

WORKSHOP

FOOD AND MEALS IN THE COMMUNICATION OF COASTAL CULTURE AND HISTORY

PROGRAM TUESDAY 30 AND WEDNESDAY 31 OCTOBER 2012



FOTO: TJUVHOLMEN SJØMAGASIN

Dear participant,

First of all, we would like to thank you for your interest in the workshop held by New Nordic Food in Oslo 30 to 31 October. We look forward to seeing you!

During the two-day workshop we will explore different ways of applying food and meals in the communication of local and regional culture and history. The idea is to share experiences across the Nordic borders and learn from each other. We will involve you in different group work and use a variety of workshop methods.

Here are some of the questions that will be enlightened:

How can food make more people come to visit museums? Can a meal strengthen the stories told? Can food handicrafts be applied for better communication?

Two examples of best practises will be presented on day one, the first from “Vikingeskibsmuseet” in Roskilde, Denmark, the second from “Lindesnes fyrmuseum”, Norway. Both these museums use food and meals as a tool in their communication.

PREPARE

There will be time for shorter presentations from all of you. We ask you to prepare a short presentation of your museum/project or an example or two from your own practical experience (app. 10 minutes).

BRING

All participants are expected to bring one food or drink item that represents their region or the museum or organization they work for. It could be a special herring, bread, cheese etc. These items will be used at the beginning of the workshop.

PROGRAM TUESDAY 30 OCTOBER

- 12.00 pm: The workshop starts at Tjuvholmen Sjømagasin
Introduction and presentation of participants
- 12:40 pm: Lunch
- 13:40 pm: Communicating food culture, Harald Osa, Stiftelsen Norsk Matkultur
(The Foundation of Norwegian Food Culture)
- 2:00 pm: Best Case presentations
- 4:00 pm: Workshop
- 5:00 pm: Presentations all participants
- 6:00 pm: End of today's workshop
- 8:00 pm: Dinner at Restaurant Havsmak

PROGRAM WEDNESDAY 31 OCTOBER

- 9:00 am: Summary of yesterday and today's program
Introduction to New Nordic Food
- 9:30 am: Workshop
- 12:00 pm: Summary of workshop and evaluation
- 1:00 pm: Lunch

The entire workshop will be held in English and moderated by a process manager Unn Karin Olsen.

We hope that our two days together will be both challenging and rewarding and wish you a warm welcome to Oslo!

WHERE DO WE MEET?

Tjuvholmen is a new and modern part of Oslo reaching out into the Oslo fjord at the end of Aker Brygge. The best way to get there is to walk along the sea front at Aker Brygge (Stranden) and further on until you get to Tjuvholmen Allé no. 14. Tjuvholmen Sjømagasin is close to the newly opened Astrup Fearnley Museum of Modern Art. [Go to map](#)

From Tjuvholmen Sjømagasin there is a 12-14 minute walk to the train station at Nationaltheateret, where there are trains to the airport, subway (t-bane) and a number of busses.

RESTAURANT HAVSMAK

In the evening we will meet at Restaurant Havsmak, Henrik Ibsens gt 4., which is quite close to the station at Nationaltheateret. [Go to map](#)

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About New Nordic Food

New Nordic Food is a program under the Nordic Council of Ministers. The program aims to revitalize the Nordic food culture by promoting the use and diversity of Nordic regional ingredients and hence develop a new Nordic cuisine. New Nordic Food helps to create a common food culture that reflects the qualities of our region - purity, simplicity, security and ethics.

www.newnordicfood.org

