

# Program

University of Gastronomic Sciences, Bra, Italy.  
Program for three days in Northern Jutland, 16<sup>th</sup> - 19<sup>th</sup> June

## Day 0: Architecture, garden and fish

10.25 Pick-up at airport upon arrival Saturday 16<sup>th</sup> June

### **Lunch and guided tour in The Garden in Hune**

*Trip to Haven i Hune (The Garden in Hune) – unofficial part of the program, Anna Marie Fisker will be guiding you to see one of Northern Jutlands most impressive gardens and integrated architecture. Lunch in the garden and talk about the Danish dish "smørrebrød".*

15.30 Check-in at Hotel Nordsøen

15.30 Nordsøen Oceanarium - Guided tour in exhibition

## Day 1: Terroir in Northern Jutland

8.00 Departure by bus Hirtshals-Thisted Sunday 17<sup>th</sup> June

### 9.00 **Visit at Villerslev Mussels**

*Organic mussel producer. Villerslev makes line-mussels which gives clean, huge almost meaty mussels of very high quality. Both oysters and mussels are types of food which have been eaten locally since the stone ages.*

### 12.00 **Picnic at Villerslev Mussels**

*Mussels, mussels and mussels*

### 13.00 **Thy National Park**

*Guided tour by foot with director and biologist Else Østergaard to see, feel and experience aromatic wild herbs.*

### 18.00 **Dinner at Svinkløv Badehotel**

*Chef Kenneth Hansen is one of Denmark's most renowned chefs and specializes in wild herbs, fish and vegetables from the area of Thy. Kenneth Hansen uses high-tech methods and is considered one of the most innovative and visually strong chefs in Denmark*

21.00 Departure by Bus Svinkløv-Hirtshals

22.00 Goodnight story - Brillat-Savarin

## Day 2: Food industries, fish and dairy products

8.00 Bus towards Skagen Monday 18<sup>th</sup> June

### 9.00 **Visit at Læsø Fiskeindustri**

*Læsø Fiskeindustri is one of Europe's biggest exporters of langoustines from Kattegat and Skagerak, the sea around the island of Læsø.*

### 11.30 **Lunch at Skagen Harbour at Restaurant Pakhuset**

*At the harbour in Skagen – typical Danish tourist lunch, to understand the type of seafood Danes and tourists usually are served.*

13.00 Departure by bus Skagen-Aabybro

### 14.30 **Visit at Aabybro Mejeri**

*Visit at Aabybro Dairy, making cream and butter in the old fashioned way, where regional terroir, soil and climate play a very active role in shaping sensorical characteristics.*

### 16.00 **Lecture on a design project involving ice**

16.30 Departure by bus Aabybro-Hirtshals

### 17.30 **Lecture**

*"The Meal and the Room"  
PhD Student Tenna Doktor Olsen, Food+Design*

### 18.30 **Dinner in the canteen, self service**

*At Nordsøen - dinner is prepared by chef Ole Kjærsgaard and staff – sandwich meal with fish, shellfish and vegetables*

20.00 Goodnight story - Carême

## Day 3: Workshop - innovative take-away-food

9.00 **Workshop** Tuesday 19<sup>th</sup> June

### **Fish from Northern Jutland as take-away**

*Danish fish consumption is surprisingly low considering that Denmark is one of the world's biggest exporters. Aalborg University implements a project with the goal to make innovative take-away food based on seafood. The workshop will be guided by facilitators and the aim is to optimize 4-5 concepts for seafood in take-away focusing on children.*

### 9.00 **Lecture**

*"The Nordic Kitchen Now and in the Past"  
Scientific Ass. Rene Langdahl Jørgensen and  
Director of Center Anna Marie Fisker, Food+Design*

### 9.30 **Lecture**

*"Children, experience and food"  
Phd-student Hafdis Sunna Hermansdottir*

### 10.00 **Workshop - Mussels and children**

*Participation in interdisciplinary design and innovation process. The aim is to create dishes and concepts with mussels that can convince children, not used to mussels, to eat more mussels. The dishes can only contain Nordic products, but concepts and ideas can be global. The workshop will have participation by chef, designer, architect and cultural historian.*

### 12.00 **Lunch**

*Lunch from existing Nordsøen buffet.*

### 13.00 **Presentaton**

*Presentation of theoretical concepts – evaluation and praxis preparation in kitchen. Katrine Klinken and local Slowfood members will participate in this event.*

### 14.00 **Workshop in kitchen**

*Preparation of dishes to be tested*

### 15.30 **Test of dishes and mussels**

### 18.00 **Dinner in the canteen**

*Farewell dinner is prepared by all together with Katrine Klinken and chef Mikael Christensen.*

22.00 Goodnight story - Jules Gouffé