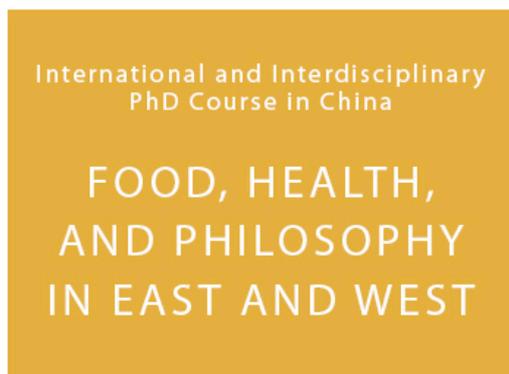




CALL FOR APPLICATIONS



Food, health and philosophy in East and West
Crossroads between science, culture and business

5 - 14 April 2018

Organised in China (Hong Kong, Shenzhen, Guangzhou)

Organisers

University of Copenhagen, Denmark
Sun Yat-sen University, Guangzhou, China
University of Hong Kong, China

Sponsors

[ARLA Foods](#)
[Carlsberg Foundation](#)
[University of Copenhagen, Denmark](#)

SHORT FACTS:

- Dates: 5 - 14 April 2018;
- Sites: Hong Kong, Shenzhen and Guangzhou, China;
- Credits: 5 ECTS (incl. presentation/report);
- The course uses insights about food and health in East and West to illustrate how natural science, social science and human science all contribute to the creation of new knowledge;
- The course mixes academic lectures with site visits to universities, food markets, food/health companies, hospitals and cultural/religious sites to augment the learning process;
- The course is open to PhD students and R&D professionals from companies that work on topics related to the food chain and/or health of humans or animals;
- Scholarships are available (see page 3 for more information);
- Organised under [Graduate School of Health and Medical Sciences, University of Copenhagen](#).

Introduction

On the one hand, food and health traditions have become globalized. On the other hand, diet and health views differ widely around the world and are not alone determined by food availability, health care, technology and science. The cultural and philosophical views about nature and the human body are also important. What determines what we eat and how we stay healthy – natural science, culture, philosophy or religion? Is food just fuel for the body machine or is food also medicine and what are “functional foods”? How does food and health science relate to business, culture, philosophy and ethics? The answers vary in different parts of the world. New insights lead to better communication and enhanced collaboration across many borders.

This broadening PhD course aims to give the participants a better understanding of the scientific, cultural and philosophical background for specific diet habits and health views. We couple fieldwork (universities, hospitals, food markets, religious sites) with insights into the basics of natural, social and human sciences (the 3 main academic domains). Specifically, we compare some traditions of the Western world with those in China. This makes us aware of the potentials and limitations of modern science and its role in diet and health globalization. An open-minded, fruitful crosstalk across different academic fields shall support researchers from the food-health area to see their own topic from a greater methodological perspective.

Dates, participants, venue, credits, report and exam

- Time: 5 - 14 April 2018
- Participants: The course is international and welcomes a mixed group of PhD students/researchers/company personnel (max. 25) related to different scientific disciplines. All should have a relation to the food/health area (e.g. nutrition, food science, human or veterinary medicine, pharma, sociology, business, anthropology, philosophy, religion).
- Course sites: Hong Kong, Guangzhou and Shenzhen; course language: English
- Report: Participants produce a report (3-4 pages, 1½ line spacing, 12 pt., excl. figures) that is examined by the course coordinators. Report topics are defined by the start of the course and relate to the participants own research and/or area of work. A brief PowerPoint presentation is given during the course.
- Course material: Texts and powerpoint presentations supplied by lecturers. Updated programme and final list of lecturers are announced 1 month before course start.
- Credit: 5 ECTS with oral presentation and report by the end of the course (pass/fail).

Course fee

- There is no course fee for PhD students whose institution is a member of the European open market for PhD courses (i.e. that Danish universities except CBS).
- The course fee (excluding travel costs) for all other PhD students is DKK 2.800. Following application, the course secretariat may reduce the fee for participants from China.
- The course fee is DKK 8.000 for professionals working in R&D organisations or similar.

Travel and accommodation costs

- All participants cover their own costs for flights, local transport, accommodation and food expenses, estimated DKK 18.000 for non-China participants: International flight, DKK 6.000; 10 days accommodation (double room, double price for single room), DKK 4.000; 10 days food and beverages, DKK 4.000; local transport, DKK 2.500; others (including costs for lecture venues), DKK 1.500.
- Each participant must pay DKK 12.000 (the total costs excluding the flight) to the course secretariat before start of the course.
- Following application, the course secretariat may cover costs for some participants (only if infrastructure or available funds make full cost participation impossible). Also, see scholarship information below.

ARLA Graduate Fellowships and Carlsberg Foundation Grants

- [ARLA Foods amba](#) (a Danish/Nordic dairy company) sponsors the course and offers 4 fully funded ARLA Graduate Fellowships to cover costs for participants whose work relates to dairy sectors in China/Asia. The 4 ARLA Fellows compete for a trip to Denmark to participate in the annual ARLA PhD Conference. The competition is based on quality of the course report. If you wish to apply for an ARLA Graduate Fellowship, please indicate so when you apply to participate in the course.
- [Carlsberg Foundation](#) supports basic research across natural, social and human sciences and sponsors the course. A Carlsberg Foundation Grant can help cover expenses for non-Danish participants in the course. If you wish to apply for a Carlsberg Foundation Grant, please indicate so when you apply to participate in the course.

Apply to participate

Application deadline: 5 January 2018. Please [APPLY VIA THE THINKCHINA WEBSITE \[Follow Link\]](#). If you encounter problems with the application link then please contact course secretariat Casper Wichmann, mail cw@thinkchina.dk

Course leaders and organisation

- **Course leader:** Per Sangild, Professor, Comp. Paediatrics and Nutrition, Fac. Health and Medical Sciences, Univ. Copenhagen. Tel. +45 2616 0530, mail pts@sund.ku.dk
- **Course co-leader:** Bent Nielsen, Ass. Professor, Dept. Cross-Cultural and Regional Studies, Fac. Humanities, Univ. Copenhagen. Tel. +45 29903887, mail: bentn@hum.ku.dk
- **University of Hong Kong:** Jennifer Wan, Ass. Professor, PhD, Dept Bioplogical Sciences, Pokfulam Road, University of Hong Kong, mail jmfwan@hkusua.hku.hk
- **Sun Yat-sen University:** Yanna Zhu, Ass. Professor, Dept. Maternal and Child Health, School of Public Health, Sun Yat-sen Univ., Guangzhou. zhuyn3@mail.sysu.edu.cn
- **Course secretariat:** Casper Wichmann, Coordinator, ThinkChina.dk, Univ. Copenhagen, Karen Blixens Vej 4, 2300 Copenhagen. Tel. +45 5130 2527, mail cw@thinkchina.dk.

- Organised under the [Graduate School of Health and Medical Sciences, University of Copenhagen](#), which will also issue the certificates.

Course programme (*tentative*)

Day	Topic/Activity
	<p>Arrival: Tao Fong Shan (TFS), Hong Kong (see last page for additional details) Address: Tao Fong Shan Road 33 (From HK airport: Take bus A41 to Shatin Metro Station. Then taxi (5 min) to Tao Fong Shan Rd. 33. Go to Pilgrims Hall.)</p> <p>Participants organise their own travel. We recommend that you arrive at Tao Fong Shan in Hong Kong on 4 April - or no later than noon Thursday 5 April. Remember visa(s). For some nationals: Remember double-entry visa to for return trip to Hong Kong.</p>
Thu 05.04	<p>Theme: Welcome (venue TFS) 18.00: Dinner at Tao Fong Shan (TFS) 19.00-21.00: Welcome to the course, introduction to Hong Kong and Tao Fong Shan</p>
Fri 06.04	<p>Theme: Introduction & world-class science (Venue TFS + local excursion) 8.00: Breakfast 9.00-10.00: Introduction to food, health and philosophy East and West (PS) 10.30: What is world-class natural science, human science and social science? (PS, BN, MB) 12.30: Lunch 13.30: Making sense of the world: Two modes of thought (BN) 15.00: Excursion: Shatin cemeteries (food for dead?) and Tai Wai food (super)market Free evening in Hong Kong</p>
Sat 07.04	<p>Theme: Nature, food and medicine in East and West (Venue TFS + local excursions) 6.00: Optional - Walk to Needle Hill: Nature from three scientific perspectives 8.00: Breakfast 10.00: Introduction to Chinese/Eastern thinking: philosophy, science and religion (BN) 11.15: Nature views in East and West – how to do cross-disciplinary science? (PS) 12.30: Lunch 13.30 (departure), excursion: Fung Zhi Taoist Temple in Fanling Dinner: Fung Zhi Taoist Temple in Fanling (tbc) OR free evening in Hong Kong</p>
Sun 08.04	<p>Theme of day: Nature, food and medicine in East and West (Venue TFS + local excursions) 7:30: (Optional) Tai Chi / Qi-gong morning session 8.00: Breakfast 9.00-10.30: Somatic integrity: Alchemy and quest for immortality in Chinese history (BN) 11.00-12.30: Food, eating and food for health in China and the West, fast/slow food? (PS) 12.30: Lunch 13.30: Tea meditation – is tea more than fluid and chemicals? 14.00: Introduction to Western thinking: philosophy, science and religion (BN, PS) 16.30: Street TCM doctor in Shatin (we walk from TSF to Shatin) Free evening in Hong Kong</p>
Mon 09.04	<p>Theme: Food and medicine in East and West? (Venue University of Hong Kong) 7:30: (Optional) Tai Chi / Qi-gong morning session 8.00: Breakfast 9.00: Departure by bus for HKU (walk down the hill) 10.00-11.00: Western (and Eastern) food and nutrition science – how to make progress? (JW) 11.15-12.30: Food Philosophy in East and West (JL) 12.30: Lunch at HKU</p>

	<p>14.00: Traditional Chinese Medicine (TCM) at HKU – does it make sense? (TBC) 16.00: Walk to The Peak, overlooking HK 18.00: Joint dinner at Peak / Free evening in Hong Kong</p>
Tue 10.04	<p>Theme: -Omics science to save the world? (Venue Beijing Genomics Inst./Genome Bank) 7.30: Breakfast 8.15: Departure by metro for Shenzhen (walk down to Shatin Station with suitcases). 10.00: Pickup with bus in Shenzhen, go to BGI/Genome Bank 11.00: The genome, human health and Yin-yang theory (FG) 12.30: Lunch 13.30: Western health and food science in China (TBC) 15.00: Will genome biology and Big Data induce new health in the world? (TBC) 16.30: Visit to BGI genome biology museum 18.00: Dinner in Shenzhen 19.00: Departure by bus for Guangzhou 21.30: Arrival at Zhuhai Hotel, Guangzhou</p>
Wed 11.04	<p>Theme: Course report work +intro to Buddhism & health (Venue Zhuhai Hotel/local temple) 8.30: Traditional Chinese breakfast served on the 2nd floor 9.30: Intro to Mainland China part of course and course report contents (BN, PS) 10.30-14.00: Work on course reports. Final title/content overview. Find your own lunch. 14.00: Excursion (walk to Guangxiao Temple). Buddhism, food and health – any relations? 16.00: Excursion (walk to Ancestral Temple of Chen family). Ancestors, family and food? 18.00: Free evening in Guangzhou</p>
Thu 12.04	<p>Theme: Food, health & disease at modern universities/hospitals (Venue Sun Yat-sen Univ) 8.30: Traditional Chinese breakfast served on the 2nd floor 9.30: Take metro to Sun Yat-sen University (meet in hotel lobby) 10.15: Food, lifestyle and health in South China (YZ) 11.00: Functional foods – food more than nutrients? Food at hospitals (NN, YZ) 11.45: Infants, children and food in China (YZ) 13.00: Lunch 14.00: Food and health at modern hospitals in China, visit 1st affiliated hosp. of SYSU (YZ) 17.00: Departure with metro to Pearl River 18.00: Dinner & river boat cruise on Pearl River</p>
Fri 13.04	<p>Theme: Traditional or modern health care philosophy? (Venue Zhuhai Hotel / TCM hospital) 8.30: Traditional Chinese breakfast served on the 2nd floor 9.00: Group reflections: Traditional health care philosophy (PS, BN) 9.30: Walk to Traditional Chinese Medicine hospital in Guangzhou 10.00: Lecture and tour at clinics at TCM Hospital 12.30: Lunch on the street 13.30: Depart with metro to Biostime Functional Food Company 14.30: Lectures and discussions at Biostime: Is food more than fuel for the machine? 17.30: Free evening in Guangzhou</p>
Sat 14.04	<p>Theme: Report presentations (Venue Zhu Hai Hotel and Qing Ping Market) 8.30: Traditional Chinese breakfast served on the 2nd floor 09:30: Final reflections on course learnings (BN, PS) 10.00: Student report presentations (5-8 min per student) 13:30: Departure for lunch at Qing Ping Market (largest functional food market in China) 14:00: Farewell lunch/dinner close to Qing Ping Market 15:30: Excursion at Qing Ping Market: Food = Medicine? After 18: Organize your return travel from Guangzhou Airport (1h) or Hong Kong Airport (4h)</p>
Mon 23.04	<p>Deadline for delivery of course report via e-mail to course coordinators (PS, BN).</p>

Course leaders and organisation

- **Course leader:** Per Sangild (PS), Professor, Comp. Paediatrics and Nutrition, Fac. Health and Medical Sciences, Univ. Copenhagen. Tel. +45 2616 0530, mail pts@sund.ku.dk
- **Course co-leader:** Bent Nielsen (BN), Ass. Professor, Dept. Cross-Cultural and Regional Studies, Fac. Humanities, Univ. Copenhagen. Tel. +45 29903887, mail: bentn@hum.ku.dk
- **University of Hong Kong:** Jennifer Wan (JW), Ass. Professor, PhD, Dept Biological Sciences, Pokfulam Road, University of Hong Kong, mail jmfwan@hkusua.hku.hk
- **Sun Yat-sen University:** Yanna Zhu (YZ), Ass. Professor, Dept. Maternal and Child Health, School of Public Health, Sun Yat-sen Univ., Guangzhou. zhuyn3@mail.sysu.edu.cn

Course secretariat

Casper Wichmann, Coordinator, ThinkChina.dk, University of Copenhagen, Karen Blixens Vej 4, 2300 Copenhagen. Tel. +45 5130 2527, mail cw@thinkchina.dk. The course is organised under [Graduate School of Health and Medical Sciences, University of Copenhagen](#) that issues the course certificates.

Course literature (extracts will be sent to course participants)

- Andrews, Birdie: Chinese Medicine
- Flybjerg, Bent: Making Social Science Matter. Why Social Inquiry Fails and How It Can Succeed Again. (Cambridge University Press, Cambridge, 2001.)
- Lin, Yutang: The importance of living
- Ng, Tai P. & Wah-Won Ng: How cross-cultural views of history, philosophy and human relationships will change modern global society 2007
- Puett, Michael, and Christine Gross-Loh: The Path. (Simon & Schuster 2016)
- Sangild, Per T.: Philosophy of functional food in East and West. Functional Food Center, 2015.
- Slingerland, Edward. Trying Not to Try: The Ancient Chinese Art and Modern Science of Spontaneity. (Broadway Books 2015)

Course report/exam:

- 3-5 pages, 1½ line spacing, 12 pt., excl. figs/pics. Deliver for examination 10 d after course.
- Topic defined during course and preferably related own research topic. Pictures welcome.
- Preliminary report presented for other participants by the end of course (5-8 min ppt).
- The report contents must use one or more lecture/excursion elements from the course.

Course venues & additional information:

- Course expenses are kept at a minimum and course participants must accept a rather basic standard for accommodation, transport and food. Single rooms can be asked for by additional cost.
- In Hong Kong, the course is based at Tao Fong Shan, a retreat hostel constructed in Buddhist style by a Danish architect and a Norwegian Christian missionary in the 1930ies. They set out to explore similarities and differences between Eastern and Western philosophy/religion – much like the PhD course explores interfaces between Eastern and Western food/health views and discusses how all three domains of science (natural, human and social sciences) contribute to scientific progress.
- University of Hong Kong University and Sun Yat-sen University are top universities in the region and in the world. We visit both universities and their affiliated hospitals to discuss food/health.
- Beijing Genomics Institute in Shenzhen is the world's largest genome sequencing facility and works with partners all over the world. BGI European headquarter is placed in Copenhagen, Denmark.
- Zhuhai Hotel is a simple, Chinese style, local hotel in Guangzhou's old city centre.