

1st SUSPLUS Conference:

Innovations in the Education for Sustainable Food Systems

- Why organic stakeholders play a role



Innovative Education towards
Sustainable Food Systems

Funded by the
Erasmus+ Programme
of the European Union



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In face of global population growth, resource constraints and growing environmental as well as public health concerns, there is a strong need for a shift towards a more sustainable development of the food system. Higher education institutions such as universities are progressively moving to address sustainability but in the lecture halls there are still few study programmes and modules targeting this important subject globally. **What products are universities developing to address the need to improve sustainability of current food production and consumption models?**

A number of surveys demonstrate students' expectations and interest in sustainable development. **How are students taking these offers up and what skills, knowledge, competences and understanding are students looking for?** Do they consider the organic food system as one of the models for increasing overall food production and consumption sustainability?

At the same time **there is a need for innovative and labour market oriented education in the EU that addresses sustainability as a central issue.** According to the EU Report *Employers' perception of graduate employability*, the most important skills and capabilities required by European employers include sector-specific skills and knowledge, but also communication-, team working-, analytical and problem-solving skills, foreign language skills and an ability to adapt to and act in new situations. Analysis of organic labour market needs carried out in 7 EU countries confirmed these findings and showed in addition the great importance of practical expertise and the ability of graduates to innovate and create.

At the 1st SUSPLUS Conference we discuss with you innovative approaches to education for sustainable development with emphasis on organic systems. Results of a multi-country survey on student understanding as well as reports on e-learning and a summer school are presented. We look ahead to students teaching at schools and working on small projects in organic companies. The event is of interest for students, organic companies, and all organic stakeholders.

Consortium

1. Warsaw University of Life Sciences, Poland
2. University of Copenhagen, Denmark
3. Estonian University of Life Sciences, Estonia
4. University of Kassel, Germany
5. Münster University of Applied Sciences, Germany
6. ISARA-Lyon, France
7. University of Gastronomic Sciences, Italy
8. Universidad Politecnica de Madrid, Spain

Websites and social media



<http://susplus.eu/>

<https://www.youtube.com/playlist?list=PLYO61iqD-LZ9I-iypAvp3OuOZgJuYMjCd>

<https://www.facebook.com/Susplus-Project-1308116522605666/>

This is what BIOFACH and VIVANESS 2018 have to offer.

Thu. 15.02.

BIOFACH Congress

First SUSPLUS Conference

Innovations in the Education for Sustainable Food Systems Why organic stakeholders play a role

Come discuss innovative approaches to education for sustainable development with emphasis on organic systems. Results of a multi-country survey on student understanding as well as reports on e-learning and a summer school will be presented. Look ahead to students teaching at schools and working on small projects in organic companies.

! Of interest for students and lecturers, organic companies, and all stakeholders.



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Date: 15.02.2018

Time: 10:00 AM - 11:30 AM

Location: Room Kopenhagen, NCC Ost

Chair: **Ewa Rembialkowska**, SUSPLUS Project Coordinator, Poland

Words of Welcome: **David Gould**, IFOAM – Organics International, USA

Words of Welcome: **Henning Osmers-Rensch**, Head of Corporate Sustainability and Environmental Management, Lebensbaum / Ulrich Walter GmbH, Germany

Words of Welcome: **Volkert Engelsman**, CEO, Eosta, Nature and More

SUSPLUS Project: **Dominika Średnicka-Tober**, Warsaw University of Life Sciences, Poland

Survey Results of Students' Understanding: **Paola Migliorini**, University of Gastronomic Sciences, Italy

Students' Experience at the Summer School (including preparatory e-learning course)

- E-Learning: **Marianne Erichsen**, student at University of Copenhagen
- Summer School: **Davide Fede**, student at University of Gastronomic Sciences
- National Dish Task: **Tooba Jamil**, student at University of Kassel
- Film clip of summer school: **Diana Ismael**, student at University of Kassel

Small research projects with practitioners and lectures at schools – **Teresa Briz**, Universidad Politecnica de Madrid, Spain

Discussion time – and: Closing the session (Chair)

Distribution: *Guide booklet for Innovative Education on Sustainable Food Systems* (English printed versions to go)