

Newsletter Autumn 2013

Network - New Nordic Food & Cuisine for Many

Meeting at the Nordic House of Culinary Art & Meal Science, Campus Grythyttan, Örebro University.
10 to 11 October, 2013

Now the Network *New Nordic Food & Cuisine for Many* is formed. It is a network for knowledge sharing and research. A first meeting was held at campus Grythyttan, Sweden, in October 10th to 11th, 2013. The meeting was built around the meals a “mingle meal”, an “experience dinner”, a “conscious meal” and a Swedish “mellanmål”.

Participants at the meeting were from 15 Nordic University Institutions. One purpose of the meeting was to build a network about knowledge sharing in higher education on the field of food and meals for many in the Nordic context. A working group with assignment to build the structure around the network was formed:

Name	University
Johansson Jesper Lecturer	School of Hospitality, Culinary Arts and Meal Science Örebro University Sweden Contact: jesper.johansson@oru.se
Kotro Eliisa Sr Lecturer	Dep. Tourism and Hospitality, Mikkeli Univ. of Applied Sciences P.O.Box 181, 50101 Mikkeli, Finland
Olsen Annemarie Lecturer	Institut for Fødevarevidenskab Sektion for Sensorik og Forbrugervidenskab Copenhagen University Denmark
Rajakangas-Tolsa Johanna Sr Lecturer	Haaga Campus, Hotel, Restaurant and Tourism Management Haaga Helia University of Applied Sciences Finland
Rav Malis Lecturer	Madkulturen Denmark

Another purpose was to discuss an idea for an application of a new joint Nordic Master Program. The idea of the master program *Nordic Meals for Many* is to create an innovative, combination of excellences with mobility for students and researchers. A consortium of four main collaborating Universities from Norway, Denmark, Finland and Sweden as coordinator was appointed. There was a positive atmosphere in the work shop when the participants discussed the development of a joint program.

Name	University
Inger M Jonsson Associate Professor Coordinator Inger.m.jonsson@oru.se	School of Hospitality, Culinary Art and Meal Science. Örebro University, Sweden
Kai Viktor Hansen Associate professor	The Norwegian School of Hotel Management, Stavanger University, Norway.
Enni Mertanen Principal Lecturer	School of Business and Services Management JAMK University of Applied Sciences
Bent Egberg Mikkelsen Professor	AAU-MENU, research centre for captive foodscape studies, Aalborg University.



Students and Chef Lecturer Karl-Magnus Edberg, preparing and serving the “Experience Dinner - Nordic Flavour”

The network meeting conference was a practical lesson and examination for students in the **Intermediated Course: Culinary Arts and Meal Science, Management and Development of Culinary and Hospitality Experiences.**



Participants in front of The Nordic House of Culinary Art & Meal Science, Campus Grythyttan, Orebro University



Workshop in The Gastronomic Theater



The lunch was inspired by the Consious Meal combining taste/flavor, nutrition, ecology & aesthetics



Recipe Barley Water 3¼L

1 dl korn/barley

1½ l water

- Boil the barley in the water for 20-30 minutes, sieve the water and let cool down.

2 l water

1-1½ dl suger

4 lemons, yellow skin and juice

- Boil the water with the sugar and the yellow lemon skin 3 - 5 minutes. Cool down and add the fresh lemon juice. Mix with the sieved barley water and serve cold.





There were many interesting conversations during the meals. Here the guests are talking with Sommelier lecturer Henrik Scander about Nordic food and beverage in combination. At the experience dinner we served beer and various non-alcoholic beverages, created by the students in collaboration with the Lecturers.



The dinner began with a lecture by Dr. Richard Tellström about Nordic flavors. During the lecture the first dish was served that consisted of marinated herring, beef tartar with horseradish and Karl-Johan mushrooms.



All Photos: Andreas Hyltén, www.fotografah.se

Thanks!

Inger M Jonsson and Jesper Johansson