



**Research based education for future foodscapes - the New Nordic experiences**  
 Friday 5<sup>th</sup> from 1.15-2.30, Room 2002.  
 Mikkelsen, BE  
 ICCAS 2015, Montclair State University

Abstract: This presentation introduces the panel debate on "Research based education for future foodscapes - the New Nordic experiences" held at International Conference on Culinary Arts & Sciences at Montclair State University. The panel presents 2 Swedish, 1 Danish & 1 Finnish case on graduate and undergraduate programs trying to address the needs of the Out of Home Eating sector in Higher Education program in the Nordic countries




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**Research based educations for future foodscapes – the New Nordic Food 4 Many experience**

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Country	University	Name of Program	Level		% in OOH eating sector				
			Undergraduate	Graduate	Student projects				Alumni
					2012 <sup>a</sup>	2013	2014	2015 <sup>b</sup>	
DK	Metropol, BSc	Nutrition and Health Undergraduate Program	x		15	18	16	15	N.A.
	AAU, MSc	Integrated Food Studies, Graduate Program		x	31	34	32	35	N.A. <sup>c</sup>
SE	Örebro Universitet BSc	Culinary Chef	x		85	92	100	90	1000 <sup>d</sup>
	MSc	Meal Ecology	x		71	100	85		
SE	Kristianstad University BSc	Hospitality, Culinary Arts and Meal Science, one-year master as separate elective courses		x	0	50	0	50	
		Gastronomy Program	x		12	17	12	23	29 <sup>e</sup>
FI	JAMK University of Applied Sciences	Home and consumer studies, Education program		x					
		Bachelor in Hospitality Management (with specialization in Sustainable Gastronomy, until 2014 Restaurant and Catering Services)	x		29	35	40	100	149
		Master in Hospitality Management, JAMK University of Applied Sciences		x	18	27	43	50	36

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### Program

- 1.15- 1.20: Bent E Mikkelsen: Introduction to the session
- 1.20- 1.35: Case from Sweden I: Food and Meal science – a part of academic life, Presenter: Olsson, V
- 1.35- 1.50: : Case from Sweden II: Future demands on foodservice staff are immense –in the restaurant sector as well as in the public setting. Presenter: Yngve, A.
- 1.50-2.05 Case from Finland, Experimental Learning in Sustainable Gastronomy in the Finnish Higher Education. Presenter: Justesen, L
- 2.05-2.20 Case from Denmark: Multidisciplinary in higher educations for the captive foodscape professions. Presenter: Mikkelsen, BE
- 2.20- 2.30 Closing: Mikkelsen, BE

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