

UMEÅ FOOD SYMPOSIUM

25-28 May 2023

FOOD CULTURES OF THE WORLD



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**FOOD
CULTURES
OF THE
WORLD**

UMEÅ FOOD SYMPOSIUM

25-28 May **2023**

SEVENTY ONE 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 71 countries. More than half of the registered guests come from outside Europe.

AFRICA

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

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 - Israel - Japan - Lebanon
Malaysia - Pakistan - Philippines - Saudi Arabia - Singapore - Thailand

EUROPE

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

OCEANIA

Australia - Fiji - French Polynesia - New Zealand

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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 - Opening Day

- 11.00 - Book exhibition at Municipal Library
- 18.00 - 20.00 - Welcome party by Star Mixologist Emil Åreng
Facit Bar - Kungsgatan 63

THURSDAY MAY 25 - Food Research Day

- 09.30 - Food Research Morning - Presentations in English
- 14.00 - Francophonie Evening - Presentations in French

FRIDAY, MAY 26 - Culinary Diplomacy Day

- 09.30 - Culinary Diplomacy Morning
- 14.00 - Drinks Cultures Evening
- 17.00 - Gourmand Awards Ceremony
Categories: Culinary Diplomacy, Drinks Culture, Charity Books

SATURDAY, MAY 27 - Food Cultures Day

- 09.00 - Food Cultures Morning
- 14.00 - Food Cultures Evening
- 17.00 - Gourmand Awards Food Culture Ceremony
- 19.00 - Husmansbord party - Swedish regional food tasting

SUNDAY, MAY 28 - Health & Local Food Day

- Prostate Cancer and Food campaign at Villa Scharinska
- Taste Umeå Festival at Umeå central square



WEDNESDAY, MAY 24

11.00 - 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

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 - Dora Marinova, Diana Bogueva - Food in a planetary Emergency
- 10.00 - Umeå - Anna Olofsson - Welcome to Umeå!
- 10.10 - Sweden - Marie Bäckman and Marlene Hedelin - School meals in Umeå
- 10.20 - Chef Anders Samuelsson - Gotthards - Umeå Restaurant Network
- 10.30 - Germany - Ramona Sterflinger - Cookprint
- 10.40 - South Africa - Heart Foundation - Afzal Dhansay - Pharma Dynamics
- 10.50 - Arctic Food Innovation Hub - Annakarin Karlsson - RISE
- 11.00 - Sapmi - Ellacarin Blind - Sami National Council
- 11.10 - Norway - World Reindeer Herders - From Sapmi to Harvard
- 11.20 - Greece - Marina Karides - Sappho's Legacy - State Univ. of New York Press
- 11.30 - USA - Marlena Spieler - Author of over 70 cookbooks around the world
- 11.40 - India - Nimi Sunil Kumar - Revealing Kerala through Food Culture
- 11.50 - Slovenia - Jozef Oseli - My dream became true

- Lunch Break -

LA FRANCOPHONIE À TABLE (5 continents, 16 countries - All presentations in French)

- 14.00 - La Francophonie en Suède
Son Excellence Etienne de Gonneville - Ambassadeur de France en Suède
- 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 - Algérie - Yasmina Sellam - Mémoire Culinaire de l'Algérie
- 14.40 - Gabon - Julie Kassa Mapsi - Wake Up Africa
- 14.50 - Portugal / France - Tiago Martins - L'Histoire du Portugal dans votre assiette
- 15.00 - France - Mireille Sanchez - Méditerranée - Éditions de La Martinière
- 15.10 - Japon - Hirotake Ooka - La Grande Colline
- 15.20 - Sénégal - Alpha Amadou Sy and Fatima Fall Niang - Le Cèbeu Jen
- 15.30 - Liban - Noha Baz - Goûts du Liban
- 15.40 - France - David Michon - 24 heures de la vie d'un restaurant - PUF
- 15.50 - Belgique - Sonia Collin - Université de Louvain - Traité de Brasserie
- 16.00 - Tunisie - Hamda Abdellaoui - Djerba, l'Île aux Saveurs
- 16.10 - Autriche - Jörg Zipprick - La Liste / Observatoire de la Gastronomie
- 16.20 - Gabon - Sarah & Ornélie Yénault - Gastronomie Gabonaise
- 16.30 - France - Jean-Yves Bardin - Fervel Edition
- 16.40 - Liban - Nadim Choueiri - Chef Ramzi à la découverte de Tripoli
- 16.50 - France - Anne-Laure Descombin - Village International de la Gastronomie



FRIDAY, MAY 26



CULINARY DIPLOMACY MORNING - Umeå Folkets Hus / Congress Hall

- 09.30 - Sweden - Helene Hellmark Knutsson - County Governor of Västerbotten
- 09.40 - Sweden - Kajsa Åberg - Culinary Tourism Strategy - Västerbotten Region
- 09.50 - Slovenia - Janez Bogataj - Food, the oldest diplomacy tool
- 10.00 - Peru - Guillermo Gonzales Arica - Manual of Gastro Diplomacy
- 10.10 - Poland - Magdalena Tomaszewska-Bolałek - Publishing for Embassies
- 10.20 - Sweden - Ulrica Soderlind - Nobel Banquets
- 10.30 - China - Chef Song Yue - China Food Cultures

- Fika Break -



- 11.00 - Bulgaria - Ilian Iliev - Bulgarian Food Culture for the World
- 11.10 - Turkiye - Gaziantep - Unesco City of Gastronomy
- 11.20 - Panama - Gabriel Grimaldo - Fusión Tropical
- 11.30 - Ethiopia - Elizabeth Taylor - Children book Publisher
- 11.40 - France - Jörg Zipprick - La Liste / Gastronomy Observer
- 11.50 - Middle East - Anissa Helou - Feast: Food of the Islamic World
- 12.00 - Uruguay - Manual del parrillero - Uruguay Embassy in Sweden
- 12.10 - Panama - Coffee - Panama Embassy in Sweden
- 12.20 - Indonesia - Indonesia Spice Up the World
- 12.30 - Belgium - Flavours that connect, Multifaith Recipes Book - Maryana Hnyp
- 12.40 - El Salvador - Alicia Maher - Delicious El Salvador
- 12.50 - Poland Academy of Science - Marcin Kotowski - The Tajik Melting Pot

- 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 - Chateauneuf du Pape Masterclass - Michel Blanc, Georges Truc
- 14.50 - UK - Keith Grainger - Society of Wine Educator
- 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 - Cesibell Sánchez - Peruvian Pisco & Olive Oil
- 15.50 - Spain - Javier Campo - The art of wine pairing
- 16.00 - Uruguay - Tannat - Uruguay Embassy in Sweden
- 16.10 - Peru - Hans Hilburg - Peruvian Cocktails
- 16.20 - Sweden - Gunnar Swensson - Amarone
- 16.30 - China - Overview of Wine in China - Pascal Durand
- 16.40 - Argentina - Karla Johan - Mate Sommelier
- 16.50 - USA - Mike Veseth - Wine Wars



GOURMAND AWARDS CEREMONY

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

SATURDAY, MAY 27

FOOD CULTURES MORNING - Umeå Folkets Hus / Congress Hall

- 09.00 - Keynote Speech - Edouard Cointreau - International Cookbook Trends
- 09.10 - Saudi Arabia - Seba Zarea - Saudi Feast
- 09.20 - Denmark & Netherlands - Koks - Claes Bech-Poulsen & Marco Louter
- 09.30 - Spain - David Figueras & Lydia Diaz - Planeta Publishers
- 09.40 - Sweden - Lotta Jorgensen - PM & Vänner
- 09.50 - Mexico - Deborah Holtz - Aguacate - Hall of Fame - Trilce Publishers
- 10.00 - Uruguay - Carlos Penadés - Aguaclara Publishing
- 10.10 - China - Ivan Lee - Artron - Printer
- 10.20 - Mexico - Verónica Rico Mar & Gerardo Guerrero - Larousse Mexico
- 10.30 - Sweden - Stefan Lindström - Grenadine Publishers
- 10.40 - Iceland - Dogg Hjaltalín - Salka Publishing
- 10.50 - Denmark - Maja Søndergaard Nilsson - DreamLitt APS Publishing

INDIGENOUS FOOD CULTURES

- 11.00 - FAO - Yon Fernández de Larrinoa - Head of 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 - Bolivia - Sabor Clandestino - Colectivo Gastronómico
- 12.20 - Ireland - Camping Soul Food - The Buggans Family
- 12.30 - South Africa - Chef Zola Nene - Simply Seven Colours

FOOD CULTURES EVENING

- 14.00 - Mexico - Eduardo Palazuelos - Acapulco de mis amores
- 14.10 - Malaysia - Chef Annette Isaac - What to cook Laa...
- 14.20 - Iceland - Jakob Jakobsson - Jomfruinn
- 14.30 - Poland - Bartek Kiezun - Krakowski Makaroniarz
- 14.40 - USA - Lynn Fleschuk, Kevin Reinillo - Anti-Aging Dishes from Around the World
- 14.50 - Switzerland - Ramon Cadusch / Gordan Angerhoefer - Make food soft
- 15.00 - Canada - Niloufer Mavalvala - The Art of Parsi Cooking
- 15.10 - Fiji - Chef Nalini Naidu - Annapurna
- 15.20 - Singapore - Imelda Sasmito - From Our Homes to Yours
- 15.30 - Thailand - Chef Sakullak - Nature of Sourdough
- 15.40 - Venezuela - Una arepa por la paz - Ximena Montilla
- 15.50 - India - Monish Gujral - Moti Mahal Restaurants
- 16.00 - Turkiye - Aslihan Koruyan Sabancı - Glutenfree & Sugarfree Gourmet Cuisine
- 16.10 - Mexico - Culinaria Mexicana - Claudio Poblete
- 16.20 - South Africa - Mogau Seshoene - Hosting with the Lazy Makoti
- 16.30 - Spain - Xabier Gutierrez - Tiburcio - Children Cookbook

GOURMAND AWARDS CEREMONY - 17.00 - Categories: Food Culture





SATURDAY, MAY 27

HUSMANSBORD EVENING PARTY AT RI.SE

RESEARCH INSTITUTE OF SWEDEN, STORGATAN 65

Husmansbord has been searching for Sweden's best regional food since 2009. Both traditional and innovative products have distinguished themselves over the years for their good taste and content.

Products are graded by a panel of experts from the food industry, ranging from chefs and food marketers to retailers, farmers and restaurateurs.

Each product is judged based upon how it best meets expectations, as well as how the link from the origin of the product translates into a cooked meal for the table. The panel of experts give constructive feedback on each product commenting on the freshness and taste as well as attributes of local and regional identity.

Anna-Karin Karlsson, project manager at RISE for food, innovation and sustainability in northern Sweden, comments:

- The future food system is an important issue both globally and locally. To achieve sustainability, new perspectives and collaboration across industry boundaries are needed.

The stars of last year's Husmansbord event in Umeå were meat products, including elk and red deer, and the famous Vasterbotten cheese. This year, the jury met at Alfred Nobel's home and museum in Karlskoga, Sweden, and selected artisanal cheeses, crusty bread and craft beers.

Husmansbord is a registered trademark from Svensk Landskapsmat, founded and run by Managing Director Pelle Agorelius. Pelle and his family live at Saxhytte Gård, a farm where the Agorelius family have lived and flourished since 1648 on all that land and nature can provide, including iron, forestry, hunting and fresh farm produce.

*HUSMANSBORD means "the house table"



PROSTATE CANCER AND NUTRITION DAY

Gourmand Awards, Mustaschkampen/Prostatacancerförbundet, Lilla Sällskapet, Bokförlaget Arena, Prostatacancerföreningen Betula and Umeå Municipality welcome you to a seminar:

How can food contribute to a better and longer life

based on: THE MAN'S BOOK - on food, health, lifestyle and prostate - nominated for the Gourmand World Cookbook Awards, category Charity Book of the Year, published by Bokförlaget Arena in collaboration with Mustaschkampen and Lilla Sällskapet.

*Sunday, May 28, 2023 at 10.30-12.30
Scharinska villan, Storgatan 65, UMEÅ
(4 blocks from Folkets Hus / Congress Hall).*

The seminar is free of charge. No registration required. Feel free to bring a friend.

10.00 - Introduction - How men and women have different eating habits

Torsten Tullberg, Mustache Campaign Leader, moderator of the day

10.05 - How varied food and lifestyles can contribute to a longer life

Christina Möller, Chairman of Lilla Sällskapet, member of the Royal Swedish Academy of Agriculture and Forestry and the Swedish Academy of Culinary Arts, former head of KF Provkök, phil. dr.h.c.

10.20 - The researcher's view on how diet, health and lifestyle can affect prostate cancer

Katarina Tomic, urologist, MD, PhD researcher in prostate cancer, Norrland University Hospital and Umeå University, author The Man's Book.

10.35 - What to eat to reduce the risk of cancer?

David Jonsson, Senior Lecturer at the Department of Nutrition and Food Science

10.50 - Motivating people to change their lifestyle

Lars Tomasson, Federal Strategist, Prostate Cancer Association.

11.05 - Round Table

How to switch to a healthy lifestyle? How to change your lifestyle? How to reduce sugar addiction and drop unhealthy habits? Is it possible to prevent prostate cancer?

With David Jonsson, Senior Lecturer at the Department of Nutrition and Food Science, Christina Möller, Chair of Lilla Sällskapet, Lars-Ola Henriksson, Chair of Prostataföreningen Betula, Umeå, Lars Tomasson, Federal Strategist, Prostate Cancer Association, and Katarina Tomic, researcher in prostate cancer and doctor in urology.

Contacts

Torsten Tullberg 0709-28 22 19 - Pelle Agorelius 070-6467577 - Anna-Karin Karlsson, 073-064 29 27

SMÅK PÅ UMEÅ - TASTE UMEÅ

Since 2014, in September, Umeå Smakfestival gathers all food lovers in the city, county and region around local products, great chefs, craft beers, great music and talks.

During the Umeå Food Symposium, and in parallel to the Gourmand Awards and the Arctic Indigenous Peoples Program, the Umeå Smakfestival's team puts up a big tent on the Rådhusorget square, in the heart of the city. On Sunday, May 28, a selection of Gourmand Awards authors and chefs will join the Smak på Umeå - Taste Umeå program and share their vision with the public.

For more information: forfoodies.se/en/smak-pa-umea



- Program - Sunday, May 28 -

- 11.00 - India - Nimi Sunil Kumar
- 11.15 - Colombia - Mar C. Gomez
- 11.30 - Peru - Guillermo Gonzales Arica
- 11.45 - Mexico - Pedro Escobar
- 12.00 - South Africa - Zola Nene
- 12.15 - Australia - Dora Marinova
- 12.30 - Sweden - Susanne Jonsson
- 12.45 - Sweden - Per Kolberg - Varmland
- 13.00 - Sweden - Maria Zihammou
- 13.15 - Sweden - Per Bengtson PM Vanner
- 13.30 - Sweden - Hannah Granlund, Hans Olov Oberg
- 13.45 - USA - Hannah Tait Neufeld
- 14.00 - Spain - Xabier Gutierrez
- 14.15 - Sweden - Pelle Agorelius
- 14.30 - Sweden - Torsten Tullberg





UMEÅ UNIVERSITY

DEPARTMENT OF FOOD, NUTRITION AND CULINARY SCIENCE

RESEARCH DAY 29/05

Sustainable Food Systems in the Arctic

LJUSGÅRDEN, LÄRARUTBILDNINGSHUSET

PROGRAM TIMES & SPEAKER DETAILS

09:00 - 09:10	Welcome - Dieter Müller, Deputy Vice-Chancellor, Umeå University
09:10 - 10:30	<p>Department of Food, Nutrition and Culinary Sciences</p> <p>Armando Perez-Cueto (09:10 - 09:35) "Research on Sustainable and Healthy Food Transitions for the 21st Century"</p> <p>Elisabeth Stoltz Sjöström (09:35 - 09:50) "InSyNC National doctoral program"</p> <p>Sarah Person (09:50 - 10:00) "Online dietetics in Arctic"</p> <p>Julia Carrillo (10:00 - 10:10) "The wild Arctic char – from lake to plate"</p> <p>Hilde Weiser (10:10 - 10:20) "Sensing Tomorrow: a curious taste for cultivated diversity in the Arctic"</p> <p>Jean-Paul Garin (10:20 - 10:30) "Health, Consumers and Plant-based Ferments: EU project"</p>
10:30 - 10:45	Coffee & networking break – Say hello to someone you have not met before!
10:45 - 12:05	<p>Research on Food in the Arctic / Actors in the Indigenous Food Landscape</p> <p>Anna-Karin Karlsson, Research Institutes of Sweden (RISE) (10:45 - 11:05) "The Food System in Northern Sweden – where are we now and where are we going from here"</p> <p>Anders Oskal, The Arctic International Organization for Reindeer Herders (11:05 - 11:25) "Sustainability, Climate Change and Arctic Youth"</p>

Discover the other speakers on the next page!





RESEARCH DAY 29/05

SUSTAINABLE FOOD SYSTEMS IN THE ARCTIC

Hannah Iait Neufeld, University of Waterloo, Canada (11:25 - 11:45)
"Exploring the Complexity of Urban Indigenous Food Environments within a Canadian Context"

Beno Juarez, Floating Bio-Lab | Amazon Rainforest (11:45 - 12:05)
"Journey to Regenerative Design"

12:05 - 13:00

Lunch

13:00 - 14:40

Guest Scientists

Agnes Giboreau, Institut Paul Bocuse Research Center (13:00 - 13:20)
"The role of the senses and food enjoyment in healthy and sustainable eating behaviors."

Cornelia Radeker, UMU, Dep. Architecture (13:20 - 13:40)
"Designing Cycles at 64°- Interior Landscapes and the Water-Energy-Food Nexus"

Maria Wennberg, UMU, Dep. Public Health & Clinical Medicine (13:40 - 14:00)
"The Northern Sweden Diet Database"

Lena Maria Nilsson, UMU, Arctic Centre (14:00 - 14:20)
"Do Swedish Sami and their traditional food count?"

Jonatan Leer, Ålborg Universitet, Denmark (14:20 - 14:40)
"Sustainability and Food Experience Design"

14:40 - 15:00

Coffee & networking break – Say hello to someone you have not met before!

15:00 - 15:20

Danielle Wilde, UMU, Umeå Institute for Design,
"Embodying Pathways Towards Flourishing Food Futures"

15:20 - 15:30

Closing remarks with **Carita Bengs**, UMU, Dep. Food Nutrition & Culinary Science

15:30 - 16:30

Drinks and get together! (Research restaurant – a taste of sustainability)

Sign-up: <https://forms.office.com/e/YmF1yhKfaZ>

Contact: armando.perez@umu.se





UMEÅ FOOD SYMPOSIUM

25-28 May 2023



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



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AFRICA

ALGERIA

- Yasmina Sellam, Dar Djeddi - Mémoire Culinaire de l'Algérie
Presentation: May 25, 14.30

ETHIOPIA

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

GABON

- Julie Kassa Mapsi - Wake Up Africa - Presentation May 25, 14.40
- Sarah & Ornelie Yénault - Gastronomie Gabonaise
Presentation: May 25, 16.20

MOROCCO

- Embassy of Morocco in Sweden
- Fatema Hal - Discours amoureux des épices

SENEGAL

- Alpha Amadou Sy, Fatima Fall - Le Ceebu Jen
Presentation: May 25, 15.20
- Chef Ndieye Aissatou - Aistou Cuisine

SOUTH AFRICA

- Chef Zola Nene - Simply Seven Colours
Presentation : May 27, 12.30
- Afzal Dhansay, Nicole Jennings - Heart Foundation, PharmaDynamics
Presentation: May 25, 10.40
- Chef Mogau Seshoene - Hosting with the Lazy Makoti
Presentation May 27, 16.20
- Chef Herman Lensing - Home Cooking: Food that connects with your soul
- Isabella Niehaus, Louis Jansen van Vuuren - There's a Vegan on my Verandah
- Chef Monche Muller - Executive Chef - Oddo Vins et Domaines
- Leslie Van Der Merwe - Author - Everyday Venison
- Jenny Handley - JHP Gourmet Guide -



AMERICA



ARGENTINA

- Chef Estefi Colombo, Rapa Nui, Dulces
- Karla Johan, Mate sommelier - Presentation May 26, 16:40
- Florence Cointreau, Illustrator

BERMUDA

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

BOLIVIA

- Chef Marco Quelca - Sabor Clandestino - Presentation May 27, 12:10

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
- 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

HONDURAS

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





AMERICA

MEXICO

- Verónica Rico & Gerardo Guerrero, Larousse Mexico
Presentation: May 27, 10.20
- Deborah Holtz, Trilce Publishers
Presentation: May 27, 09.50
- Nacho Urquiza, photographer
- Claudio Poblete, Dulce Villaseñor - Culinaria Mexicana
Presentation:
 - Pedro Escobar, Wine Books author
Presentation: May 28 - Smak på Umeå - Taste Umeå
 - Ariel Vazquez, Wine author
 - Chef Eduardo Palazuelos - Acapulco de mis sabores



PANAMA

- Ambassador Andres Gregorio Nunez, Dean of GRULAC
Presentation: May 26 12:10
- 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 ´
+ Bodegas y altares - Presentation: May 26 15.40
- Rosario Olivas Weston, author - 11 reference food culture books
- Abdías Villoslada, author - Sabores



URUGUAY

- Carlos Penadés, Diego Velazco, Aguaclara Publishers
Presentation: May 27, 10.00
- Sebastian Manito, author - Manual de Parrilla
Presentation: May 26, 12.00



AMERICA

USA

- Stephanie Swane, Modernist Cuisine
- Barbara Weller, Lynn Fleschuk, Kevin Reinillo
Anti-Aging Dishes from Around the World - Presentation: May 27 14.40
- Marlena Spieler, author of 72 cookbooks
Presentation: May 25, 11.30
- Aleksandra Crapanzano, The Surprising Simplicity of French Cakes
- Marina Karides - Sappho's Legacy - Convivial Economics on a Greek Isle
Presentation: May 25, 11.20
- 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 16.30
- Seth Garfield, author - Guarana
Presentation: May 27 - 11.50



VENEZUELA

- Ximena Montilla, author, publisher Una Arepa por la Paz
Presentation: May 27 - 15.40
- Laura Strago, Illustrations
- Adriana & Veronica Gibbs, Editorial Punto Paladar, publisher, author



ASIA

AZERBAIJAN

- Tural Hasanov, author - Distilled, My Encyclopedia of Beverages

BRUNEI

- Siti Kaprawi, author
Brunei Gastronomic Culture 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 - 10.10
- Chinese Chefs delegation
Presentation: May 26 - 10.40
- Michel Humbert, author, Cercle Francophone de Yantai
- Tural Hasanov, Mixologist, author
- Pascal Durand, Winemaker, Runaway Cow Winery, Penglai, Yantai
- JiaJia Pan, Wine author & Sommelier
- Yan Lin Song - Penglai / Yantai

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
- Nimi Sunil Kumar, chef & author - Kerala
Presentation: May 25 - 11.40

INDONESIA

- Kris Syamsudin - The Heart of The Spice Forest
- Metta Murdaya, Jamu Lifestyle





ASIA

JAPAN

- Chef Risa Furukawa - Welcome to Hiyori Restaurant
Presentation: May 27 16.30
- Hirotake Ooka, Winemaker - Domaine-La-Grande-Colline
Presentation: May 25 15.40
- Kiyokazu Onishi, author, Rota Blue Coffee
Presentation: May 27 - 12.00
- Yasu Kakegawa, Tea masterclass



LEBANON

- Anissa Helou - Feast: Food of the Islamic World
Presentation: May 26 - 11.50
- Dr. Noha Baz, author - Goûts du Levant
Presentation: May 25 - 15.30
- Nadim Choueiri, Chef Ramzi TV
Presentation: May 25 16.40

MALAYSIA

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



PHILIPPINES

- Embassy of Philippines in Paris

SAUDI ARABIA

- Seba Zarea - Culinary Arts Commission - Ministry of Culture
Presentation: May 27 - 09.10

SINGAPORE

- Khir Johari, author - The Food of the Singapore Malays
Presentation: May 27 - 11.40
- Imelda Sasmito, author - From Our Homes to Yours
Presentation: May 27 - 15.20
- Melisa Teo, photographer - Find me a Singaporean



THAILAND

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



EUROPE

AUSTRIA

- Jörg Zipprick - La Liste & The Gastronomy Observer
Presentations: May 25, 16.10 & May 26, 11.40

BELGIUM

- Mariana Hnyp, KU Leuven, Multifaiht
- Sonia Collin, UC Louvain, Beer author
Presentation: May 25 - 15.50
- Fredrik Van Tricht, Lotte De Snijder, Master of Cheese, authors

BULGARIA

- Ilian Iliev, photographer, author, publisher
Presentation May 26 - 11.00

CZECH

- Smart Press Publishers

DENMARK

- Maja Søndergaard Nilsson - DreamLitt APS Publishing
Presentation: May 27 - 10.50
- Sune Rasborg, author, Publisher
- Claes Bech Poulsen, photographer - Presentation: May 27 - 09.20

FRANCE

- Embassy of France in Sweden - Presentation: May 25 - 14:00
- Pierre Sanner, MFPCA - Presentation: May 25 - 14:20
- Stephanie Iguna, Maeva Chanoux, La Food Factory, Lyon, publisher
- Agnes Giboreau, Institut Bocuse, researcher, author
- David Michon, author - Presentation: May 25 - 15:40
- Mireille Sanchez, author - Presentation: May 25 - 15:00
- Chef Philippe Mille, Les Crayères, L'Âme de la Champagne
- Michel Humbert, author, Cercle Francophone de Yantai
- 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 - 16:30
- Anne-Laure Descombin, Village International de la Gastronomie, Paris
Presentation: May 25 - 16:50



EUROPE

GERMANY

- 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, - 10.30

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 - Presentation: May 27 - 12.20

LATVIA

- Consul Peter Skold, Umea University

LITHUANIA

- Alfas Ivanauskas - VMG Vilnius - Chef & Publisher
- Donatas Butkus - Embassy of Lithuania in Sweden

NETHERLANDS

- Marco Louter - Sprotin Publishing
Presentation: May 27 - 09.20

NORWAY

- Anders Oskal and World Reindeer Herders -Presentation: May 25 - 11.10





EUROPE

POLAND

- Magdalena Tomaszewska-Bolątek, author
Presentation: May 26 - 10.10
- Bartek Kiezun, author
Presentation: May 27 - 14.30
- Andrzej Kotowski, author - The Tajik Melting Pot



PORTUGAL

- Tiago Martins, author & Sandra Canivet da Costa, publisher
L'Histoire du Portugal dans mon Assiette - Presentation: May 25 - 14.50



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 25 - 11.50

SPAIN

- David Figueras & Lydia Diaz - Planeta Gastro
Presentation: May 27 - 09.30
- Chef Xabier Gutierrez - Tiburcio, el tiburón cocinero
Presentation: May 27 - 16.40
- 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
Presentation: May 26 - 15.50



EUROPE

SWEDEN

- Danielle Wilde, UMU
Presentation: May 25 - 09.30
- Armando Perez Cueto UMU
Presentation: May 25 - 09.40
- Marie Bäckman and Marlene Hedelin - School meals in Umeå
Presentation: May 25 - 10.10
- Chef Anders Samuelsson - Gotthards - Umeå Restaurant Network
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 - 11.20
- Ulrica Soderlind, author UMU
Presentation: May 25 - 10.20
- Chef Per Bengtsson, Lotta Jorgensen - PM & Vänner
Presentation: May 27 - 09.50
- 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 27 - 10.40
- 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 Renbjer, 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 27 - 14.50



TURKIYE

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

Presentation: May 26 - 11.10



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
INFORMATION**



GOURMAND
International



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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.





YOUR DINING EXPERIENCE IS IMPORTANT

We are asking the guests of the Umeå Food Symposium to give their feedback on the local Restaurants. Please note that restaurants need a reservation.

This year, we will have more than double the number of professional guests, from seventy countries. There will be over 50 chefs with their own restaurant, the best in their countries. A few run several restaurants, and are international. One restaurateur coming to Umeå runs over one hundred restaurants worldwide.

The guests are asked to send their comments to established rating systems, such as Tripadvisor or Ctrip. As can be seen on the Umeå best 30 list of Tripadvisor for instance, Umeå can be a gastronomy paradise.

Jörg Zipprick, co-founder and editor in chief of LaListe is coming back to Umeå, with a presentation on May 26 at 11:40 to explain their system, including over 30.000 restaurants worldwide. Here are some of the Umeå restaurants already included in LaListe. Last inclusion: Laure's Fika - Rådhusespålanaden 17B.

From the program:
 May 24 - 11:00 - Stadsbibliotek Cookbook exhibition inauguration
 May 24 - 18:00 - Facit Bar Welcome party by Emil Åreng
 May 25 - 10:20 - Folkets Hus Anders Samuelsson - Gotthards

Rex Brasseri - Rådhuskällaren
 Umeå, Sweden | RÅDHUSTORGET 1, Umeå
 Open | Open today for Lunch & Dinner
 \$\$ Bar Brasserie Casual +2

Facit Bar
 Umeå, Sweden | Kungsgatan 63, Umeå
 Open | Open today for Lunch & Dinner
 \$\$ Bar Casual International +1

Köksbaren
 Umeå, Sweden | Rådhusplanaden 17B, Umeå
 Open | Open today for Lunch & Dinner
 \$\$\$ Local Oysters Steak +2

Gotthards Krog
 Umeå, Sweden | Storgatan 46, Umeå
 Open | Open today for Lunch & Dinner
 \$\$\$ Casual International Modern +1

Två Fiskare
 Umeå, Sweden | Storgatan 44, Umeå
 Closed | Open today for Lunch
 \$\$ Casual Fish International +2

Bistro Le Garage
 Umeå, Sweden | Umedalsallén 15, Umeå

Harlequin
 Umeå, Sweden | Rådhusplanaden 2E, Umeå
 Open | Open today for Lunch & Dinner
 \$\$ Casual Eclectic International