dundee is to open its doors on 15th September. The £81 million investment is part of a wider plan to regenerate Dundee's waterfront. The 30 year regeneration project will span eight kilometres of the River Tay and will include a new green space for large scale exhibitions and events, as well as two new hotels, converted from former Jute mills. The V&A will have more than 1500m² of gallery space, making

### IMEX American supplement

ORTHSTAR Travel Media is producing a special show report for IMEX America 2018 providing vital information to its audience of qualified, active meeting planners, meeting owners and key incentive buyers. The special show report will appear as a supplement in the October print and digital editions of Meetings & Conventions, Successful Meetings and Incentive magazines. The titles reach 125,000 meetings and incentive professionals with bonus distribution during IMEX America.

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## Cooking is live at Filderhalle



ILDERHALLE has introduced live-cooking-stations for congresses and conferences. The Stuttgart venue, which has had a full-service catering operation under chef Alexander Michel since 2017, can cater for up to 1,000 diners. The live cooking stations provide flexibility to the food offer and can also achieve a significant reduction in waste. In addition, it has the advantage of enabling a better control of the range of food available. An event with a low budget can also be upgraded by