

UMEÅ FOOD SYMPOSIUM

25-28 May 2023

FOOD CULTURES OF THE WORLD



GOURMAND International

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**FOOD
CULTURES
OF THE
WORLD**

UMEÅ FOOD SYMPOSIUM

25-28 May **2023**

SIXTY-FOUR COUNTRIES MEET IN UMEÅ, THE WORLD FOOD CAPITAL FOR A WEEK

Food culture stars expected at Umeå Food Symposium will come on May 25-28, 2023 from 64 countries. Ninety days before the event, more than half of the registered guests come from outside Europe.

AFRICA

Algeria - Ethiopia - Kenya - Morocco - Senegal - South Africa

AMERICA

Argentina - Bermuda - Bolivia - Brazil - Canada - Chile - Colombia - El Salvador - Guatemala - Honduras - Mexico - Panama - Peru - Uruguay - USA - Venezuela

ASIA

Azerbaijan - Brunei - Cambodia - China - India - Indonesia - Japan - Lebanon - Malaysia - Philippines - Saudi Arabia - Singapore - Thailand

EUROPE

Austria - Belgium - Bulgaria - Czech - Denmark - Faroe Islands - Finland - France - Germany - Greece - Hungary - Iceland - Ireland - Italy - Norway - Poland - Portugal - Slovakia - Slovenia - Spain - Sweden - Switzerland - Turkiye - United Kingdom

OCEANIA

Australia - Fiji - French Polynesia - New Zealand

List as of February 23rd, 90 days before the event. There will be more guest countries.

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THE GOURMAND INTERNATIONAL NETWORK

The Gourmand World Cookbook Awards were founded in 1995 by Edouard Cointreau. Every year, they honour the best food and wine culture books, printed or digital, as well as food television. The competition is free, and open to all languages. Every year, Gourmand organizes a world symposium in a very special location for gastronomy. The Awards Ceremony is always an opportunity to meet every important person in the sector: hundreds of publishers, authors, chefs and journalists take part in these events. For this second Umeå Food Symposium, 400 international leaders from over 50 countries to Umeå are expected. Nordic and Swedish professionals will also be part of the welcomed guests.

A PERFECT CITY FOR A WORLD SYMPOSIUM

Umeå, a beautiful harbor on the Baltic Sea, is a young, creative and progressive city. It's the largest municipality in northern Sweden and – let's just say it – a pretty awesome place to live. In the past 15 years, Umeå has gone through a restaurant-renaissance. The gastronomy scene offers everything from fine dining to cozy neighborhood hangouts, creative cocktail bars and authentic microbreweries. Most restaurant's focus on sustainable, modern and local cuisine, with inspiration from the 123 nationalities represented in the city.



Umeå Skyline - Photo: Fredrik Larsson / Visit Umeå



**UMEÅ FOOD
SYMPOSIUM**

25-28 May **2023**



DAY-BY-DAY PROGRAM



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UMEÅ FOOD SYMPOSIUM 2023

Main Topic: Sustainable Food Cultures

Guests of Honor: La Francophonie (French Speaking Countries)

WEDNESDAY MAY 24 - 12.00 - Inauguration

- Food & drinks culture books exhibition at Municipal Library
- Food & drinks culture posters exhibition at Folkets Hus
- Welcome evening party



THURSDAY MAY 25 - Food Research Day

- Presentations all day in English
- Gourmand Awards ceremony for Food Research
- La Francophonie Day - Presentations all day in French
- Gourmand Awards for La Francophonie



FRIDAY, MAY 26 - Gastrodiplomacy Day

- Presentations all day in English
- Gourmand Awards ceremony
- Gastrodiplomacy, Drinks Culture, Fund Raising Books

SATURDAY, MAY 27 - Food Culture Day

- Presentations in English
- Gourmand Awards ceremony for Food Culture
- Husmansbord party - Swedish regional food tasting



SUNDAY, MAY 28 - Food Culture Day at Arctic Food Lab

- Presentations in English

WEDNESDAY, MAY 24

12.00 - Inauguration at Umeå Municipal Library

With books from five continents and the most important publishers, authors, agents, photographers, TV producers, graphic designers, tourism offices and specialized media, the book exhibition at the Municipal Library helps professionals to network, trade foreign rights and launch new projects with colleagues from as many countries as possible. It is also the opportunity to discover more about the fantastic food culture production of the year.



TALKS & SHOWS

After the first Umeå Food Symposium, many professionals agreed that the Umeå Folkets Hus is an ideal venue for an international congress. The quality of its technical team, the comfort of the big theater, the Äpplet restaurant with its fantastic F&B professionals, the huge screen for book presentations... all the ingredients are there for networking and discovering authors, chefs and publishers. The entire facility is certified Swan-ecolabelled, including the restaurants.



Nimi Sunil Kumar from Kerala, India, presenting her last book at Umeå Food Symposium 2022

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THURSDAY, MAY 25

FOOD RESEARCH MORNING WITH UMEÅ UNIVERSITIES

Umeå Folkets Hus / Congress Hall

- 09.30 - Umeå University - Danielle Wilde - Sustainable Food
- 09.40 - Umeå University - Armando Perez-Cueto - Plant Based Food
- 09.50 - Australia - Food in a planetary Emergency
- 10.00 - Cooking school meals in Umeå
- 10.10 - Umeå Restaurant Association
- 10.20 - Umeå SLU - Swedish University of Agricultural Sciences
- 10.30 - USA - Barbara Weller - Age Beautifully Cookbook
- 10.40 - South Africa - Heart Foundation - Afzal Dhansay - Pharma Dynamics
- 10.50 - Arctic Food Innovation Hub - Annakarin Karlsson - RISE
- 11.00 - Finland - Sami Food Culture
- 11.10 - Norway - World Reindeer Herders - From Sapmi to Harvard
- 11.20 - Umeå University Arctic Research Center
- 11.30 - Germany - Ramona Sterflinger - Cookprint

- Lunch Break -



FRANCOPHONIE / FRENCH-SPEAKING EVENING

- 14.00 - La Francophonie en Suède - Ambassadeurs à Stockholm
- 14.10 - La Francophonie à Umeå - Michel Gautier, Consul Honoraire de France
- 14.20 - Mission Française du patrimoine et les cultures alimentaires - Pierre Sanner
- 14.30 - Maroc - Fatéma Hal - Discours amoureux des épices
- 14.40 - Gabon - Sarah & Ornélie Yénault - Gastronomie Gabonaise
- 14.50 - Portugal / France - Tiago Martins - L'Histoire du Portugal dans votre assiette
- 15.00 - USA - Aleksandra Crapanzano - The Surprising Simplicity of French Cakes
- 15.10 - Chine - JiaJia Pan, Sommelier
- 15.20 - France - Mireille Sanchez - Méditerranée (La Martinière)
- 15.30 - Sénégal - Alpha Amadou Sy - Le Ceebu Jen, patrimoine UNESCO
- 15.40 - Japon - Hirotake Ooka - La Grande Colline
- 15.50 - France - Thierry Denjean - Hallbars Sustainability Awards
- 16.00 - France - David Michon - 24 heures de la vie d'un restaurant (PUF)
- 16.10 - France - Éditions Dunod - Food & Drinks Culture Publisher
- 16.20 - Chine - Cercle Francophone - Michel Humbert
- 16.30 - Algérie - Yasmina Sellam - Mémoire Culinaire de l'Algérie

- Break -

GOURMAND AWARDS CEREMONY - FRANCOPHONIE

17.00 at Umeå Folkets Hus / Congress Hall





FRIDAY, MAY 26

GASTRO-DIPLOMACY MORNING - Umeå Folkets Hus / Congress Hall

- 09.30 - Helene Hellmark Knutsson - County Governor of Västerbotten
- 09.40 - Umeå Presentation - Umeå City Mayors
- 09.50 - Slovenia - Janez Bogataj - Food, the oldest diplomacy tool
- 10.00 - Peru - Guillermo Gonzales Arica - Manual of Gastro Diplomacy
- 10.10 - Poland - Hanami Publishers for Embassies
- 10.20 - Sweden - Ulrica Soderlind - Nobel Banquets
- 10.30 - India - Joanne Kane-Potaka - Millet - UN Year of Millet 2023
- 10.40 - China - Chef Xu Long - China Food Cultures
- 10.50 - Cambodia - Khmer Food Culture
- 11.00 - Saudi Arabia - Mayada Badr - Saudi Feast
- 11.10 - Turkiye - Gaziantep - Unesco City of Gastronomy
- 11.20 - Panama - Gabriel Grimaldo - Fusi3n Tropical
- 11.30 - Ethiopia - Elizabeth Taylor - Children book Publisher
- 11.40 - France - J3rg Zipprick - La Liste / Gastronomy Observer
- 11.50 - Japan - Risa Furukawa - Hiyori Restaurant
- 12.00 - Singapore - Find me a Singaporean - Melisa Teo



- Lunch Break -

DRINKS CULTURE EVENING - Umeå Folkets Hus / Congress Hall

- 14.00 - Drinks Culture Trends by Edouard Cointreau & Gunnar Swensson
- 14.10 - Sweden - Richard Juhlin - Champagne Masterclass
- 14.30 - France - Chateaufneuf du Pape Masterclass - Michel Blanc, Georges Truc
- 15.00 - Sweden - No-alcohol drinks trend - Pelle Agorelius, Richard Juhlin
- 15.10 - China - Pierre Ly & Cynthia Howson - China Wines Aventures
- 15.20 - Italy - Michele Longo - Barolo
- 15.30 - Sweden - Andreas Sundgren - Brännland Cider
- 15.40 - Peru - Pisco Culture Masterclass
- 16.00 - China - Ritz Carlton Sommelier - Tural Hasanov - Distilled
- 16.10 - Sweden - Grenadine Bokf3rlag
- 16.20 - Spain - Javier Campo - The art of wine pairing
- 16.30 - Indonesia - Jamu Lifestyle - Lans Brahmantyo
- 16.40 - Panama - Coffee - Panama Embassy in Sweden

- Break -

GOURMAND AWARDS CEREMONY

- 17.00 - Categories: Drinks, Special Awards, Charity Books, Gastrodiplomacy, TV



SATURDAY, MAY 27



FOOD CULTURE MORNING - Umeå Folkets Hus / Congress Hall

- 09.30 - Keynote Speech - Edouard Cointreau - International Cookbook Trends
- 09.40 - Spain - David Figueras - Planeta Publishers
- 09.50 - USA - Modernist Cuisine - Stephanie Swane - Publisher
- 10.00 - Canada - Bob Dees - Robert Rose Publishers
- 10.10 - Czech - Smart Press Publishers
- 10.20 - Denmark - DreamLitt Publishers
- 10.30 - China - Artron - Printer
- 10.40 - Mexico - Verónica Rico Mar - Larousse Mexico
- 10.50 - Switzerland - Ramon Cadusch / Gordan Angerhoefer - Make food soft



INDIGENOUS FOOD CULTURES

- 11.00 - FAO - Anne Brunel - Indigenous Peoples Unit
- 11.10 - Sapmi - Anders Oskal - World Reindeer Herders
- 11.20 - Haudenosaunee (Iroquois) - Hannah Neufeld & Adrienne Xavier
Canada Research Chair - Indigenous Health, Wellbeing & Food Environments
- 11.30 - Mapuche - Mauro Ceballos - Vin Divin
- 11.40 - Singapore - Khir Johari - Food of the Singapore Malays
- 11.50 - Seth Garfield - Guarana drink from Brazil indigenous
- 12.00 - Rota Blue Coffee - Kiyokazu Onishi
- 12.10 - Mexico - Aguacate, Deborah Holtz, Trilce Publishers, Hall of Fame
- 12.20 - Robert Oliver - Pacific Islands Food Revolution

- Lunch Break -



FOOD CULTURES EVENING

- 14.00 - South Africa - Chef Zola Nene
- 14.10 - Malaysia - Chef Annette Isaac
- 14.20 - Iceland - Jakob Jakobsson - Jomfrui
- 14.30 - Poland - Bartek Kiezun - Krakowski Makaroniarz
- 14.40 - Poland - Institute of Science - Tajik Melting Pot
- 14.50 - South Africa - Mogau Shosheone
- 15.00 - Canada - Niloufer Mavalvala
- 15.10 - Fiji - Chef Nalini Naidu Annapurna
- 15.20 - Singapore - Imelda Sasmito
- 15.30 - Thailand - Chef Sakullak Sourdough
- 15.40 - Culinaria Mexicana - Dulce Villaseñor
- 15.50 - India - Monish Gujral - Moti Mahal Restaurants
- 16.00 - Slovenia - Jozef Oseli
- 16.10 - Spain - Xabier Gutierrez - Tiburcio

GOURMAND AWARDS CEREMONY

- 17.00 - Categories: Food Culture

- Husmansbord Party - Swedish regional food tasting -





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The Boassu Arctic Indigenous Peoples' Innovation FoodLab is a part of the Arctic Council SDWG EALLU project, to communicate information about Arctic Food Resources, develop new innovations and train future food leaders.



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ARCTIC INDIGENOUS PEOPLES FOODLAB

THURSDAY, MAY 25

12.00 - Inauguration

Reindeer Herders welcome selected guests

12.15 - Arctic Food presentation for the guests

12.30 - Tasting lunch

14.00 - Umeå University Arctic Research Center welcome

15.00 - Reindeer Husbandry Springer Book presentation

16.00 - Reindeers and Eagles round table

17.00 - Show Kitchen: Arctic chefs meet chef Zola Nene from South Africa



FRIDAY, MAY 26

Morning : Meeting Umeå Sami

Detailed schedule to be determined by World Reindeer Herders

12.15 - World Reindeer Herders and Gastro Diplomacy lunch

Gastro Diplomacy audience arrives from Folkets Hus

12.30 - Eallu project presentation

12.40 - Arctic Food Lab presentation

12.50 - Tasting Lunch

15.00 - Arctic Chefs meet Chef Marco Quelca, Aymara from Bolivia

16.00 - Arctic Chefs meet Chef Marlina Spieler, author of 72 cookbooks

17.00 - Arctic Chefs meet Chef Nimi Sunil Kumar from India



SATURDAY, MAY 27

Cooking Shows

10:00 - Arctic Chefs meet David Martinez, SENA Schools, Colombia

11:00 - Arctic Chefs meet Darina Allen, Ballymalloe Cooking School; Ireland

12:00 - Indigenous Food Cultures Tasting Lunch

Sapmi - Anders Oskal - World Reindeer Herders

Haudenosaunee (Iroquois) - Hannah Neufeld & Adrienne Xavier

Mapuche - Mauro Ceballos - Vin Divin

14:00 - Arctic Chefs meet French Cooking School

15:00 - Arctic Chefs meet Chefs Jose Luis Escalante, Guatemala

16:00 - Arctic Chefs meet Guillermo Gonzales, Peru





ARCTIC INDIGENOUS PEOPLES FOODLAB

SUNDAY, MAY 28

- 10:00 - Welcome to Umea, my home town, Mathias Dahlgren
- 10:10 - Susanne Jonsson
- 10:20 - Lena Maria Nilsson - Co-director, Vaartoe Center for Sami Research
- 10:30 - Per Kollberg, Varmland
- 10:40 - Per Erik Berglund
- 10:50 - Maria Zihammou Asiatisk Mat
- 11:00 - Linley Chiiwona Karlton, SLU, Eating Insects
- 11:10 - Pelle Agorelius Arctic Food and Blabar
- 11:20 - Per Bengtsson PM Vanner
- 11:30 - TV Prostate Cancer Drive

- Lunch Break -

- 14:00 - Emil Areng
- 14:10 - Hans Olov Oberg, Cocktails Noir
- 14:20 - Bella Porcile, Vilda Drinkar
- 14:30 - Johan Magnusson, 30 Wine Cellars
- 14:40 - Lars Renbjer Rom Boken
- 14:50 - Sure Bjarnekind, Spritz
- 15:00 - Tea Masterclass Yaru Kakegawa





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FOOD CULTURES GUESTS

The guests: Sweden 9%, Rest of Europe 35%, Rest of the World 56%
Their languages: English 27%, Spanish 21%, Nordic 14%, French 12%, others 26%
122 authors, 45 professional chefs, 40 drinks professionals
Last updated 24-3-2023, Two months before the event



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AFRICA

ALGERIA

- Chef Yasmina Sellam, Dar Djeddi - Mémoire Culinaire de l'Algérie
Presentation: May 25, 16.30

ETHIOPIA

- Elizabeth Taylor - Childrens Books Publisher
Presentation: May 26, 11.30



GABON

- Julie Kassa Mapsi - Wake Up Africa
- Sarah & Ornelie Yesnault - Gastronomie Gabonaise
Presentation: May 25, 14.40

MOROCCO

- Embassy of Morocco in Sweden
- Fatema Hal - Discours amoureux des épices
Presentation: May 25, 14.30



SENEGAL

- Alpha Amadou Sy, Fatima Fall - Le Ceebu Jen
Presentation: May 25, 15.30
- Chef Ndieye Aissatou - Aistou Cuisine

SOUTH AFRICA

- Chef Zola Nene - Simply Seven Colours
Presentation : May 27, 14.00
- Afzal Dhansay, Nicole Jennings - Heart Foundation, PharmaDynamics
Presentation: May 25, 10.40
- Chef Mogau Sosheone
- Chef Herman Lensing - Home Cooking: Food that connects with your soul
- Jenny Handley - Restaurant Guide author
- Isabella Niehaus, Louis Jansen van Vauren - There's a Vegan on my Verandah
- Chef Monche Muller - Executive Chef - Oddo Vins et Domaines
- Leslie Van Der Merwe - Author - Venison Everyday





AMERICA

ARGENTINA

- Chef Estefi Colombo, Rapa Nui, Dulces
- Karla Lorenzo, Mate sommelier
- Florence Cointreau, Illustrator

BERMUDA

- Sadoya Peynado, author & photographer - Sex, you & food

BOLIVIA

- Chef Marco Quelca - Sabor Clandestino

BRAZIL

- Clesio Barbosa - Cafe do Minas
- Rosa Barbieri, Embrapa - Butia
- Gabriela Monteleone - Conversas Acerca do Vinho
- Nik Neves, Illustrator, FAO books



CANADA

- Hannah Tait Neufeld, Adrienne Xavier, Waterloo University
Presentation: May 27, 11:20 - Recipes and Reciprocity
- Robert Dees, Robert Rose Publishers
Presentation: May 27, 10:00
- Chef Niloufer Mavalvala, author, Parsi cooking
Presentation: May 27, 15.00



COLOMBIA

- Chef Mar C. Gomez, author, Arte y Cocina
- Carlos David Martinez, author, SENA Cooking School
- Elizabeth Pinzon, EPR de Medios, publisher

EL SALVADOR

- Alicia Maher - Delicious El Salvador

GUATEMALA

- José Luis Escalante - Chef





AMERICA

HONDURAS

- Guillermo Gonzales Arica, Embajador Publicaciones
Presentation: May 26, 10.00

MEXICO

- Verónica Rico, Larousse Mexico
Presentation: May 27, 10.40
- Deborah Holtz, Trilce Publishers
- Nacho Urquiza, photographer
- Claudio Poblete, Dulce Villaseñor - Culinaria Mexicana
Presentation: May 27, 15.40
- Pedro Escobar, Wine Books author
Presentation: May 28
- Ariel Vazquez, Wine author
- Chef Eduardo Palazuelos - Acapulco de mis sabores



PANAMA

- Ambassador Andres Gregorio Nunez, Dean of GRULAC
Presentation: May 26 16:40
- Chef Gabriel Grimaldo, author - Fusión Tropical
Presentation: May 26 11:20
- Chef Annie de Roux, author
- Julieta Ledezma, author



PERU

- Cesibell Sanchez Pacheco - Aprendiendo del olivo peruano
Presentation: May 26 15.50
- Rosario Olivas Weston, author - 11 reference food culture books
- Abdias Villoslada, author - Sabores
Presentation: May 26 15.50
- Lucero Villagarcia - Pisco sommelier & author
Presentation: May 26 15.50



URUGUAY

- Carlos Penadés, Diego Velazco, Aguaclara Publishers
- Sebastian Manito, author - Manual de Parrilla



AMERICA

USA

- Stephanie Swane, Modernist Cuisine
Presentation: May 27 09.50
- Barbara Weller, Anti-Ageing author
Presentation: May 25 10.30
- Marlena Spieler, author of 72 cookbooks
- Aleksandra Crapanzano, The Surprising Simplicity of French Cakes
Presentation: May 25 15.00
- Marina Karides - Sappho's Legacy - Convivial Economics on a Greek Isle
- Yur Park, author, The Korean
- Pierre Ly, Cynthia Howson - Adventures on the China Wine Trail
Presentation: May 26 15.10
- Mike Veseth, wine book author - Wine Wars
Presentation: May 26 15.00
- Seth Garfield, author - Guarana
Presentation: May 27 - 11.40



VENEZUELA

- Ximena Montilla, author, publisher Arepa
- Laura Strago, Illustrations
- Adriana & Veronica Gibbs, Editorial Punto Paladar, publisher, author



ASIA

AZERBAIJAN

- Tural Hasanov, author - Distilled, My Encyclopedia of Beverages
Presentation: May 26, - 16.00

BRUNEI

- Siti Kaprawi, author - Fruits & Flowers in Cooking

CAMBODIA

- Soveasna Sun, Embassy of Cambodia in Paris - Taste of Angkor
Presentation: May 26 - 10.50

CHINA

- Artron, Printer
Presentation: May 27 - 10.30
- Chinese Chefs delegation
Presentation: May 26 - 10.40
- Michel Humbert, author, Cercle Francophone de Yantai
Presentation: May 25 - 16.20
- Tural Hasanov, Mixologist, author
Presentation: May 26 - 16.00
- Pascal Durand, Winemaker, Runaway Cow Winery, Penglai, Yantai
- JiaJia Pan, Wine author & Sommelier
Presentation: May 26 - 14.50
- Rachel Ziyi Wang, Wine author - Wein Essen Unterkunft

INDIA

- Joanna Kane Potaka, author, Millet Movement
Presentation: May 26 - 10:30
- Chef Monish Gujral, author, MotiMahal restaurants
Presentation: May 27 - 16:00
- Kavita Khosa, author, Pure Earth

INDONESIA

- Kris Syamsudin - The Heart of The Spice Forest
- Lans Brahmantyo, Afterhours Publishing - Presentation: May 26 - 16:00





ASIA

JAPAN

- Chef Risa Furukawa - Welcome to Hiyori Restaurant
Presentation: May 26 11.50
- Hirotake Ooka, Winemaker - Domaine-La-Grande-Colline
Presentation: May 25 15.10
- Kiyokazu Onishi, author, Rota Blue Coffee
Presentation: May 27 - 11.50
- Yaru Kakegawa, Tea masterclass
Presentation: May 28



LEBANON

- Anissa Helou - Feast: Food of the Islamic World
Presentation: May 26 - 11.00
- Dr. Noha Baz, author - Goûts du Levant
- Nadim Choueiri, Chef Ramzi TV
Presentation: May 26 16.30

MALAYSIA

- Chef Annette Isaac - What to cook Laaa
Presentation: May 27 - 14.10



PHILIPPINES

- Embassy of Philippines in Paris

SAUDI ARABIA

- Mayada Badr - Saudi Feast
Presentation: May 26 - 11.00



SINGAPORE

- Khir Johari, author - The Food of the Singapore Malays
Presentation: May 27 - 11.30
- Imelda Sasmito, author - From Our Homes to Yours
Presentation: May 27 - 15.20
- Melisa Teo, photographer - Find me a Singaporean
Presentation: May 25 - 12.00

THAILAND

- Chef Sakullak Laisowanchat - Sourdough - Presentation: May 27 - 15.30



EUROPE

AUSTRIA

- Jörg Zipprick - La Liste & The Gastronomy Observer
Presentation: May 26, - 11.40

BELGIUM

- Mariana Hnyp, KU Leuven, Multifaiht
- Sonia Collin, UC Louvain, Beer author
Presentation: May 25 - 14.20
- Fredrik Van Tricht, Lotte De Snijder, Master of Cheese, authors

BULGARIA

- Ilian Iliev, photographer, author, publisher
Presentation with Katia Lontcheva, Bulgarian Wine Guide: May 26 - 16.10

CZECH

- Smart Press Publishers
Presentation: May 27 - 10.10

DENMARK

- Dream Litt Publishers, Jesper Rais, photographer
Presentation: May 27 - 10.20
- Sune Rasborg, author, Publisher
- Claes Bech Poulsen, photographer

FRANCE

- Embassy of France in Sweden - Presentation: May 25 - 14:00
- Pierre Sanner, MFPCA - Presentation: May 25 - 14:10
- Stephanie Iguna, Maeva Chanoux, La Food Factory, Lyon, publisher
- Agnes Giboreau, Institut Bocuse, researcher, author
- David Michon, author - Presentation: May 25 - 16:00
- Mireille Sanchez, author - Presentation: May 25 - 15:20
- Chef Philippe Mille, Les Crayères, L'Âme de la Champagne
- Michel Humbert, author, Cercle Francophone de Yantai
Presentation: May 25 - 16:20
- Michel Blanc, Georges Truc, Chateauneuf-du-Pape Wines,
Presentation: May 26 - 14:30
- Jean-Yves Bardin, Wine photographer, publisher, The Wine Archivist
Presentation: May 25 - 15:30
- Anne-Laure Descombin, Village International de la Gastronomie, Paris





EUROPE

GERMANY

- Jörg Zipprick - La Liste - Presentation: May 26, - 11.40
- Oliver Hicks-Schultz, De Poenk Design
- Chef Laurel Kratochvila, author - New European Baking
- Chef Manuela Mullerleile - Manuelas Backbuch
- Ramona Sterflinger, author, Cookprint - Presentation: May 25, - 11.30

GREECE

- Chef Vefa Alexiadou, author, publisher
- Chef Vangelis Driskas, Andreas Efstathiou, photographer, art director

GREENLAND

- Koks Restaurant
- Sune Rasborg, TV producer

ICELAND

- Chef Jakob Jakobsson, author - Presentation: May 27 - 14.20

IRELAND

- Chef Darina Allen, author, Ballymalloe Cooking School
- Nicola Crowley, author, Mezze
- Anna King & Martin Ruffley - Rekindling the fire
- The Buggans - Camping Soul Food

LATVIA

- Consul Peter Skold, Umea University

LEBANON

- Consul Peter Skold, Umea University

LITHUANIA

- Nida Degutiene, author

NORWAY

- Anders Oskal and World Reindeer Herders -Presentation: May 25 - 11.20





EUROPE

POLAND

- Magdalena Tomazewska Bolalek, author
Presentation: May 26 - 10.10
- Bartek Kiezun, author
- Andrzej Kotowski, author - The Tajik Melting Pot
Presentation: May 27 - 14.40



PORTUGAL

- Tiago Martins, author & Sandra Canivet da Costa, publisher
L'Histoire du Portugal dans mon Assiette - Presentation: May 25 - 15.00



SLOVAKIA

- Jamila Hlavkova, author - Cook Slovak
- Cognac Embassy, publisher



SLOVENIA

- Professor Janez Bogataj, reference author
Presentation: May 26 - 09.50
- Maria Jug Hartmann, Hart Publishing
- Chef Jozef Oseli, author, publisher - My dream came true
Presentation: May 27 - 16.10

SPAIN

- David Figueras, Planeta Gastro Publisher
Presentation: May 27 - 09.40
- Chef Xabier Gutierrez - Tiburcio, el tiburón cocinero
Presentation: May 26 - 11.40
- Luis Garcia Petit, author - El Montseny, parc natural i reserva de la biosfera
- Fina Comas, author - El llibre del bacallà
- Javier Campo Sommelier author - El arte del maridaje



EUROPE

SWEDEN

- Danielle Wilde, UMU
Presentation: May 25 - 09.30
- Armando Perez Cueto UMU
Presentation: May 25 - 09.40
- Umea School Meals
Presentation: May 25 - 10.00
- Umea Restaurant Association
Presentation: May 25 - 10.10
- Pernilla Johnsson, SLU
Presentation: May 25 - 10.20
- Annakarin Karlsson, RISE, Arctic Food Hub
Presentation: May 25 - 10.50
- Michel Gautier, Honorary French Consul Umea,
Presentation: May 25 - 14.00
- Umea University Arctic Research
Presentation: May 25 - 15.20
- Ulrica Soderlind, author UMU
Presentation: May 25 - 10.20
- Chef Per Bengtsson, PM & Vanner, author
- Per-Erik Berglund, photographer
- Per Kollberg, author
- Chef Maria Zihammou, author
- Gunnar Swensson, Wine author
Presentation: May 26 - 14.00
- Richard Juhlin, Champagne Masterclass, wine author
Presentation: May 26 - 14.10
- Pelle Agorelius, BLABAR Wild Blueberries drink
Presentation: May 26 - 15.00
- Stefan Lindstrom, Christer Lindlom, Grenadine Publishers
Presentation: May 26 - 15.10
- Andreas Sundgren, Brannland Ice Cider
Presentation: May 26 - 15.30
- Hans-Olov Oberg, author
- Johan Magnusson, wine author
- Bella Porcile, Spirits author
- Anna Granlund, author, publisher
- Lars Renbjør, Rum book author
- Sture Bjarnekind, Spritz book author





EUROPE

SWITZERLAND

- Chef Zizi Hattab, author, Restaurant KLE - Taste of Love
- Gordan Angerhoefer, Ramon Cardusch, authors - Make Food Soft

Presentation: May 25 - 10.40



TURKIYE

- Chef Aslihan Sabanci, author, publisher
- Chef Sinan Hamamsarilar, author, Restaurant 7 Mehmet
- Sakarya University - Sakarya Mutfagi
- Gaziantep - Gourmet Cuisine Gaziantep



UNITED KINGDOM

- Ellen MacArthur Foundation - The Big Food Redesign
- Ellen Blenkinsop, author - More than Yorkshire Puddings
- Chef Lerato Umah-Shaylor, author

Africana: More than 100 Recipes and Flavors Inspired by a Rich Continent

- Keith Grainger, Wine professor, author

Wine Faults and Flaws: A Practical Guide, Wine Production and Quality





OCEANIA

AUSTRALIA

- Dora Marinova, Diana Bogueva, Curtin University, authors

Food in a Planetary Emergency

Presentation: May 25 - 09.50

- Ruth Bardis, author & photographer - Simply More Greek



FIJI

- Chef Vittoria Pasca, author - Healthy eating with Pacific plants

- Chef Nalini Naidu, author

Annapurna: Gastronomic delights from my Fiji Indian childhood

Presentation: May 27 - 15.10



FRENCH POLYNESIA

- Guy & Vatiti Wallart, Publishers, Editions Mers Australes

Children Books Publisher



NEW ZEALAND

- Chef Robert Oliver, author, TV producer

Pacific Island Food Revolution

Presentation: May 27 - 12.00



**UMEÅ FOOD
SYMPOSIUM**

25-28 May **2023**



**PRACTICAL
INFORMATIONS**



GOURMAND
International



**visit
umeå!**

AIRPORTS

One hour flights through Stockholm airports. Arlanda is the big airport, and walking from international to domestic terminal is twenty five minutes.. There are many flights, nearly every hour. The flight follow the coast of the Baltic, with very peaceful and beautiful views of wild nature, as very little is built. Umeå Airport is ten minutes from center of town.

HOTELS IN UMEÅ

All our recommended 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. Elite Hotel Mimer is high quality, with a French chef. We strongly recommend Clarion Collection Uman as well as Comfort Hotel, closest to the Folkets Hus Congress Hall, and Stora Hotelle Umea (1895), the most historical hotel, beautifully renovated with a ship theme. It shares a food court, with another big hotel, with breakfast and lunch restaurants. The municipal library is there too. The whole center of town is a pedestrian area.

UNIVERSITY

The University of Umeå is a very important partner of the Umeå Food Symposium II in 2023. There are 30.000 students in this town of 150.000, which gives a youth atmosphere. The University is a beautiful campus seven minutes away by bus from the center of town. There are buses every five minutes. The University is world famous for its Design School, with a great Art Museum. They also are excellent in Forest studies and Research. Much food & nutrition research too.

FOOD & CLIMATE

There will be over 19 hours of daylight every day during our event in May 2023. Climate will still be cool, especially in the long evenings and very early mornings. The restaurants are a top example of the best food Sweden offers today, with much local product. Facit serves only local drinks made in Sweden. One unique star to be discovered is Umeå Ice Cider. There is one display shelf for each region of Sweden. Sami indigenous food is a wonderful surprise, worth the visit to Umeå for many international guests.





SAMI CULTURE

The Umeå Food Symposium is an opportunity to know better the fascinating Sami culture, with their own Museum and an excellent restaurant (Sami café Tráhppie). There is also a special area to see reindeers, moose and other arctic animals in a forest area. Other Indigenous Peoples will be part of the Symposium, from Africa, Latin America, and Asia.



LOCAL FOOD & PRODUCTS

The Municipality and the region have a program to help local food producers, and fantastic local delicatessen shops. The city's gastronomy has three world-known stars:

- Emil Åreng – The Enfant Terrible of Swedish gastronomy is one of the world's most respected and creative bartenders. After a year as creative director of Grand Hotel Stockholms Cadierbaren he has returned to Umeå to create the Facit Bar that works exclusively with Swedish spirits and ingredients.
- Mathias Dahlgren – The only Swede to ever win the Bocuse d'Or, Umeå born Mathias Dahlgren has also been awarded several stars in the Guide Michelin. From 2010 he served as an adjunct professor of Umeå University's gastronomy program, and has two restaurants at Grand Hotel Stockholm.
- Andreas Sundgren – As the cold climate won't allow grape farming, Andreas turned his attention to apples, and after a couple of years of trial and error created Brännlands Ice Cider. Ten years later Brännlands Ice Cider is considered the finest ice cider in the world, with some of the world's most exclusive restaurants on its client list.



COFFEE

Umeå has a world level coffee shop, selling hundreds of different coffees under their own packaging. Costas of Sweden is a central meeting place in Umeå.



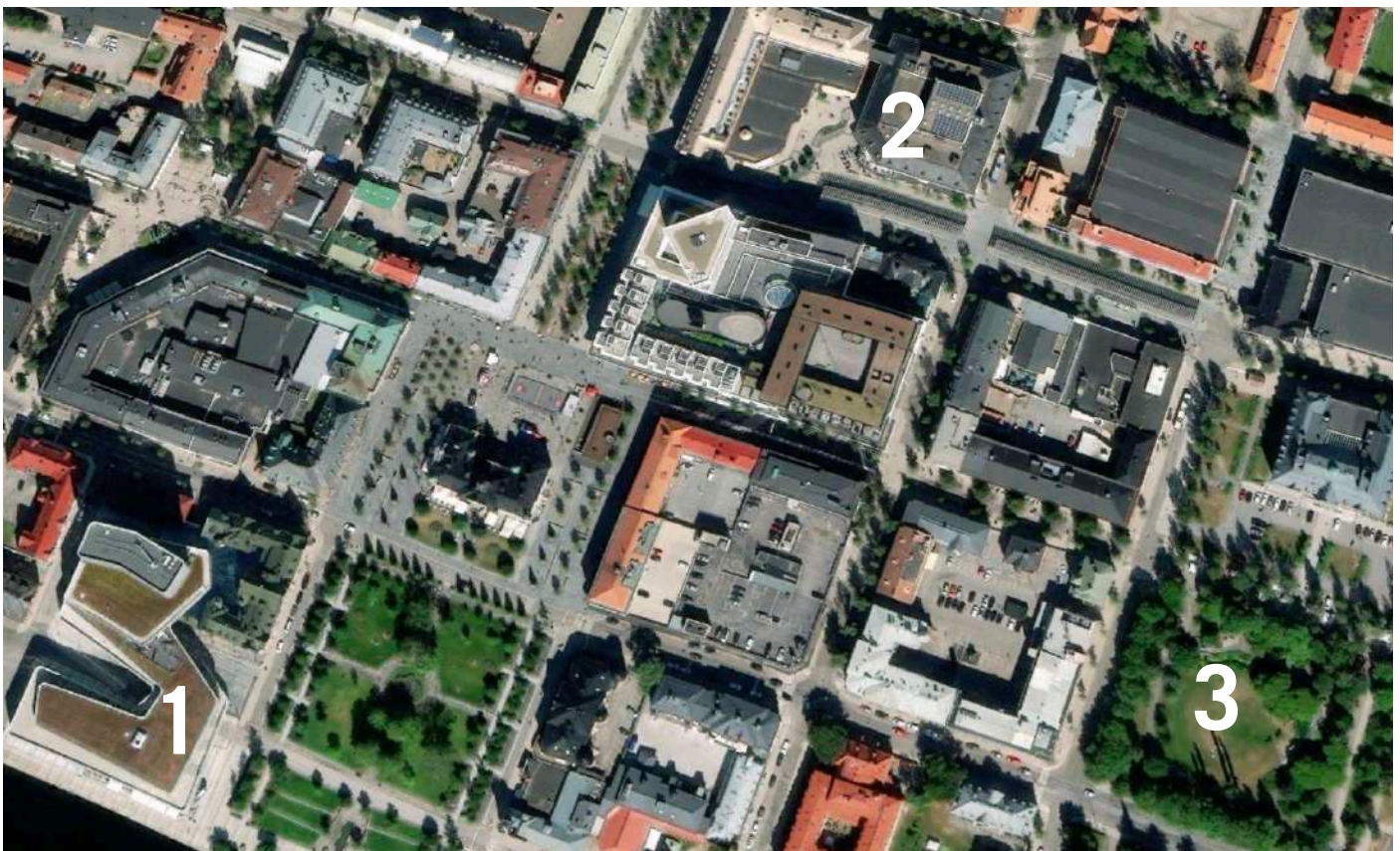
BREAD

Polarbröd is a visionary, family-owned Swedish company that has been baking the traditional breads of northern Sweden for more than 100 years. A must-try for any international foodie.

1 - UMEÅ MUNICIPAL LIBRARY - With books from five continents and the most important publishers, authors, agents, photographers, TV producers, graphic designers, tourism offices and specialized media, the book exhibition at the Municipal Library helps professionals to network, trade foreign rights and launch new projects with colleagues from as many countries as possible. It is also the opportunity to discover more about the fantastic food culture production of the year.

2 - UMEÅ FOLKETS HUS / CONGRESS CENTER - After the first Umeå Food Symposium, many professionals agreed that the Umeå Folkets Hus is an ideal venue for an international congress. The quality of its technical team, the confort of the big theater, the Äpplet restaurant with its fantastic F&B professionals, the huge screen for book presentations... all the ingredients are there for networking and discovering authors, chefs and publishers. The entire facility is certified Swan-ecolabelled, including the restaurants.

3 - ARCTIC FOOD LAB AT UMEÅ TWIN CITY PARK - The Boassu Arctic Indigenous Peoples' Innovation FoodLab is a part of the Arctic Council SDWG EALLU project, to communicate information about Arctic Food Resources, develop new innovations and train future food leaders.



The three major hotspots of the Umeå Food Symposium are all within 5 minutes walking

UMEÅ FOOD SYMPOSIUM 2023

GUEST 1 - NAME _____

COUNTRY _____

EMAIL _____

LATEST BOOK(S) _____

GUEST 2 _____

GUEST 3 _____

ADDITIONAL GUESTS _____

PRESENTATION _____

PROPOSAL _____

HOTEL _____

ARRIVING _____

DEPARTING _____

COMMENTS _____

Please send your registration form to edouardcointreau@vip.163.com

Thank you and see you at the Umeå Food Symposium!