

DETAILS & INFORMATIONS

Airports

One hour flights through Stockholm airports. Arlanda is the big airport, the other one is much smaller, and very convenient, in the city. There are many flights, nearly every hour in June. The flight follow the coast of the Baltic, very peaceful and beautiful views of wild nature, very little is built. Umea Airport is ten minutes from center of town. It is six hours by car or bus in Summer.

Hotels

All our hotels are five to ten minutes walking distance of the Umeå Folkets Hus (Congress Hall) where we have most events, in the center of town. Stora Hotelle Umea (1895), the most historical hotel, has been beautifully renovated with a ship theme. It shares a food court, with another big hotel, with breakfast and lunch restaurants. It tries to have the best breakfast in Sweden. The municipal library is there too. The whole center of town is a pedestrian area. Cars are only allowed for deliveries, there are taxis but buses are easy and everywhere. We recommend Hotels Stora, Elite Mimer, Aveny and U&Me.

Food & Climate in Umeå

The climate changes are more noticeable in the Arctic regions. Umeå has, as the largest city of the Swedish Arctic, worked with sustainability in different ways for a long time. One example is documented in the Gourmand and Hallbars awards winning book Climate and Food. The book began as a Municipality initiative reaching out to a network of restaurants with a question on how a change towards sustainability could be made. The result became a book illustrating how the restaurants became climate pioneers by reducing food waste, collaborating with local farmers, and ensuring greater energy-efficiency in their use of kitchen equipment. Thanks to the notification from the Gourmand and Hallbars the book is now translated to English.

The director of the association made a video presentation of the book at Les Cordeliers on December 3 2021 during the Hallbars Sustainability Conference. Food and Climate are the focus this year. The quality of the restaurants in Umea is high, including top level wine lists.

Local food & products

The Municipality and the region have a program to help local food producers. We are in contact with the local food associations, the producers and farmers. We will have an event for local Swedish products at RISE - Research Institute of Sweden, Umea

Indigenous Peoples

Umeå is situated in Sapmi, the borderless region that the Sámi people inhabits and which includes parts of Sweden, Norway, Finland and Russia. At Trapphie there is an Outdoor Museum and an excellent restaurant where it is possible to learn more about the sami culture and experience their way of living. Other Indigenous Peoples will be welcome, from Africa, America, and Asia. We will do the planning with our friends of the Indigenous Peoples Team at FAO in Rome, who participated in many of our events, as on December 3 at Les Cordeliers, Paris.

University of Umea, Food, Nutrition and Culinary Science

The University of Umea has a broad section in the field of food. We will have tours on June 2, 3 and 4. We will also have a show kitchen in the Kitchen Theater of the Culinary and Nutrition School on June 2 and 3, in the mornings, 9-12. Finally the University Restaurant is excellent, next to the beautiful Aula Nordica theater.

Umeå, with its two universities, Umeå University and Swedish University of Agricultural Sciences together with the Research Institute of Sweden, is a city that vibrates of knowledge seeking people.

Umeå University is the 5th largest university in Sweden with around 32 000 students. It was here Nobel Laureate Emmanuelle Charpentier made her ground breaking achievement that led to the discovery of the “DNA-scissor” Crisp-CAS9. The Department of Food, Nutrition and Culinary Sciences educates more than 1000 students for different professions in food, nutrition and culinary science each year. The department is hence a hotpot for the type of cross- and multidisciplinary collaborations necessary to solve future food and nutrition-related challenges when building a sustainable society. Umeå Institute of Design has been ranked as one of the world's best design educations by e.g. Business Week, iF and red dot. Students and teachers come from all over the world and make the School of Design an international and inspiring meeting place for creative people. Do not miss the student ´s degree show on display for Gourmand and Hallbars Awards on Sunday June 5.

The Swedish Agricultural University's organization in Umeå is ranked as the third best university in the world in the fields of Agriculture & Forestry, and number 27 in the field of Veterinary Medicine in the in the QS World University Rankings. It is at SLU that Sweden's strong research project Future Foods is represented. The Department of Northern Agricultural Sciences conducts feed research, among other things, and the Department of Forest Economics conducts research in the area of bioeconomy, where the aim is to reduce climate impact and reduce the use of non-renewable resources.

Coffee

Umeå has a world level coffee shop, Costas of Sweden, selling hundreds of different coffees under their own packaging. The owner, Costas Pliatsikas, is a roaster, barista and barista tools innovator who was born and raised up in Chania, Greece and lives in Umeå, Sweden for almost 20 years! He has been working in the coffee industry since the beginning of the 90's. Costas of Sweden is a central meeting place in Umeå. <https://costasofsweden.com/>

DAY-BY-DAY PROGRAM

JUNE 1

9:00 Folkets Hus - Registration - ALL DAY - Skolgatan 59
9:00 - 20:00 Umea City LIBRARY - Stadsbibliotek - Storgatan 46 - EVERY DAY
11:00 Library - Food Culture books exhibition - Official inauguration - Stadsbibliotek
11:00 - 16:00 Costas Coffee shop - EVERY DAY - Kungsgatan 46
16:00 - 17:45 Library exhibition - Authors & publishers meeting
18:00 MEETING POINT - Facit Bar, Emil Areng, Kungsgatan 63

JUNE 2

9:00 Folkets Hus - Registration. ALL DAY - Skolgatan 59
9:00 - 20:00 Umea City Library - Food Culture books exhibition - Stadsbiblotek - Storgatan 46
9:30 Folkets Hus - INAUGURATION - Umea Food Symposium - Mayor Janet Agren

ALL DAY program at Folkets Hus

9:45	Sustainability, Design & Food, Umea University, Professor Danielle Wilde
10:00	Food, Nutrition and Culinary Sciences, Umea University, Professors Carita Bengs, Bjorn Noren
10:15	Future Food, Swedish University of Agriculture Sciences SLU, Professor Pernilla Johnsson
10:30	Gourmand & Hallbars Awards - Edouard Cointreau, President
10:45	Sustainable Gastronomy Day - June 18, Karlskoga Alfred Nobel House, Pelle Agorelius, Hallbars co-founder & Curator of Exhibitions
11:00	Best Books of 25 years of Gourmand Awards
11:00	Sweden - Susanne Jonsson, SVT Umea, Go Kvall, Best Celebrity Chef Europe book 2011 (Norstedts)
11:10	Sweden - Emil Areng, Facit Bar, Umea, Salongs i Norrland, Best Cocktails book in the World 2016 (North Chapter)
11:20	Sweden - Sebastien Boudet, Den Franske Bagaren, Best Bread Book 2012 (Bonnier)
11:30	Sweden - Per-Erik Berglund, several Best in the World Photography Awards
11:40	Sweden - Leif Milling, Best Photography 2021, Catch & Cook book (Agrenhuset)
11:50	Sweden - Ulrica Soderlind, Religion & Diet in a Multireligious City, Food Book for Peace 2018
12:00	Sweden - Margareta Schildt-Landgren, New Nordic Kitchen, Best Scandinavian 2015 (Norstedts)
12:10	Sweden - Gunnar Swensson, Amarone, Best European Wine Book 2015
12:20	Sweden - Anneli Jonson , Taste of Sapmi, History & Local Best in The World Awards 2014 (Sapmi Slow Food)
12:30	Sweden - Viola Adamsson
12:40	Lunch Break
14:00	Best Books of 25 years of Gourmand Awards
14:00	Australia - Janice Sutton, Garlic Feast, Best Self Published Book in the world, 2018
14:10	USA - Marlena Spieler, Author of 70 cookbooks,Taste of Naples Best in the World 2019 (Rowman Littlefield)
14:20	Czech - Dominika Wittenberg Gašparová, Švédská kuchařka, Best Nordic Book 2018 (Smart Press)
14:30	El Salvador - Alicia Maher, Delicious El Salvador, Best First Cookbook 2014
14:40	Finland - Daniela Anderson, Tak fur Maten Mama, Best Nordic book 2021
14:50	France - Mireille Sanchez, Chicken A to Z, Poulet Voyageur, Best in all categories 2019 (BPI - Rizzoli)
15:00	Japan - Welcome to Hiyori Restaurant, Best inthe World 2019
15:10	Hungary - Peter Szeplaki, Boook Publishing, many Best in the World Awards
15:20	India - Nimi Sunil Kumar
15:30	Malaysia - Rosita Abdalah, Kulit Manis - Terengganu, Best Local Cookbook in the World 2010 (My Viscom)
15:40	Malaysia - Fifi Leong, Malay Kitchen, Tasty Asia, Best in Asian Cookbooks 2020 (Thermomix Malaysia)
15:50	Slovenia - Anita Sumer, Sourdough, Best Bread Book in the World 2019
16:00	Spain - Lluís Tolosa, Spanish Wine Books, many awards
16:10	UK - Keith Grainger , Wine Production & Quality, Best Wine Book for Professionals 2018 (Wiley Blackwell) Mandatory book at Umea University Oenology course
16:20	UAE Dubai - Flavel Monteiro, Best Specialized Cookbook Publisher
16:30	Canada - Robert Dees, many Best in the World Awards, (Robert Rose Books)
16:40	Sweden - Anki Berg, Tunnbrodet, Best Bread book 2020 (Tunnbrod Akademi)

17:00 Folkets Hus Welcome Party

UMEÅ FOOD SYMPOSIUM

JUNE 3

9:00 Folkets Hus - Registration - All Day - Skolgatan 59
9:30 VisitUmea presentation
Tourism options presentation
Umea Library, & Bookstores, Restaurants, Bars, Markets
Exotic foods shops in Umea, Leena Naqvi

10:20	Drinks round-tables & conferences
10:30	Non Alcoholic drinks trends: Blueberry Juice Blabar, with Pelle Agorelius, Richard Juhlin Non Alcoholic Wines with Bjornstjerne Antonson, Guillaume Roussy, Loire Valley Wines
10:50	Saumur Wines Masterclass, Guillaume Roussy, President of Saumur Wines Federation, Loire Valley, France
11:20	Burgundy: Les Tastevins, by Commandeur Pascal Durand, Chateau du Clos de Vougeot
11:20	China & Wine, the Challenge : Pascal Durand, Vineyards in China, with Runaway Cow Winery, Guillaume Roussy, Wine exports to China
11:40	The Changing Face of Wine Writing, Keith Grainger
12:00	Drinks Publishing in Sweden: Stefan Lindstrom & Christer Lindblom from Grenadine Publishers
12:10	Germany - DryAging, Christian Landig
12:20	South Africa - Heal, Melissa Delport
12:30	Lunch Break
13:30	Italy - Sara Vitali, La Carbonara Perfetta, Best Italian Cookbook 2020 (Cinque Sensi)
13:40	USA - Blueberry Cake, Sarah Dillard
13:50	Sweden - World Blueberry Day, August 1, Pelle Agorelius
14:00	How wine made Karl Marx a communist, by Jens Baumeister, from Germany
14:30	Wine and Psychiatry, Dr. Emmanuel Stip (Vin et Psychiatrie, Harmattan Editions)
15:00	You are what your grandparents ate, Judith Finlayson (Robert Rose Books)
15:30	Argentina - Tiki cocktails, Martin Tummino
15:40	France - La Sagesse du Vin, Enrico Bernardo
15:50	France - Les Petites Mains de l'Ombre, Marie-Lys Bibeyran
16:00	Hungary - Tokaj, What makes a wine region legendary?, Ripka Gergely
16:10	Peru - El Pisco en su Terruno, Lucero Villagarcia
16:20	Spain - The untold story of Rioja wine, Judith Saenz de Tejada
16:30	Spain - La Guia de Vinos de La Vanguardia, Lluís Tolosa
16:40	Sweden - Gin & Tonic, Hans Olov Oberg
16:50	Sweden - Njuta, Ulf Stromqvist
17:00	Sweden - Champagne Magnum Opus
17:20	Munskanskarna World largest Wine Club ? Gunnar Swansson
17:45	Awards Ceremony - Filmed live on Instagram
	1. Food Television Awards - Winners <div><div>• Fiji - Pacific Island Food Revolution</div><div>• Portugal - Chakall</div><div>• France - Cyril Rouquet</div><div>• Sweden - Susanne Jonsson</div><div>• Malaysia - Anis Nabilah</div><div>• USA - Pachinko, Apple TV+</div><div>• Peru - Pia Copello</div></div>
	2. Drink Books Awards Winners are announced at the event
	3. Fund Raising Winners <div><div>Indonesia - Dean Keddell</div><div>Namibia - Danene van der Westhuizen, Aru Game Lodges</div><div>Slovenia - Jozef Oseli</div></div>
	4 Special Awards winners <div><div>Cambodia - Culinary Art of Cambodia (Templation Angkor - Siem Reap)</div><div>Fnland - Lukas Hemnell</div><div>France - Art Sens (Balzac Editions)</div><div>Hungary - BOOOK</div><div>Ireland - Pdraig Kirwan</div><div>Slovenia - Jozef Oseli</div><div>Turkey - Ulas Teker kaya</div><div>UK David Smith, Tw-Eat</div></div>

19:00 Celebration Party

DAY-BY-DAY PROGRAM

JUNE 4

8:30 Registration - Folkets Hus - Storgatan 59

8:45	Food Culture & Publishing Trends 2022, Edouard Cointreau
9:50	Cambodia - Taste of Angkor, November 24-27, 2022
10:00	Panama & Gastronomy, Embassy of Panama in Sweden
10:10	Presentations, Gourmand Awards 2022
10:20	Argentina - Deborah Stofenmacher
10:30	Austria - Culinary World Cup, Philipp Stohner, Mike Pansi
10:40	Austria - Wiener Hofladen
10:50	Belgium - Food Photography on mobile phones, Jean-Pierre Gabriel
11:00	France - The Gastronomy Observer magazine, Editor in chief Jorg Zipprick (La Liste)
11:10	France - Virginie Legrand
11:20	Gabon - Gastronomie Gabonaise, Ornelie & Sarah Yenault
11:30	Indonesia - Dean Keddell, Bali
11:40	Israel - Pnina & Atalya Ein Mor, Tourism
11:50	Israel - Lior Maschiach
12:00	Japan - Masayuki Okuda
12:10	Japan - Mikako Sawada, Washoku
12:20	Japan - Takako Mizayawa
12:30	Malaysia - Dayana Wong, Street Food, Bulan Press
12:40	Namibia - Danene van den Westhuizen, Oru Game Lodges
12:50	Nigeria/Wales - Maggie Ogunbanwo, The Melting Pot
13:00	Peru - Pia Copello
13:10	Poland - Sweden Culinary Traditions, Magdalena Tomazeska-Bolalek (Hanami)
13:20	Qatar - Dr Walid Qoronfleh, Food & Autism (Springer Nature)
13:40	Seychelles - Seychelles video
13:50	Sweden - Mai-Lis Hellenius
14:00	Sweden - Sanna & Lina Elkott (Grenadine)
14:10	Switzerland - Edith Pouchard, Vorwerk
14:20	Turkey - Chef Ali
14:30	FAO - Indigenous Peoples Food Systems, Yon Fernandez de Larrinoa, Anne Brunel
15:00	Mihesuah Devon
15:10	Padraig Kirwan, Irish Choctaw Exchange
15:20	Reindeer Herders & Food, Anders Oskal
15:30	Susanne Jonsson SVT Sapmi
15:40	Sapmi Slow Food
15:50	Tuvalu first cookbook launch, video
16:00	Pacific Islands Food Revolution, video
16:30	Food Gourmand Awards 2022- Filmed live on Instagram

19:00 Celebration Party

UMEÅ FOOD SYMPOSIUM

JUNE 5

9:00 OPTION 1 Food Tourism until 2 pm
OPTION 2 - Umea University Design Exhibition, all day

9:00 Registration - Folkets Hus - Storgatan 50

9:30	Gastrodiplomacy Masterclass, Guillermo Gonzales Arica (Embajador Publicaciones)
10:00	Gourmand Awards Presentation in Swedish : Pelle Agorelius
10:30	Presentations, ten minutes each <ul style="list-style-type: none">• Elaine Asp• Mai - Lis Hellenius• Annette Jonsson, Heart & Lung Foundation of Sweden• Ulrica Soderlind• Sanna & Lina Elkott• Sebastien Boudet• Ulf Stromqvist• Maria Gylfe• Athina Strataki
12:00	Lunch break
13:00	Presentations - Ten minutes each <ul style="list-style-type: none">• Anna Granlund• Emil Areng• Hans Olov Oberg• Gunnar Swenson• Sapmi Slow Food• Pernilla Johnsson SLU• Viola Adamsson• Pernilla Christensen, Deputy dean for the Faculty of Forest Sciences
14:00	Fika in Sweden, Stina Almroth
14:30	Champagne Master Class with Richard Juhlin
15:30	Japanese Tea Ceremony, Kakegawa Yasuharu
16:30	See you next year - Thank You: Umea Food Symposium 2023



Photo simulation of Chakall at Umea theater on June 3