Advanced Training course:
Food, Places, & Innovation -
New Green Food Geographies in the Making
Summer school at Bornholm – the food island of Denmark
Melstedgaard, House of Food Culture, Town of Gudhjem,
Bornholm, Denmark, May 4 - 8, 2020

Sunday May 3, Arrive at Bornholm, Melstedgård, Check in at Gudhjem apartments

Day 1. Monday May 4

9:30 – 11:00 Introduction: Food & place, Breakfast & coffee served at Melstedgård
- Bent Egberg Mikkelsen. Welcome & practicalities
- Keynote: Sustainable foodscapes as part of multifunctional landscapes, Professor Ingrid Sarlöv Herlin, SLU, Swedish University of Agriculture Sciences
- Methodological approaches for Place-based food studies and introduction to student assignments. Mukti Ram Chapagain

11:00 – 12:30 Case of Bornholm – destinations, placemaking & foodscapes
- Building entrepreneurship and livelihoods around food and innovation. Chef Mads Marschall, Sol over Gudhjem competition coordinator. Member of the team Gastro2025 Policy forum
12:30 Lunch

15.00 – 17:00 Excursion and site visits to Sea-buckthorn production:
- How localities can be used to create value in the food? Visit to Høstet Farm at Baltic Sea Front. Food Site Talks by Mads and Camilla Meisner. Winner of Sol over Gudhjem Product Prize 2018. Get some knowledge about sea-buckthorn production and its nutrition quality.

17:30-19:30 Lecture and exercise: Kefir, Kimchi & Kombucha Fermentation Lab
- Lecture: How to create a narrative around food and get the food science and sensory principles right – case of Kefir, Kimchi & Kombucha.
- Exercise: Hands on in the fermentation lab

18:00 – 19:30 Social dinner, Melstedgaard,
Day 2. Tuesday May 5 – Foodscape tour around Rønne

8:15. Leave for city of Rønne (10 km), Campus Bornholm, Minervavej 1. Breakfast will be served. Our host is campus leader Katrine Brandt. We plan to ride bike and they are already arranged. It’s a spectacular easy ride through the forest. We stay here the whole day for talks and use it as basecamp for visits to Bornholms Mosteri (ciderbrewing), Small Batch Brewery/Øster Søen Distillery.

9:00-10:30 Urban food strategies – policy as a tool for changing food system.

- Food & the city – doing the cool things or the right things? Bent Egberg Mikkelsen
- Changing urban & regional food systems? Municipal ways into securing good public food procurement. Nikolaj Løngreen, chef and consultant in Bornholm Municipality, tbc

10:30 -12:30 Greening of local foodscapes

- The new greening of the city – how the growing in the municipality of Furesø is creating learning for young people, speaker to be confirmed
- Connecting more generations and creating social cohesion through gardening? The Campus’s Community and the Ellebjerg gardens revisited. Bent Egberg Mikkelsen

12:30 Lunch

13:30 – 15:00 New urban and rural food connections.

- Smart & social gardening in housing compounds - the case of Gartnervænget – Rønne, Ole Nisbeth and Mikkel Bach Jensen
- Can new gardening strategies feed the city? New governance models for local communities, speaker from IGN UCPH
- A food systems approach to local community feeding. The case of Sydhavn. Lasse Antoni Carlsen, urban farmer, Bygaard Copenhagen
- Nature based solutions for urban dwellers – what community supported agriculture can offer, Livia Urban Swart Haaland, Fællesgro Supply cooperative Copenhagen

19:30 – 20:30 Round table and Q&A’s: Isle of Bornholm - a Mekka of gastronomy. The why’s and how’s. 5 min’s Pecha Kucha from speakers followed by group interviews from students

- Maria Barslund, chairman of Gourmet Bornholm. From small organization to municipal partner with state support and the importance of a common food strategy.
- Chef and consultant Nikolaj Løngreen, Municipality of Bornholm. How to develop food literacy education in kids and grown-ups.
- Remoteness or closeness – the isle of Bornholm as a food hot spot. Mikkel Bach Jensen, Director Melstedgård.
Day 3, Wednesday May 6

09:00-11:30 The urban food revolution – an answer to the call for food systems transformation?

- Alternative Food Networks as a way to bypass the traditional food chains – case of Bornholm, Hans Jørgen Jensen, chairman of Food Bornholm, tbc
- Urban Food Communities and Cooperatives as a trust based food movement. Mukti Ram Chapagain, Case of Copenhagen Food Cooperative [Københavns Fødevarefællesskab]

11:30-12:30 Practical information on group presentation and Written Group Assignment (WGA) by Mukti Chapagain

- Group presentation format and expectation
- Format and expectation in Written Group Assignment
- Match making for groups for assignments and course hand-on exercises

12:30-13:30 Lunch

13:30-15:00 The digitalization of the food value chain – what does it have to offer

- Convenience and social growing – hand in hand with smart FarmBotics, Flemming Adersen, CEO, Danish Center for Applied Artificial Intelligence
- Smart food data sharing in the city – how realtime data can inform a citizen driven data cooperative, Bent Egberg Mikkelsen

15:00-17:00 How to connect local food production at Bornholm with visiting and permanent consumers

- Introductory pitch. Linking local production to consumption at Bornholm, Hans Jørgen Jensen, chairman of Food Bornholm, tbc
- Group work. Supervised by Mukti Chapagain
  - Can smart technology (web/mobile application) be one of the solution?
  - What kind of barriers exists in implementing web/mobile APP?
  - What sort of features should be included in case of a mobile App?

17:00-19:00 time for social dinner.

Day 4, Thursday May 7

09:00 – 18:00 Free day off and Work on assignments on group.

18:00 – 21:30 Social dinner. Melstedgård. The Wild Thing Challenge. Three groups will cook under the guidance of a chef using local wild produce or commodities

21:30 Transport back to Hasle
Day 5. Friday May 8


9:30 – 13:30 Work on assignments. Supervision provided

12:30 Lunch

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

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

Closure: 16:00