Booking.com

curator

today's workshop

DEPTH IN PROGRAM

elements for program

program fundementals

way of working

WAY OF ORGANISATION

roles

collaboration

management & curator

costs organisation

Booking values

curious

ambitious

empathic

fun

enbiun program

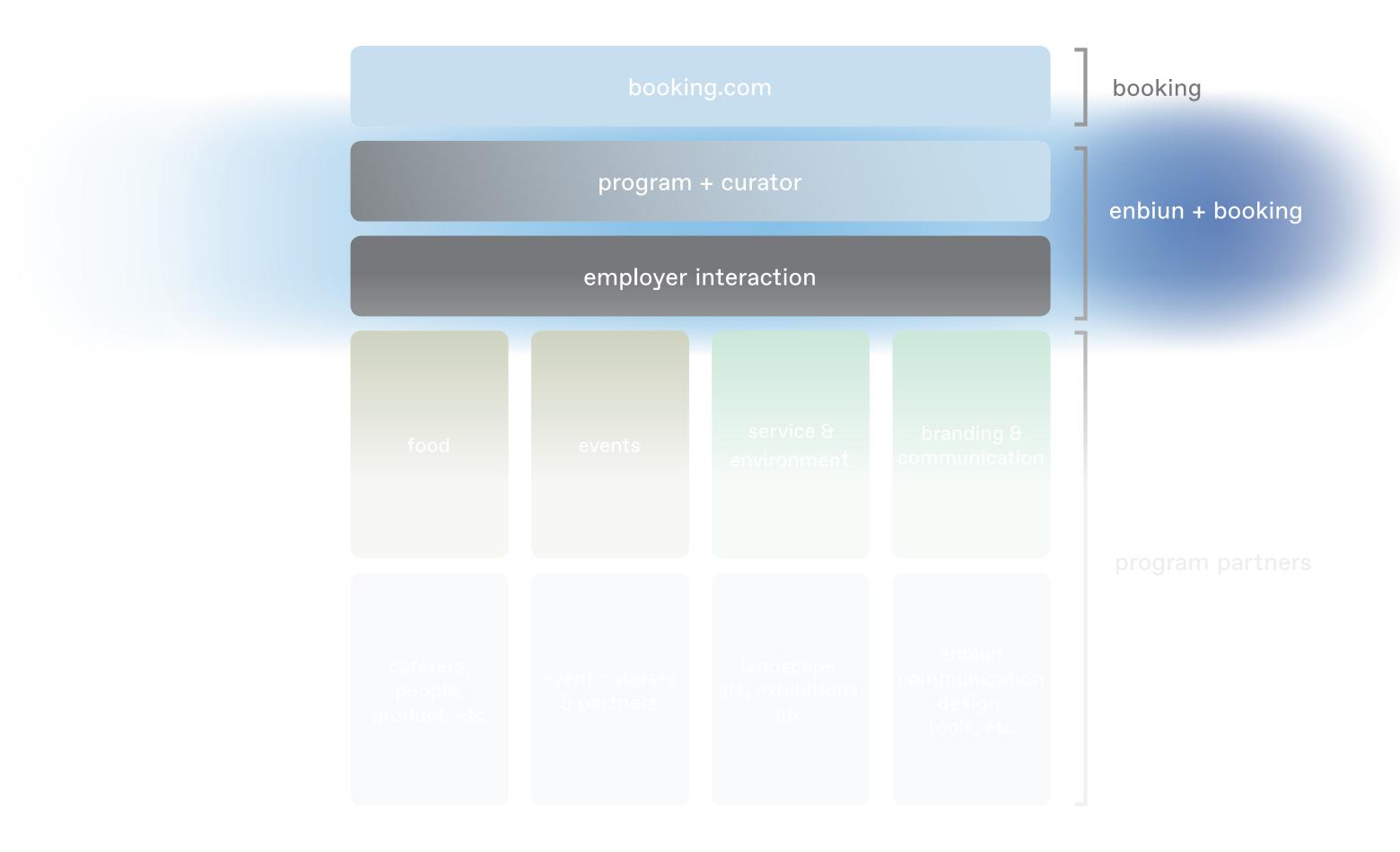
curator proposition

the curator is a way of organisation, it accelerates corporate food hospitality into a daily changing program, adding value to the total experience and inspiration to user experiences with incentives for innovation.

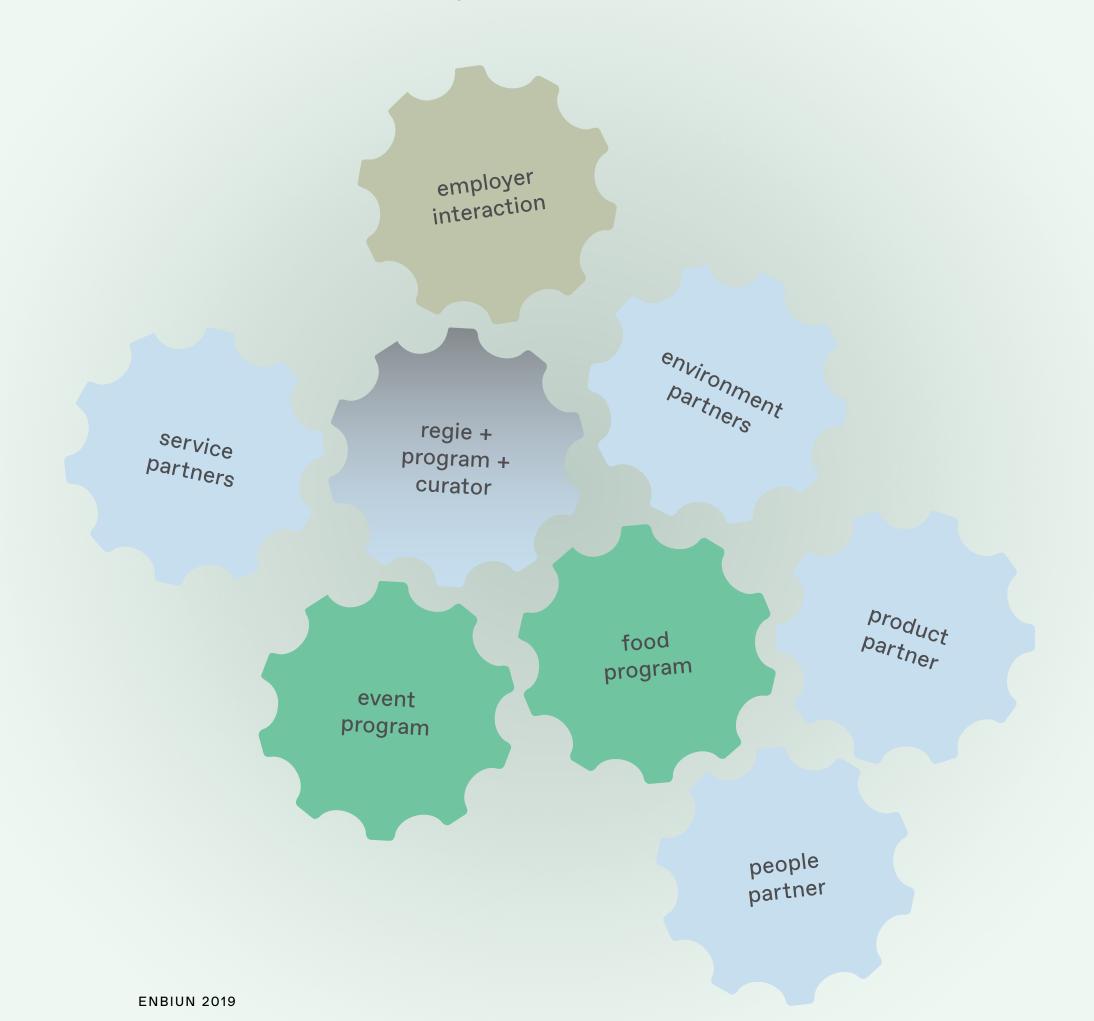
it's the curators goal translate Bookings DNA into Bookings food program

With the food program you can create tools to measure the progress of the vision or promise and make it possible to set goals for better sustainability, happiness, waste management and nutrition. It functions as a testing tool for feedback on the campus and is budget driven.

curator organisation



organisation



connecting people through food and its culture

By thematizing we add value to the program and create different approaches. Our themes exist beyond seasons and simple food thematics, they're abstract and open. This abstraction allows us to create more intelligence and include a more cultural perspective to food.

THEMATIZATION

resolutions

activation

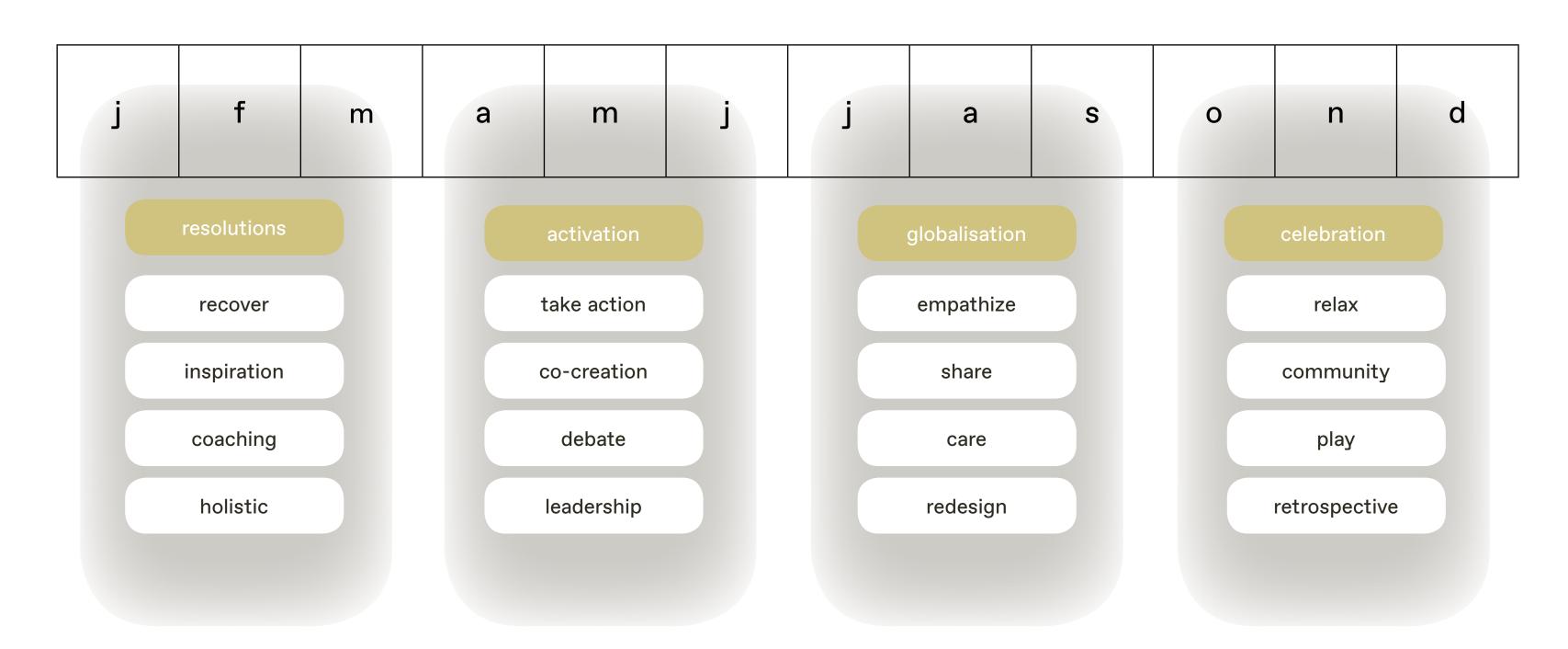
globalisation

celebration

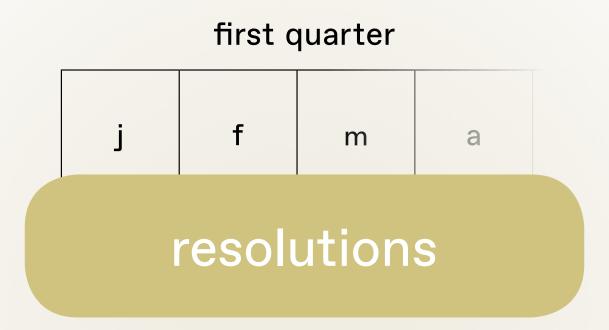
BOOKING VALUES empathic curious ambitious inspiration network connecting people trends forecast through culture and lifestyle PROGRAM THEME PILLARS GENERATING **FOOD PROGRAM** health lines CONCEPT **APPLIED** ENBIUN 2019

food program

food program



FLOOR	FUNCTION	FOOD	EVENT	WORKSHOP	POP-UP	SPEAKER
11	event space community garden		sensoric diner			
9	restaurant coffee bar meeting space roof terrace	macro bowls			brain on a shelf	
5	restaurant coffee bar meeting space	temple kitchen	Dan Barber fine dining evening	Tory Hindman Ayurvedic cooking class		
2	restaurant coffee bar meeting space library	no sugar				Pepijn van Lanen New Emotions
1	L&T pantry			speed coaching/ vitamine advice	massage room	
0	auditorium relax rooms gallery		monday morning inspiration	yoga in jeans	food pharmacy	Chloe Rutzerveld talk



create headspace and get inspired

The first quarter is about recovering and making plans for the new year. After a social end of the previous year it's time to switch to an indivual mode and turn inwards. It's time to reload energy and create headspace for new things. Creating time to start activities. Make room to get inspired with new insights to change old paterns and trying to adapt new behavior. Making plans towards new travels and work ambitions.

first quarter – ideas

resolutions

speakers	workshops	food	pop-up	events
Joos Ockels Sustainable Happy Energy	create your morning routine	ayuverdic macrobiotic	Dan Barber Blue Hills	monday morning inspirations
Thimon Whetston Community -	burn-out VS bore-out	chinese herbs	Jeong Kwan Temple Kitchen	food pharmacy
Tech -Health Chloe Rutzerveld	vitamine-advice brain on a shelf	indian spices drinks	Bruno Loubet Grain Kitchen	speed coaching massage
Food System Food Designer	book club conflict coaching	dry january sugarless season	Tory Hindman Ayuverdic Kitchen	restorative sound journey
Pepijn van Lanen New Emotions	art of breathing	mindful eating	Spirit Amsterdam	digital detox clinic
Judith van Werkhoven Socratic Conversations	yoga in jeans	28 grams of happiness	Rotterdam	sensoric diner
Teun Vonk Studio Tony Spark	mini vinapassa self-care	personal food order from a vending machine	Vegan Junk Food Bar Jack Bean	sensoric tour Booking. building
Body - Awareness Physical Mind		silent lunch		embassy of health

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first quarter – food

resolutions



no sugar season

A new year, a new start to try out some detox inspired menulines

creamy chicken pasta with zucchini, avocado and cashew cream



Jeong <u>Kwan</u> Vegan Temple Kitchen

Harmony between the person cooking, the person eating, and the ingredients used.

shiitake mushroom, chesnut, jujubes, pumpkin leave



macro bowls

Get all your macronutrients:
carbs, protein and fat.
Principles of the yin and yang
balance.

brown rice miso macro bowl

brain on a shelf

'Expo of pictures from bookshelfs of Booking staff' 'Where do you get your knowledge and inspiration from? Which book made impact. What's on your pile to read'

first quarter - moods

optimistic open-minded

good will

self-care

prevention

motivated

resolutions

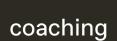
well-being

fun curious

Speaker Thimon Whetston

'Setting the right goals'

ambitious



'Reconsider habits with a coach.'



'Experiencing creative troubles, or lack of inspiration. **Doctor Korrie supllies** highly inspired or a clownesque new view.'

foodtopia

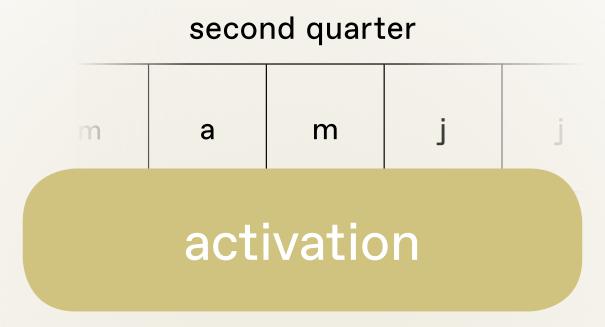
'Exposition about a holistisch food system' by Food Embassy

empathic





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start up new projects, take action and perform

The quarter of action. No more time to talk just do it. How to take action and put words in to deeds. Clean your desk, make a plan and scrum yourself through these months. After failure succes will folow. Don't look back and don't look to far ahead: the time is now. Make sure your battery is charged. Eat healthy, drink enough water and create energy in your system with mouvement.

second quarter – ideas

activation

speakers	workshops	food	pop-up	events
Lecyca Curiel Generation Z, IMC	ceramics	functional food	sourdough bakery	sports day
David Deijman	cooking	brain food	The Power Bowl Vending Machine	booking academy day
Philosopher Chef Choux Restaurant	sports	food for sportsman & woman	start up booking	juice cycle
Aernoud Bourdrez	scrum master	cook your own diner	food co-operative	escape room
Lawyer Book Writer	knitting	walking dinner	***	take out your lunch day
Don't Act Think Like A	sewing	protein	Eline Ex Sourdough Baker	diner with a mission
Claus Meijer MeltingPot	wood carving	track calories	Kamilla Seidler	basqetball trash can
Co-owner NOMA	leadership	food & activation	Chef at start of Gustu Bolivia	DIY daγ
Linda Vermaat Professional Rebel	boxing	charge your brain	Thomasina Miers	figure running
Willempje Vrins	boothcamp		Masterchef	take the staircase
Figure Running Bijlmer Boksschool			Massimo Buttora	expo

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second quarter - food

activation



brain food

Food that is good for our brain. Ingredients that activate and improve our brain functions.

turmeric pilaf



Jamie Oliver food revolution

Fight against bad eating habits.

Jamie inspires to eat healthy
and good food.

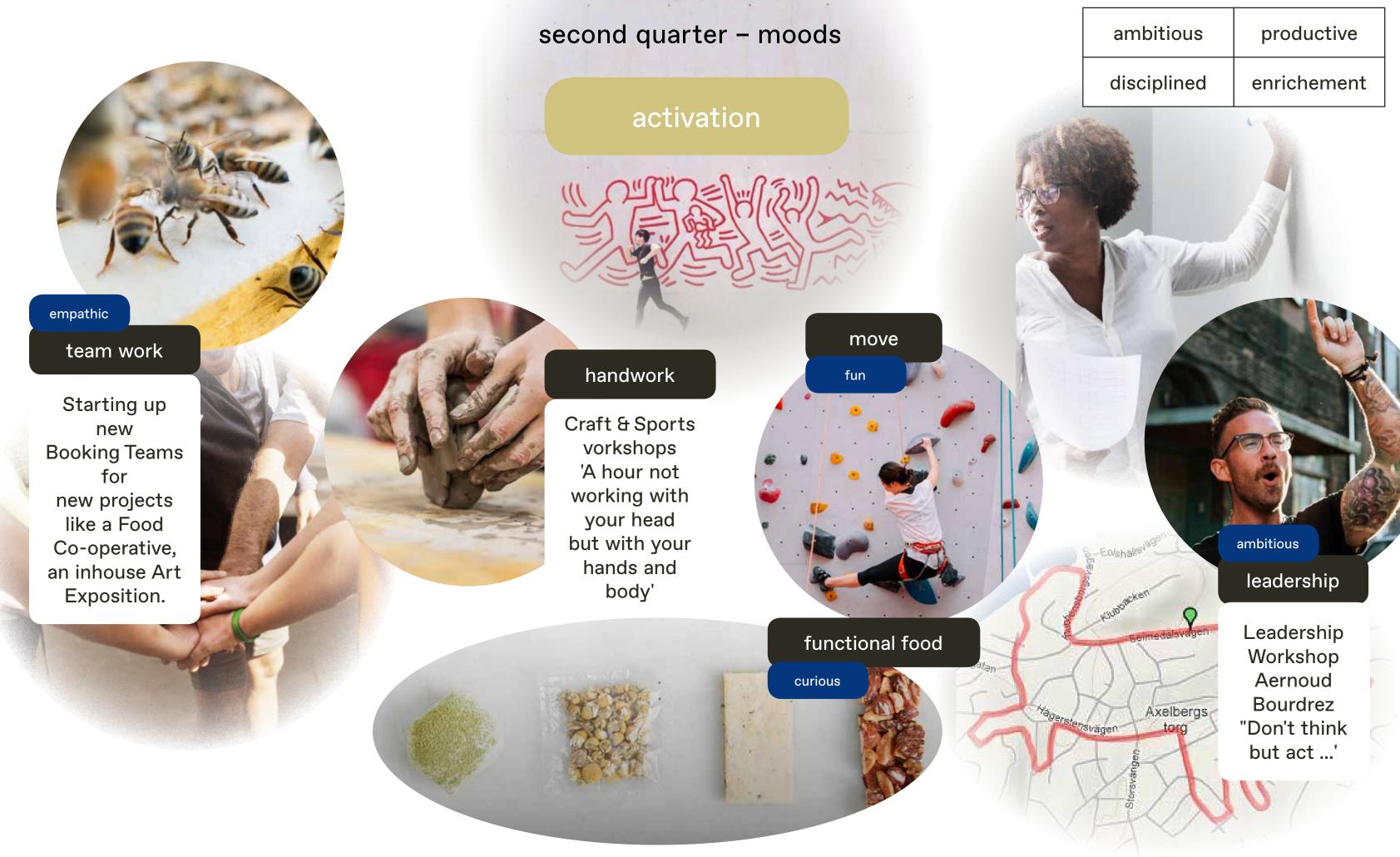
lamb & chicken curry



high-protein bowls

Bowls that keep us going for a longer period of time. Think of Acai or high protien for endurance.

farro, steamed beets, mozzarella proteine bowl with almonds, mint and chives





gather and share knowledge

Congregate and make plans together to collect to right knowhow to invest in a better future and world. Be empathic and share openly about problems and discuss different views and work methods. Learn from each others cultures, try to speak the same language. Take learnings from our seniors and elderly. Create awareness by research, action and dialogue. Take a close look at the world and how you use it.

third quarter – ideas

globalisation

speakers	workshops	food	pop-up	events
Lammert Kamphuis Friendship & Filosofy	privacy	'goede vissers'	Google Embassy	Social Scarcity Diner
	human flow	Man Meat	* * *	booking Fundraising
Ibrahim Alaoui Chrifi		eat waste products -	Lentil as Anything	
Millenials with Colour	democracy	like luxury	Melbourne	Energy Barometer
Joris Lohman	debate	Redefine Coffee	Toko Trash	Camouflage from
Foodhub	carrot experience	Grain Coffee	Manuela Goncalves Rotterdam Tokologie	Face Detection
Monte Konings	σαιτοι σχροποποσ	No more Avocado Show	Trottordam Tokologio	The end of the world diner
Domains of Trust	(sign) language	Endive Spread	Matt Orlando	
New Forms of Morality			Restaurant Amass	Love without Borders diner
	climate book club	cultural heritage	Broad & Build	
Gerd Leonard		travel food		Bake a Pie with
Futurist	ballroom culture	dans datas	Sam Kass	'Country' Department
Coveners Stutgerd	world tourion	donut dates	Trove & Acre	His His and Hara
Sayonara Stutgard Uitgeverij Chaos	world tourism	arranged by curator mix up departments	Nel Schellekens	His, His and Hers Hacking Modern Love
Ortgeverij Criaos	good charity	Thix up departments	Keunenhuis	riacking Modern Love
	good oridinty		1 Contollinato	Dark Dinner power shut down

third quarter – food

globalisation



co-products valorization

A change of perspective on co-products to luxury. Think about eating man meat, food waste and invasive food like wild animals and algae.

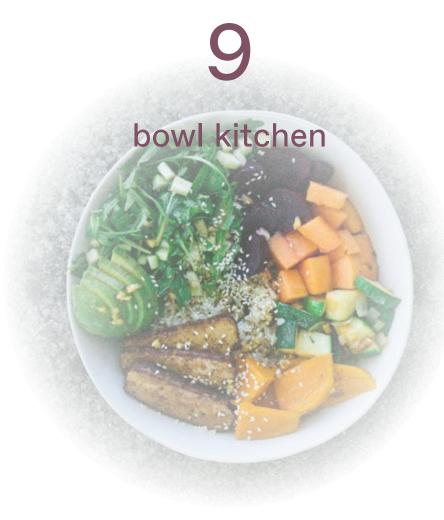
kid rendang



Chef Manuela Goncalves
Tokologie

Give the right value to small cultural heritage 'toko's' / restaurants in Rotterdam.

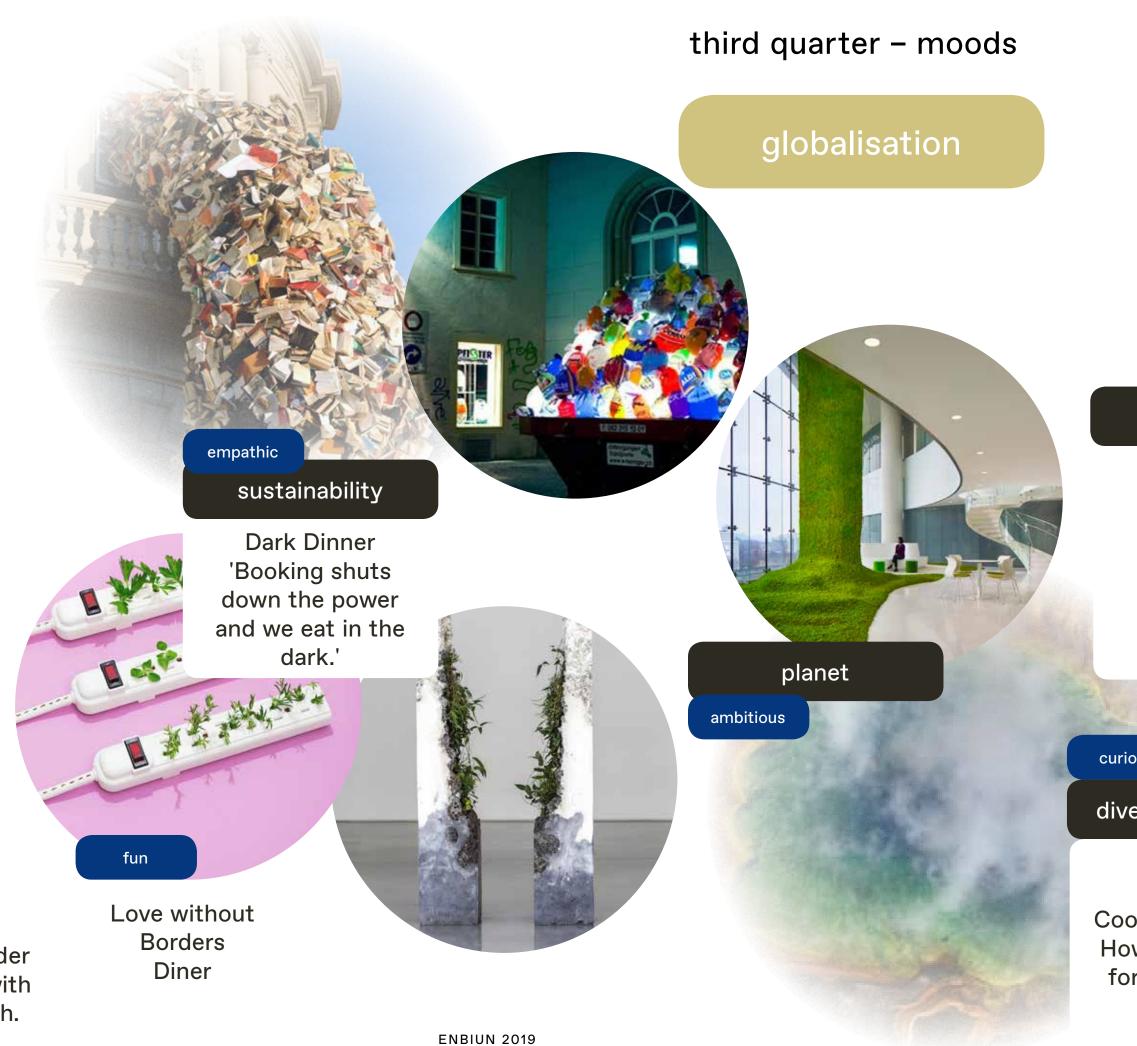
taco smoked chicken



plant-base bowls

Bowl food with respect for nature and mankind. Ingredients that are sustainble and green.

smoked toffu & veggie bowl



h.

caring empathic make impact sharing

human flow

Yann Arthus -Bertrand Documentry 'Human' Ai Wei Wei Documentry 'Human Flow'

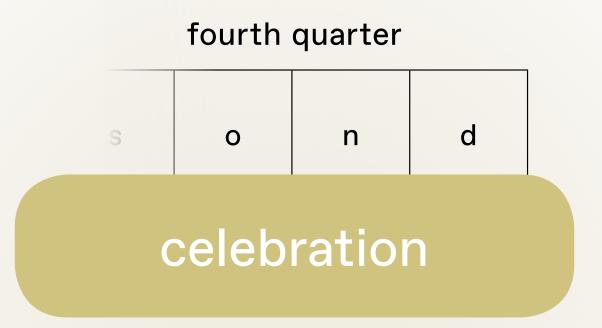
curious

diversity & culture

Cultural Heritage **Cooking Workshop** How we can learn form each other and our ancesters.

Monday Morning Talk about Friendship by Lammert Kamphuis

people



decompress & have fun

The start of looking back. Time to get into the social and party vibe, dressing up and playing music. But also the time for hope and contemplation, lighting candles in the dark months and thinking about our loved ones missing or far from us. Sharing traditions with food and storytelling. Playing parlor games and induldge ourselves with snacks and spirits.

fourth quarter – ideas

celebration

speakers	workshops	food	pop-up	events
Thimon Whetson	new religion	traditional	elevator story's	Breakfast concerts
Community Building Religon	contemplation workshops	religion	people of booking tell their Christmas Story	Christmas Food Marke
Coen Simon Feelings of Guilt	How to cook a	comfort food	gift shop	Social Impact Dinner
Up?	sustainable Christmas dinner?	christmas breakfast	'new wave church'	Solidarity Supper
Own your own but together	How to live;	celebration	*** Yvette van Boven	Huge Booking Cluedo
Joke Hermsen	never buying new things	new year	Samuel Levi	Murder Mystery Month
stillness and contemplation	Best of	fun	Tom & Rachel Rosies -& Warungs Mini	Christmas Movie
Wouter Klein Velderman	crap bingo	social	Arnold & Henderson	Suit Up Day (13 october)
Artist & Socratic Moderator	(meaningfull & circular)	world	Rochelle Canteen	Redefine Thanksgiving
Oprah Winfrey	Tastings wine, coffee, chocolate, whiskey, tea	pamper	Christina Tosi Momofuku	Story-telling diner
needs no introduction	community garden		Hilja Sanchez	

fourth quarter – food

celebration

canteen

traditions

Traditional festive food from different world kitchens.
Classics that our parents and grandparents made.

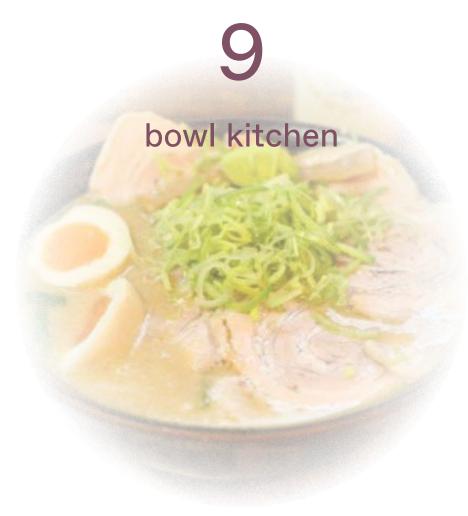
classic Christmas roast turkey



<u>Chef Yvette Van Boven</u> Holland's popular cooking

A more fine dining menu with artisanal elements. A festive home food menu.

hangover curing pork belly



comfort bowls

Indulge ourselves with good, comfort food.

pork ramen with egg

fourth quarter - moods

have fun

relax

be proud

celebration

Christmas Treats
2025. Making
Christmas Snacks
inspired by the
future with a food
designer.



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host

Celebration
Organizing events
for the concierges of
hotels.

ambitious

playful

Playing a big Cluedo Game with all booking departments.

curious

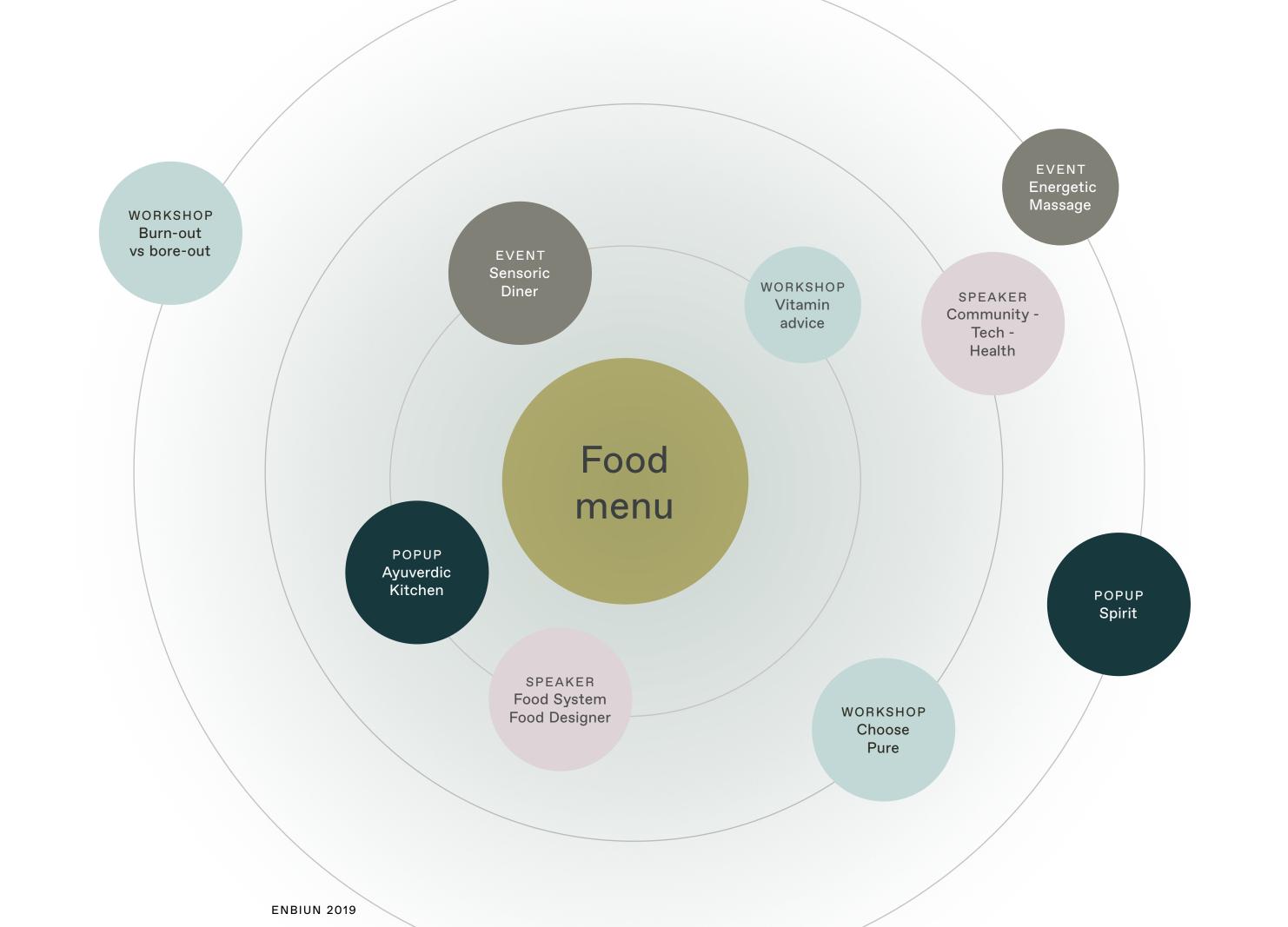
humor

Solidarity Supper A fun supper with speakers and a fundraising.

fun

empathic

workshop



CURATOR



TOPICS



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