



# Invitation to inspiration day for MatRIC

Location: Scandic Bystranda, Kristiansand  
On 6.th of Desember 2016

We hope that all who work daily with MatRIC have time to spend one day with the MatRIC Management Board in the beginning of December. We want to share information, present our plans for 2017 and further, and review MatRIC's progress against the Centre's goals.

There are three very important issues that we need to discuss as we approach MatRIC's mid-term evaluation: our self-evaluation, MatRIC's strategy for 2017 and beyond, and the implementation of MatRIC's strategy

It will help with further planning if you are able to let us know by the end of this week whether you will be able to join us at this MatRIC event!

**Best wishes, Astrid, Simon and Lillian**



N.B. We have inserted names HOPING that you will be willing and able to contribute as suggested, we hope our presumption will not cause offence!

	<b>Proposed Programme</b>
09.00	<b>Astrid welcome and open the day.</b>
09.10	<b>Simon: short Information about the day</b>
09.20	<b>Network coordinators (20 min presentation and 10 min discussion for each).</b> 1. Morten Brekke 2. Per Henrik Hogstad
10.20	<b>Break with refreshments</b>
10.40	3. Claire V. Berg 4. Morten Brekke
11.40	<b>Drop In Center in MatRIC</b> Anne Berit Fuglestad “Drop In Kristiansand” Simon and Lillian talk about “Drop In Grimstad”
12.00	<b>Lunch</b>
13.00	<b>Simon: Evaluation Report (draft) for MatRIC &amp; discussion</b>
14.00	<b>Break with refreshments</b>
14.15	<b>PhD candidates and Post Doc in MatRIC</b> 1.Ninni Marie Hogstad (10 min)      2. Helge Fredriksen (10 min) 3. Yannis Liakos (10 min)            4. Henrik Kjelsrud (5 min) 5. Shaista Kanwal (5 min)            6. Olov Lui Viirman (10 min)
16.30	<b>Open discussion</b>
17.00	<b>Mingling and small talk (or a brisk walk along the promenade to work up an appetite for the wonderful dinner we will have!</b>
17.30	<b>Dinner at Scandic Bystranda (will Nisse pay a visit?)</b> <i>Forrett</i> <i>Marinerte asparges med salat, Santa Kristinaskinke, svensk prestost, ristede valnøtter og sherryvinaigrette</i> <i>Hovedrett</i> <i>Indrefilet av okse med bakte Portobello-sopp, gulrotpuré med ingefær, grønne bønner og rosmarinsjy med bakt hvitløk</i> <i>Dessert</i> <i>Dessert brownie med sjokoladepannacotta, salt smørkaramell og rømmeis</i>

## Welcome!

