



ALFRED NOBELS BJÖRKBORN

INVITATION

JUNE 18, 2021

SUSTAINABLE GASTRONOMY DAY

From Alfred Nobel House Björkborn, Karlskoga,
Sweden

Zoom Webinar

2pm-4pm (8am-10am New York, 8pm-10pm Beijing)





ALFRED NOBELS BJÖRKBORN

PROGRAM

Moderator: Pelle Agorelius, Hallbars Research Institute for Sustainability

Speakers:

2pm

Maria Larsson, Chair of Alfred Nobel Björkborn Foundation, Governor of Örebro Region

2:10pm

Welcome videos

UNESCO - Denise Bax, Director for Creative Cities Network, UCCN, 36 Cities of Gastronomy

CHINA - Ricky Xu, Publisher, Global Gourmet Magazine

FRANCE - Cyril Rouquet, Celebrity chef, TV Producer

NORWAY - Anders Oskal, Reindeer Herders Centre

RUSSIA - Stalic Khankishiev, Celebrity Chef, Author

SOUTH PACIFIC - Robert Oliver, Pacific Island Food Revolution

2:35 pm

Presentations by panel speakers

-Health & Sustainable Gastronomy

Professor Mai-Lis Hellenius, Karolinska Institute, Sweden

-Le Cordon Bleu, Leading Global Network of Culinary Arts and Hospitality Management Institutes

Charles Cointreau, Business Development Director

-The Sustainability Trend in Gastronomy

Jörg Zipprick, The Gastronomy Observer, La Liste

-Supply chain sustainability through the gastronomy cycle

Ivan Massonnat, Partner, PAI Partners, Owner biodynamic Domaine Belargus, Loire Valley, France

3:00pm

Round table with all speakers

Questions from the audience



SPEAKERS LINKS & INFORMATION

1 UNESCO Creative cities of Gastronomy

<https://en.unesco.org/creative-cities/home>

<https://en.unesco.org/creative-cities/content/reporting-monitoring>

<https://www.un.org/en/observances/sustainable-gastronomy-day>

2 CORDON BLEU

<https://www.cordonbleu.edu/home/en>



3 Mai Lis Hellenius, Heart Lung Foundation

<https://hallbars.org/Mai Lis Hellenius>

<https://www.hjart-lungfonden.se/om-oss/in-english/>



4 The Gastronomy Observer

<https://www.laliste.com/fr/>



5 Domaine Belargus

<https://www.belargus.com>

