



DÉLICE

ANNUAL GENERAL  
MEETING



Malmö,  
Sweden

**MAY 29 -  
JUNE 2,  
2023**

**FOOD  
SUSTAINABILITY  
AND BEYOND**

#délicenetwork

DÉLICE





# PROGRAM AT A GLANCE

Monday, May 29

## Arrivals

9:30 AM - 3:30 PM

**Executive Committee Meeting at the hotel**

4:00 PM - 5:00 PM

The Disgusting Food Museum  
(optional, at own expense: 40% discount/ticket 117SEK)

5:00 PM - 6:00 PM

City Center guided tour (optional, free)

7:30 PM

Dinner at Lillies (optional, at own expense)

Tuesday, May 30

8:00 AM - 9:00 AM

Breakfast for newcomers

9:00 AM - 10:15 AM

**Délice Network General Assembly**

10:15 AM - 10:30 AM

Coffee Break

10:30 AM - 11:30 AM

**Délice Network General Assembly**

12:00 PM - 1:45 PM

Lunch at Malmö Restaurangskola, Future Kitchen presentation

2:00 PM - 3:30 PM

**International Chefs Roundtable + Workshop: Beyond sustainability**

3:30 PM - 3:45 PM

Coffee Break

3:45 PM - 5:30 PM

Délice **Best Practices Session**

7:30 PM

Dinner at Marie Antoinette

Wednesday, May 31

8:30 AM

Departure to Turning Torso Sky High Meetings

9:00 AM - 12:00 PM

**Malmö - A Socially, Economically & Environmentally Sustainable Food City**

12:30 PM - 1:30 PM

Lunch at Spill Restaurant

2:00 PM - 4:30 PM

**Sustainable & Successful Local Business Cases**  
The Disgusting Food Museum, Mat- & Chokladstudion, Pierre Orsander/The Falafel Festival, Spill Restaurant

7:00 PM

Dinner at Ruths

Thursday, June 1

8:45AM

Departure to Botildenborg Sustainable Innovation Center

09:30 AM - 12:00 PM

**Activities with local & international experts: Social & Sustainable Gastronomy : What's that, really?**

12:00 PM - 1:00 PM

Lunch on site

1:00 PM - 2:30 PM

**International Meeting: Food as a Way to Remodel Social Realities & Overcome Environmental Challenges**

2:30 PM - 3:00 PM

(Not a very) Swedish fika

3:00 PM - 4:50 PM

**Workshop: Social & Sustainable Initiatives in food sector**

4:50 PM - 5:30 PM

Local produced wine tasting & networking

7:30 PM

Farewell Dinner at Mat & Vin i Slottsparken

Friday, June 2

9AM - 3:00 PM

Activities with Eu Project **School Food 4 Change** delegation (optional)

**Departures**





**Felipe Garcia**

Délice Network President

## DELICE IN MALMÖ

Dear Delice partners, dear participants,

It is my great pleasure to welcome you to our Annual General Meeting 2023 in Malmö, where we will reflect on the past year's achievements and set goals for the future.

Together, we will also tackle the very important topic of food sustainability and debate the future of our food system and the critical role that sustainability plays in ensuring its success.

This event brings together a diverse group of experts, thought leaders and stakeholders from around the world to share their insights, experiences, and perspectives on the challenges and opportunities of building a sustainable food system. Through engaging discussions, informative sessions, and networking opportunities, we hope to spark new ideas, foster new partnerships, and inspire action toward a more sustainable and equitable food future.

Malmö, with its vibrant food scene and commitment to sustainability, is the perfect location for this event. We are proud to partner with local organizations and businesses who share our vision for a better food system, and we look forward to exploring the city's many culinary delights.

Thank you for joining us in Malmö for this important event. Let's work together to build a food system that is not only sustainable but also delicious, healthy, and just for all.



# WELCOME TO MALMÖ

## your global smorgasbord



**Sofia Héden**

Deputy mayor of Malmö  
in charge of environmental issues and head  
of the environmental  
committee



**Karin Tingstedt**

Hospitality Project Manager  
at the City of Malmö

Malmö is a city for food lovers without borders, and we are honored to share it with you and to make you meet and connect with our partners. What a “délíce” to be able to learn from each other for several days!

We look forward to giving you an authentic experience of Malmö and its diversity. As you may know, Malmö is the world's 4th most multicultural city. But unlike the Top 3 – London, NYC, and Washington DC – our inhabitants are not counted in millions. Instead, this diversity is found in a population of “only” 357,000. 1/3 of us were born abroad, more specifically in 186 different countries. And if we include those with at least one foreign-born parent, almost 6 out of 10 have a migration background. Young we are, as well! Half of us have not yet reached the age of 35.

Of course, this diversity and youth impact the food scene. We are literally offering a global smorgasbord but in a concentrated spot. Döner kebab, shawarma, ćevapi and falafel? Oh yes! But also kibbeh, injera, manti, and biryani... (not to mention the Danish smorrebrod). In parallel with its multicultural profile, Malmö is the node in Sweden's #1 farming region, Scania. The farmland surrounding us is classified as 10 on a 10-degree scale. Food is in our roots. Moreover, since the 1990s, Malmö has adopted a unique view on sustainability: environmental, economic, and social. Recently, it was appointed “NetZeroCity” by the European Commission to help share how cities can be climate neutral by 2030.

During your stay here, you will come across several sustainable food examples. For example, Botildenborg and YallaTrappan will demonstrate how they use food to promote integration, reduce climate footprint, smooth out inequalities, and create real jobs. Malmö Restaurangskola will give you a taste of the city's youthful, multicultural energy. The founders of the restaurant Spill will show how they team up with wholesalers to reduce waste. The Disgusting Food Museum will show why "yucky" food can be excellent! To mention a few. And, of course, there will be Swedish - and not so Swedish - fika and even some Swedish wine.

We sure face thousands of challenges, too, just like most cities. But if we can share some of the good stuff that's cooking, and if that can create some ripples on somebody's waters, that's at least something - right?

**We're very happy to have you here, and we hope you will enjoy your stay in Little Big Malmö!**



An aerial photograph of a dense forest with a curved road. The text "DETAILED PROGRAM" is overlaid in white, bold, sans-serif capital letters. The road is a light brown color and curves through the green trees. The text is centered horizontally and spans across the road.

DETAILED  
PROGRAM



# Monday, May 29

For Executive Committee members (compulsory)

**09:30AM - 12:30PM**

**EXECUTIVE COMMITTEE MEETING**

Elite Plaza Hotel  
Gustav Adolfs torg 49  
211 39 Malmö

**12:30PM - 02:00PM**

**WORKING LUNCH FOR EXCOM MEMBERS**

**Smak** (*14 minutes walk from hotel*)  
S:t Johannesgatan 7  
211 46 Malmö

**02:00AM - 03:30PM**

**EXECUTIVE COMMITTEE MEETING**

Elite Plaza Hotel

For all members/spouses (optional)

**04:00 PM - 05:00 PM**

(Own expenses : 40%  
discount/ticket 117SEK)

**THE DISGUSTING FOOD MUSEUM\***

Södra Förstadsgatan 2  
211 43 Malmö

*\*At 5 minutes walk from the hotel // Visit to be done on its own, no guide foreseen // The museum closes at 5 pm*

**05:00 PM - 06:00 PM**

(No cost)

**CITY CENTER GUIDED TOUR**

DEPARTURE FROM THE HOTEL LOBBY WITH GUIDE ANNA TÖÖRN AT 5:00 SHARP

**07:30PM**

(Own expenses)

**DINNER**

**Lillies** (*5 minutes walk from hotel*)  
Isak Slaktaregatan 5  
211 21 Malmö

#DELICENETWORK





Tuesday, May 30

All sessions will be at the hotel

**08:00AM - 09:00AM**

**BREAKFAST FOR NEWCOMERS**

Elite Plaza Hotel  
Gustav Adolfs torg 49  
211 39 Malmö

**09:00AM - 10:15AM**

**DÉLICE NETWORK GENERAL ASSEMBLY**

**10:15AM - 10:30AM**

**COFFEE BREAK**

**10:30AM - 11:30AM**

**DÉLICE NETWORK GENERAL ASSEMBLY**

**12:00PM - 01:45PM**

**LUNCH AT MALMÖ RESTAURANGSKOLA AND  
PRESENTATION OF "FUTURE KITCHEN" PROJECT**

Malmö Restaurangskola (*20 minutes walk from hotel*)  
Kungsgatan 44  
212 13 Malmö

**02:00PM - 03:30PM**

**LOCAL & INTERNATIONAL CHEFS ROUNDTABLE:  
"BEYOND SUSTAINABILITY"  
WORKSHOP WITH CHEFS (*SEE PAGE 16&17*) AND  
DÉLICE MEMBERS**

**03:30PM - 03:45PM**

**COFFEE BREAK**

**03:45PM - 05:30PM**

**DÉLICE BEST PRACTICES SESSION**

**05:45PM - 07:00PM**

**FREE TIME**

**07:00PM**

**MEETING IN HOTEL LOBBY**

**07:30PM**

**DINNER**

Marie Antoinette (*16 minutes walk from hotel*)  
Drottningtorget 6  
211 19 Malmö



Wednesday, May 31

**08:30AM**

**MEETING IN HOTEL LOBBY  
DEPARTURE BY BUS TO TURNING TORSO  
SKY HIGH MEETINGS**

Lilla Varvsgatan 14211 15 Malmö

**Malmö - A Socially, Economically & Environmentally  
Sustainable Food City**

**09:00 AM - 09:15AM**

Sofia Hedén, City of Malmö  
Karin Tingstedt, Project Manager Hospitality Malmö  
**WELCOME TO MALMO**

**09:15AM - 09:45AM**

Håkan Jönsson  
**WHAT DISTINGUISHES MALMO ON A  
GASTRONOMICAL LEVEL?**

**09:45AM - 10:15AM**

Carlos Rojas  
**MALMO FOOD POLICY**

**10:15AM - 10:45AM**

**COFFEE BREAK**

**10:45AM - 11:15AM**

Carlos Rojas  
**SCHOOL FOOD FOR CHANGE**

**11:15AM - 11:45AM**

Christina Merker Siesjö  
**YALLATRAPPAN**

**12:30AM - 01:30PM**

**LUNCH**

**Spill** (*15 minutes walk from conference venue*).  
Gängtappen, Stora Varvsgatan 11  
211 74 Malmö

#DELICENETWORK



Wednesday, May 31

## Sustainable & Successful Local Business Cases

**02:00PM - 02:30PM**

Andreas Ahrens  
**THE DISGUSTING FOOD MUSEUM**

**2:30AM - 3:00AM**

Erland Riis Lavsén  
**DUNI LESS WASTE CIRCULAR ECONOMY**

**3:00AM - 3:30AM**

**COFFEE BREAK & CHAT WITH**  
Joel Lindqvist  
**MAT & CHOKLADSTUDION**

**3:30AM - 4:00AM**

Pierre Orsander  
**THE FALAFEL FESTIVAL**

**4:00AM - 4:25AM**

Erik Andersson & Ellinor Lindblom  
**SPILL**

**4:45PM**

**BACK TO THE HOTEL BY BUS**

**6:45 PM**

**MEETING IN HOTEL LOBBY**

**7:00PM - 9:30PM**

**DINNER**

**Ruths** (*6 minutes walk from hotel*).  
Mäster Johansgatan 11  
211 21 Malmö



Thursday, June 1

**08:45AM**

**MEETING IN HOTEL LOBBY  
DEPARTURE BY BUS TO BOTILDENBORG  
SUSTAINABLE INNOVATION CENTER**

Botildenborg Sustainable Innovation Center  
Västra Skrävlinge Kyrkoväg 12  
212 37 Malmö

**"Social & Sustainable Gastronomy" - What's that, really?**

**09:30AM - 09:45AM**

Lena Friblick  
**BOTILDENBORG PRESENTATION**

**09:45AM - 10:15AM**

Linda Dahl  
**MATKARAVAN**

**10:15AM - 10:45AM**

Edith Salminen  
**MALMÖ FOOD COUNCIL**

**10:45AM - 12:15AM**

**COFFEE BREAK & TEAM-BUILDING**

**12:15PM - 13:00PM**

**LUNCH ON SITE**



Thursday, June 1

## Food as a Way to Remodel Social Realities & Overcome Environmental Challenges

**1:00AM - 2:30PM**

Katrien Verbeke  
**LET US**

Andrea Vaz-König  
**CITY OF VIENNA**

Julia Holiday

**THESRA/FOOD MADE GOOD**

Olivier Marette

**CITY OF BRUSSELS**

**2:30PM - 3:00PM**

**(NOT A VERY) SWEDISH FIKA**

**3:00PM - 4:30PM**

Workshop Moderated by Katrien Verbeke & Felipe Garcia

**"SOCIAL & SUSTAINABLE INITIATIVES IN FOOD SECTOR"**

**4:30PM - 5:30PM**

**LOCAL PRODUCED WINE TASTING & NETWORKING**

**5:30PM**

**RETURN BY BUS TO THE HOTEL**

Elite Plaza Hotel  
Gustav Adolfs torg 49  
211 39 Malmö

**7:00PM**

**MEETING IN HOTEL LOBBY**

**7:30PM - 9:30PM**

**FAREWELL DINNER**

**Mat & Vin Slottsparken** (*15 minutes walk from hotel*).  
Kung Oscars väg 2  
211 18 Malmö

#DELICENETWORK



Friday, June 2



**9:00AM - 11:30AM**

**STORIES OF MALMÖ'S SCHOOL MEAL JOURNEY**

Elite Plaza Hotel  
Gustav Adolfs torg 49  
211 39 Malmö

**11:30AM - 12:15PM**

**"BEHIND THE SCENES" IN A SCHOOL KITCHEN**

**12:15PM - 1:00PM**

**SWEDISH SCHOOL MEAL EXPERIENCE**

**1:00PM - 2:15PM**

**SF4C WORKSHOPS**

**2:15PM - 2:30PM**

**FIKA**

**2:30PM - 3:00PM**

**FINAL PEP TALK**





# TUESDAY MAY 30th ROUNDTABLE, LOCAL CHEFS

## **Chef Marie Skogström, Mat & Vin**



Chef Marie Skogström runs Mat & Vin i Slottsparken (Food & Wine in Slottsparken) in one of the city's parks. It's a place entirely dedicated to gastronomy, featuring cooking classes, catering, wedding dinners, pop-up restaurant events... She loves working with Nordic ingredients in season and providing them with Asian influences. Since 2021 Marie has been the (first female) coach of the Sweden Culinary Team. She has a long and prestigious professional track record and has, among other things, made it to the semi-finals of Chef of the Year twice and won the TV show Dessertmästarna (Dessert Masters).

## **Chef Frida Nilsson, Creative Kitchen Manager (ESS Group)**



Chef Frida Nilsson, Creative Kitchen Manager at ESS Hotel Group, creates simple, rustic food with lots of flavour and different textures and lets the veggies take center stage. She is passionate about sustainability in every aspect: social, raw material, and work culture... Frida has been awarded, among others, by the White Guide's (Swedish equivalent of the Michelin Guide) Rising Star Prize. She has been appointed Chef of the Year at the Stella Gala (all-female gastronomic awards) and grasped the silver medal in the popular TV show Kockarnas Kamp (Chef's Battle).

## **Chef Sahin Erdal, Aster**



After having finished cooking school in Istanbul in 2014, chef Sahin Erdal has worked his way around cities like Shanghai, New York & Oslo. Together with two associates, he now runs his own restaurant, Aster, in Malmö. In 2021 it received the Malmö Gastronomy Award for "Best restaurant". Focus is much on cooking over an open fire, mostly fish and shellfish, but also on proximity to the products and on wasting as little as possible. Sahin and his colleagues run a local farm that provides tons of vegetables and herbs all year round. What crops are ready controls what ends up on the plate.



# TUESDAY MAY 30th ROUNDTABLE, HOST CHEFS & EXPERTS

## **Chef Sofia B Olsson, VRÅ, Sweden**



Sofia B Olsson is chef and operations manager at VRÅ, ranked among Sweden's best restaurants. Sofia is the initiator of #hårtardetslut, a call to create positive and equal development and the restaurant industry. She is also chairperson of the association Framtidens Krogkultur which works for an equal and attractive restaurant industry. Sofia lectures and does consulting assignments in leadership and sustainability and participates in several research projects linked to SWEMARC for sustainable aquaculture. Restaurant VRÅ manifesto: "We want to show that it is possible to run a restaurant sustainably from an overall perspective, not only when it comes to raw materials, climate impact, cleaning materials or waste sorting and local circular food systems, but also to drive sustainable development in social issues such as gender equality, equality in the restaurant industry and society".

## **Giorgia Chiodi Latini, Entrepreneur, Emporio Vegetale Torino, Italy**



Giorgia Chiodi Latini, one of the first university graduates in Gastronomic Sciences of Pollenzo, starts her career at the Domori marketing team. After ten years, Giorgia found new creative stimulations in the avant-garde philosophy of her father, Antonio. A chef that, at the age of fifty, decided to revolutionize his life and his profession, choosing a 100% vegetable cuisine. Giorgia brought to the project her know-how in marketing, communication, and strategies, and she became the managing director of a company that includes several successful projects (starting from the restaurant to "Emporio Vegetale", the laboratory of food production of the company).

## **Chef Martha Cecilia Jaramillo Salazar, Ringlete, Colombia**



Martha's love for cooking began when she was five, thanks to her mother, who encouraged her kids to cook with commitment, joy, and creativity.

With her 23 years of experience in the restaurant business, Martha works with passion for the recovery of the cuisine of the Valle del Cauca - Colombia, using it as a transversal axis to create conscience and a sense of belonging for local customs and traditions, safeguarding the knowledge, products, functional elements, techniques, as well as the land and biodiversity.

All this passionate work contributes to the future of new generations, the preservation of local territory, and turning local traditions and biodiversity into a powerful tool for sustainable tourism.

# WEDNESDAY MAY 31st, SPEAKERS



## Håkan Jönsson

Håkan Jönsson is a professor in food studies at the University of Lund, specializing in the cultural dimension of food consumption and meals. His research encompasses both past and present aspects of gastronomy, focusing on the gastronomic revolution in Sweden since the 1980s. He is the author of several books and articles on food, restaurants, and culinary tourism and has been active in strategic initiatives to develop the Skåne region as a gastronomic destination.



## Carlos Rojas Carvajal

Carlos Rojas Carvajal works with strategic issues concerning the food system in and around Malmö. With a focus on food and sustainable development, he has worked with everything from school meals, food entrepreneurship and innovation, urban farming, sustainable food procurement, food waste, food education, and cooperation between sectors and stakeholders. Carlos is one of the initiators and founders of the Malmö Food Council, the first of its kind in the Nordics. He has a food and meal science degree and a background as an urban farmer.



## Christina Merker Siesjö

Christina Merker-Siesjö is the founder of the women's cooperative Yalla Trappan (The Yalla Stairs) and its chairman since the start in 2010. She has a background in NGOs and extensive experience from various board assignments. Her focus has always been on women and equal rights. Yalla Trappan has received the Swedish Equality Award, and Christina has obtained the Businesswoman of the Year Award. She is passionate about revealing the skills of foreign-born women with little or no work experience and guiding them toward employment in developing sustainable products and services.



## Andreas Ahrens

Andreas Ahrens is a serial entrepreneur and economist with many years in IT before his passion for food and travel led him to start the innovative Disgusting Food Museum with his friend Samuel in 2018. From a young age, he has traveled the world, trying exciting and unusual foods everywhere, from India to South Africa. Since its opening in 2018, Disgusting Food Museum has let us explore the world of food and challenge our - cultural - notions of what is not edible or "good." Innovative, fun, and pedagogical, focusing on sustainable food consumption.



## **Erland Riis Lavsén**

The world is moving towards circularity and away from creating waste and trash. With its HQ in Malmö, DUNI Group is committed to going in front of this transformation, both when it comes to delivering food packaging in a fully circular way and to 'untrash the world'. Erland Riis Lavsén, Head of Circularity, is leading this transformation for DUNI Group. He will talk about the journey, the many challenges, and - not least - the solutions that DUNI, as one of the larger players in the food packing industry, has developed.



## **Joel Lindqvist**

Joel Lindqvist, a well-known and rewarded pastry chef and owner of Mat- & Chokladstudion (Food and Chocolate Studio), loves the craftsmanship behind pastry, bread, and cakes. And possibly even more, the producer behind every single product. All ingredients used in his sweets are carefully sourced and highly local. He is also considered a very creative pastry chef who never hesitates to use unusual ingredients like algae, olives, onions, wild foraged herbs, and smoke in his desserts!



## **Pierre Orsander**

Entrepreneur, food writer, and content creator who has tried out more than 415+ Malmö's restaurants. Pierre is behind several creative events such as International Falafel Award, Falafelfestivalen (Falafel Festival), Burgarnatten (Burger Night), and the TV shows Gatumat (Street food) & Gourmet and Det Nynordiska Köket (New Nordic Cuisine). Pierre actively shares inspiration through his Instagram account @skitgott and writes recommendations in magazines, guides, and on his site [FOODGUIDE.se](https://www.foodguide.se).



## **Erik Andersson & Ellinor Lindblom**

The couple Erik Andersson Mohlin and Ellinor Lindblom Mohlin first met when they worked at the Michelin restaurant Daniel Berlin. Together they run the local restaurants Spill Gängtappen and Spill Hyllie. The approximately 200 lunch portions served daily at Spill Gängtappen (where we will go for lunch) consist of raw food materials (90-100%) from wholesalers that would otherwise go to waste. So today's lunch will be decided the same morning. In 2019, Spill received the City of Malmö's Business Award for Sustainable Development.

# THURSDAY JUNE 1st, SPEAKERS

## Lena Friblick



Lena Friblick is a social entrepreneur and the founder of the NGO Botildenborg, which uses food and farming to empower people and communities. In 2018 she was chosen as one of the world's 50 best social entrepreneurs, and the organization has received numerous awards. During your stay in Malmö, you will visit Botildenborg, get a guided tour of the urban farm, and learn about social gastronomy. And of course, you will do some own farming as well!

## Linda Dahl



Linda Dahl works as a food educator, food writer, and food coordinator with a background as a chef, food ethnologist, and cultural journalist. She is one of two owners of the well-known company Matkaravan (Food Caravan), which has been conducting guided food tours in Malmö and its region for 20 years. Their no. 1 priority is to explore, strengthen and deepen the relationships and connections between food, people, culture, and our society.

## Edith Salminen



With a background in cultural studies, social anthropology of food, and gastronomic sciences, Edith Salminen today works as a Food Culture Strategist. She runs her own company UNA to foster sustainable food systems through heart-centered leadership. Her projects are anchored in understanding various food-related patterns, trends, and behaviour in society and cultural expression. Her core competence lies in her holistic approach to food and ideas about how food can drive change and unlock new understandings about the world, ultimately generating impact beyond what's simply on one's plate. Edith is one of five founding members of the Malmö Food Council.

## **Katrien Verbeke**



Katrien Verbeke is the founder of "Let Us." With Let Us, social entrepreneur Katrien harnesses food's power to strengthen society. She challenges the existing food system and pushes it in the right direction. Her infectious 'can do' mentality, diverse network, and in-depth 20 years of expertise in food make Let Us an internationally renowned game changer. Systemic thinking and a healthy dose of pragmatism are embedded, as well as the ability to speak the language of each stakeholder. As such, bridges are built across sectors, and new horizons open up instantly. The social enterprise is working throughout Europe on strong food policies, setting up, amongst others, structural collaborations around food loss and short supply chains, and creating product innovations with vulnerable groups.

## **Julia Holiday**



Julia Holiday manages the Food Made Good Standard, the signature tool from the Sustainable Restaurant Association created to measure and drive sustainability in the hospitality sector. Julia has built her career in food and sustainability, first selling chocolate in London's Borough Market before moving on to UK food waste charity FareShare and the onto B Corp certified chocolate manufacturer Valrhona, where she worked as Sustainability Project Manager.

## **Andrea Vaz-König**



Andrea Vaz-König is a sustainable food systems consultant and change management expert who currently manages the School Food for Change program for the City of Vienna.

Before this, she developed the program "Natürlich gut essen" (Eat well naturally) that focuses on increasing sustainability in restaurant businesses. Over 100 restaurants have participated in this program, leading to their official certification as organic restaurants and an increase in vegetarian and vegan options on their menus. Since 2012, Andrea has organized food-related school workshops and developed a 100% organic, plant-based restaurant concept focusing on fresh preparation, seasonality, and regionality of produce. She also provides catering for private and public events.

## **Olivier Marette**



Olivier Marette has been the Gastronomy Expert for Visit.Brussels for the last 15 years, looking to stimulate and highlight the food scene of the Belgian capital city. Brussels shines with its multicultural food offer and multiple quality players. Over the past few years, Olivier has developed various initiatives, working hand in hand with chefs, restaurateurs, and producers to highlight the status of his beloved food city.

An aerial photograph of a dense forest with a winding dirt road. The image is split horizontally into three sections: a top section with a faded forest background, a middle section with the sharp aerial photo, and a bottom section with another faded forest background. The text 'OVERVIEW OF WORK SESSIONS' is centered in white, bold, uppercase letters across the middle section.

OVERVIEW OF  
WORK  
SESSIONS

# OVERVIEW OF WORK SESSIONS

## TUESDAY, MAY 30TH

### **Délice Network General Assembly (only for Délice member cities)**

**09:00AM - 11:30PM**

The first morning of the event will be dedicated only to Délice Members. The General Assembly is the Network's annual and most important meeting, where key topics are discussed, such as the financial situation, a dive into the past year, the future strategic plan, and other orientations.

The General Assembly is also a moment dedicated to the daily work of the network, where the members have an open floor to express themselves. The last hour of the meeting will be devoted to Délice's new brand strategy, its possible applications and variations, its use as a powerful communication tool, and the benefits a Délice member city can expect from using it.

### **Visit and lunch at the Malmö Restaurangskola & Presentation of Future Kitchen Project**

**12:00AM - 01:45PM**

During this lunch, we will discover more about the EU project "The Future in our Kitchens: Social & Sustainable Skills for Culinary Trainees," an international project which aims at giving future cooks and food entrepreneurs professional skills to be committed players for more sustainability & social engagement in the culinary workplace. Coordinated by Délice, this Erasmus + project fosters an ambitious cooperation partnership to design innovative training methods between five vocational culinary institutes from Délice Members - Barcelona, Bordeaux, Gaziantep, Malmö, and Torino.

### **International Chefs Roundtable & Workshop with Chefs: "Beyond sustainability"**

**2:00PM - 3:30PM**

**Moderator** : Olivier Marette, Délice Vice President & Events expert, Brussels representative

**Local Chefs** : Chef Marie Skogström - Chef Frida Nilsson - Chef Sahin Erdal

**Invited Chefs** : Chef Sofia B Olsson - Chef Martha Cecilia Jaramillo Salazar - Giorgia Chiodi Latini

The purpose of this session is to discuss the current state of restaurants in the post-pandemic era. Together with a panel of local and international Chefs and Gastronomy Experts, we aim to understand the changes that have occurred, anticipate future trends, and assist city officials in identifying opportunities to support their local restaurants, ensuring they have the best possible working conditions. The Chefs we invited already have a highly advanced and successful sustainable approach, not just about their products but also their entire working environment and staff management. Let's share our thoughts with them and return home with some inspirational ideas for our local restaurants!

### **Délice Network Best Practice Session**

**3:45PM - 5:45PM**

**Cities presenting** : Stavanger - Cali - Helsinki - Busan - Tbilisi - Tucson - Puebla - Mérida - Lausanne - Lyon - Birmingham + host cities from the SF4C delegation

Members and host cities who agreed to share recent successful projects with the network will take the floor during this helpful session, allowing participants to learn from each other and go back home with inspiring examples, fruitful exchanges, and concrete takeaways.

Here are a few examples to give you a taste:

- Eat up! - Reducing food festival waste (Stavanger)
- Urban&Local - Future Food Ecosystem (Helsinki)
- Lausanne sustainable collective catering: willingness and ambition (Lausanne)
- Northern Network of Climate and Food (host city Umeå)
- Plan of vitalizing local food (Busan)

# OVERVIEW OF WORK SESSIONS

## WEDNESDAY MAY 31ST

### **Malmö - A Socially, Economically & Environmentally Sustainable Food City**

**9:00AM - 12:00PM**

**Speakers :** Sofia Hedén&Karin Tingstedt - Håkan Jönsson - Carlos Rojas - Christina Merker Siesjö

This session will reveal more about the city's sustainability policies. Malmö, Sweden's 3rd largest city, is a pioneer in the sustainable food scene. Here, local food entrepreneurs are constantly pushing the sustainability envelope, meaning that a meal eaten in Malmö will likely be just as satisfying for the planet as dinner. Malmö is also a very multicultural city, hosting more than 180 nationalities, and it is the region's capital, where half of the country's turnover in terms of culinary production is made. So there is a lot to say regarding social sustainability too.

### **Sustainable & Successful Local Business Cases**

**2:00PM - 4:30PM**

**Speakers :** Andreas Ahrens - Erland Riis Lavsén - Joel Lindqvist - Pierre Orsander - Erik Andersson&Ellinor Lindblom

A baker only making and serving plant-based food and adding sweetness to his baked goods with vegetables instead of sugar, a Falafel Festival aiming to showcase the city's multiculturalism and food culture inclusion, a restaurant turning food waste from restaurant retailers into delicious meals, a Museum challenging our notion of what is "good" and what is "bad"... from environmental protection to social inclusion, participants will have the chance to learn and get inspiration from concrete projects in one of the most sustainable cities in the world, and have so much successful projects to replicate in their cities!



# OVERVIEW OF WORK SESSIONS

## THURSDAY JUNE 1ST

### **Activities with local & international experts. Social & Sustainable Gastronomy: What's that, really?**

**9:30AM - 12:00PM**

**Speakers** : Lena Friblick - Linda Dahl - Edith Salminen

This session will occur in Botildenborg Sustainable Innovation Center, a farm and meeting place in central Malmö, acting for social, ecological, and economic sustainability through food, farming, and friendship. Botildenborg creates work, knowledge, and community and contributes to a better Malmö for everyone. A venue visit will be followed by presentations of projects such as the "Matkaravan," a city food walk focusing on Malmö's culinary diversity, and "Food Council," the first food council in the Nordic countries. And after having listened to these inspiring speeches, the time will come to stand up, take our tools and make some city farming & harvesting!

### **International Meeting. Food as a Way to Remodel Social Realities & Overcome Environmental Challenges**

**1:00PM - 2:30PM**

**Keynote Speaker&Moderator**: Katrien Verbeke

**Speakers** : Julia Holiday, THESRA – Andrea Vaz-König, Vienna – Olivier Marette, Brussels

How can a city improve its local food system? Is it possible to support local food businesses in the use of organically and sustainably produced food or in better management of human resources? How to measure and award their work and efforts for more sustainability? Many organizations and cities are applying quality & sustainability labels for this purpose. A label makes restaurants stand out from competitors. In the eyes of customers, it guarantees quality and provides credibility. In this session, we will compare two different ways of labeling city restaurants and explore how it can be a win for the city, the restaurants and the citizens. We will have testimonials from international speakers and learn more about possible initiatives to get inspiration from.

### **Workshop: Social & Sustainable Initiatives in the food sector**

**3:00PM - 4:30PM**

**Moderator** : Katrien Verbeke & Délice Network President Felipe Garcia

This workshop will bring a close to the past three days' meetings but will also design the first next steps looking forward. We will look back at the program's highlights and draft a pathway going forward. How can we all ensure we take something back home and put inspiration into practice? Join our last joint session to codesign it!

# OVERVIEW OF WORK SESSIONS

## FRIDAY, JUNE 2ND

### **Activities with Eu Project School Food 4 Change delegation (optional)**

**9:00AM - 3:00PM**

On the occasion of our GA, Malmö is delighted to invite their EU project School Food for Change (SF4C) city partners to share inspiration on food sustainability and get a live experience of the canteens of Malmö. Malmö promotes a more equitable and sustainable food future for all through its commitment to sustainable and healthy school meals. Participants will learn about the innovative practices that schools in Malmö are implementing in the framework of the project, promoting sustainable and healthy school meals. Participants will meet with the school's staff and students to share insights about how Malmö ensures that all students have access to nutritious, tasty meals that support their learning and well-being. They will learn about school food's best practices for reducing food waste and incorporating food education into the curriculum.

# PRACTICAL INFO & CONTACT

## Accommodation

Délice hotel for all delegates : **Elite Plaza Hotel**  
Gustav Adolfs torg 49, 211 39 Malmö  
+46 40-664 48 70 reservation.lund-malmo@elite.se  
Délice rate for 1 person 1 night: **1114 SEK, breakfast included**  
(99 €, 107 USD).

### PLEASE, MAKE YOUR OWN BOOKING.

When you book, give this booking code: "**Malmö stad/Délice**" in order to benefit from the above mentioned rate.

## Travel

If you land at Copenhagen Kastrup airport, you can reach Malmö Central station by train in 20 minutes.  
The station is a 5 minutes walk from the hotel

## Costs

**Hotel, travel to Malmö and optional activities: at own charge**

**The rest \*: free for 2 city representatives per Délice member and 150€ for any extra participant**

*\*meals excluding optional ones, meeting rooms, excursions, workshops, speakers fees, ground transportation during the event, photographer...*

## Contact details



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# DÉLICE



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