

# Program

## Conference, July 1st



Time	Topic	Speaker	Subject	Themes
10.00	Intro	Henrik Riber, founder Allehaande		
10.10	Welcome	Hans Christian Smed, Head of Sales & Commercial Partnership Division, Roskilde Festival	30 years of working with sustainability	Best practice
10.30	Setting the scene	Peter Haugelund, founder Det Runde Bord Peter Otto Hansen, chef and owner, Ferment	Operating food waste - winning the price	
11.00	Best Practice	Irmelin Gram-Hanssen, Østfoldforskning	Food Redistribution in the Nordics - results from a research project in the Nordic Council of Ministers	
11.20	Coffee break			
11.35	High end food waste	Christian Puglisi, chef and owner, Restaurant Relæ	The Worlds 1st organic certified Michelin star restaurant	Food business
11.55	Food booths	Bo Frederiksen, Rector at Meyers Madhus	From global approach to festival operation - key learnings	
12.15	Production	Søren Ejlersen, founder Aarstiderne	Ecological farming, nutrition and aspects of surplus food	
12.35	Working dinner & showcase			
14.05	End use	Jesper Frøsig, Chef, Homeless Men's Hostelry	The life of homeless - a nutritional kick with food surplus	Public impact
14.25	Citizenship	Judith Kyst, Madkulturen	Changing habits in homes on long term - we're all responsible	
14.45	Coffee break			
15.05	Perspective	Michael Museth, butcher and chef, People's Food House	Working with food surplus - the possibilities and perspectives	Can we save the world?
15.25	Hands-on	NN, chef, Court 4-5, Roskilde Festival	How to cook 18.000 meals with a minimum of food waste	
15.45	Q&A and closing remarks	Henrik Riber, founder Allehaande		