



# DÉLICE ANNUAL GENERAL MEETING

GOTHENBURG



OCTOBER  
8 - 10  
2018

RATINGS & RANKINGS:  
WHO HAS THE POWER?

# WELCOME TO GOTHENBURG

## “Ratings & rankings: Who has the power?”

The reputation and image of a city is becoming more important every day and we all share the same view on the power the food scene has in building this image. For many years, when the new rankings and ratings were released, the pressure was enormous. And to be honest, new stars being handed out or withdrawn still has an effect, however today it is much more complicated. The question is, who sets the agenda and who has the power to affect the image of a cities' reputation when it comes to the food scene?

This is the discussion we would like to invite you to take part in. We are thrilled to welcome you to Gothenburg for the Delice Annual General Meeting. We have chosen to include a half day in the program as a combination with another international congress working on a highly interesting theme – “Tomorrows Food Travel”. We believe this will add value to the overall agenda for our meeting.

The program over the three days includes many interesting opportunities to discuss within our network, with local and international experts on who and how the food scene is being influenced today. We very much look forward to addressing these issues together with you, showcasing different perspectives which by the end of the day, gives us all a chance to improve our competitiveness.

Together with the Gothenburg Restaurant Association, a warm welcome.

Camilla NYMAN  
CEO of Göteborg & Co  
Vice-President of Délice Network



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## Optional program

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### **09:30 - 16:00**      **West Coast Excursion**

The island of Marstrand is special to the people of Gothenburg. It is rich with history, including the 300-year-old Carlstens Fortress, and Marstrand's iconic and busy harbour that has hosted world class sail racing for decades.

Marstrand is located roughly an hour from Gothenburg. The excursion will include a guided tour around historic Carlstens Fortress and lunch at The Grand Hotel Restaurant Tenan. And after lunch we will give you a short version of the lobster safari. A local fisherman will take us out for the lobster experience.

*Pick-up in lobby 9.30. Estimated time back at the hotel 16.30*

*Dresscode: Good walking shoes and a warm jacket*

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### **18:30 - 22:00**      **Invitation from Gothenburg Chefs**

Gothenburg Restaurant Association welcomes you to the heart of Gothenburg for a special dining experience. Our best chefs invite you all to spend an informal evening in the kitchen of Thörnström Private Room. In a relaxed setting, the Restaurant Association will treat us as their family guests and share their specialties. Some of the chefs will be familiar faces, all of them representing our star restaurants.

**Warm welcome.**

*Pick-up in lobby 18.30*

*Dresscode: Business Casual*

*Venue: Privata Rum, Postgatan 2*

*Hosts: Gothenburg Restaurant Association together with; 28+, Bhoga, Koka, SK mat & människor, Thörnströms Kök and Upper House*

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**8:00 - 12:00**

## Executive Committee Meeting

Only for the member of the Excom of Délice Network. Detailed schedule will be sent to the participants prior to the event.

*Pick-up in lobby 8.00.*

*Venue: Göteborg & Co, Mässans gata 8*

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**9:00 - 12:00**

## Field Visit

Nordic Taste & Flavour Centre is a part of RISE Research Institutes of Sweden. This special interactive tour will be about how life science and food are related: 3D printing of food, food for disabled. Specially designed food for the elderly and schoolchildren. Open your mind to the future.

*Pick-up in lobby 9.00*

*Venue: RISE, Frans Perssons väg 6*

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**12:30 - 13:30**

## Official Lunch

All members of the Délice delegations will be invited to share lunch with Lord Mayor Lena Malm. Lunch will be followed by a group photo.

*Venue: Chalmerskahuset, Södra Hamngatan 11*

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**14:00 - 17:00**

## Plenary Session

### Ratings & rankings: Who has the power?

We look back at the history of food scene influencers, and then our panel of experts presents their vision of the foodie world and who the real players are, putting our destinations under the spotlight.

*Session moderated by Richard Mc Comb. with a panel of experts. See page*

*Venue: Chalmerskahuset, Södra Hamngatan 11*

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**18:15 - 22:30**

## Traditional Seasonal Swedish Crayfish Party.

Welcome to our world!

Every August and September, Swedes, especially here on the West Coast, indulge in delicious crayfish and all its side dishes. The dinner is accompanied by songs and special attires, just wait and see. This is your chance to experience it right in the middle of the beautiful archipelago of Gothenburg.

*Meet in lobby 18.10 for a boat transfer.*

*Venue: Isbolaget Donsö, in the archipelago*

*Dresscode: Dress warm for the boat ride, casual*

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## **8:30 - 10:30** Annual General Meeting

6 months after voting on the new steering documents of Délice, this AGM sets the beginning of the new era of the network.

*Pick-up in lobby 8.00.  
Venue: City Hall*

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## **10:45 - 11:45** Presenting New Délice Members

The new partners of Délice present their city and food related projects, followed by a discussion to find possible future collaborations with these new members. The cities of Gaziantep & Kobe will be making a presentation. The newest member Tuscon will be presented by Délice Manager.

## **Participation to the Tomorrows Food Travel Conference**

### **12:00 - 13:00** Seafood Lunch

This seafood lunch will be prepared by Sofia B Olsson, the chef of the Swedish/Japanese restaurant vRÅ, for Délice and the participants of the Tomorrows Food Travel Conference.

*Venue: Gothenburg University, Vasagatan 1*

### **13:00 - 14:50** Keynote Session

Shared keynote:

- Edward Boethius (United Minds) on "Trends within Food Travel, focusing on Holistic health & Food with a purpose"
- Louise Byg Kongsholm, trend forecaster.

### **14:50 - 15:10** Swedish Fika

A part of the local tradition, enjoy the Swedish style Coffee Break.

### **15:15 - 16:30** Internal Collective Discussion

This collective discussion will be organized to discuss the ongoing projects of the network. Participants are welcome to submit agenda points for this session.

*Separate room for the Delice Group at Gothenburg University, Room CG Gothenburg University*

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### **19:00 - 22:00** Shared dinner with Tomorrow Food Travel

To continue creating interesting links with the audience of the Tomorrows Food Travel Conference, both groups will be sharing dinner at Zamenhof.

*Pick-up in lobby 19.00.  
Venue: Zamenhof, Esperantoplatsen 5*

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## **8:40 - 10:00**      Gothenburg Food Strategy

Local experts will be dedicating this session to the presentation of the challenges & possibilities in the Gothenburg Food Scene involving the public and private sector.

*Pick up in lobby 8.40*

*Session moderated by Camilla Nyman*

*Venue: Sjömagasinet, Adolf Edelsvärdsgata 5.*

*(Walking Distance from the hotel)*

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## **10:00 - 12:00**      Best Practice Session: Who has the Power?

After screening the video "Who has the Power" produced by all Délice cities, a discussion will be held to sum up the comments and share all best practices of Délice cities who work with the various influencers.

*Session moderated by Camilla Nyman*

*Venue: Sjömagasinet*

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## **12:30 - 14:00**      "Welcome back soon" lunch

The final lunch will be prepared for us at the wonderful restaurant Sjömagasinet. It is run by Gustav Trägårdh and Ulf Wagner.

*Venue: Sjömagasinet*

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## **14:00 - 16:00**      Studytour: A lot of fuzz around coffee

Sweden ranks second in the world when it comes to coffee consumption. Coffee culture is present in all Nordic countries, turning the question "Do you want a coffee?" into a daily greeting. To celebrate this cultural specificity, we will visit one of the city's best coffee shop and roastery, Da Matteo. They know what is new and trendy in our coffee world. Let's hear them out and taste their coffee.

*Estimated time back at the hotel 16.00*

*Venue: Da Matteo Magasinsgatan 17A*

*damatteo.se*



# PRACTICAL INFO



## PARTICIPATION FEES

**For Délice members & partners:**

**100€**

**For any accompanying person:**

**450€**

Participation fees include local transfers, meals, access to the conference.

Transfer to/from the airport are not included in the participation fee.

## ACCOMMODATION

### **Hotel Waterfront\*\*\*\***

Adolf Edelsvärd's Gata 10, 414 51 Göteborg.

+46 (0)31-720 22 00

info@hotelwaterfront.se

www.hotelwaterfront.se

**Book your room by phone or email  
giving the following booking code: 052568  
Rate per room: 1,432SEK (approx. 135€)**



### **Airport Transfer options:**

- Taxi from Landvetter Airport takes : 25 minutes / SEK 583 (including an airport fee á SEK 37).
- Airport coach & Taxi : 30 minutes + 10 minutes

# **Ratings & rankings: Who has the Power?**

**Presenting the  
international experts**



## **Kristopher Moon** **Chief Operating Officer,** **James Beard Foundation, USA**

Kris Moon is the chief operating officer at the James Beard Foundation. Kris is also responsible for spearheading the strategic planning which led to the launch of the Foundation's JBF Impact Programs in April 2016. These new programs engage the culinary community in the ongoing process of creating a sustainable food system that provides nutritious and delicious food for all. Kris has also helped the Foundation to grow its major gifts and foundation funding.

Kris joined the Foundation in 2007 as the director of house operations and house events. In 2011 Kris assumed the position of director of charitable giving and strategic partnerships overseeing the Foundation's various fundraising initiatives, and was then promoted to vice president.

Kris has made multiple appearances on WNBC and has been featured in numerous publications on behalf of the Foundation. He also frequently speaks on the Foundation's work at culinary events and food conferences across America.



## **Felicity Spector** **Social Network Influencer** **UK**

Felicity Spector has worked as a television journalist for almost 30 years yet in her spare time she writes about food, photographs food on Instagram, judges food for the Great Taste and World Cheese Awards, and supports charities like Cook for Syria and Action Against Hunger. She loves championing the brilliant chefs, bakers and producers who are doing such incredible work in London - and all the places she visits around the world.

Felicity has been on Instagram for around 4 years and it's grown organically during that time - and really opened up a window onto the world. She loves using it to show the places she has been and the wonderful variety of food she's lucky to discover in restaurants and from bakeries and small producers. It's a brilliant way to showcase the best a place has to offer - and to find out where to go and what to try when you're travelling.



## **Richard McComb** **Freelance Journalist** **UK**

Richard McComb is a food journalist and communications specialist with a wide-ranging interest in international gastronomy and food cultures.

Richard has more than 25 years' experience in news and featuring writing and a background in newspaper journalism, from regional reporting and editing to commissions for national publications including The Guardian and The Caterer magazine.

He has worked as a restaurant critic and won a national award from the prestigious Guild of Food Writers for a series of reports championing local food producers and chefs.

He is fascinated by the power of food to drive social, economic and cultural engagement, the sheer enjoyment of eating lovingly prepared dishes, and the spirit of goodwill the experience can generate in individuals, groups and communities.



## **Peter Hansson** **CEO, The White Guide** **Sweden**

Peter Hansson, a former creative and fashion executive, is the CEO of White Guides AB, based in Stockholm.

White Guide is the leading guide and information system in the Nordic countries focusing primarily on hospitality: restaurants, hotels, cafés and bars.

In Sweden the White Guide guide has been published since 2005: about 800 restaurants are tested and estimated, of which 600 are in the guide.

All White Guides are editorially independent and testing is carried out anonymously by 100+ professional reviewers. The White Guide is also published for Denmark since 2013 and the White Guide Nordics covers the top 300 restaurants in Sweden, Denmark, Norway, Finland and Iceland, published in English.