

Advanced Training course:

Food, Place & Innovation - a Sustainable Food Systems approach

**Summer school at Bornholm –
the food island of Denmark
Garden in Melsted, Bornholm, Denmark
August 21 – 26, 2022**

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Food systems are in a state of change. Deforestation and exhaustion of soil and land resources is a problem, water scarcity, loss of biodiversity are serious challenges for cities and regions. Unsustainable eating patterns and food waste needs to be addressed. As a result there is an increased focus on how nature, food and agriculture interact and how biodiversity and climate is affected by food production and consumption. This recognition is increasingly being the subject to planning and development efforts at city and regional level. The Summerschool Food, Place & Innovation - a Sustainable Food Systems approach addresses the global need for food systems change from a local systems perspective. It argues that all food systems are rooted in a local cultural context. It is place based and in that sense food systems change can be understood as a perfect example of placemaking. The Summerschool evolves the Food Systems case of Bornholm – Denmarks food island. An island with an impressive record of food and food systems innovation. The course develops around four themes.

Theme 1: Tasting the future food systems – towards an edible experience economy? The idea of foods and their places as a unique identifier of products and services is attracting attention. In this theme we will explore the senses, the culinary and its narratives. We will look at how the terroir and its bio properties as well as its cultural heritage plays a role in developing creating the places of food. *Theme 2: Rethinking the land & cultivating the Urban - urban farming for city-regions.* Innovation in food systems cannot be done without a rethinking of the way we use the land. Increased plant production, reduction of animal husbandry and protection of soil and biodiversity are important components if this theme. We will explore new way of land-use, vertical farming practices and urban gardening and farming in cities. *Theme 3: Capacities & change strategies for future food systems – education & policies.* Using the food and its place for innovation purposes involves creativity, learning and good change strategies. In this theme we explore the role of capacities and change making in food systems transformation. We look at the role of education both for professions, for citizens and most importantly also for young people in primary education. *Theme 4: Supply and food systems – safeguarding resilient food systems.* The COVID crisis has clearly shown that resilience of food systems is an important aspect for food security of populations. In this theme we look at how citizen engagement has shifted and at how digital technologies might enable a new connectivity and sense of connectedness among farm2fork actors.

The Summerschool is arranged by Department of Geosciences and Natural Resource Management at University of Copenhagen in cooperation with the Bioeconomy Graduate Research School at Lund University and Gaarden at Melstedgaard, Bornholm. The Course Credits are issued by UCPH Science PhD program.

Program subject to minor adjustments

Day 0. Check-in-Day. Sunday August 21

Arrive at Bornholms Højskole. Check into rooms from 16:00.

Get together reception at 19:00

Day 1. Monday, August 22. Melstedgård (Gaarden)

9:00 – 10:30 Introduction: Food & place.

- Welcome at Gaarden and the food island of Denmark, Thomas Guldbæk, Gaarden & Gourmet Bornholm
- Course overview and practicalities, Bent Egberg Mikkelsen. Course coordinator, Professor, UCPH
- Practical information on group presentation and Written Group Assignment (WGA). Methodological approaches to Place-based food studies. Oral group presentation formats and expectations, Format and expectation in Written Group Assignment and Match making for groups for assignments and course hand-on exercises.

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10:30. Keynote: Place making & food – the shaping of new culinary narratives of destinations, Henrik Vejre, Professor, IGN-UCPH

11:45 Lunch. Open vegetarian sandwich. Served by gaarden

12:30 – 13:30: Round table: A plant based future for an Eating Island? A lounge talk with Jens Brandt, farmer and Chairman of the board at Bornholm Foods, Thomas Guldbæk from gaarden, Klaus Hansen Petersen, LAG-Bornholm. Moderated by Bent Egberg Mikkelsen and with questions from audience

13:30 – 15:00 Excursion and site visits

Secrets of the Seabuckthorn. How localities & terroirs can create value in foods. Visit to Høstet Farm at Baltic Sea Front. Food Site Talks by founders Mads & Camilla Meisner, Winner of Sol over Gudhjem Product Prize 2018. Understand the principles of sea-buckthorn growing, the narratives and the nutritional and sensory properties.

15:15 Place making & food – the shaping of new culinary narratives of destinations, Speaker to be announced

16:00 Cultivating Urban Food systems. Creating the place through the social growing & cooking. Pernille Malberg Dyg, Assoc Professor, PhD, University College Copenhagen.

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16:30-21:00 Social Cooking & Dinner at Gaarden. Organized according to WGA groups

Day 2. Tuesday, August 23. Melstedgård (Gaarden)

7:30 Breakfast at Bornholms Højskole

9:00 – 9:30 Urban & regional food strategies – reforming food systems through capacity building & policies,
Bent Egberg Mikkelsen

10:15 - 11:15 Meet the Soil Entrepreneurs. Morning walk in the fields of gaarden. Experience how gaarden support entrepreneurship and diversity through field and facility sharing for green entrepreneurs. Guided and presented by Thomas Guldbæk, Ggaarden and the active Soil Entrepreneurs (“imarksættere”)

11:15 – 12:00. From Seattle to Singapore – how sustainable Gray To Green spatial planning can engage diverse actors and citizens in revitalising spaces for social inclusion and biodiversity. Natalie Marie Gulrud. Assoc Professor, UCPH - IGN

12:00 - 13:00 Lunch served by Gaarden

13:00 – 15:30. Work in groups at Gaarden with supervision

15:30 – 16:15 Food Systems Approach and Bioeconomy for Dinner - a beginners guide. Deniz Koca, Assist. Professor, Lund University, Centre for Environmental and Climate Science (CEC) and chair of LU Food Faculty.

16:30 – 17:15. An eco system for sustainable food innovation – what are the components? Innovation & Collaboration Lead at Department of Food Technology, Engineering and Nutrition. Klaus Hansenn Petersen. Coordinator at LAG Bornholm

18:00-21:00 Ich bin ein Bornholmer - social dinner. Traditional local smoke house fish buffet with potato & cucumber salad. Organized according to WGA groups

21:00 End of day

Day 3. Wednesday, August 24. Field & Foodscape tour around Rønne

7:00 Departure towards Campus Bornholm

08.00 – 8.40. Sustainable breakfast with Augustin Lindvad at Campus Bornholm. Minervavej

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Morning session. Role of capacity building in local foodsystems & foodscapes

8:45 The competition element in innovation for a Bornholmer Gastro strategy - Sustainable Food Weeks and Food & Energy tours. Mads Marschall. Chef and founder of the Sol-over-Gudhjem Annual Cooking Contest

9:30 – 10:00 Capacity building – whats cooking. Insights from the Gastro 2025 initiative. Meiina Shannon-diPietro, MAD Academy of Copenhagen

Guided tour around campus Bornholm led by Mathias Krarup. Head of Food & People, the faculty for coming chefs at Campus Bornholm.

Education as a tool to making places and creating foodscapes - multidisciplinary and recruitment strategies. Mathias Krarup

10:15 – 11:30 Site visits at Rønne Harbor

Bornholm Hampen, Bornholm Mosteri & Small Batch Brewery

11:45 Visit Torvehallen - La Boqueria of the Baltics? Visit at Food Hall Bornholm (Torvehal Bornholm): Presentation by Trine Køhler, manager. Site visit at Bornholm Distillery (Bornholms Brænderi).

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Lunch. Served at Torvehallen (Local food market)

Supply and food systems – safeguarding resilient food systems.

13:00- 13:30 Low- versus high-tech farming systems for plant production in the city. Kristian Holst Laursen - PLEN-UCPH

13:30 – 14:30: Urban gardening as a way to engagement of citizens in city-region food systems.:

- Urban farming – strategies for meaningful, socially and ecological just urban futures? Rebecca Leigh Rutt, IFRO.UCPH
- Gardening in Groups – a cluster approach to community & educational gardening in the CPH Sydhavn, Bent Egberg Mikkelsen

14:45 – A plant based future for the Bornholms Food System – ready for a low emission future?

- Alternative Food crops strategy on Bornholm, Klaus Hansen Petersen, Coordinator, LAG-Bornholm
- 13 farmers with 1300 hectares of plant production - how agriculture is changing the landscape at Bornholm, Jens Brandt, Farmer and Board Member at Bornholm Foods Bornholm Foods

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Day 4. Thursday, August 25. Melstedgård

8:00 – 9:00 Breakfast. Served at Højskolen

9:00 – 10:00 Keynote: Place & Taste - Connecting health, biodiversity and pleasure, Gabriella Morini, Asst. professor, Gastronomic University of Bra, Piemonte

10:00 – 12:00 Work on assignments. Supervision & breakfast provided

12:00 Lunch. Served by Gaarden

13:00 Supply and food systems – safeguarding resilient local food systems.

Bornholm, Bornholm, Bornholm – a brief history of the SoL local community intervention program, Bent Egberg Mikkelsen

14:00 – 17:00 Work on assignments. Supervision provided

18:00 Social dinner

Day 5. Friday, August 26. Melstedgård

8:00 – 9:00 Breakfast at Højskolen

9:00 – 12:00 Work on assignments.

12:30 Lunch at Højskolen

13:30 – 15:30 Plenary presentations of assignments and evaluation

Each group will present their case (see format below) in groups. Feedback, comments and questions from course supervisor team and from participants. Evaluation and next steps. Moderated by Bent Egberg Mikkelsen.

16:00 Picture taking & closure

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