

# 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, August 23 – 27, 2020

## **Day 0. Sunday August 23. Melstedgård**

Arrive at Bornholm, Melstedgård, Check in at Gudhjem apartments. 19:00 Welcome reception

## **Day 1. Monday, August 24. Melstedgård**

### **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

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### **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
- Capacity building, food professions & placemaking. Mikkel Bach-Jensen, Melstedgaard, Gaarden and Gourmet Bornholm. Everyday gourmet.

### **12:30 Lunch**

### **15:00 – 17:00 Excursion and site visits to Sea-buckthorn production:**

- How localities can be use 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, August 25. Field & 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, August 26. Melstedgård

#### **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

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

- Introductory pitch. Linking local production to local 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 solutions?
  - What sort of features should be included in case of a mobile App solution?

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

### Day 4. Thursday, August 27. Melstedgård

**9:30 – 13:30 Work on assignments.** Supervision & breakfast 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 at 16.00.