
qPCR 2005 5 – 9th September 2005

Symposium & Exhibition & Workshop

2nd international qPCR Event, Technische Universität München,
Freising-Weihenstephan, Germany



Substantial Welfare

Balancing your mind and body – 2nd Edition



Coffee Break

And a good deal more - just as you like!

Under offer

- › Cappucino & Latte Macchiato, conventional coffee & tea
- › coke, apple & orange juice, mineral water
- › buttered pretzels and pastries

Dates

Monday 5 Sep 2005

09:00 – 10:00

15:00 – 15:30

Tuesday 6 Sep 2005

10:10 – 10:40

and – depending on your sessions:

15:20 – 15:50 or 16:00 – 16:30

Wednesday 7 Sep 2005

10:00 – 10:30

15:30 – 16:00

Location

Aula



However, also during the sessions at all symposiums days coffee will be available!

Wednesday 7 September 2005

15:00 – 15:15

Thursday 8 September 2005

10:15 – 10:30

15:00 – 15:15

Friday 9 September 2005

10:45 – 11:00

14:30 – 14:45

near to the workshop rooms

For workshop participants

Location



Lunch Break

In the students' cafeteria

At the registration desk you'll get per day and lunch a sales slip with which you can pay **1 main dish, 4 trimmings** and **1 drink** in the mensa.

In the following you can already inform you about the main dishes.



Under offer

Monday 5 Sep 2005
12:40 – 13:40

Tuesday 6 Sep 2005
12:30 – 13:30 and
12:50 – 13:50

(depending on your sessions)

Wednesday 7 Sep 2005
12:20 – 13:00

For workshop participants:

Thursday 8 Sep 2005
11:45 – 12:45

Friday 9 Sep 2005
11:45 – 12:45

Location

Main dishes

Frühlingsrolle mit Currydip –
spring roll with curry dip

Barbecue-Hahnchenkeule mit Tomatenreis –
chicken haunch with tomato rice

Rinderschmorbraten –
braised beef

Tagliatelle mit Steinpilzen –
pasta with yellow boletus

Schupfnudeln mit Sauerkraut –
potato pasta with sauerkraut

Schweinelendchen überbacken –
fatless pork, scalloped

Chili con Carne (beef)

Pizza mit Thunfisch –
pizza with tuna

Apfelstrudel mit Vanillesauce –
apple strudel with vanilla sauce

Putensteak, gebraten, auf Blattspinat –
Fried fowl-steak on spinach leaves

Mensa



Refreshments in the Exhibition

Get-together with the Companies

On the first day of qPCR 2005 we want to facilitate the contact to the companies in the industrial exhibition: after the last session we scheduled extra time to get to know them while taking some drinks.

Under offer

- › Capuccino, Latte Machiato, conventional coffee & tea
- › beer of Weihenstephan, red and white wine
- › non alcoholic drinks

Location

Aula

Time

Monday, 5th Sep 2005,
17:00 – 18:30



Poster Party

Science as Poster Art!

This is the special possibility to present and contemplate the posters at qPCR 2005. You have the whole evening with drinks, Bavarian food and music to do so!

The posters will remain till Wednesday in the Mensa, so you can take a look at them again while having lunch.



Under offer

verschiedene Vorspeisen – *various starters*
Salatbuffet – *various salads*

Schweinerollbraten – *roast pork*
Hähnchenkeulen – *haunches of chicken*
Sauerbraten – *marinated beef*
Kalbsbraten – *roast veal*
Gemüse-Nudel-Auflauf – *pasta & vegetable casserole*

Semmelknödel, Kartoffelknödel, Knöpfe
bread and potato dumplings, typical homemade pasta

Obstsalat – Mousse au chocolat – Pfirsich Cardinal
fruit salad – chocolate mousse – Peach Cardinal

Käsebrett – *selection of cheese varieties*

Location

Mensa

Time

Monday, 5th Sep 2005
Poster Session 18:30 – 20:00 / Poster Party 20:00 – 24:00



Gala Dinner

With exciting Bar Show!

The Conference Dinner is arranged in a famous site which can be called cultural focus of Freising. They will spoil you with four exciting different menus and ambiances:



Under Offer	<ul style="list-style-type: none">› Bavarian buffet, in the “Jagdstüberl”› Asian buffet (without pork), in the restaurant› Mediterranean buffet, in the “Oberhaus”› Modern Crossover buffet, in the “Unterhaus”
Location	Lindenkeller – Pasta & more
Date	<i>Tuesday 6 Sep 2005</i> 19:00 – 24:00

In the following you will find the four detailed buffet menus – and you are spoilt for choice! Furthermore we added a map in order to find the way to the dinner!

If you want to bring somebody with you, it's possible to buy more dinner tickets at the registration desk.



FOOD DRINKS PERSONAL LOCATIONS

Räumlichkeiten

für bis zu **250 Personen!**

Catering-Service



Pasta & more

Restaurant • Catering

www.essen-macht-spiss.de

Veitsmüllerweg 2 (im Lindenkeller) 85354 Freising Fon 08161-44386



Bayerisches Buffet im Jagdstüberl
Bavarian buffet in the „Jagdstüberl“

Geräuchertes Starnberger Forellenfilet mit Meerrettichsahne
Smoked troutfillet with horseradish-cream

Kalter Schweinebraten, Bauernleberwurst, Bauerngeräuchertes
Cold roastpork, Farmer liver-sausage, Smoked ham

Sauer eingelegtes Gemüse
Pickeled vegetables

Allgäuer Emmentaler, Obatzda
Two Bavarian cheese varieties

Kartoffelsalat, Krautsalat mit Speck, Gurkensalat
Potatoe salad, Cabbage salad with bacon, Cucumber salad

Wallerfilet auf gesottenem Lauch-Pilz-Gemüse mit Schupfnudeln
Fillet of Waller on leek-fungus-vegetable with special german potato pasta

Schweinebraten mit Blaukraut und Semmelknödl
Roastpork with red cabbage and dumpling

Spinat-Strudel mit Allgäuer-Bergkäse
Strudel with spinach and cheese

Frischer Apfelstrudel mit Vanillesauce
Fresh made strudel with apples and vanilla sauce

Bayerische Creme auf Erdbeermark
Bavarian cream with strawberry-pulp

Großer Brotkorb mit Semmeln, Brez'n, Bauernbrot
Big bread basket with rolls, pretzels and brown bread

Asiatisches Buffet (ohne Schweinefleisch) im Rest.
Asian buffet (without pork) in the restaurant

Tom Kha – Hühnersuppe mit Kokosmilch und Gemüse
Tom Kha – Asian chicken soup with coconut milk and vegetables

Scharfe gebratene Hähnchenflügel
Hot roasted chicken-wings

Thailändischer Glasnudelsalat mit Krabben und Ananas
Thai-style noodle-salad with shrimps and pineapple

Gado Gado – Gemüsesalat mit Erdnusssauce
Gado Gado – Vegetable salad with peanut sauce

Asiatische Fischküchlein
Little Asian fishcakes

Salat von gehackter Hähnchenbrust mit Frühlingszwiebeln
in Soja-Limettenmarinade
*Salad of hacked chicken breast with spring onions
on a marinade of soybones and limes*

Krabbenbrot – Zweierlei Dipps
Bread of shrimps – Two kinds of dipps

Gelbes Thaicurry mit Putenbrust und Gemüse
Yellow Thaicurry with turkey breast and vegetables

Gebratene Eiernudeln mit Gemüse und scharfen Erdnüssen
Roasted noodles with vegetables and hot peanuts

Süß-saure Rindfleischbällchen
Sweet and sour beef balls

Duftreis
Smelled rice

Kokoscreme mit tropischem Fruchtsalat, Mangomousse mit Guavenmark
Coconutcream with tropical fruit salad, Puree of mango with guava-pulp



Mediterranes Buffet im Oberhaus
Mediterranean buffet in the „Oberhaus“

Pastasalat mit Kirschtomaten, Rucola und Mozzarellaperlen
Pasta salad with tomatoes, rucola and mozzarella

Couscous-Salat mit gebratenem Gemüse
Couscous salad with roasted vegetables

Polpette al pesto – Feine Hackfleischbällchen mit Pesto
Polpette al pesto – Minced meat balls with pesto

Grüner Wildreissalat mit Krabben und Paprika
Green rice salad with shrimps and capsicum

Mailänder Salami, Pancetta und Oliven mit Parmesanspänen
Salami, Pancetta and olives with sliced Parmesan cheese

Auswahl von verschiedenem gebratenem und mariniertem Gemüse
Different kinds of baked and marinated vegetables

Mediterrane Salatbar mit Gorgonzaladressing und Vinaigrette
Various mediterranean salads with cheese-dressing and vinaigrette

zu den Vorspeisen wird eine Auswahl unseres hausgebackenen Brotes gereicht
we serve our home-made bread with the starters

Front-Cooking aus der Riesenpfanne: Porchetta – Spanferkelbraten
Front-Cooking in a big pan: Porchetta – Sucking pig

Schwertfischsteaks auf pizzaiolo-Art – mit Tomaten, Oliven und Kapern
Steaks of swordfish with tomatoes, olives and capers

Spinatlasagne mit Ricottacreme, gratiniert mit Ziegenkäse und Pinienkernen
Lasagne with spinach, Ricotta cheese, goat's cheese and pine nuts

Ofenkartoffeln mit frischem Rosmarin
Baked potatoes with fresh rosemary

Tiramisu
Tiramisu

Ricotta-Joghurt-Mousse mit Limetten und Honig, auf Granatapfelcreme
Cream of Ricotta & yoghurt with lime and honey, on a sauce of pomegranate

Modern-Crossover-Buffet im Unterhaus
Modern Crossover buffet in the „Unterhaus“

Am Eingang zum Unterhaus wird Erdbeer-Margherita im Reaganzglas, gereicht
At the entrance to the room: strawberry-margherita, served in a test tube

Mini-Tramezzini mit Thunfisch – Blätterteigröllchen mit Schafskäse und Spinat
Small Tramezzini with tuna – Flaky-pastry tidbits with sheep's cheese and spinach

Rote-Bete-Mousse mit geräuchertem Saibling & Forellen-Kaviar auf Snack-Löffel
Beetrootcream with smoked fish and caviar of trouts, on a small snack-spoon

Spieße von pikanten Hackfleischbällchen und Kapernäpfeln
Skewers with spicy minced meat balls and caper-berries

Mini-Quiche mit Chorizo, Erbsen und Ricotta
Small quiche with Chorizo cheese, peas and ricotta

Gazpacho verde mit gebratener Garnele im Glas serviert
Cold vegetable soup with a roasted shrimp, served in a glass

Mini-Pizza in Becher-Form, divers gefüllt
Small pizza with different stuffings in tumbler-styling

Weizentortillas mit Gemüsefüllung, überbacken mit Käse
Tortillas filled with vegetables, topped with cheese

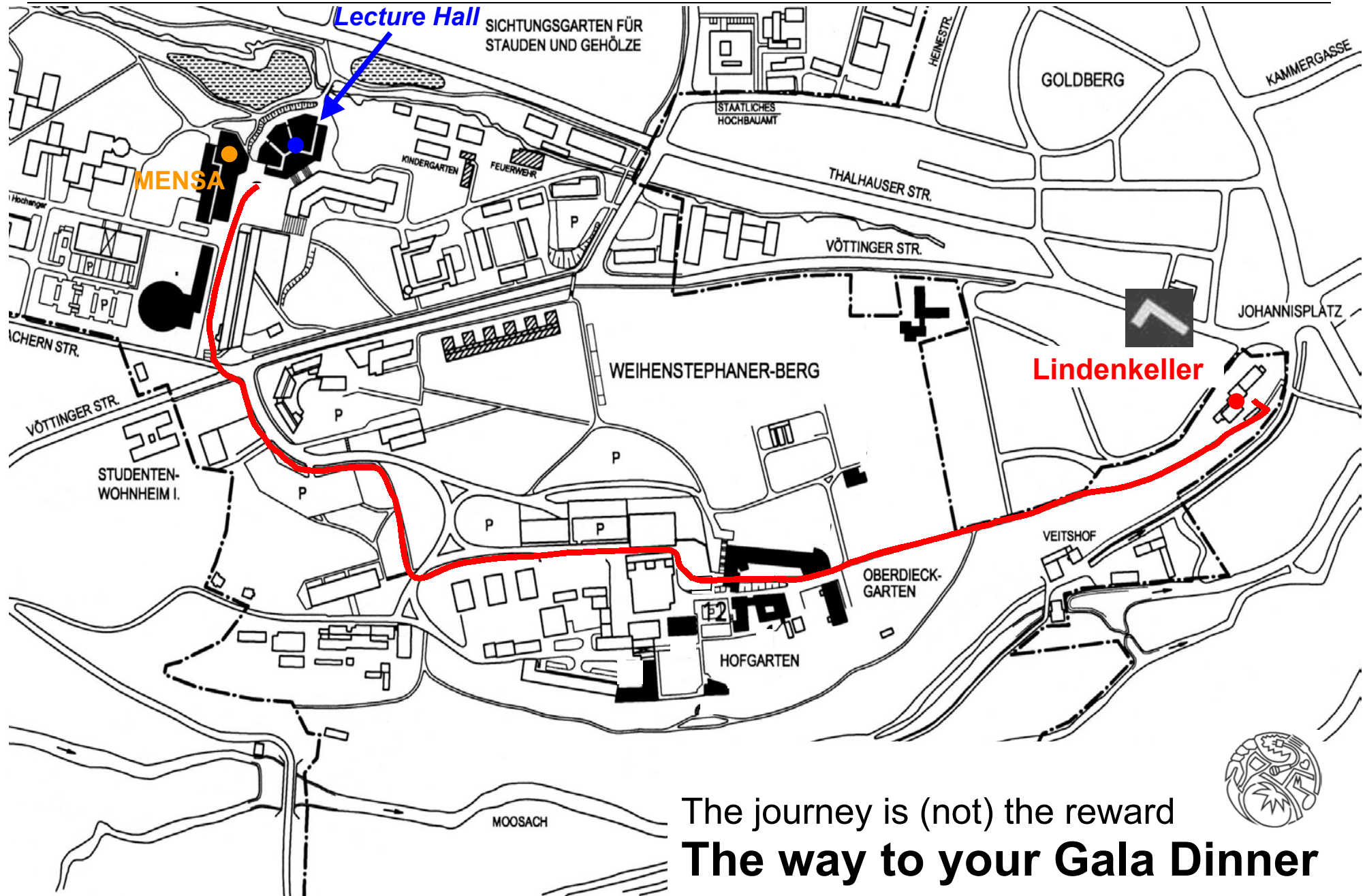
Steinbeißer-Pancetta-Brotwürfel-Spieße
Skewers with spined loach, Pancetta and breadcubes

Hähnchenbrustrouladen auf Asia-Art mit Backpflaumen und Koriander
Asian filled chicken breast rolls with prunes and coriander

Mini-Kartoffeln mit Paprika, Frühlingszwiebeln und Zucchini gebraten
Small potatoes roasted with capsicum, spring onions and zucchini

Litschi in Ananasgelee, mit frischen Früchten am Spieß serviert
Lychee in pineapple jelly with fresh fruits, served on a skewer

Campari-Mousse mit Orangencreme und frischer Minze, im Glas
Camparicream with orangesauce and fresh mint, served in a glass



The journey is (not) the reward
The way to your Gala Dinner