Friday, 10 June 2016, 17:00 – 19:00  
Venue: Grand Selskapslokaler  

**CONSENSUS-2016**  
Opening remarks for CONSENSUS-2016  
   Convener: Rector Dag Rune Olsen (UiB, MAE):  
   Profiling Theme and Question (10 minutes).  

CONSENSUS Discussion Panel  
   Moderator: Jan S. Vaagen (Hub Acad. director MAE),  
   Convener: Dag Rune Olsen  
   Regional Hub associates:  
   Geir Atle Ersland,  
   Stein Kuhnle (MAE) and  
   Frank Aarebrot, (all UiB)  
   Ex auditorio contributors incl. foreign guests  
   Questions from Audience to CONSENSUS Panel, (20 min)  

Closure of CONSENSUS-2016 by Chair  

Saturday, 11 June 2016, 8:30 - 9:15  
Venue: Grand Selskapslokaler  

**Regional Members Meeting**  
Report on the status of the Hub  
Saturday, 11 June 2016, 9:30 - 17:00
Venue: Bryggen Museum

Registration required:

**Gastronomic Hansa Knowledge Symposium**
**A Historic and Gastronomic Stock fish Conference**

09.30  Welcome
   Professor Dag Rune Olsen (MAE), rector, University of Bergen

09.40  Imprint of Knowledge driven Hansa Networks in modern Europe
   Professor Jan S. Vaagen (MAE), academic director, Academia
   Europaea Knowledge Hub Region Bergen

10.00  Language and Law in Hansa networks
   Professor Gunnstein Akselberg, University of Bergen

10.20  Cod harvest in response to changing Climate Conditions
   Director Ole-Arve Misund (MAE), Norwegian Institute of Food Research

10.40  Questions and remarks

10.50  Coffee break

11.05  Stock fish production regions from early ages up to our days
   Director Jarle Sanden, Romsdalsmuseet, Molde

11.30  Stockfish consumption in Northern Germany and beyond during the 15th to the 17th centuries:
   a (zoo) archaeological and historical perspective
   Historian Bart Holterman, Deutsches Schifffahrtsmuseum, Bremerhaven

12.00  Stockfish history and culinary traditions of the Iberian Peninsula
   Professor Antonio Marques da Silva, University of Coimbra

12.30  Questions and remarks

12.45  Stock fish buffet lunch, specialities from Northern Italy

13.45  The culinary use of Stock fish from early middle ages and up to today from traditional to
   innovative recipes, from one local recipe to a European Stock fish Recipe Map
   Professor Otello Fabris, University of Padova and dr. Andrea Vergari

14.30  The Living Stock fish traditions in Frankenwald
   Burgermeister Klaus Adelt, member of the Bavarian Parliament

15.00  The Quirini story
   Assistant professor Angela Pluda, University of Padova and Paolo Francis Quirini, Venetian
   Patrician, Count of Castle Temenos and Dafnes
15.20    Artistic video of the Querini Shipwreck
         By artists Franco Fortunato, Martina Fortunato and Valentina Grossi

15.35    The Querini European Cultural Route
         Advisor Inga-Lill Sundset, Nordland County Council

16.00    Can traditional stock fish production, cultural heritage and culinary uses be protected and
         harnessed?
         Senior advisor Terje Inderhaug, Hordaland County Council

16.30    Questions and remarks

16.55    Closing reflections with UNESCO related perspectives

General Director of UNESCO Irina Bukova holds a dried fish as an important cultural
heritage item in Bergen. Here together with Terje Inderhaug and Andrea Vergari.

Organisers:
Hordaland County Council (HCC),     Academia Europaea Knowledge Hub Region Bergen (AEKHRB),
City of Bergen (CB),