

## Seminar Programme: Monday 19 October 2015, Berg Dalvík



### North Iceland Culinary Experience: Innovate, Develop, Taste!

12.00 – 13.00	Lunch at <b>Berg Dalvík</b>
13:00 – 13.05	Welcome and Introduction – Jackie Ellis
13.05 – 13.10	Erasmus+ Benefit of participation – Andrew Martin
13.10 – 13.40	Presentation 1: <b>Boosting growth and engagement through social media</b> Lesley Judge – Smart Tourism
13.45 – 14.15	Presentation 2: <b>The role of social media in Saga Travel development</b> Baldvin Esra Einarsson Web and IT manager – Saga Travel
14.15 – 14.20	Erasmus+ Benefit of participation – Stuart Fraser
14.25 – 14.55	Presentation 3: <b>Zero Waste – A chef's perspective</b> Steven Edwards – Etch Foods
14.55 – 15.05	Comfort Break Tea / Coffee
15.05 – 15.35	Presentation 4: <b>Organic waste – Circulation of nutrients and waste reduction</b> Birgir Örn Smáráson – Matis
15.40 – 15.45	Erasmus+ Benefit of participation – Hilary Knight
15.50 – 16.20	Presentation 5: <b>Innovation – The South Downs: a food destination</b> Hilary Knight – Sussex Food Network
16.25 – 16.55	Presentation 6: <b>Innovation – The Great Fish Day</b> Júlíus Júlíusson – Manager and Food Enthusiast
17.00 – 17.45	Plenary Discussion and Conclusions

Presentations and plenary sessions from UK and North Icelandic on themes of: Using Technology, Zero Waste and Innovation. This is open and we welcome participation from local businesses and partners.