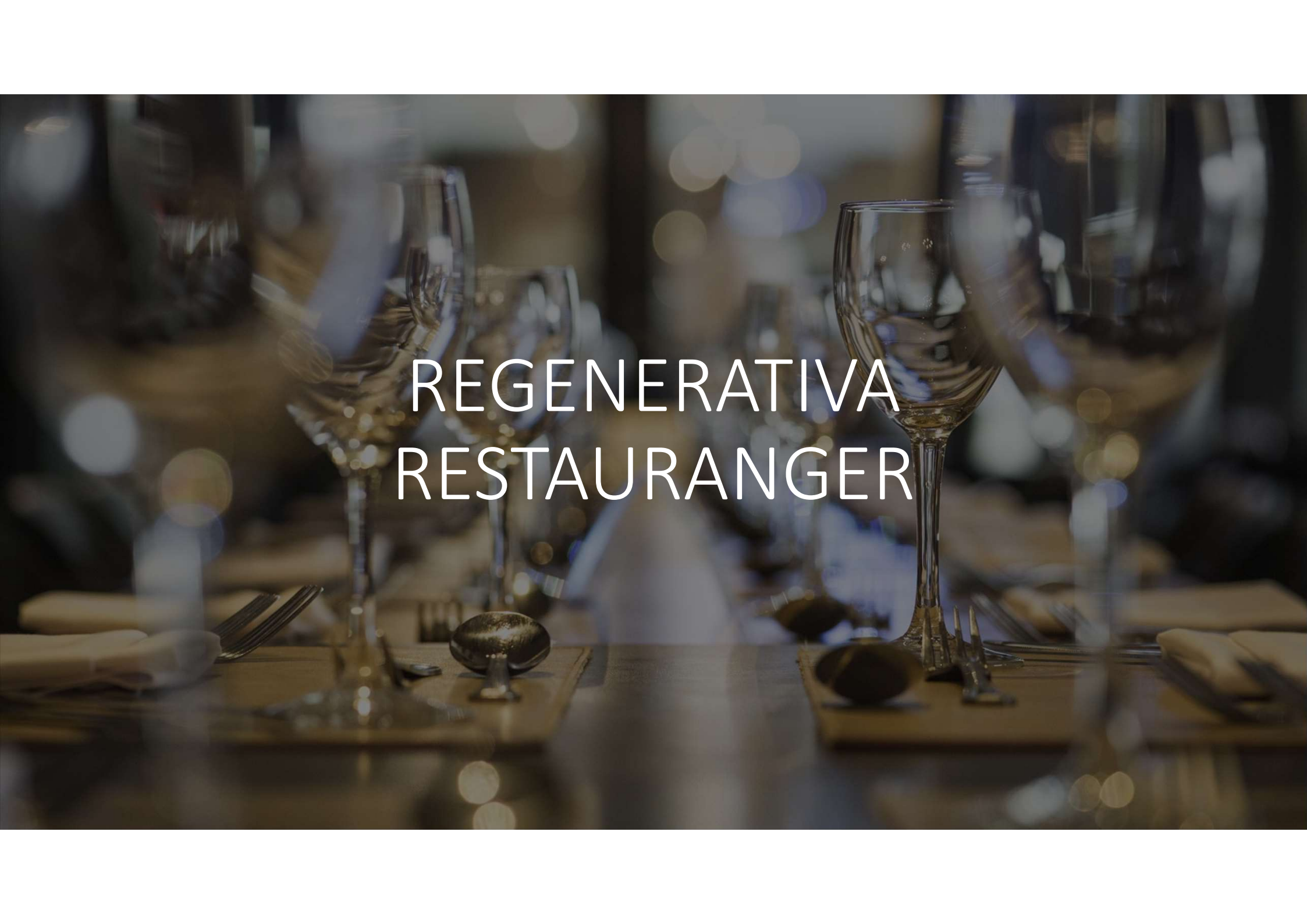


The background is a blurred photograph of a restaurant table. Several wine glasses are visible, some containing a light-colored liquid. There are also plates, cutlery (forks and knives), and a small spoon on the table. The lighting is warm and bokeh, creating a soft, out-of-focus effect.

REGENERATIVA RESTAURANGER

Att laga mat från grunden?

- Hur smakar en plats
- Hur lagar man en plats

- Eat lancet
- One planet plate
- ESG(enviroment, social, governance)

85%

Reduction in CO2 emissions / person (as associated with food production)

14 000 000 000 000 m²

7,5 billion people on the planet

=

2000 m²

per person to produce the required food and textiles for annual consumption

+

500 m²

of grazing pasture for ruminant animals - which will then provide compost for growing food.



Currently, a regular Svensson consumes produce that would require 3400m² to produce.



Alongside 2000m² of farmland, each person may annually consume the resources produced by 0.1 cows* - matching what the planet can sustain and you can healthily rear on 500m².

- * 3 - 7 kg of meat
- * 624kg of compost
- * 200 litres of milk.

Studio 2000 is a design tool that seeks to change food systems, service and production into an industry that is nutritionally responsible, equitable and delicious.



In Sweden, one third of all food is wasted.
Translated to Project 2000, that would have us wasting 666m² of our square.



In Sweden that is the equivalent of us wasting farmland that would cover the whole of Sörmland



Globally it translates to us wasting the equivalent farmland that would cover half of the United States

"2000 Fundamentals"

FAO statistics

Backed up by science from Artur Granstedt, Eat Lancet, SLU

Team bringing experience from Rosendals Trädgård, WastED + ReTaste

Aim: to prove that it is possible to thrive on 2000m² and wild edibles by serving at least 1095 meals over a year within a restaurant setting at Studio 2000

Project 2000 is a self sufficient system, circulating energy on the farm and therefore building resilience.

2000m² methodology

The Thesis - Through simulating planetary boundaries, understanding innovation and solutions become practical and applied change.

By utilising existing science + collecting our own data and experiences, we get tool for implementing change within the food system.

We take care of our square.

2000m² outcomes

Reduces food production CO₂ emissions per person by 85% per year

Increases soil volume and life

Increases biodiversity and ecosystem health

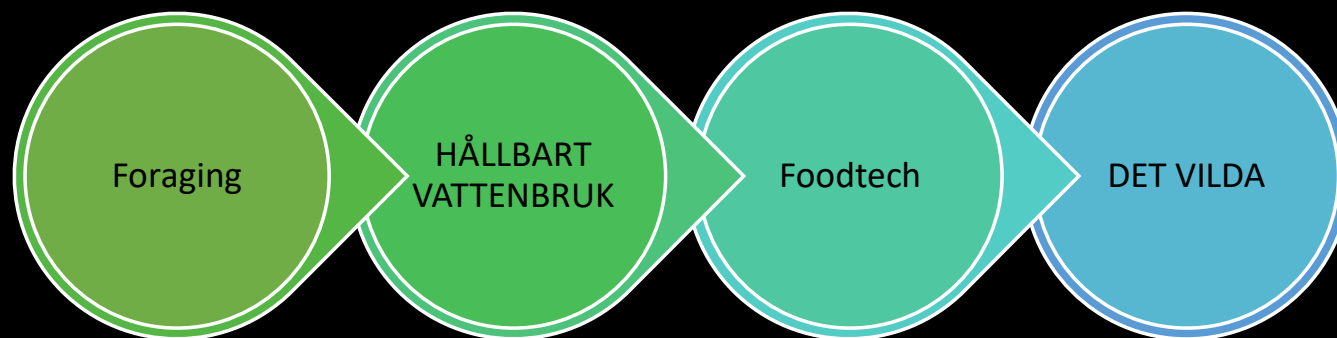
Captures carbon via plants

Increases local resilience, making fame better equipped to manage extreme weather and climate change.

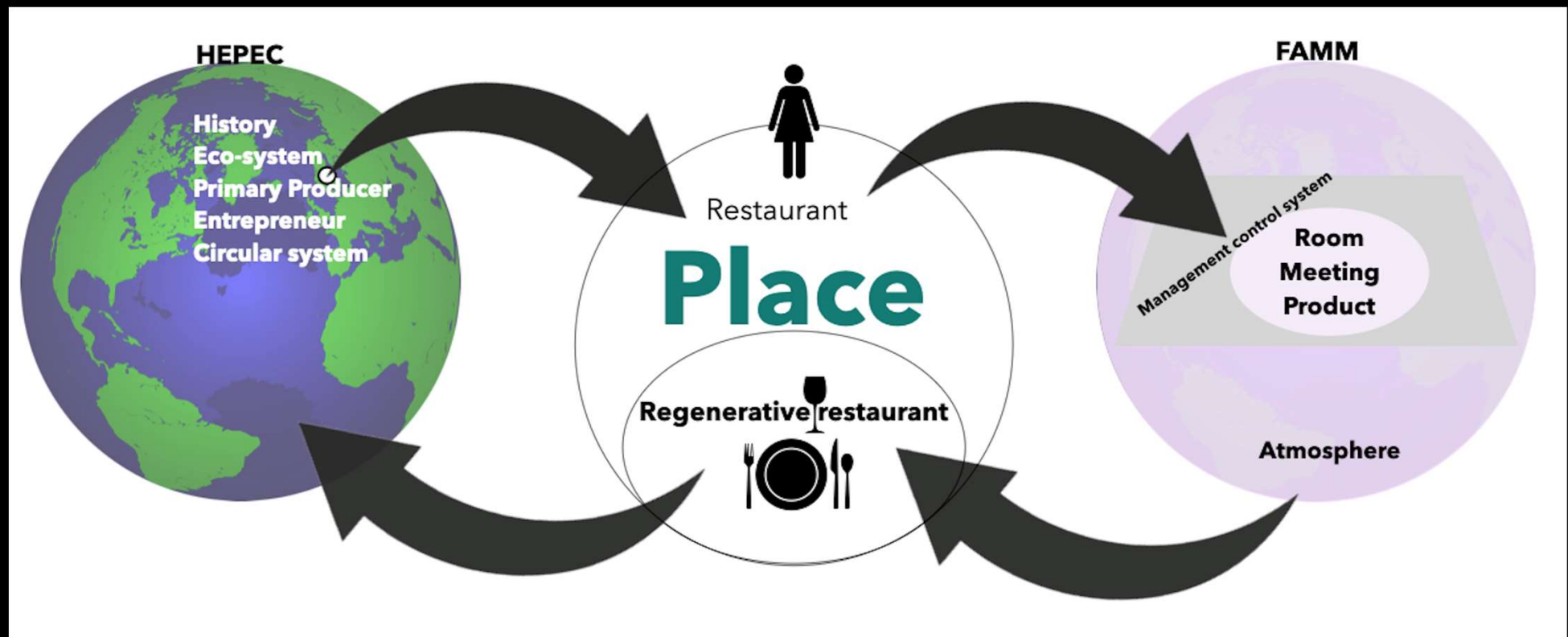
Decreased agricultural run off that negatively impacts our water systems.

The 2000m² lifestyle increases human and planetary health

Tillägg



EN HELHETSUPPLEVELSE I VÄRLDSKLASS



HEPEC
Region Örebro

A thick, hand-drawn style orange line that starts to the right of the word 'HEPEC' and extends horizontally across the upper right portion of the slide.

Historia

- Svedjebruk
- Skogsbruk
- Hushållningssällskapet
- Trähantverk
- Rökförädling
- Alfred Nobel





Ekosystem :

Social & Ekologi

- bördigt
- sötvatten
- växtzon
- skog
- Kalkrikan ängar/gräsbete
- 300 naturreservat/det vilda
- mångkulturellt

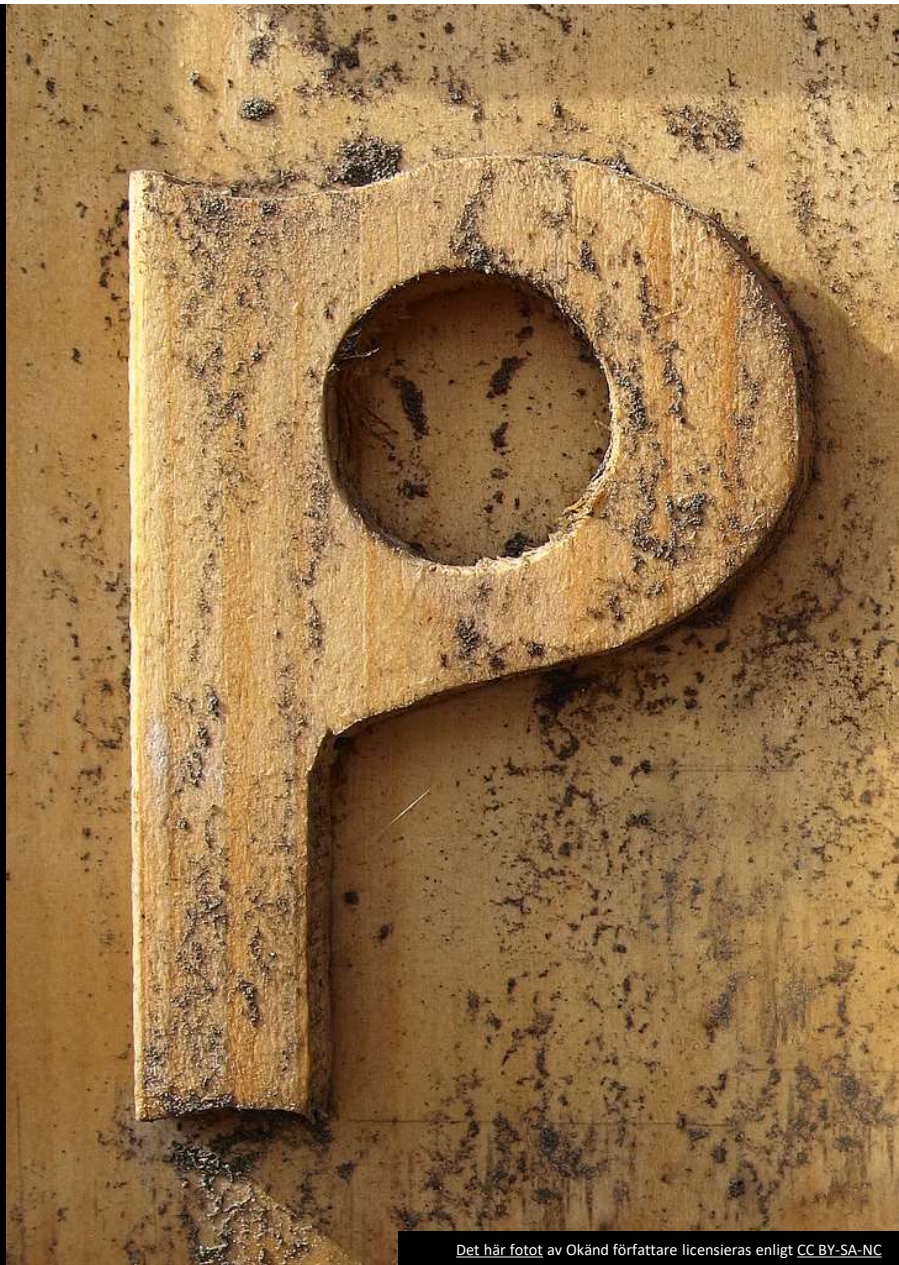
Primärproduktion

Företagare

Bolinders Gårdsbutik
Trädgårdshallen
Källsprängs Gård
Enbackens Musteri
Lilla Väsby Gård
Rya Gårdsprodukter
Sörgårdens Lisselbruk
Hållbar Odling
En får Tacka
Törsjö
Williamsbergs bärodling
RegEnergy Frövi AB
Hjulsjö 103

Producerar

Potatis
Grossist
Grönsaker
Drycker
Kött
Kött
Mjöl
Frukt
Mejeri/Glass
Havreris
Bärodling på friland utanför Fjugesta
Tomater
Cider



Entreprenörer

- Glassförädlare(vassle)
- Trädgårdshallen(grossist)
- Mjölk+Ostproduktion
- Havreförädling
- Tomatkonservering
- Talgfrityr
- Årstiderna örebro



Cirkulära system ”solidarisk lönsamhet”

- Fraktions gastronomi
- Hållbar njutning
- Hälsa ökar värdet
- Kdi

Cirkulära system “stärker platsen”

- Fish&chips
- Pizza margerita
- Nobelmiddag”terroir”
- Mezebaren(low freekeh)
- Den vilda korvkiosken



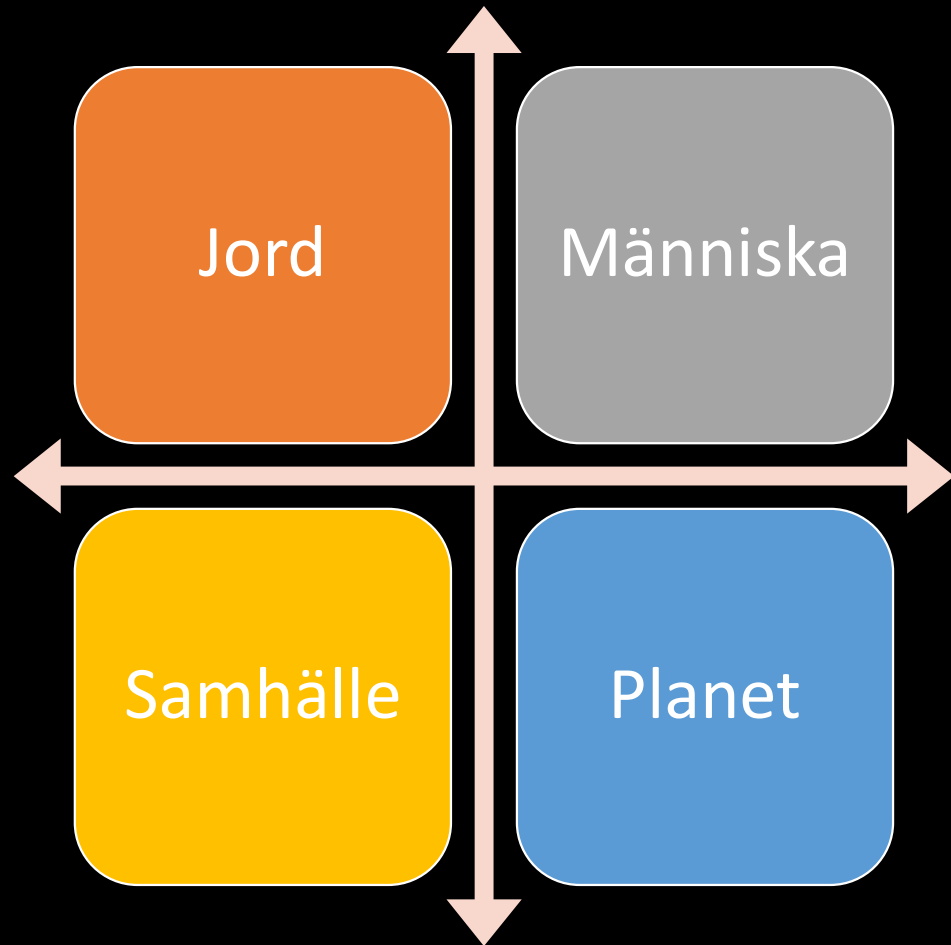
RR=gastronomiska kittet

- Viltsvin-Den vilda korven
- Svedjeråg-bröd-Svedjebruset
- Ekollon-spaghetti-jordförbättring-trä
- Hasselträd-nötter-olja-virke-tryffel
- Mört-vass-jordförbättring-falsk strömming

HEPEC+FAMM : The New Best Practice



Smak är hälsa



Conclusions & Thank You

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