

30th International Carbohydrate Symposium

LISBON | JUNE 27 to 28 | 2022

Programme in Lisbon

JUNE 27 to 28 2022 Portugal

Venue: Faculty of Sciences, University of Lisbon

Organising Committee:

Amélia Pilar Rauter, Isabel Ismael and Ana Marta de Matos

Scientific Programme

June 28th 2022

Faculty of Sciences, University of Lisbon

15:00 - 16:00 Opening Ceremony

16:00 - 16:45 Roy L. Whistler International Award in

Carbohydrate Chemistry 2020

Award lecture: "N-Glycans on proteins"

Yasuhiro Kajihara (Japan)

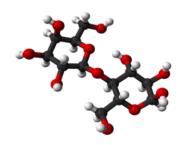
16:45 - 17:30 ICO Young Researcher Award 2020

Award lecture: "Polysaccharide-degrading

oxidoreductoses"

Daniel Kracher (Austria)

17:30 - 18:00 Closing Ceremony



Social Programme

June 27th 2022

Estoril

11:00 - 13:00	Wellness Center Hotel Palácio Estoril
13:00 - 14:30	Organic Caffee Wellness Center Estoril
20:30	Gala dinner Hotel Palácio Estoril



The **Hotel Palácio Estoril** is a 5-star hotel and one of the most emblematic and glamorous hotels in Portugal, located on the Lisbon Coast at Estoril, close to the town of Cascais and also within easy reach of Sintra, which is a Unesco World Heritage Site.

Grand and Cosy is the brand image of this well-known hotel, celebrating 92 years in 2022. Member of the prestigious "Small Luxury Hotels of the World", it has been awarded with the prize "Best for Targeted Healing", Banyan Tree Spa brand, in the famous Condé Nast Traveller magazine.

The Hotel has received famous guests, including members of the European royalty. It was also the haunt of British and German spies, who could often be found in the bar. Later on, stories of intrigue and espionage inspired famous novelists and filmmakers. The Hotel was featured in the James Bond movie "On Her Majesty's Secret Service".

Gala Dinner

Entertainment

There is Chemistry in Dance and Art in Chemistry. Enjoy both of them!

João Borges is a dancer and choreographer graduated in Dance and Theater, with the higher education degree in 2009 given by the *Escola Superior de Artes e Design* in *Caldas da Rainha* and internship at the Aloés Theater Company in Lisbon. In 2010 he made the Educational Fitness Training Course to teach this modality and in 2012 the Educational Zumba Training Course. Starting his activities as a dancer and actor in his childhood, João Borges is a lover of his work, with a flourish career as a very creative dancer/actor in national and international shows, performances and in various television channels. He also teaches Fitness and Zumba in reputed wellness centers, academia and schools, being highly beloved by his students who recognize the poetry of his dance and the pedagogy of his teaching.

Marisa Mendonça started hip-hop and dancehall already with 7 years old and initiated her professional career with 14 years old as a dancer. She is happy dancing and her phrase "I believe that I can share in the stage all the love I have for this art" describes her nature as a dancer.

Silvia Mirpuri started piano learning with 7 years old and finished the complementary course (8th degree) in piano (2011) and lyric singing (2012) at *Escola de Música Nossa Senhora do Cabo*. She has completed the course of Musical Theater at *Escola de Danças Sociais e Artes do Espetáculo* in 2014 and is also graduated in speech therapy by *Escola Superior de Saúde do Alcoitão* (2016). Also in 2016 she started to study in London and graduated in Musical Theater by the International College of Musical Theatre, working since then in UK and in Portugal as singer/dancer/actress in several companies. She is also a piano teacher at the *Academia de Música de Miraflores* and a vocal coach at *Diogo Pinto Vocal Studios*.

Social Programme

June 28th 2022

Lisbon

20:30 Dinner | Chapito

Chapitô à Mesa consists of three catering establishments: **Bartô** (the bar) which opens at night and often organizes alternative theatre and live music performances, **the terrace** (mostly covered with a circus tent) and **the restaurant**, with one of the most beautiful views of the city, almost perched against the walls of Castelo de São Jorge.

The restaurant is known for its strong cultural, educational and social roots in the Lisbon community, and the food is inspired by traditional Portuguese cuisine.

Sponsors







