

DELICE 2017 AGM AARHUS

SEPT.
3 - 5
2017

New Ways for Better Food:
A Leading Ecosystem for Food
Innovation

DÉLICE
10 YEARS
2007-2017



AARHUS
FOOD
FESTIVAL

DELICE
STATUTES
APPROVAL

NEW
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MERIDA, MX

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WELCOME TO AARHUS



It's a special year for us in Aarhus. As **European Capital of Culture 2017 and European Region of Gastronomy 2017**, our rising European city has much to celebrate - and we're honoured to have this opportunity to show you around.

Aarhus has put itself on the map for its gourmet food culture and a thriving food industry with an innovative, cooperative mindset. Today, the city and surrounding region are recognised **as one of Europe's strongest and fastest growing food clusters**. In international research studies, Denmark has earned a top ranking as a European centre for food innovation.

A broad network of international companies, start-up enterprises and research organisations continue to build on that reputation. Of our city's 335,000 inhabitants, 55,000 are students. Many of them are enrolled at Aarhus University, which is listed among the world's top 100 universities - and among the top 10 within food research.

Aarhus is also **a city for food lovers**, with a gastronomic offering ranging from fine dining at Michelin restaurants to the cosy informality of street food markets and local, socially-inspired initiatives.

We're looking forward to giving you an authentic experience of Aarhus and the diversity of food expertise it holds. Welcome to a Délice meeting where we hope to satisfy your appetite for culinary discovery.

Mayor Jacob Bundsgaard

SUNDAY SEPT 3

8:00 - 12:00

Executive Committee Meeting Part 1

Venue: Radisson Blu Hotel

9:30 - 11:30

Tour of ARoS Art Museum (non-EC members)

Meet in the hotel lobby for pick-up
Presentation of Taste The Art by Sif Orellana

11:35 - 12:00

Bus transfer to the food festival

Meeting point: Radisson Blu Hotel (for members not joining the tour)

12:00 - 13:15

Aarhus Food Festival: The People's Feast

The Green Eastern Jutland - digital dinner across the North Sea

A unique gastronomic experience, sharing our meal with participants from The People's Picnic live from Ireland. At The People's Feast, we sit together and share a food experience that transcend the usual. The Peoples Feast aspires to become the largest dinner party in Danish history. At the same time, the event is one of the gastronomic highlights of 2017.

Venue: Tangkrogen, Marselisborg Havnevej 2



13:30 - 16:15

Tour of Aarhus Food Festival

The annual food festival attracts more than 30,000 visitors. It's a great opportunity to meet artisan food producers, sample locally produced food and drink and join gourmet workshops. The Food Festival also organises a number of business-to-business activities. The Délice "The Taste of a Great Food City" exhibition is not to be missed.

13:15-13:45: General presentation of the festival & European Region of Gastronomy

13:45-14:30: Guided tour of the festival or free time

14:30-15:00: Lecture & insect tasting by Enormfood

15:00-16:00: Presentation of The Nordic Kitchen by Jan Krag Jacobsen

Bus transfers from the festival to the Island Gardens (drop off Excom Members on the way)



16:15 - 16:45

16:30 - 18:30

Executive Committee Meeting Part 2

Venue: Radisson Blu Hotel

16:45 - 17:45

The Island Gardens (for non-EC members)

In the new Aarhus Island district, the residents can grow their own flowers, vegetables and herbs in the Island Gardens.

17:45 - 18:00

Bus transfer to the hotel

18:45 - 19:00

Walk to the dinner venue

Meeting point: The Mayor

19:00 - 21:30

Welcome Dinner

A short walk from the hotel, the 100% organic, socioeconomic restaurant **Café Kaffegal** will welcome us for an informal dinner – and explain the ideas behind its business concept. Venue: Nørregade 40, 8000 Aarhus C

MONDAY SEPT 4

8:20- 9:00

Bus transfer from the hotel to Agro Food Park

Meeting Point: Radisson Blu Hotel

Please note that we will not be returning to the hotel before the evening

9:00 - 13:00

Plenary Session: New Ways for Better Food A Leading Ecosystem for Food Innovation

Venue: Agro Food Park 15, 8200 Aarhus N, Meeting room: Inspire.

Local & international experts will feed us with their experience of the innovation benefits that arise when all the actors in the food value chain come together.

Søren Madsen, m3 Manager, Agro Food Park

Lone Ryg Olsen, CEO, Danish Food Cluster

Sven Thormahlen, Senior Vice President, Arla Foods

Break

Jacob Bundsgaard, Mayor of Aarhus

Inés Sagrario, Partner, Competitiveness, Spain

Rob Trice, Founder, The Mixing Bowl, San Francisco, USA

Michelle Williams, Head of AU FOOD, Aarhus University



13:00 - 14:00

Lunch

Served at Koldkærgaard, the conference centre at Agro Food Park. The Koldkærgård kitchen is known for serving healthy and tasty dishes with an imaginative twist.

14:00 - 15:00

Tour of Agro Food Park

Denmark's leading and fast-growing centre for food innovation is on target to be one of the best in the world. This is where enterprising companies, research organisations and universities create the products of the future in fruitful cooperation.

15:00 - 17:00

Best Practice Session

Venue: Koldkærgaard Conference Center

Cape Winelands: Winter Sculpture Festival

Chicago: Plant Chicago

Helsinki: Finland Innovation Fund Tukutorori Test Bed 2017-2019

Birmingham: Update on Birmingham Food Policy & Food Initiatives

Mérida: Presentation of the new Délice member

17:00 - 17:45

5 o'clock drink and free time

17:45 - 18:30

Bus transfer to the dinner venue

18:30 - 23:00

Joint Dinner for Délice Network & Creative Tastebuds

A Secret dinner at The Secret Restaurant is specially prepared for Délice delegates and participants in the Creative Tastebuds Conference. A unique opportunity to meet some of the world's leading taste experts.

creativetastebuds.dk



TUESDAY SEPT 5

8:15 - 8:30

Walk from hotels to Aarhus City Hall main entrance

8:30 - 12:30

Délice 10th Annual General Meeting

Venue: Aarhus City Hall, room 390

8:30 - 8:40: General introduction and presentation of the agenda

8:40 - 9:20: 12 months in Délice, looking back at the network activities of the past year

9:20 - 9:50: Délice financial situation

9:50 - 10:10: Coffee break

10:10 - 10:20: Presenting 2018 host city Brussels

10:20 - 11:05: Presentation & vote on Délice Statutes

11:05 - 11:15 Presenting 2018 host city Guangzhou

11:15 - 12:15: Presenting Délice Strategic Plan

12:15 - 12:25: Presenting 2018 host city Gothenburg

12:25 - 12:30: Conclusions & wrap-up

12:30 - 12:45

Walk to Aarhus Central Food Market

12:45 - 14:45

Lunch at the Central Food Market



Lunch will be served a stone's throw from the City Hall in the iconic Central Food Market, spiced with a few presentations about the food, design and restaurant concepts. The gastronomic inspiration will continue after lunch during a tour of the permanent Aarhus Street Food Market, which has brought new life to an old bus garage.

14:45 - 15:00

Walk to EY Meeting Room (Værkmestergade 25, 15. floor)

15:00 - 17:00

Presentation of inspiring food and gastronomy concepts by local stakeholders

A short stroll will take us to one of the best views of Aarhus at **EY**. Here, a line-up of speakers and experts will present the city's newest initiatives.

Food as culture: Gastronomy as a key element in culture and business development

Organic Denmark: What Organics can do for Cities

Food Maker: Teaching young people how to cook through social events

The Food Bank: An inspiring concept on reducing food waste with a social impact

AREGALA: Global chef association engaged in twinning through culinary tradition

17:00 - 17:15

Walk back to the hotel & free time

19:15 - 19:30

Walk to the Njord Gin Distillery

Meeting Point: The Mayor Hotel

19:30 - 21:30

Official dinner at Njord Gin Distillery



Gastromé is a Michelin-starred restaurant known for creating a professional, unpretentious and sublime meal. They focus on seasonal produce from local farmers and producers.

For Délice, they will prepare a unique meal inside the distillery that produces **Njord Gin**. Gastromé participated in the Délice chef pairing in Montreal in March 2017.

Venue: Kalkværksvej 2, 8000 Aarhus C

WEDNESDAY SEPT 6

8:30 - 9:30

*Bus transfer from hotel to the Green Museum
Meeting Point: Radisson Blu Hotel*

9:30 - 13:00



Visit & Lunch at the Green Museum

Set in beautiful nature just outside Aarhus, the Green Museum is a living museum with fully functioning kitchens from five periods in time: the Middle Ages, 1850s, 1940s, 1960/1970s, and the kitchen of the future. In the garden, the chefs have access to the widest assortment of original Nordic plants and fruits, including, for example, more than 60 varieties of rhubarb and more than 200 varieties of apples. www.gl-estrup.dk

13:00 - 13:30

Bus transfer from the Green Museum to Aarhus Airport

13:00 - 14:30

Bus transfer from the Green Museum to Aarhus Central Station

EXTRA INFORMATION

Airport Transfers

Please check the timetable of your transfers to/from the airport to Aarhus City Center:

Aarhus Airport

Billund Airport

Copenhagen Airport

Map of the City

A map will be available in your hotel room, with all meeting points and venues marked.

Aarhus Cultural Week

For those arriving early, don't miss the Cultural Week agenda. More information **here**.

EXPERT PANEL



Jacob Bundsgaard, Mayor of Aarhus

Jacob Bundsgaard has been Mayor of Aarhus since 2011. He has also been Alderman for both the Department of Culture and Citizens' Service and the Department for Children and Young people. He has a M.Sc. in Political Science from Aarhus University.



Søren Madsen, m3 Manager, Agro Food Park

Søren Madsen is responsible for the strategic development of Agro Food Park, a business park for agriculture and food innovation. He is a cluster entrepreneur, which is a developer and initiator of clusters. He has a background in chemical engineering and holds an MBA in technology and innovation management.



Sven Thormahlen, Senior Vice President of R&D, Arla

Sven Thormahlen is head of Arla's new global innovation centre, which promises to be the birthplace of future trends, technologies and products that will shape the worldwide dairy category. The centre also serves as a collaboration hub for chefs, scientists, consumers and customers and aims to accelerate and drive opportunities to strike new partnerships and alliances.



Lone Ryg Olsen, CEO, Danish Food Cluster

Lone Ryg Olsen is a developer and networker with wide experience in leadership, building relations, organisations and brands. At Danish Food Cluster, she leads the drive to empower businesses, academia and public authorities to achieve more innovation and growth together than they could ever achieve alone.



Michelle H. Williams, Head of AU FOOD, Aarhus University

Michelle has experience in developing strategic research alliances, industry based networks, & she frequently represents horticultural & food research at industry, industry board & Governmental levels. experience in initiating, coordinating & leading interdisciplinary & internationally based research projects and has a strong focus on strengthening capability and talent development to build quality and competitive research teams.

Inés Sagrario, Partner, Competitiveness, Spain

Inés Sagrario is partner at Competitiveness, a consulting firm specialised in regional development programs. They work with governments and public-private institutions to improve the prosperity of their territories through competitiveness reinforcement programmes. Her special interest is tourism & agri-food projects. Competitiveness runs projects all around Europe and Latin America



Rob Trice, CEO of The Mixing Bowl & Better Food Ventures, USA

The Mixing Bowl is a forum to link food, agriculture and IT innovators. Better Food Ventures makes investments into startups that are looking to improve food and agriculture. Rob creates dialogue between existing industry players, startups, investors and other food innovators to find solutions to the challenges of feeding billions more people, while paying attention to environmental sustainability, climate change and changing consumer preferences.



LOCAL
EXPERTS

INTERNATIONAL
EXPERTS

