

Summer Academy 2019
FOOD UNFOLDED

PROGRAM

MONDAY: THE HISTORICAL

08.15 – 09.00 **Morning Assembly: Welcome to Food Unfolded**

09.15 – 12.00 **Workshop 1 – Eating through generations w/ Kira Møller Hansen**

Few things bring up memories like a smell or a taste can. The smell of a salty roasted chicken brings you back to grandmother's kitchen and the taste of a sweet and sour apple takes you to your childhood garden. After a walk down memory lane, we will meet up in the kitchen and work with old and neglected cooking techniques that might offer us something we forgot.

12.00 – 13.00 **Lunch**

13.30 – 15.30 **The history of eating w/ Anne Elmer, The Reventlow museum**
Anne Elmer takes us on a tour around the exhibition at the Reventlow Museum where food also plays a big role in the current exhibitions. How do we understand the food that came before us and does it matter to our perception of present and future foods?

18.30 – 19.30 **Dinner**



TUESDAY: THE SOCIAL

- 08.15 – 09.00** **Morning Assembly: The Anthropology of Food w/ Katharina Fredslund Jacobsen**
- 09.15 – 12.00** **To be announced**
- 12.00 – 13.00** **Lunch**
- 13.15 – 14.15** **The principles of permaculture w/ Lou Langdon, Permaculture Denmark**
Lou Langdon is part of the board of Permaculture Denmark and is currently absorbed in a vivid permaculture project on Fejø. She will introduce us to the principles of permaculture that can be applied to both societal structure and agricultural practice.
- 14.30 – 16.00** **Setting up an ecovillage around food production w/ Bodil Kringel, Ecovillage Permatopia**
Bodil Kringel is part of establishing the farm at Ecovillage Permatopia where the practice is highly inspired by the permaculture principles. She will introduce us to the work they are doing on setting up a farm that is also a part of the everyday life in the ecovillage.
- 18.30 – 19.30** **Dinner**

WEDNESDAY: THE SENSUOUS

- 08.15 – 09.00** **Morning Assembly: Food and climate w/ Sidsel Ejrnæs**
- 09.15 – 12.00** **Sensuousness and taste w/ Maja Ejrnæs**
Maja Ejrnæs is a performer and an anthropologist specialized in sensory anthropology. She has great experience with experiments into the universe of sensuousness. She will guide us through a workshop on our senses and how they influence our meetings with food.
- 12.00 – 13.00** **Lunch**



13.15 – 18.00 **Workshop 2 – Putting words to taste w/ Francis Cardenau and Kira Møller Hansen**
When you want to cook an unforgettable meal, it is essential to pay attention to the characteristics of flavors, the balance and the taste. In this workshop, we continue where we left off, and work with the five ground tastes; sweet, salty, bitter, sour and umami – nothing less than fundamental knowledge.

18.30 – 19.30 **Dinner**

THURSDAY: THE POLITICAL

08.15 – 09.00 **Morning Assembly: Kids, cooking and food culture w/ Kira Møller Hansen**

09.15 – 12.00 **Food Sovereignty and small scale farming w/ Henrik Kuske, Frie Bønder – Levende Land**
Henrik Kuske Skou is a board member in the organization Frie Bønder – Levende Land (Free Farmers – Living Land), which is also part of the global food sovereignty organization La Via Campesina. Henrik will share his great knowledge on agricultural systems and in particular the benefits of small scale farming and food sovereignty.

12.00 – 13.00 **Lunch**

13.15 – 18.00 **Visit at Den Grønne Verden w/ Gert Lünekilde**
Gert is growing formidable vegetables on his organic farm Den Grønne Verden (The Green World) in Søllested, Lolland. They supply some of the best Danish chefs with high quality produce while experimenting with biodynamic practices. We will visit the farm and learn more about agricultural practice and growing vegetables in particular.

18.30 – 19.30 **Dinner**



FRIDAY: FOOD UNFOLDED

- 08.15 – 09.00** **Morning Assembly: Seaweed and foods of the future w/ Nikolaj Frost**
- 09.15 – 12.00** **Workshop 3 w/ Kira Møller Hansen**
During the week we have gathered knowledge on food and cooking, and we have practiced different kitchen techniques. In the final workshop, we put all this together, and cook our own tasty meal with homemade pickles and spices from the first and second workshop.
- 12.00 – 13.00** **Lunch**
- 13.15 – 18.00** **Fermentation and beer tasting at Krenkerup Brewery**
Before we wrap up we will visit Krenkerup Brewery, where we learn more about fermentation and take part in a tasting of the wonderful beer that is brewed there.
- 18.30 – 19.30** **Dinner**

