

## **Modern Nordic Eating**

With the values of the New Nordic Cuisine as our starting point, we will provide a range of food experiences that unite health, taste and sustainability. All the food will be served from continuously live working food stations in and around the LIFE campus. Also, to set the stage for conversation and knowledge sharing in an informal atmosphere, we will set up bars serving great coffee and fresh made juices.

Read the manifesto of the New Nordic Cuisine:

[http://www.clausmeyer.dk/en/the\\_new\\_nordic\\_cuisine\\_/manifesto\\_.html](http://www.clausmeyer.dk/en/the_new_nordic_cuisine_/manifesto_.html)

”We have a global challenge to change the way we eat. And I believe that bridging the gap between health science and gastronomy is one of our primary tasks. The new Nordic kitchen is one approach to engaging this challenge, with its emphasis on local, seasonal and sustainable produce within everyone’s reach.”

## **Claus Meyer**

For more than 25 years, Claus Meyer has pointed out shortcomings and possibilities within the Danish food culture. Through food policy business, lectures, participation in the public food debate and his TV-programmes and cookbooks he has tried to show the way towards a higher quality of food and better meals.

In 2003 Claus established the gourmet restaurant Noma in cooperation with business partner and head chef Rene Redzepi. Noma was twice awarded two stars in the Michelin Guide. In 2010 and 2011 Noma was voted the best restaurant in the world by Restaurant Magazine. [www.noma.dk](http://www.noma.dk)

Claus participates in The OPUS research project - 'Optimal well-being, development and health for Danish children through a healthy New Nordic Diet'- which runs from 2009 until 2013. [http://www.clausmeyer.dk/da/claus\\_meyer/faglige\\_engagement/opus\\_-\\_ny\\_nordisk\\_mad.html](http://www.clausmeyer.dk/da/claus_meyer/faglige_engagement/opus_-_ny_nordisk_mad.html)

In 2011 Claus Meyer established the Melting Pot Foundation, whose aim it is to help marginalized people around the world through food related projects in Denmark and abroad, starting out with Bolivia. [http://www.clausmeyer.dk/da/claus\\_meyers\\_fond.html](http://www.clausmeyer.dk/da/claus_meyers_fond.html)

Claus Meyers is a gastronomic entrepreneur and honorary professor at the University of Copenhagen

Read more here: [www.clausmeyer.dk](http://www.clausmeyer.dk)

## **Meyers**

Meyers is a group of companies all working towards the improvement of the level of gastronomy in the Nordic countries. This goal is pursued through a wide range of products, services and projects, and in the work of Claus Meyer. The Meyer companies and their affiliates today employ more than 500 people. The organization operates on all levels of the chain from farm to fork. The

main activities are restaurants, canteens, catering, fruit farming, cookery courses for children and adults, teambuilding and consulting. [www.meyersmad.dk](http://www.meyersmad.dk)

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