

**Advanced Training course:
Food, Places & Innovation – making sense of new place based food movements**

Summer school at Bornholm – the food island of Denmark

Melstedgaard, House of Food Culture, Town of Gudhjem,
Bornholm, Denmark, 17-20 June 2019

Day 1. Monday June 17. 9:30

Departure from Hasle to Melstedgaard: 8:30

Introduction: Food & place, Breakfast & coffee served at Melstedgård

- Welcome by Augustin Lindvad, Melstedgaard, House of Food Culture
- Bent Egberg Mikkelsen. Professor AAU. Welcome & practicalities
- Bjarne Bruun Jensen. Professor Trondheim University. Health, food & place – lessons learnt using the super setting approach for healthier eating in the SoL-Bornholm program
- Match making for groups for assignments and course hand-on exercises

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Break

11:00 – 12:30 Case of Bornholm – destinations, placemaking & foodscapes

The taste of Bornholm – how to implement the local terroir narrative in practice, Thomas Guldbæk, head of communications, Melstedgaard

Sense of place, organization and events. Applying the applied experience economy as the frame, Mikkel Bach-Jensen, Melstedgaard, Gaarden and Gourmet Bornholm.

Growing Green & Blue in the city – lessons learnt from the Aquaponics project at Campus Sydhavn, Lasse Antoni Carlsen, Bioteket & Bygaard Urban Farm

12:30 Lunch

13:30 – 15:00 Role of urban food movements

- Seed Fantasy: local activism in South Korea Hyejin KIM Lecturer, Political Science and Global Studies National University of Singapore
- Two Regions in the Global Food Regime. Erik Mobernd. Associate Professor, Graduate School of International Studies Seoul National University

15.00 – 17:00 Excursion and site visits:

- 15:20 Local production and innovation. Harvesting seabuckthorn at Høstet by Mads and Camilla Meisner. Winner of Sol over Gudhjem Product Prize 2018.

18:00 Social dinner with a touch of local herbs. Melstedgaard.

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 through public organic & local procurement.
- Remoteness or closeness – the isle of Bornholm as a food hot spot. A strategy for the National Resource Centre. Mikkel Bach Jensen, Director Gaarden & Gourmet Bornholm

21:30 Transport back to Hasle

Day 2. Tuesday June 18

8:15. Leave for city of Rønne (10 km), Campus Bornholm, Minervavej 1. Breakfast served. Our host is chief consultant Henrik Juul-Pedersen. Use your bike. 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 ciderbrewing at Bornholms Mosteri and Torvehal Bornholm – the local fresh market.

9:00. Urban food strategies – cool things or right things?

Food & the city – doing the cool things or the right things? Bent Egberg Mikkelsen, Professor, AAU.

Public procurement as part of an urban food strategy. Betina Bergmann Madsen, Senior Procurement Official, City of Copenhagen

Changing urban & regional food systems? Municipal ways food was in public food practices. Camilla Lyng Kristensen, food & meal consultant in Bornholm Municipality

10:30 Greening of local foodscapes

- The new green of the city – how the growing is shaping urban governance in the city of Lisbon. Maria Raquel Ponte da Luz Martins de Sousa. Lisbon University
- Connecting more generations and creating social cohesion through gardening? The Campus's Community and the Ellebjerg gardens revisited. Bent Egberg Mikkelsen

- 11:30 Exercise: The Urban Food Buddy. 11:30 Exercise: The Urban Food Buddy. How to link digital & food commons in the local. Imagine urban gardens, apple trees and allotments etc. If you find it relevant you can discuss food providers that are not located within the area but are “peri local” – for instance a producer that are in the peri urban area but that wants to sell in “the local”. We will divide in three groups of four students each. Could be Sydhavn, Bornholm or Lisbon. Take seasonality of the vegetables into account. Imagine a set up where buyer and seller gets connected with the assistance of digital commons. An example could be a chat type of thing per example where one display intentions and products /prices of the site. Imagine that the buyers are all local Households, Restaurants, Shops and Public catering. Use a map to illustrate the interaction between buyer and seller and the imagined location of gardens and other food resources. Use for instance google maps. because some restaurants and few shops are signed there already. For instance copy and paste of google maps on Paint or some other tool and then do arrows or something else on top of it. You can use imagined gardens or real gardens that you know about do you. In the same manner you can choose to use real consumers retail, restaurants etc. Discuss how an app solution should look like. Focus your discussion either on the view of the user or from the point of view of the food providers. What screens, what functionalities etc. You can take the point of view of the maker of the app or the point of view of the user of the app? Find some inspiration here. The exercise will be supervised by Maria Raquel de Souza and Bent Egberg Mikkelsen.

12:30 Lunch

13:30 Sense of Bornholm. Sense of Place.

- Bornholms Mosteri by Morten Kolind, CEO. Gastronomy at the same time as social inclusion.
- Torvehal Bornholm

1530 Bike back to Hasle

Transfer back to Hasle. Easy to make laid informal back dinner. Cook together. We provide ingredients. Dinner served 1900

Day 3. Wednesday June 19.

Free day off and Work on assignments

18:00 Social dinner. Melstedgård. The Wild Thing Challenge. Three groups will cook under the guidance of a chef using local wild produce or commodities. Preparation supervised Thomas Guldbæk and Augustin Lindvad.

21:30 Transport back to Hasle

Day 4. Thursday June 20.

Melstedgård. Morning session: Work on assignments. Breakfast served.

9:30 Work on assignments. Supervision provided

12:30 Lunch

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

- Presentation format: 6 min's using the Pecha Kucha format and in groups. Feedback, comments and questions from course supervisor team and from participants
- Evaluation and next steps. Moderated by Bent Egberg Mikkelsen.

Closure: 16:00

WGA. The written group assignment is an academic piece of work that follows the IMRaD format, that 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)

COFOMA: The collaborative food makers space (COFOMA). COFOMA is a course specific practitioner – scholar co-creational space. It allows for data collection and it allows for cooking. It offers students to collect data in ways alternative to traditional interviews techniques. It's uses elements from collaborative and visual ethnography.

Practical information

Venue: The summer school is held at [Melstedgaard](#), House of Food Culture. Its located on the north of the island of Bornholm next to the Town of Gudhjem. It starts Monday the 17th and ends June 20 with Wednesday 19th as a day off.

The island: The summer school takes place the week after the annual [Peoples meeting](#) (Folkemødet) and just before the 2 gastronomic events [Sol over Gudhjem](#) and Gastronomisk Ø Bornholm. 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 Baltics 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 is easy and takes around 2½ hours by car, [bus](#) or [train](#). One way prices start from 99 DKK (approx. 7,50 €). Read more on [how to get there](#).

Don't forget to bring photo ID (passport or drivers license) since you will be crossing the Danish/Swedish border if you are travelling overland/oversea from Copenhagen. Keep in mind there is only border control when you are travelling into Sweden overland/oversea. If you are flying to Rønne you are formally staying within Denmark.

Local transport: All connections to Bornholm is through the main city Rønne on the south western tip of the island. Intra island transport is by bus, car or bicycle. Bornholm is the [bicycle Island](#) of Denmark with

spectacular bike paths and [bikerental](#) is easy and cheap. Expect to pay 10 €/day in Hasle. You will need it only on Tuesday for going Rønne (10 km). The main venue of the summer school is Melstedgård 24 km north of Rønne. We will be at Melstedgaard Monday, Wednesday and Thursday.

Accommodation: Price per night: 250 DKK (approx. 33€) in Holiday apartments. Don't forget to bring your towel and linen. It can be rented for 20 €. Address is Hasle Feriepark, Hasle Feriepark 73 (tidl. H.C. Sierstedsvej 2), 3790 Hasle.

Course fee: The summer school is free of charge.

Course credits: The summer school is worth 3 ECTS issued by the Doctoral School of Humanities at Aalborg University. Additional 2 ECTS is awarded when the course assignment (WGA) is approved after the course.

Organizers: The summer school is organized by Professor Bent Egberg Mikkelsen, Department of Learning & Philosophy, Aalborg University in cooperation with Director of Melstedgaard Mikkel Bach-Jensen.

Registration: <https://phdcourses.dk/Course/66079>. No registration fee.