SEPT.
23 - 25

Délice
Network
AGM

STAVANGER

FOOD AND GASTRONOMY IN A SMART CITY

#delicenetwork

STAVANGER KOMMUNE

DÉLICE

WELCOME
TO STAVANGER

Christine Sagen Helgø

Mayor of Stavanger

So much has changed in the city of Stavanger since the last Délice Network meeting was hosted in 2011. While food & gastronomy have always been strongly linked to the DNA of the Rogaland farming region, the city has developed and transformed itself into a real city for foodies.

New restaurants are popping up. Food entrepreneurs have chosen Stavanger to develop their businesses, and food producers from the region are better connected to the city restaurants. The first Michelin Star outside Oslo was given to Stavanger Chef Sven Erik Renaa. A real recognition.

By hosting the Nordic Edge Expo, we are showing to the world our engagement in the Smart City values. Food is considered a tool for sustainable development, social inclusion, collaborative working and an opportunity for economic development. Stavanger has achieved many successes these past years, within the Smart City policies, that will be presented to the Délice Network members throughout the program.

Stavanger is a food city gaining ground - so come have a taste!

Olivier Marette

Délice Network President

Welcome to our 2019 Annual General Meeting in Stavanger.
Following Aarhus and Gothenburg, Stavanger is the third Nordic city to host a Délice Network AGM. This reflects once more the major role played by Scandinavia on the global food scene today.

Our local partners welcome us for this gathering dedicated to Smart City initiatives around food. Today, many cities around the world are triggering food as a major development tool. More than ever, our field of activity has become a topic of major importance. Stavanger definitely has some interesting best practices to share during this AGM.

In addition, we're so happy to see such a global participation of the Délice cities to the Chefs Challenge, a project dedicated to the quality of the Food offer in the MICE Industry.

This AGM will also be a milestone for our network, with the introduction of a new Executive Committee, with Stavanger as Vice-President.

Thank you, Stavanger and I wish you all a very pleasant and fruitful AGM.

DÉLICE NETWORK @ NORDIC EDGE EXPO

Established in 2015, Nordic Edge Expo brings together investors, decision-makers, start-ups, and leading tech companies, at the largest SmartCity event in the Nordics.
This event has turned Stavanger into a European hotspot of innovation & Smart City considerations.

For this edition dedicated to the topic "Life, Actually", the Nordic Edge & Délice Network have partnered to raise the importance of Food & Gastronomy within the Smart City discussions:

- In the frame of the AGM, Délice Network is co-organizing a parallele session dedicated to the topic "Sustainable Food in the MICE Market". The session will be open to all Nordic Edge participants

- To cater for the 5000 expected guest of the Nordic Edge, 7 chefs from Délice Network cities have been invited to Stavanger. They will be proposing unique dishes influenced by their cuisine but using locally sourced products.

NORDIC EDGE IN A NUTSHELL:

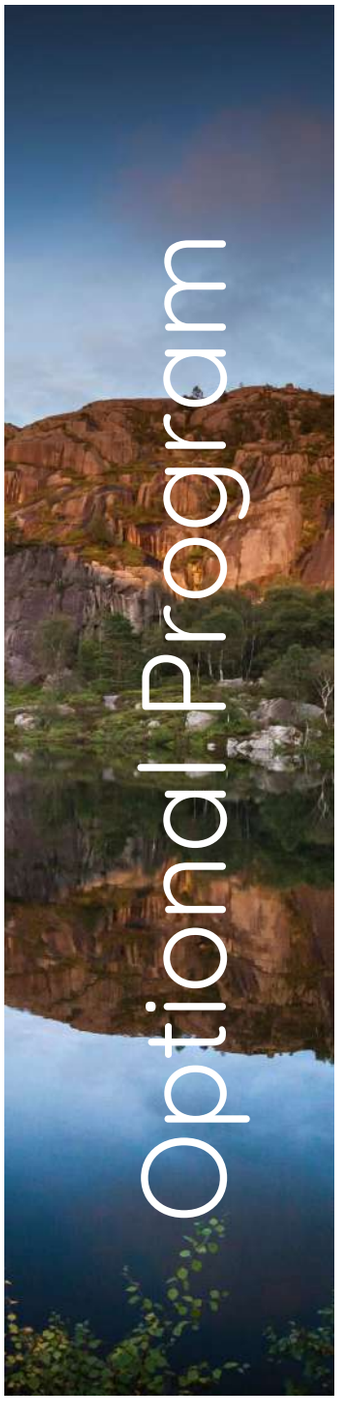
3 DAYS
5000 UNIQUE VISITORS
50 COUNTRIES
250 EXHIBITORS
150 SPEAKERS

Sunday, September 22

10h00-16h00 Excom Meeting

Norwegian Petroleum Museum, Kjerringholmen 1
Hotel pick-up at 9h30

The newly elected members of the Excom are invited to their first Excom Meeting. The detailed agenda will be communicated prior to the event. Lunch will be served at Bølgen & Moi restaurant at the venue.



14h00-17h00 Afternoon trip to the Fjords Cruise to the Lysefjord

Lysefjord / Own Expense (NOK 550)
Hotel pick-up at 13h15

Feast your eyes on majestic Preikestolen (Pulpit Rock) seeming to reach into the sky above incredible Lysefjord. Enjoy the striking scenery from the boat's sheltered cabin.
Depart from Strandkaien, Vågen – Rødne Fjord Cruise.

19h00-21h00 Dinner

Skagen Restaurant / Own Expense
Hotel pick-up at 18h30

This restaurant offers Norwegian traditional cooking based on the finest available seafood and produce from the Food County of Rogaland, with a modern touch.

MON 23 SEP

7h30-8h15 Breakfast for newcomers

Comfort Hotel Square

All city representatives attending a gathering for the first time are invited by the newly elected Executive Committee to share breakfast in the hotel.

09h00-12h00 Stavanger: A foodie destination

Innovation Dock
Hotel pick-up at 8h30

Stavanger and Rogaland county are known and recognised by the high level of cooking, as producers of local food and vegetables and as a hub for some of the world's best chefs. High quality local products provide the restaurants with a great variety throughout the year.
These assets allow Stavanger to develop its tourism with a Smart approach.

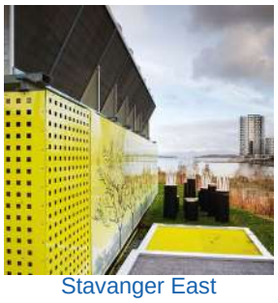
- Welcome to Stavanger
  By Mayor Christine Sagen Helgø

- Introduction to Stavanger as a food destination and city of star restaurants: what impact has this had on the development of the city and region?
  By Director Elisabeth Saupstad, Region Stavanger

Elisabeth Saupstad

- The commitment & engagement of a Michelin star restaurant
  By chef Sven Erik Renaa & Torill Renaa

- Rebuilding & rebranding urban food development – the Story of Stavanger East
  By Eli Nessa, Director Urban Sjøfront



Stavanger East

MON
23
SEP

12h30-14h00 Lunch at Bellies

Støperigata 6

Following a short guided walk through a city of street art, members are invited to taste an authentic restaurant freshly opened in 2019. Unrefined. Fresh. Fermented. Solid fuel. Passionately prepared. Good in every way.

14h30-16h00 Food for an aging population

Innovation dock

Considering the aging population of many countries, the management of food and meals for the elderly has become a challenge. To ensure quality of life and happiness to the older generations, new solutions are to be developed. Introduction to some Best Practices from Stavanger

By Kai Victor Hansen, Associate Professor in Restaurant Management and Meal Science, University of Stavanger, and chef Magne Christensen, City of Stavanger.

19h00-21h30 Dinner at Ledaal Royal Manor

Hotel pick-up at 18h30
Dress code: Formal

Hosted by Mayor of Stavanger, for Délice Network and guests.

The manor house was built between 1799 and 1803 which served as the official residence of the King of Norway in Stavanger. Ledaal was bought by Stavanger Museum in 1936. The estate is today a royal residence, a museum and the representation building of Stavanger municipality.
Dinner will be prepared by Sven Erik Renaa, chef of The Superb Restaurant (1 Michelin Star)

TUE
24
SEP

8h30-10h30 Turning Smart

Ostehuset
Hotel pick-up at 8h00

In this restaurant located in an iconic building, breakfast will be shared with the owners of Ostehuset who have recently adapted the concept and menu of their restaurant to their philosophy and values. Chef and owners Tom Helge Sørensen & Hanne Norman Berentzen will be presenting their approach and leading a discussion with the Délice members about how institutions can support their restaurateurs in their SMART process.

11h00-13h30 Délice Chef Challenge

NORDIC EDGE

Nordic Edge Expo hall

All destinations are looking to attract business tourism and MICE. These large parties bring big businesses to hotels & convention centers but not always to the local food industry.
Offering a qualitative lunch service may be the only occasion to showcase your city identity to these business visitors who have very little time to experience the city.
This meal may strongly participate to the overall experience of these visitors.
How to bring your food culture to the convention centers and offer qualitative lunch service to large numbers in 45 minutes?

Volunteer chefs from 7 Délice Cities were invited to perform during the Nordic Edge and prepare qualitative, healthy and locally sourced meals to the participants of the exhibition.
Chef Tommy Ranti and Cathrine Selvaag, coaches of the Challenge, will present the results and conclusions of the collaborative work among chefs. All 7 concepts of the Délice Food court will be presented by the city & their chef, with the tasting of their dish. A real Délice Taste-Tour!

Guest Chefs:
Ibrahim Doga Citci - Gaziantep, TURKEY
Sergio Gil - Barcelona, SPAIN
Todd Sicolo - Tucson, USA
Christian Mandura - Torino, ITALY
Maris Jansons - Riga, LATVIA
Tomonori Matsushima - Kobe, JAPAN
Yves Mattagne - Brussels, BELGIUM

TUE 24 SEP

14h00-15h30 Sustainable food in the MICE market

NORDIC EDGE

Nordic Edge Expo Hall

Through the MICE Industry, destinations have the opportunity to showcase their city culture and their engagement in sustainability to potential visitors, investors and residents. This large and complex industry is shifting toward more sustainable businesses, responding to the demand of local authorities, event owners and participants. Improving the quality and sustainability of the food value chain presents a lot of challenges but also many opportunities; How to offer local, healthy, tasty food to large groups in little time? How to prevent food waste and increase profitability? How to open the business to small scale local food producers? How to use events as a catalyst for a local food revolution?
Through a keynote and panel debates experts from the industry will be discussing the challenges and solutions.

15h45-17h30 Workshop: Defining sustainable food actions

Nordic Edge Expo Hall

Following the lessons learned, how can local governments and DMO's proactively take action to better enable collaboration between the food producers, the chefs and the event organisers? What are the magic ingredients, tried and tested recipes, and award winning secrets to bring sustainability & quality to their business tourism sector.
The Délice Network cities will brainstorm and co-create the actions that destinations should take to accelerate the development of qualitative and sustainable food in events.

19h00-22h00 Nordic Edge Network Dinner

NORDIC EDGE

Stavanger Concert Hall / Dress Code: Formal
Hotel pick-up at 18h30

An exclusive dinner bringing together the members of Délice Network, the guest chefs and the partners involved in the Nordic Edge Expo.

WED 25 SEP

8h30-10h30 AGM

Måltidets Hus, Richard Johnsens gate 4, Ipark
Hotel pick-up at 8h00

Following the presentation of the moral & financial reports of the organization, the newly elected Excom will be taking function, presenting their vision for the development of Délice for the next three years. The Agenda and all the documentation regarding the General Assembly Meeting will be sent in advance, including the minutes of previous meeting and financial reports.

10h45-11h45 City Presentations

Måltidets Hus

- **New Member: Malmö, Sweden**

City representative Karin Tingstedt will present what makes Malmö a unique food city and how she is looking to engage in the network.

- **Candidate City: Portland, USA**

One of the top trendy foodie city of the USA is looking to join the Network. Their application will be presented to all members by representative Jeff Miller, followed by a vote.

12h00-13h15 Lunch

Måltidets Hus

Chef Charles Tjessem, Bocuse d'Or gold winner 2003 will prepare a buffet at the venue.

13h15-14h45 Preparing 2020

Måltidets Hus

- **13h15-14h00:"Building a Food Strategy" working group presentation**

Introduction to the network project by consultant Borghild Eldøen

- **14h00-14h45: Discussion with New Excom**

The newly elected Excom will animate a discussion on the main priorities for the network this upcoming year. Members are invited to raise their expectations in order to collectively build the Action Plan.

WED
25
SEP

15h00-16h45 Best Practices Session

Måltidets Hus

6 member cities will present some of the ongoing projects and initiatived developed in their city. The session will offer inspiration and new ideas to all members.

- **Cali, Colombia:** The Kitchen for all
- **Lausanne, Switzerland:** A Mayor in the Kitchen
- **Puebla, Mexico:** Puebla and sustainable gastronomy
- **Riga, Latvia:** From Nature to the Plate
- **Aarhus, Denmark:** How to showcase broad strengths powered by a Michelin award event?
- **Montreal, Canada:** Arrivage - The Start-Up facilitating local sourcing at MONTREAL A TABLE Festival

19h00-22h00 Farewell Dinner

Ryfylke kokken, Landahuset, Finnøy
Dress code: Casual (warm & comfortable)
Hotel pick-up at 17h30 to reach the Island

A boat will take the Délice Network delegates to the island of Finnoy for this final evening. The local restaurant, Ryfylke offers fantastic meals based on local and seasonal products.
Chef Frode Selvaag, is an official Chef for Sterling White Halibut from Hjelmeland and also known as judge in international cooking competitions.

KEY NOTE

Carrots and Sticks:
Trends, challenges and insights of event sustainability

The food sector is responsible for 26% of global carbon emissions, 85% of the water consumption in the tourism sector and over 30% of food produced is wasted. The food sector needs to rapidly transform, and the MICE industry provides a catalyst. In this dynamic and inspiring keynote, events sustainability pioneer and expert Guy Bigwood will be sharing key challenges, insights and best practices from 15 years of experience making food and beverage more regenerative, profitable and delicious in events around the world. Through a circular approach and case studies he will share top tips on how to improve positive social and environmental impacts, and how to catalyse a local food revolution through MICE Events.

Guy Bigwood
Managing Director - GDS-Index

Brought up in the restaurant business, Guy Bigwood choose a mission to transform the events industry towards sustainability. For the last 15 years, Guy has been a recognised global expert on creating sustainable events and destinations.
He is the Managing Director of the Global Destinations sustainability Index; a multi-stakeholder partnership to accelerate the development and performance of sustainable business tourism destinations.
He has organised and consulted on over 1000 events about sustainable development, Smart Cities and energy.
When not consulting, Guy is to be found in the mountains biking, growing organic vegetables at his home in Barcelona or working as a private chef.

PANEL MEMBERS

Katarina Torstensson
Sustainability Strategist - Göteborg & Co

Mrs.Thorstensson is an experienced sustainability strategist, leading and developing the sustainability work at Göteborg&Co. She's been Head of Sustainability and Senior Advisor of various meetings and events including the 2019 Association World Congress, Euroskills 2016 and more. She is President of the Swedish Network for Sustainable Tourism & Events and a frequent guest lecturer at the University of Gothenburg.

Per Morten Haarr
Director - Stavanger Conventions Bureau

Per Morten Haar has been involved in the MICE sector for Stavanger destination since 2009. As Director of the Convention Bureau since 2015, he is engaged in developing the destination as a strong and innovative host city for national and international conventions. Per Morten has been strongly involved in bringing sustainability to his activity, with the support of the local partners.

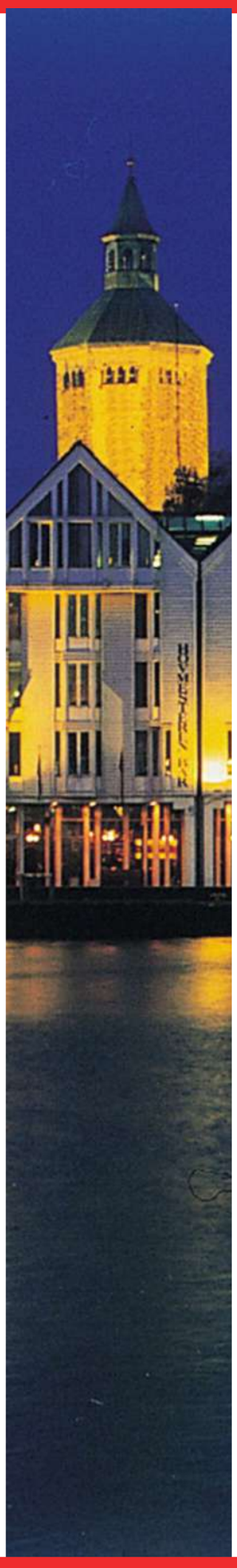
Tommy Ranti
Chef & Food Entrepreneur - Stavanger

Tommy has been a chef for nearly 20 years. He was a runner for Chef of the year Norway 2009 & Nordic chef of the year 2010. Today he manages 2 restaurants, is involved in various other businesses and caters for events around the world. Tommi will be working with the Délice chefs participating to the Chef Challenge to develop more sustainable working methods in the catering business.

Nacho Peres
Farmer - Founder of Can Gallina Project, Barcelona

Former computer engineer, Nacho decided 10 years ago to take over the family land and create a unique farming project around biodynamic agriculture. The Can Gallina project is unique in the region, showcasing the great effectiveness of this sustainable agriculture. Nacho works with many chefs of Barcelona, all attracted by the quality of his products.

CHEF CHALLENGE



All destinations agree on the need to bring more sustainability and quality into the food proposed in large business events. But how can chefs and caterers turn the theory into practice? How can they become the ambassadors of their destination by serving local, seasonal and tasty food to the business tourists?

7 chefs from Délice cities have agreed to take on the challenge and cook for the participants of the Nordic Edge during 3 days using local ingredients only. Meet the chefs!

Yves Mattagne
Brussels, Belgium

- Belgian waffel with goat's cheese cream, leek and truffle

- Belgian waffle with smoked salmon and eggs

Tomonori Matsushima
Kobe, Japan

Slow roasted pork with potato and mushroom, fermented soy sauce

Ibrahim Doga Citci
Gaziantep, Turkey

Chickpea stew with lentils, bulgur, tomato and parsley

Sergio Gil
Barcelona, Spain

Slow roasted pork neck with garlic

Christian Mandura
Torino, Italy

Italian musselsoup with tomatoes and garlic toast

Todd Sicolo
Tucson, USA

Steak steam bun with gochujang bbq sauc and kimchee

Maris Jansons
Riga, Latvia

- Pickled celery root with quinoa and salsa verde

- Lamb sausage with smoked potato mash and portobelllo mushrooms

PRACTICAL INFO

Participation fee

For Délice members

100€

For any accompanying person

500€

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

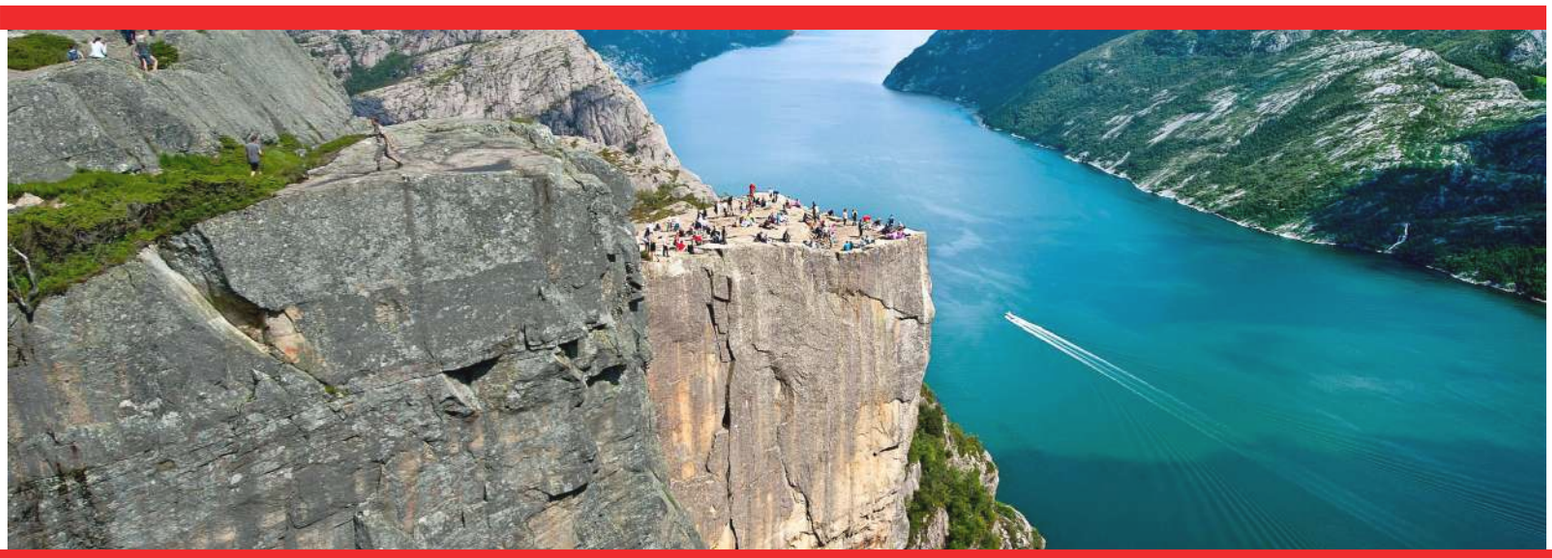
Transfer to/from the airport are not included in the participation fee.

Accommodation

Comfort hotel Square
Løkkeveien 41
4008 Stavanger
Website

995 NOK: including breakfast and VAT
Book by e-mail: co.square@choice.no
Booking N°. GR006196
Rate available until 6.09.2019

Airport Transfer options:
Shuttle Bus: 150 NOK (Stop: Clarion hotel Stavanger)
Taxi: 400 NOK



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SHARE YOUR EXPERIENCE ON SOCIAL NETWORKS

DÉLICE NETWORK
c/o ONLYLYON Tourisme et Congrès
Place Bellecour - BP 2254
69214 Lyon cedex 02 - France

www.delice-network.com

Camille Benoist
camille-benoist@delice-network.com
T: +33 (0)7 84 95 26 24

May Endresen
may.endresen@stavanger.kommune.no
T: +47 958 13 326

Délice Network AGM Stavanger 2019

Learning, Sharing & Connecting

With the support of:

the Stavanger region · Rogaland County Council · Greater Stavanger · Nordic Edge · Universitetet i Stavanger

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