



GEO  
FOOD

24th - 25th May

# JOY OF SUSTAINABLE FOOD

## Program

### Wednesday 24th

- 10.00:** Registration and coffee
- 10.30:** Opening words by Operational Manager Pål Thjømøe (Magma Geopark)
- 10.45:** GEOfood globally, Sara Gentilini
- 11.00:** GEOfood locally, Elin Wood
- 11.30:** Lunch
- 12.15:** Natural Food Production, Svein Narve Veshovda
- 12.45:** Den brune bie – Endemic bees in Sokndal, Morten Svanes
- 13.15:** Focus on sustainable food production. Eli M. Serigstad Fylkesmannen
- 13.45:** Networking and coffee
- 14.00:** Geology's impact on topsoil, Clemens Reimann, Geological Survey of Norway (NGU)
- 15.30:** Sustainable food, Olav Albert Christophersen, Norwegian University of Life Sciences (NMBU)
- 16.30:** Producing food in Magma Geopark – Discussing/Sharing ideas and summarising. Facilitator Elin Wood.
- 17.00:** Closing the day
  
- 19.00:** Dinner at Grand Hotel Egersund for talkative foodlovers. Registration needed before 15th May by sending a confirmation to [elin@magmageopark.com](mailto:elin@magmageopark.com)

### Thursday 25th

- 0900-1200:** GEOfood – Project meeting with the international project partners from Denmark, Iceland and Finland
- GEOfood in geoparks:  
Nina Lemkow, Global UNESCO Geopark, Odsherred  
Vesa Krökki, Global UNESCO Geopark, Rokua  
Ms. Thuridur Aradottir, Global UNESCO Geopark, Reykjanes

Villisa. Foto: Ukjent.



Den brune bie



Vestlands Raukølle Foto: Anna Reinberg



Forente Nasjoner  
Organisasjon for Utdanning,  
Vitenskap og Kultur



Magma  
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Global Geopark