

NORDIC FOOD DIPLOMACY

– culinary experiences that highlight and strengthen the Nordic countries' unique values, at home and abroad



Nordic Food Diplomacy is a tool for communication of values through Nordic food and food design. It is used to enhance other cultural expressions and messages; in the planning process of political gatherings, official dinners, export drives, concerts, art exhibitions, lectures and other cultural events.

CULINARY JOY DURING MEETINGS

Nordic Food Diplomacy can be applied to all types of meetings. For your guidance, and to illustrate how the concept can easily be practiced, we have produced a checklist that we hope will inspire both event organisers and caterers. Moreover, the list can be the starting point for a dialogue about preferences and requirements between all parties involved.



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Nordic Council of Ministers



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CHECKLIST REFRESHMENTS AND MEETINGS

- How can refreshments mirror the seasons?
- How do we secure that all meals are based on regional* and fresh ingredients? Snacks and tea time refreshments included!
- Can catering be linked to the theme of the meeting? (Do not serve rice when catering for a seminar on potatoes!)
- Are there any regional* beverages ready available?
- Can the experience be enhanced by a presentation of the meal by the chef, a cook or the hired catering personnel? **
- If writing a menu, try and describe the content of the separate dishes as well as the origin of the meal and the ingredients.

* Ingredients may be regional, local, national or Nordic.

** i.e. storytelling .

DO YOU WANT TO KNOW MORE ABOUT NORDIC FOOD DIPLOMACY?

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Or visit [www.nynordiskmad.org/en/themes/
nordic-food-diplomacy/](http://www.nynordiskmad.org/en/themes/nordic-food-diplomacy/)