

## Final SUSPLUS Conference

### Innovations in the Education for Sustainable Food Systems



Innovative Education towards  
Sustainable Food Systems

Funded by the  
Erasmus+ Programme  
of the European Union



#### Context

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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 Final SUSPLUS Conference we discuss with you innovative approaches to education for sustainable food systems. Final results of a multi-country survey on student understanding as well as reports on e-learning and a summer school, small research project and lecture in class are presented. The event is of interest for students, food companies, and all 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-iyAvp3OuOZgJuYMjCd>



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



## Last SUSPLUS Conference

# Innovations in the Education for Sustainable Food Systems

**Date: 22.09.2018**

**Time: 10:00 AM - 13:00 AM**

**Location: Sala Arancio (Orange Rome)**

**Lingotto - Torino**

Contact: Paola Migliorini, University of Gastronomic Science ([p.migliorini@unisg.it](mailto:p.migliorini@unisg.it))

In collaboration with



**Sustainable  
Food Systems  
PROGRAMME**



Come to discuss innovative approaches to education for sustainable food systems. Final results of a multi-country survey on student understanding as well as reports on e-learning and a summer school, small research project and lecture in class are presented. The event is of interest for students, food companies, and all stakeholders.

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

Words of Welcome: **Carlo Petrini**, Slow Food

Words of Welcome: **Carola Strassner**, University of Applied Sciences of Munster - Sustainable Food System Program of UN

Words of Welcome: **Susanne Bügel**, University of Copenhagen - Organic Food system programme

SUSPLUS Project: **Ewa Rembalkowska**, SUSPLUS Project Coordinator, Poland

Survey Results of Students' Understanding: **Alexander Wezel**, ISARA, France

Innovative learning activities:

- E-Learning: **Marianne Erichsen** student at University of Copenhagen
- Summer School: **William De Montmollin** student at University of Copenhagen, **Davide Fede** student at University of Gastronomic Sciences
- Film clip of summer school: **Diana Ismael** student at University of Kassel
- National Dish Task: **Leonardo Grasso** student at University of Gastronomic Sciences, **Thomas Knorr** student at University of Applied Sciences of Munster, **Diana Ismael** student at University of Kassel
- Lectures at schools – **Fabio Tuccillo** and **Mia Shembs** students at University of Gastronomic Sciences, **William De Montmollin** student at University of Copenhagen
- Small research projects: **Elisabeth Sophia Berlinghof** student at University of Gastronomic Sciences, **Ewa Rembalkowska**, WULS Poland

Discussion time – and: Closing the session (Chair)

Concluding remarks: **Paola Migliorini**, University of Gastronomic Sciences

Reference:

- *Guide booklet for Innovative Education on Sustainable Food Systems*
- National dishes