



Nordic Tea Summit

October 21st, 2025

Location: Örebro University | Grythyttan Campus | RHS Grythyttan Gastronomiska teatern

Hosted by the European Tea Culture Institute in collaboration with Örebro University and the Nordic Association of Food Studies

Programme

09:00 – 9:30 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Kantinen)

Registration & Morning Tea

Tea buffet and light refreshments with networking opportunities

09:30 – 10:00 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)

Welcome & Introduction

Dr. Henrik Scander, Örebro University | Grythyttan Campus | RHS Grythyttan Gastronomiska teatern

Prof. Dr. Hartwig Bohne, SRH University | Campus Dresden | President of the European Tea Culture Institute

10:00 – 10:30 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)

Swedish Tea Culture

Gihan Mauris, E.W.C Scandinavia AB | The Tea Centre of Stockholm, Stockholm/Sweden

15 minutes Teabreak

10:45 – 11:15 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)

Finnish Tea Culture – Tradition & Innovation online

Anushka Gamage, Nordqvist Tea, Head of Tea Academy, Nurmijärvi/Finland

Riku Nordqvist, CEO Nordqvist Tea, Nurmijärvi/Finland

11:15 – 11:30 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)

Views on Norwegian Tea Culture online

Håkon Vadstein, Spill the Tea, Oslo/Norway

11:30 – 11:45 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)

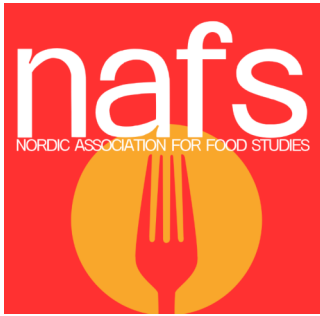
The fluid perception of tea quality

Dr. Jan Hemingsson, Te Centralen, Östersund/Sweden

11:45 – 12:15 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)

Gastronomy Workshop (Part 1): How can we promote quality tea in restaurant settings?

12:15 – 13:15 Lunch break



13:15 – 14:00 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)
Tea Tasting with Gihan Mauris: Guided sensory tasting of different teas

14:00 – 14:30 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)
Danish tea culture and a tea retreat in the North online
Alexis Kaae, Simply Tea and Molbo Tea Retreat, Ebeltoft/Denmark

14:30 – 15:00 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)
Gastronomy Workshop (Part 2): How can we strengthen Nordic tea culture and education?
Book Project 'Nordic tea experiences'
Dr. Henrik Scander, Örebro University | Grythyttan Campus | RHS Grythyttan Gastronomiska teatern
Prof. Dr. Hartwig Bohne, SRH University | Campus Dresden | President of the European Tea Culture Institute

15:00 - 15:30 (School of Hospitality and Culinary Arts, Campus Grythyttan, 1st floor, Gastronomiska teatern)
Farewell tea and final reflections

After the event, the pictures and documentation you can find online:

www.european-teaculture.institute
section „tea events and attractions“