



LAFUGA SUMMIT 2023

The Netherlands

November 5 – 8

IS THE FUTURE PLANT BASED ?

The LaFuGa Summit is an inspirational yearly gathering. Gastronomic people from different disciplines gather around the table of the future. Our theme this year is whether the future is plant based. Many people seem to agree that the consumption of meat is a major contributor to the societal problems we face. Is no meat the answer? And how about the alternatives, are they truly a solution?

One thing is certain: we live beyond the caring capacity of our world. We need to reconnect with nature and restore harmony. The gastronomic perspective is often overlooked in the public and academic debate.

La Fuga unites chefs, farmers, producers, teachers and researchers in taste and gastronomy from around the world. Join and meet passionate people who believe in the power of gastronomy to improve the world through food.

We welcome everybody who can strengthen this mission. There are no simple solutions, original and innovative ideas are needed. *We offer an open atmosphere where opinions are valued. Join now for 3 delicious days full of thought provoking dialogues, great dinner experiences and inspiring excursions!*



PROGRAM (DRAFT)

LAFUGA SUMMIT 2023

The Netherlands, November 5 – 8, 2023

IS THE FUTURE PLANT BASED ?

The worldwide consumption of meat has disrupted the global food system. Can harmony be restored?

What are the root causes of the problem? And what are possible solutions? Is it the cow or the how? We are inviting experts from around the world to share their ideas. We promote an open atmosphere and dialogue.

The summit will take place in Ede at 'Smaakpark'. It is located in the Food Valley of the Netherlands, the breeding place of agricultural and food innovation.

You will stay at Gastronomic Hotel De Echoput in Apeldoorn. The hotel is located in the center of the crown forest, the hunting domain of the Dutch Royal Family. (www.echoput.nl)

Transportation is provided.

November 5 – Hotel and Restaurant De Echoput, Apeldoorn

main theme: the hunter -gatherer

17.00 – Gathering

19.00 – Gastronomic experience 'living on the wild side'

23.00 – end

November 6 – Smaakpark, Ede

main theme: setting the stage

08.00 – Coffee, croissant, pastry (De Echoput)

08.30 – Departure – Remeker farm

09.00 – Farm Experience – Dutch breakfast at Remeker

11.30 – Smaakpark – getting acquainted. LaFuGa mission

13.00 – Gastronomic experience

14.00 – Setting the stage. What will be talking about? What has changed? What is the problem?

15.00 – Dialogue 1 – two experts get 30 min. each to explain their position. Then there is 1 hour of open discussion

17.00 – Partner presentations, novelties

18.00 – Gastronomic experience

November 7 – Smaakpark, Ede

main theme: different angles

08.00 – Breakfast (De Echoput)

09.00 – Departure – Smaakpark

10.00 – Presentations - Meat alternatives (insects, lab meat, meat substitutes)

12.00 – Gastronomic experience – tasting of alternatives

14.00 – Partner presentations, novelties

15.00 – Dialogue 2 – two experts get 30 min. each to explain their position. Then there is 1 hour of open discussion

17.00 – Excursion 2 - gastronomic experience



November 8 – Smaakpark, Ede

main theme: education

08.00 – Coffee, croissant, pastry (De Echoput)

08.30 – Departure – Ecofields

09.00 – The Dutch version of the traditional Rubenkraut festival.

13.30 – What did we learn? How do we educate the future generation?

15.00 – Teach the teachers

16.00 – end of the summit