

The role of a venueised approach to encouraging citizen support for an urban food strategy - case insights from the Aalborg Gastronomiarium

O papel de uma abordagem localizada para fomentar o apoio de cidadãos para uma estratégia alimentar urbana - insights do caso Aalborg Gastronomiarium

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Abstract: There is a growing interest among policy makers in developing food strategies for "smart" and sustainable cities and regions and addressing public food issues is becoming more important. However, the complexity of food issues and the need for a multi-stakeholder approach to address them is often overlooked. This paper presents the Aalborg Gastronomiarium, a venueised approach to encouraging citizen support for an urban food strategy. The Gastronomiarium is a multi-stakeholder platform for citizens, professionals, and policy makers to discuss and develop food strategies. The paper discusses the role of the Gastronomiarium in encouraging citizen support for an urban food strategy and the challenges of developing a venueised approach to encourage citizen support for an urban food strategy. The paper also discusses the role of the Gastronomiarium in encouraging citizen support for an urban food strategy and the challenges of developing a venueised approach to encourage citizen support for an urban food strategy.

Theme: WCI: Sustainable Food Systems, approaches, policies and practices

AGRICULTURE AND FOOD IN AN URBANISING SOCIETY

UFRGS



Participation and citizen engagement - the blind spot of UFS?



Vision & aims

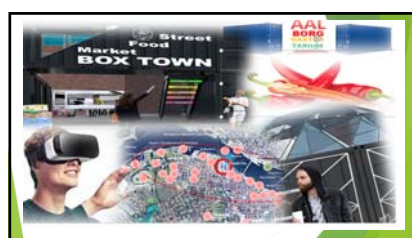
- promote local, sustainable and healthy food in North Jutland
- a joint venture science and experience center focused on food
- partnership between Aalborg University, University College North Jutland and the BoxTown association.
- aims at creating research-based learning and experience in the food and gastroscience area
- located on the premises of Boxtown in central and harbor side Aalborg

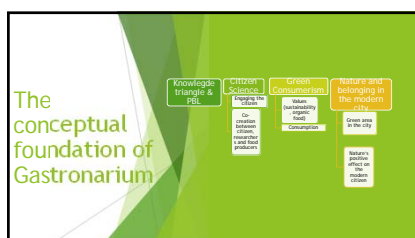


Influential UFS networks

Who are they?

Network	Focus
Délíce	Gastronomy, gastro tourism
Milan Food Pact	Developing sustainable food systems and promoting healthy diets
UNESCO Creative Cities	Gastronomy as part of the creative arts such as Crafts & Folk Art, Design, Film, Literature, Music and Media Arts
Eating cities	Social Dialogue for a more Sustainable Food Supply Chains
CPH food summit	Food waste, food safety, urban strategies, gastronomy





Themes & personas identified

How could Gastronomarium create a learning experience for different personas?

Personas	Suggested learning environment
School classes and kindergaarten	Sense focused activities such as taste, smell, sight. PBL focused learning and research Creating research stations for citizen-science
University segment	Workshop related activities (show and tell)
The Green Idealist	Workshop related activities and consumerism
The individualist	Workshops + drop-in-drop-out user-based activities with possibility for auto-collection of data
Families	

Gastronomarium, Gastrosience and technology

This section shows various technological and educational elements of the Gastronomarium project. It includes a photo of a person using a mobile app, a 'Scoville Scale' chart for chili peppers, and a 'Veggi/Matchi' game interface. A list of activities is provided:

- Test of chili
- An App to identify food: fruits, vegetables and meat.
- Dev. osv. ...

Methods

- The study was conducted in three steps:
 - 1) The first phase focused on constructing a number of personas representing potential visitors and users of the Gastronomarium
 - 2) The second phase focused on how experts and potential interested parties could benefit from an Aalborg Gastronomarium.
 - 3) The third step constructed sketches and outlines for learning targeted towards different types of visitors. The informants were citizens, representatives from different educational levels, policy makers, as well as representatives of the experience and of home eating industry.
- Methods used: interviews, observations, workshop, foodscape walkabout and survey

The potentials of Gastronomarium - experience center and mobile experience

The diagram shows a 3D model of a city block labeled 'Cloud City, Aalborg 2019'. It illustrates the integration of a 'Stationary experience center' and a 'Mobile experience center' into the urban fabric. A red food truck and a bicycle are also shown, representing mobile food experiences.

In conclusion

- Broad support to citizen engagement in UFS
- A physical location is considered highly valuable
- Educational facilities are in particular interested
- Hands on didactics are preferred
- Digital approach is close to the idea of STEM teaching
- As such its highly valued
- The facility forms a good starting point for citizen science
- But still the didactics needs to be worked on
- As well as the business and governance model

Informants and potential users

Informant	Work title and function
1. Food scientist at Aalborg University Hospital	Main work assignment is to study how to improve the food experience for the hospital patients.
2. Housing co-creation consultant at Himmerland Housing Assoc. (de Boijgerwerf)	Co-creation consultant at HimmerlandBoijgerwerf. Center for sustainability - ability. Main work assignment is to create local project to improve the local area.
3. Two employees at Kindergeuren (Biercheren's kitchen) - a kindergarten and a parentage teacher	To create food learning strategy and take care of the children.
4. Environmental consultant at the municipality of Aalborg's EPA (Ene Production Agency) responsible for the food sector	the works with environment recommendations, presentation and is a project leader.
5. Consultant of municipality schools from the local authority at School administration	Works with co-production between the public schools in Aalborg and with local business in North Jutland. The goal is to create practical learning experiences for the pupils.
6. Home economics educator	University College North Jutland (teaches future public-school teachers in food didactical).

Table 3: Study Informants. The table provides an overview of the informants.

Food Didactic: Taste, Hear, Look, Feel. Play with technology

This section shows various food didactic activities and technologies. It includes a 'Biological Selfregulation & Autopoiesis in a low cost Smart Urban Farming table top unit', a 'The concept of a dining' diagram, and a 'Food Didactic' diagram showing the integration of taste, hear, look, and feel.

Thanks for your attention

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