

## THE ORGANIC FOOD SYSTEM AS A MODEL FOR SUSTAINABLE FOOD SYSTEMS

The workshop presents and discusses the Organic Food System as a model and living laboratory for sustainable food systems. We are taking a system lens to organic food and farming in order to work on questions of different food system aspects. Those aspects are the structure of food systems under different cultural and geographical conditions, factors and drivers moving food systems towards enhanced sustainability as well as the relations between food system elements. Special focus will be given to tools for higher education and methodological approaches working with a food system view.

### **OFSP public workshop and SUSPLUS National Multiplier Event on the occasion of the 5<sup>th</sup> International ISEKI\_Food Conference**

Date: July 5<sup>th</sup> (Thursday) 2018

Location: Room B2, BIO-Gebäude (Garben Str. 30) University of Hohenheim, Stuttgart, Germany

Time: 09:00 - 13.15h (followed by lunch and the OFSP partner meeting (14:30-17:30))

#### **Workshop Programme**

- 09:00**      *Welcome address*  
The OFSP as a Core Initiative of 10YFP-SFSP by Prof. Dr. Carola Strassner, Germany
- 09:15**      *Session: Sustainable organic food systems*  
A system approach to organic food and farming by Prof. Dr. Johannes Kahl, Germany  
Impacts of organic diets on nutrition, health and environment: data from the large prospective Nutrinet-Santé cohort survey in France by Prof. Dr. Denis Lairon & Prof. Dr. Emmanuelle Kesse-Guyot, France  
Healthy diets within sustainable food systems – the NND approach by Prof. Susanne Bügel, Denmark  
A sustainable food system edu-guide – results from EU SUSPLUS project by Vanessa Lüder, Germany
- 10:30**      *Coffee break*
- 11:00**      *Session: Organic food system aspects*  
Organic 3.0 – how the organic sector may develop by David Gould, USA  
Impact or Impact Factor - Organic farming research in the current research system by Dr. Sabine Zikeli, Germany  
Supermarket chain REMA 1000 in Norway - actions and achievements for organic food, Jostein Hertwig, Norway  
Organic food processing by Flavio Paoletti, Italy
- 12:00**      *Discussion*  
How organic food systems may act as „living laboratories“ for sustainable food systems
- 13.00**      *Results and future tasks*  
Prof. Dr. Carola Strassner, Germany and Prof. Dr. Johannes Kahl, Germany

[www.organicfoodsystem.net](http://www.organicfoodsystem.net)

[www.susplus.eu](http://www.susplus.eu)

#### **ABOUT SUS+**

Innovative Education towards Sustainable Food Systems (SUSPLUS) is a project that supports cooperation between eight European universities to develop, implement and widely disseminate innovative educational materials and methods in the subject matter of sustainable food systems. In the 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 more sustainable development. Most of these global problems are strongly influenced by unsustainable food systems therefore high priority is given towards developing strategies to improve sustainability of food production and consumption models. At the same time there are very few study programmes and modules targeting this important subject globally and sustainable food is still a niche market in many European countries, hardly supported by well-educated and skilled university graduates. SUSPLUS provides university students with necessary knowledge, competencies and skills to support this important sector, and contributes thereby to increase their employability. SUSPLUS is funded by Erasmus+, which is the European Union's programme to support education, training, youth and sport in Europe.