



# Learning from Denmark Nanotourism & The Future of Eating

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+++ Excursion ● 253.593 ● 2.5 ECTS ● Research  
Excursion to Aarhus & Copenhagen ● 13. - 18.10.2017  
● Flights & Accommodation to be organised  
individually

Großes Entwerfen ● 253.B59 ● 10 ECTS  
Entwerfen Bachelor ● 253.B50 ● 10 ECTS  
WS2017/18

Introduction 05.10.2017 ● ZS Panigltrakt EG  
09.00 - 13.00 ● weekly deck-critics ● Thursdays  
Teamwork in teams of two

Institut für  
Architektur und Entwerfen  
Abteilung für  
Gebäudelehre und  
Entwerfen

One of the pillars of the so-called Nordic Model, Denmark employs a distinct system of capitalist economics and socialist values, providing for an environment where developments in architecture and design are deeply rooted in everyday social life while having the power to reflect, react and even initiate social transformations. Historically, architects like Arne Jacobsen and Jorn Utzon have had a lasting influence on architecture and design worldwide, while in the early 2000's, a new and young generation of architects has emerged and captured international attention, setting new and ubiquitous design standards around the world.

A research-based excursion to Aarhus and Copenhagen will allow us to visit and analyse specific building typologies as well as our project sites, providing us with a fundamental understanding of the contexts in which the current developments are taking place.

## Nanotourism & The Future of Eating

„New Nordic cuisine“, a term coined by head-chef Rene Redzepi from restaurant Noma in Copenhagen, describes a hyper-local approach towards sourcing and preparing food in the Nordic region. Since the opening of his restaurant in 2003, the movement has not only revolutionised fine dining but has also changed the perception of food worldwide. A once Protestant nation, where food was only meant to provide sustenance and the enjoyment of it was even considered sinful, has now become one of the world's top destinations for gastronomic-tourism.

Nanotourism is a constructed term describing a creative critique to the current environmental, social and economic downsides of conventional tourism, operating as a participatory, locally oriented, bottom-up alternative. Through this framework, the course will closely examine the current food-based initiatives in Aarhus and Copenhagen and speculate on the role of architecture within the production of food and the act of eating. In particular, we will aim at expanding architecture's capacity in framing educative experiences and design specific architectural projects that will function as integral parts of the everyday life in the local communities surrounding the chosen project sites.