



Advanced Training course:

**Food, Place & Innovation -
Towards a more sustainable Food System
Summer school at Bornholm – the food island of Denmark**

Melstedgaard House of Food Culture, Gudhjem, Bornholm, Denmark

August 22 – 27, 2021

Click [here](#) to register

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The Four Course 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-



Off site - Pre course lectures on zoom

August 16-17. Online Lecturers & pre-course assignments

Theme 1: Tasting the future food systems – towards an edible experience economy?

- Place making & food – the shaping of new culinary narratives of destinations, Szilvia Gymliothy, CBS-CPH
- Social Gastronomy & Gardening – a way to more connected communities supporting food security and empowerment, Pernille Malberg- CPH University College (KP)

Theme 2: Rethinking the land & cultivating the Urban - urban farming for city-regions

- Urban farming – strategies for meaningful, socially and ecological just urban futures? Rebecca Leigh Rutt, IFRO.UCPH
- Resilient Urban Gardening - insights on from the city of Lisboa Maria Raquel Ponte da Luz Martins de Sousa

Theme 4: Supply and food systems – safeguarding resilient food systems.

- Circular urban food systems thinking – potentials and limitations, Jakob Magid, UCPH-PLEN
- Low or High tech technology solutions to plant production in the city. Kristian Holst Laursen - PLEN-UCPH

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On site

Day 0. Check-in-Day. Sunday August 22,

Arrive at Melstedgaard, Check into rooms from 16:00.

Day 1. Monday, August 23. Melstedgård (Gaarden)

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

- Welcome Melstedgaard and the food island of Denmark, Mikkel Bach-Jensen, Director,
- 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. Deputy Course coordinator Mukti Ram Chapagain, UCPH.

10:30. Keynote 1: Multifunctional landscapes and food in a peri-urban and urban context, Henrik Vejre, Professor, IGN-UCPH, **Theme 2**



11:45 Lunch. Open sandwich “Smörgaas style”. Served at Gaarden and organized according to WGA groups

Keynote 2: Planting seeds & planting people – insights from the Sense Science & the Magic of Food (SESAM),
Mukti Chapagain & Bent Egberg Mikkelsen, Theme 3

12:45 – 13.30: Case of Bornholm – strategy, sustainable experiences, narratives & terroir

- The Bornholm Food Strategy 2017-2025: how do we use it, how does it work and where are the new customers in the field of sustainability. Mikkel Bach-Jensen, Director of Melstedgaard (Gaarden) and secretariat-leader of Gourmet Bornholm
- The Gaarden Foodscape Walkabout
- Tastepilots, terroirs, brands & destinations – on the The Bornholm food narrative: Thomas Guldbæk, Head of communications at Gaarden

14.00 – 17:00 Excursion and site visits – Høstet & Suenos:

- 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.
- Green Energy & Black coffee. Place and its potentials for sustainable experiences - making the link between food place development and sustainable energy systems. Visit to Suenos, a local coffee roastery. Helle Munk Ravnborg, chairperson for the new Bornholm Windmill–Park-At-Sea

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17:30-21:00 Social Cooking & Dinner at Gaarden. Organized according to WGA groups

- From Bad Guy to Superstar – how the Sauerkraut narrative changed in the wake of the Kimchi wave. Brief intro by Bent Egberg Mikkelsen
- Collective Kimchi Lab workshop: Guided by Dominika Nemeth & Kata Orzag
- Vegetarian pasta Cooking & eating, guided by Giselle Mesiera
- Go back to school

Day 2. Tuesday, August 24. Melstedgård (Gaarden)

7:45 Breakfast

08:45 Leave for Gaarden

9:00 – 9:45 Capacities & change strategies for future food systems – education & policies. Theme 3

Urban & regional food strategies – reforming food systems through policies, Bent Egberg Mikkelsen

9:45 - 11:30 What in the world is Imarksætter - Jeu des mots or actionable innovation?



- Morning walk in the fields of Gaarden. Experience how Gaarden support entrepreneurship and diversity through field and facility sharing for entrepreneurs. Guided and presented by Thomas Guldbæk, Head of communications at Gaarden
- Eating island – the making of the Bornholm Foodies narrative. A lounge talk with Hans Jørgen Jensen, chairman of LAG Bornholm moderated by Bent Egberg Mikkelsen. Followed by questions from audience.

11:30 - 13:00 Lunch. A Sensory flavoured lunch guided by Giselle Mesiara

13:00 – 18:00. Urban food systems transformation, urban rural food connectivity & the greening of city foodscapes

13:00 – 14:00 Keynote 3: Theme 2: Gardening in Groups – a cluster approach to community & educational gardening in the CPH Sydhavn, Bent Egberg Mikkelsen

- Springtime in Paris — caseinsights from the Parisculteurs Public Private Partnership on metropolitan farming. Elzelina van Melle, EVM landscaping, , Theme 2

18:00-21:00 Ich bin ein Bornholmer social dinner – smoked fish style with potato & cucumber salad. Guided by Giselle Mesiara. Organized according to WGA groups

21:00 Go back to school

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Day 3. Wednesday, August 25. Field & Foodscape tour around Rønne

7:15 – 8:15. Breakfast

8:15. Departure for city. Leave for city of Rønne (15 km), Campus Bornholm, Minervavej 1. Welcome by Mathias Krarup. Head of Food & People, the faculty for coming chefs at Campus Bornholm,

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

- Guided tour on Campus Bornholm led by Mathias Krarup
- Education as a tool to making places and creating foodscapes - multidisciplinary and recruitment strategies. Mathias Krarup
- A Bornholmer Gastro 2025 strategy - Sustainable Food Weeks and Food & Energy tours Mads Marschall. Chef and founder of the Sol-over-Gudhjem Annual Cooking Contest

12:00 Lunch. Served at Campus Bornholm

13:15 – 19:00. Tour of the Rønne Foodscapes



- Food & energy systems rethought. What's the connection between food and green sustainable tourism experiences? Visit at BEOF (Bornholms Energy & Forsyning). Introduction: Klaus Vesløv, Head of Communications.
- La Boqueria of the Baltics? Visit at Food Hall Bornholm (Torvehal Bornholm): Presentation by Trine Køhler, manager.
- Site visits to selected manufacturers Distillery Østersøen (Østersøens Brænderi).
- Time for a chill, refreshment – and a short story
- Go back to Torvehal Bornholm – pick up a ready made tapas-to-go box.
- Gartnervangen Social Housing Foodscapes tour – ready for social gardening and CSA?
- Tapas Picnic in the Gartnervangen Greens
- Go back to school

Day 4. Thursday, August 26. Melstedgård

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

9:00 – 10:00 Keynote 4: Connectedness & consumption – living labs and datasharing in food systems transformation, Bent Egberg Mikkelsen Mukti Chapagain, Theme 4

5 **10:00 – 12:00 Work on assignments.** Supervision & breakfast provided

12:30 Lunch. Served at Gaarden

13:30 – 15:30 Work on assignments. Supervision provided

18:00 Social dinner

Day 5. Friday, August 27. Melstedgård

8:00 – 9:00 Breakfast. Check out 11:00

9:00 – 12:00 Work on assignments. Supervision & breakfast provided

12:30 Lunch. Served at Gaarden

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

Food, Places, & Innovation – towards a Green Food Systems Transformation

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PRACTICAL INFORMATION

WGA (Written Group Assignment)

The written group assignment is an academic piece of work that follows the IMRaD format, which involves on-course data collection based on collaborative inquiry. It will be done in groups, presented on the last day where feedback will be given. Based on feedback groups will submit the final WGA (15 pages). The WGA needs to be submitted on September 15 and will allow you – if approved - to get an extra 2 ECTS point on top of the 3 ECTS that course attendance alone will give. The main goal of the WGA is to explore a chosen case the chosen food business (case chosen) with respect to Place (*making sense of place*), and Innovation (*Value creation*). The idea of Place - and placemaking – is based on the idea that both nature and culture can create intangibles as well as tangibles. It means that climate (temperature & humidity), nature (soil, land & its structure), as well as culture, tradition & know-how can create value and used in innovation both when it comes to products and services. Methodological approaches for Place-based food studies will be presented during the course. The WGA is structure according to the IMRaD format and should as a minimum include:

- **INTRODUCTION (WHY).** What is the rationale for your choice of case. Introduce the case and explain both the place as well as the innovation dimension and aspects. Why is it interesting from a research point of view taking the existing literature into account. What is your “take” and what gaps in the existing knowledge does it fill. End up with a hypothesis and or problem definition. And make sure to return to exactly that by the end of your WGA:
- **METHOD (HOW):** Describe how you have been collecting data to understand the case. Make sure to argue for your choice of approach whether quantitative or qualitative. The method chapter should be organized in a chronological order and should relate to both of the ideas of Place and Innovation. If you take a certain theoretical or conceptual approach you can add a section on that.
- **RESULT (WHAT):** Describe the findings, results and outcomes of your study
- **DISCUSSION (SO WHAT):** Reflect critically on your findings. The discussion should evolve around the following bullets: Results (what was your findings and how do they add to what others has found), Methods (how well chosen was your methods in terms of reliability and validity and what was strength and weaknesses and Policy Implications (what should others do based on you findings either at research, practitioner or policy level). If you have taken a certain theoretical or conceptual approach you



need to revisit and discuss that as well. And finally don't forget to revisit your initial hypothesis or problem definition and answer or discuss that.

- **REFERENCES.** Please provide a list of references for your work. In the running text please use the Harvard style for referencing.

Example of WGA topics:

- **Place making and foodscapes development.** Creating identities and destinations through intangibles and narratives. Making sense of surroundings, local nature, or culture, traditions, know-how, geographical indications, terroir etc.
- **Local Food Community foodscape transformation.** Community organizing, movements and mobilization to take control over local community food environments. How citizens organize growing, purchasing, cooking, eating etc around local collective and social entities.
- **Concepts of AFN & CSA.** Alternative Food Networks and Community Supported Agriculture as network of stakeholders interested in exploring new food ways.. exploration of new urban and rural food connections and bottom-up/citizen driven initiatives and approaches to connect urban food consumption and rural food production.
- **Food systems and digital transformation.** New connectivities to link buyers and sellers of food using alternative and non mainstream approaches. New just in time platforms to facilitate new types of smart urban-rural food linkages. Digitally connected attempts to link the urban & the rural
- **Food entrepreneurship and livelihoods.** New and innovative way of creating value from place based foodproducts or services. Market typologies and approaches and business models.
- **Nature Based Food Solutions.** The concept of Nature Based Solutions (NBS) seen in a food systems and urban growing perspective. Approaches that adds to cities capacities for local food production and development of green spaces and the green economy
- **Urban Food Strategies.** Urban food policy making and Urban Food Strategies (UFS) as a tool for changing city regional food systems. Examination of local government driven approaches to set local, city or city/region based directions for food systems development using a multi stakeholder approach.



Practical information

Participant Template (PT). Please take some time to fill out the Participant template and insert a photo and your contact information. It will allow us to start making a draft group organization. And it will allow us to get in contact with you before and during the course for logistic purposes. All info will be handled in compliance with GDPR. Some of the practical information and urgent communication regard to transport from Rønne (your point of entry to Bornholm) to the accommodation (Gudhjem) will depend on smooth connectivity, so please stay connected. For any urgent matter please call 0045-25 38 43 66 (Bent Egberg Mikkelsen, course coordinator) and 0045-28 29 54 32 (Mukti Ram Chapagain-deputy course coordinator)

Pre course communication. As part of the planning we will do a pre course Zoom meeting on Friday, June 30 at 15:00 CEST to inform about the practical arrangements and the academic preparations. Based on your completed PT we will make suggestion for groups and we invite you to appoint a spokesperson/porte de parole for each group. This person will be asked to moderate the pre-course discussions. These discussions will allow you to be prepared for the choosing your topic for the WGA and to get the most out of the course.

Venue: The summer school is held at [Melstedgaard](#), House of Food Culture, Bornholm. The venue is 24 km north of Rønne. Its located on the north of the island of Bornholm in walking distance to the Town of Gudhjem. It starts Monday morning the 24th of August and ends August 27 afternoon. One of the days will be a ½ day off allocated for group work and field work.

The island: The isle of Bornholm is famous for its unique mixture of remoteness and connectedness. Bornholm food ecosystem is one of the main dynamos of gastronomic innovation in Denmark. You can read more about the gastronomic surge that has swept the island over the past decade in [the Guardian](#) and in [New York Times](#).



How to get there: Bornholm is located in the middle of the Baltic Sea but well connected to both Denmark, Sweden, Germany and Poland. By air Bornholm is 35 minutes from Copenhagen and approximately 1 hour from Danish airports Billund, Aalborg and Sønderborg. By ferry Bornholm is 1 hour and 20 minutes away from Ystad on the Southern tip of Sweden. Other ferry routes: Køge (DK) 5½ hours. Sassnitz (DE) 3½ hours. Świnoujście (PL) 5 hours. Going overland from Copenhagen takes you through Southern Sweden, is easy and takes around 2½ hours by car, [bus](#) or [train](#).



Remember to stay updated on border control procedures and always carry your passport (or photo ID if you are a Scandinavian citizen). One way bus prices start from 99 DKK (approx. 7,50 €). Read more on [how to get there](#). If you are flying to Rønne you are on a domestic route and are formally staying within Denmark.

Local transport: All connections to Bornholm is through the main sea- or airport of Rønne on the south western tip of the island. Please note that the Danish travel card (the rejsekort) cannot be used on Bornholm so have some cash handy if you want to go by bus. Bornholm is the [bicycle Island](#) of Denmark with spectacular bike paths and [bikerental](#) is easy and cheap. Expect to pay 10 €/day if you want to rent a bike and want to use bike for going Rønne (24 km). Being on Bornholm you are never far from the sea so if you are a swimmer don't forget to bring your swim gear.

Accommodation: The accommodation is at [Gudhjem Feriecenter](#) which is vis a vis the course venue. It is holiday apartment that has 2 rooms and share self catering facilities and bathroom. You can choose between [category A](#) where you get one room (with 2 beds) or [category B](#) where 5 participants will share one apartment. Prices are 1900 DKK for A and 775 for B. Prices are for 5 nights- Check in is from Sunday August 22 at 16:00 and check out is at Friday 27 at 11:00 latest. Please remember to bring linen. If you don't want to bring you own a fee will be charged 130 DKK a week.

Extra shopping: More options are available in Gudhjem if you want to shop for some extra food and groceries near the accommodation.

9 **Course credits:** The participation in summer school is worth a number of 3 ECTS issued by the Doctoral School at CPH University.

- Participation in the summer course gives 2 ECTS
- Participation AND approved Written Assignment in group gives 3 ECTS

Organizers: The summer school is organized by UCPH-IGN. Department of Geosciences and Natural Resource Management, Copenhagen University in cooperation with House of Foodculture Melstedgaard. The summer school diploma is issued by SCI-PHD, the PhD School at the Faculty of Sciences at UCPH.

Registration fee: A registration fee of 325 € will be charged per participant. It covers administration, transport and meals during the course.

Registration:

<https://phdcourses.ku.dk/DetailKursus.aspx?id=108533&showformular=1&sitepath=NAT>