

FOR A NEW FOOD CULTURE

© DIE GEMEINSCHAFT

TIMETABLE 09.09.2019

09.00 - 10.00 Registration and coffee	14.30 - 16.30 Focus session II
10.00 - 10.30 Welcome	# 1 »Wild Herbs: Gathering and processing« -TASTING- <i>Jonathan Hamnet, Grunewald Foraging and Ruben Neideck, Bar Velvet</i>
10.30 - 11.00 »Farmers cultivating restaurant relationships« <i>Jack Algieri, Stone Barns Center for Food and Agriculture</i>	# 2 »Beyond Yummy: Creative solutions for institutional food service« <i>Patrick Wodni</i>
11.00 - 13.00 Focus session I	# 3 »Regenerative agriculture« <i>Anna Hilfenhaus</i>
# 1 »Local platform-economies revolutionize direct marketing and rural development« <i>Markthalle Neun Plattform</i>	# 4 »Storytelling - What makes my business brand unique and how can I communicate it?« <i>Foodkompanions, Sophie Huntke and Olga Graf</i>
# 2 »How being a zero waste restaurant shapes the relationship between a chef and his community« <i>SILO, Douglas McMaster, (engl.)</i>	# 5 »How farmers can cultivate taste on their fields« <i>Jack Algieri, Stone Barns (engl.)</i>
# 3 »Is there a New German Cuisine?« <i>Felix Bröcker</i>	# 6 »Conservation through Consumption - Biodiversity from the shed to the plate« <i>Johanna and Daniel Mörlein, Uni Göttingen</i>
# 4 »We have to talk - an insight into the daily working routine of a chef and a horticulturist« <i>Restaurant Sosein, Felix Schneider and Schnelles Grünzeug, Olaf Schnelle and Unternehmensgrün, Dr. Katharina Reuter</i>	# 7 »Ultimately, everything is logistics« <i>Florian Domberger, Domberger Brot-Werk Johanna und Daniel Mörlein, Uni Göttingen</i>
# 5 »The Future of Culinary Training« <i>Brillat - Savarin -Schule, Annette Voigt</i>	# 8 »Business relationships between agriculture and kitchen« <i>David Peacock, Erdhof Seewalde</i>
# 6 »Psychology of Collective Campaigns« <i>Wandelwerk, Klara Wenzel und Laura Trölenberg</i>	16.30 - 17.30 Panel Discussion Encouraging Utopia: How might the cooperation of Berlin` s kitchens and farms look like in ten years?
# 7 »Farm Radio – Rural-Made Public Relations« <i>Hofhuhn, Ingmar Jaschok</i>	17.30 - 18.00 Closing remarks and acknowledgements with Dr. Dirk Behrendt, Senator for Justice, Consumer Protection and Anti-Discrimination
# 8 »Fermented Fruits as Opportunity to Broaden the Taste Portfolio and Potentially Added Value« -TASTING <i>Bar Freundschaft, Johannes Schellhorn</i>	18.00 - 19.00 Aperitiv, Networking, farm tour for people interested
13.00 - 14.30 Lunchbreak	19.00 - 21.00 Communal Dinner

SOWING THOUGHTS

DAS SYMPOSIUM