

Amuse Bouche

Friday, 17 March 2023 – Start, Experience + Create



Introduction and getting to know each other

Concept of this event, Welcome + Apéro

Introduction – *Dr. Ines Klemm, Dr. Joachim von Heimburg, Sabine Kuznik, Steffen Woyth* | Welcome – *Herbert Imbach, President of the municipality of Vitznau* | Instructions and team building

Food Design Challenge

Participants will cook in teams with identical ingredients – telling stories on the plate

Dinner „Vitznau and the Rigi on a plate“

Awarding of the prepared Food Design Challenge dishes followed by dinner prepared by the chef Christian Nickel + Team of „DAS MORGEN“.

CHF 165

(p.P. for guests)

A holistic Academy experience:

Swiss Food Design Wellbeing Cyber Lions Club partners with DAS MORGEN Vitznau to inspire creativity, innovation and collaboration in order to find new ways of orientation.

In collaboration with: Lake Lucerne University Institute LLU(I) with Alumni of the German Academic Scholarship Foundation



Starter & Mains

Saturday, 18 March 2023 – Learn, Experience + Reflect



Neuro-day, Time-Sense(s)-Value(s)

Impulse and reflections (1), Learn + Plenum

Time-value relationship compared to time-sense relationship (*Dr. Joachim von Heimburg*) | How do we want to live – and why? (*Speaker Wellbeing mindfulness*) | Architecture and Anatomy – a Comparison of Design and Food Culture (*Dr. Ines Klemm*) | Questions and dialogue

Neuro Lunch talk

with artist Carsten Fock + neurologist and guest speaker Dr. Chris Awai

CHF 65

(p.P. for guests)

Experience, Apéro + Dinner

Culinary Culture Class: Bake it until you make it with Andy Vorbusch

Impulse and reflections (2)

Time – Values – Life (*Steffen Woyth*)

Sponsored by:

DAS MORGEN is the first Neuro Campus Hotel worldwide. Experience how innovation and research, culinary arts and music are uniquely linked to enhance personal well-being. **Join now: dasmorgen.ch**



Mains & Dessert

Sunday, 19 March 2023 – Experience, Experiment + Create



With sense and all senses – A Food and Art Culture Day

Art historian curating session

Food Culture & Innovation (*Kevin Hanschke*)

Experiment (Food Culture) + Create (Art Culture)

Food Culture: Translate selected artwork into food plate / bread and subsequent reflection: Would I eat this? How do I digest it? (*Chef Christian Nickel*)
Art Culture: Light House Mini painting „Current situation“ – reflecting on inner state of mind (*artist Carsten Fock*)

Lunch talk

Culinary and visually arts united with *Chef Christian Nickel* and *Carsten Fock*

CHF 65

(p.P. for guests)

Apéro with multimedia show + Gala Dinner „Gourmet Colours“

CHF 415/389

Red – Yellow – White – Blue – Green

(p.P. for guests)

During the evening there will be lectures and projections on food by colour by *Chef Patrick Mahler* cooked by „DAS MORGEN“ and inspired by the colour briefing of *Dr. Ines Klemm*

Please note: During the event Lions Clubs International as well as Studienstiftung des Deutschen Volkes will take photos and shoot films for marketing purposes. The material will be published in Print Media, in the Internet as well as in Social Media. **Bitte beachten Sie:** Während der Veranstaltung werden Fotos und Filme zu Zwecken der Öffentlichkeitsarbeit durch Lions Clubs International sowie Studienstiftung des Deutschen Volkes gemacht. Das Foto- und Filmmaterial wird zu Zwecken der Öffentlichkeitsarbeit, bspw. zur Veröffentlichung in Printmedien, im Internet oder sozialen Medien verwendet.

Digestives

Monday, 20 March 2023 – Learn, Reflect + Depart



Artificial Intelligence and Food Trends – the next new thing...

Impulse and reflections (3)

Food Trends and AI – starting the discussion. Definitions and Examples followed by joint reflection: Where we are going? How do we feel about these developments? (*Sabine Kuznik*)

Conclusion and summary

of the discussed contents (*Dr. Ines Klemm, Dr. Joachim von Heimburg, Sabine Kuznik, Steffen Woyth*)

Lunch talk

On transformation and personalised food by *Chef Patrick Mahler*

CHF 65

(p.P. for guests)

Individual departure after lunch

Swiss Food Design Wellbeing Cyber Lions Club

Our „club premises“ are cyberspace and joint journeys of discovery. We are located purely in terms of content. Home, origin and place of residence of the members are international. **Become a member now: lionsfoodproject.ch**

