Date/Time	Day 1	Day 1 April 28 (Sunday) April 29 (Monday)						Day 3 April 30 (Tuesday)						Day 4 Day 5 May 1 May 2 (Thursday)							Day 6 May 3 (Friday)					
Room		Tamna A Halla A (5F) (3F)		Samda B 303 (3F) (3F)	Lobby (5F)	Tamna A (5F)	Halla A (3F)	Halla B (3F)	Samda A (3F)	Samda B (3F)	303 (3F)	(Wednesday)	Tamna A (5F)	Halla A (3F)	Halla B (3F)	Samda A (3F)	Samda B (3F)	303 (3F)	Lobby (5F)	Tamna A (5F)	Halla A (3F)	Halla B (3F)	Samda A (3F)	Samda B (3F)		
8 00~50 30~40 40~50 50~60 00~10 10~20 20~30 30~40		Plenary 1 (Sung Min Boo) Coffee Break				Plenary 2 (Olaf Kruse)						Plenary 4 (J Mark Cock)							Plenary 5 (Filipe Alberto)							
40~50 50~60		MS 02	MS 03 MS 04	MS 05 MS 01		(Elizabeth J Cottier-Cook)							MS 13	MS 14	MS 15	Coffee Break	MS 17			MS 20	MS 21	Coffee Break MS 22	OR 28	OR 29		
10 00~10 10~20 20~30 30~40 40~50 50~60 00~10 10~20		different cultivation	Seaweed cultivation and breeding for the future Mechanisms responding to metabolic stressors in microalgae. Break	an unda	r	MS 06 The envisioned bumpy road towards an industrial scaled seaweed	Microalgae; from test tube	be of algal for Women in		Climate			Microalgal biotechnolog y and industries: construction of a whole value chain from labs, ponds to tables.	Seaweed4Healt h, bioactives from seaweed in health applications taking into account standards and	Coralline algae, global marine ecosystem engineers: their systematics, physiology and ecology.	Algal Culture Collection			Climate- driven changes in seaweed species distributions: drivers and ecological impacts	The novel output and innovative processing of macroalgae using anaerobic digestion	microbe interactions	Cultivar, nursery and harvest <1>	Bioremediatio n			
20~30 30~40						aquaculture around the globe	to market	symbiosis	Algae Science	Change			SS 01	OR 18	OR 19	Break	OR 20	OR 21		OR 30	OR 31	Break OR 32	OR 33	OR 34		
12 40~50 50~60 00~10 10~20 20~30 30~40		Opening Ceremony (11:20- 12:40)						Lun (Tamr					Session Seaweed Aquaculture : past, present and future	Algae- microbe interaction	Algal natural products, functional foods and pharmacology	Student Competition 5 <others></others>	Phylogeograph Y	Genomics <1>		Genomics <3>	Ecology	Algal derived cosmetics	Cultivar, nursery and harvest <2>	Seaweed Usage		
40~50 50~60												rsion				Lunch				Closing Ceremony						
13 00~10 10~20 20~30 30~40 40~50 50~60 00~10 10~20		Lunch (Tamna B) OR 01 OR 02 OR 03 OR 04 OR 05					Innovative approaches to controlling pests and diseases in seaweed aquaculture MS 12 Seaweed derived bioactives compounds		OR 11 Climate change and ocean acidification <1>	OR 13 Algal biomass and biofuel <1>	Excur		MS 18 *SPECIAL	8 OR 22 AL Seaweed industry and Compatible	(Tamna B)	OR 23 Algal natural products, functional	OR 24 Genomics		(12:40- 13:20)							
14 20~30 30~40		Open water	Algai	axonomy diversity Ecolog	,										<2>	6 <13>	foods and pharmacology <4>	<2>								
40~50 50~60 00~10	Registration	aquaculture	foods and sharmacology	<1> <1>			MS 11	MS 12	OR 14	OR 15	OR 16															
10~20							approaches to controlling pests and	Seaweed derived	Seaweed industry and	Climate change and ocean	Algal			MS 19	OR 25	Break	OR 26	OR 27								
30~40 40~50 50~60 00~10		OR 06	Coffee Break OR 07 OR 08	OR 09 OR 10			diseases in seaweed aquaculture	bioactives compounds	governance <1>	acidification <2>	and biofuel <2>			*SPECIAL		Student Competition	Algal natural									
10~20 20~30 30~40			Algal natural				Coffee Break						<3> <9>	<9>	pharmacology <5>	.2.										
17 30°40 40°50 50°60 10°20 20°30 30°40 40°50 50°60		Open water seaweed aquaculture	Open water seaweed functional aquaculture foods and foods and sease aquaculture foods and foods			Student Competition 1 <1,3,5>	Student Competition 2 <1,3,5>	Student Competition 3 <2,7,8>	Student Competition 4 <10,12,14/4, 6,11>	Phycocolloi ds and bioactive compounds								Poster Session (16:50- 18:20)								
18 00~10 10~20 20~30 30~40 40~50 50~60 19 00~30 00~60 **This programment of the state of the sta	Welcome Reception (18:00~) am is subject to chang	ge.			Poster Session (18:00- 19:30)		S	tudent Nig	ht (18:50~)						Bar	nquet (18:4	4 0~)									