

FOOD 2030 Networks Conference 2025

Exclusive Tour to Food System Changemakers in Copenhagen



Wednesday 3 December from 9.00 to 17.00 at various locations in Copenhagen

Explore how Changemakers in Copenhagen are Transforming Food Systems

Join us for an inspiring and exclusive guided tour showcasing how changemakers in Copenhagen are taking bold steps towards sustainable and resilient food systems. This unique experience takes you behind the scenes with three pioneering initiatives:

- **Spora** – Experience how the culinary minds behind the world-renowned Michelin-starred restaurant Alchemist are creating new taste experiences through alternative proteins, upcycling, and health-driven innovation
- **Hotel & Restaurant School (Geist Project)** – See how the next generation of chefs is embracing *Green Gastronomy* to create climate-friendly cuisine
- **CLEVER FOOD for Everyone at Experimentarium** – Engage with an interactive FOOD 2030 exhibition developed under the EU Horizon Europe project CLEVERFOOD, bringing science, creativity, and sustainability to life.

The guided tour is highly recommended for all members of the FOOD 2030 Networks, and anyone passionate about innovation, education, and the future of food.

Please register your interest in joining the tour by completing the form at <https://t.ly/BGUSK>



NB: Please note that due to limited space, participation is on a first-come first-served basis. We encourage you to indicate interest early to secure a spot

The FOOD 2030 Networks Conference - Engaging, Collaborating and Partnering for Impact is funded by the European Union and organized by the CLEVERFOOD project as a side-event to the official Danish EU Presidency conferences Boosting and Mainstreaming the Bioeconomy and Transformative Governance for Food Systems and Biodiversity (see www.bioeconomy.ku.dk).

