

The Eating City (dream) team!



Introducing the team that will support you in the mission of drafting the 2024 “Villarceaux Declaration”

with financial support of:



in collaboration with:



THE FACILITATORS



Karen Karp

Karen Karp is the Founder and a Partner in KK&P, a leading Food Systems Consultancy working in the United States and select locations in Europe. Karen launched the company in 1990 after working 12 years in the restaurant and specialty food sectors.

KK&P strengthens interconnections between agriculture, food, health, policy, and people to align the for-profit, nonprofit, and government sectors. KK&P's "Good Food is Good Business" division focuses on Food Systems Planning, Supply Chain Development, Business Planning, Evaluation, and Education. "Good People are Good Business" strengthens organizations through Performance Management, Recruiting, and Organizational Design.

Karen has a Bachelor of Fine Arts Degree from Parsons School of Design in New York City (1982) and a master's degree in Sustainability from the University of Bath School of Management in the UK (2001). Karen earned honors for her thesis, "How Does Food Sustain Us?" which explored how leaders convey and impart their personal food values within their organizations and how these communities are then transformed through food.

Karen lives on the North Fork of Long Island (NY, USA) and on a 13-hectare farm in Alegrete, Portugal, which produces cork, olives, citrus and is the home to 150 sheep.



Ana Helena Pinto

Ana Helena Pinto, is a nutritionist from Portugal. Founder and CEO` s of Nutrition for Happiness - an innovation`s business for services where food and nutrition can be a contribute to more identity, development, sustainability, health and happiness. She is a professeur assistant invited in sciences of nutrition in CESPU (Cooperativa de Ensino Superior Politécnico e Universitário - Portugal).

Creator and co-author of three different handbooks about territorial food`s identity. Trainer in hospitality and innovation in associations and schools. Certified by ADI (Direct Approach to the Unconscious)-Positivation from FUNDASINUM (Fundação de Saúde Integral Humanística- Brasil) - personal mentor to nourish the identity and potential of each one.

THE FACILITATORS



Tarek Soliman

Tarek Soliman is the Agroecology lead at Lush Cosmetics purchasing team. He was trained as an agronomist at Cairo University and later specialized in integrated pest management for Mediterranean fruit trees at IAMB. He holds a double diploma d'Ingenieur in Agroecology from Isara Lyon and NMBU.

Tarek has had a diverse career, working in governmental and non-governmental organizations, research institutions, and the private sector. He has also collaborated occasionally with small enterprises. Tarek has been practicing the art of hosting and facilitation techniques for many years and is a part of the Eating City community.



Marina Ilușca

Head of the Department for organic production at the Ministry of Agriculture and Food Industry in the government of Moldova. Responsible for policy development for the national organic sector. I have a background in environmental protection with a Master of Science in agroecology and a Ph.D. in agricultural sciences. Currently, I am a student in an MBA program for Agribusiness Management.

I have over 10 years of experience in the agri-food sector. My work includes scientific research on soil fertility management, teaching, and certifying organic producers. I am currently employed by the government and our goals include supporting small-scale local organic producers, developing sustainable agri-food value chains, promoting healthy food systems, and integrating high-quality products in schools and kindergartens.

THE SPEAKERS AND STAFF



Giuseppe Mastruzzo

Giuseppe Mastruzzo is the president of the Eating City research and advocacy programme, the director of the International University College of Turin (IUC), and the Editor in Chief of the International Journal of Public Law and Policy.

Prior to joining the IUC in 2008, Giuseppe was Head of Studies and Research at Confservizi Lazio, the association of utilities and public-service companies in Rome. Giuseppe, who holds a Ph.D. from the University of Kent at Canterbury, regularly teaches at Lanzhou University in China, and has taught for many years at the Moscow Higher School of Economics. His research and teaching focus on the relationship between agri-food supply chain, justice, and globalization.



Maurizio Mariani

Maurizio Mariani the director of the international platform Eating City. He plays an active role in international research projects that aim to promote sustainable public food services. He is an expert in economy and environment related to agribusiness and foodservices. As a Business Consultant at the international level for the company "Marilac Sarl," he leads the dialogue on sustainable food chains within the Forum Cina Europa. As the CEO of Sotral Spa, he has received several awards, including the Medal of the President of the Italian Republic (2010) and the European Business Award for the Environment (2006).

Author of numerous publications and articles and, speaker at several international conferences on food services, he has designed the Risteco handbooks ("Quaderni di Risteco"), and the projects of "il Pranzo Sostenibile" ("The Sustainable Meal").

He has co-authored several books, such as *La Ville Qui Mange* (2013) and *City Food Policies: Securing our daily bread in an Urbanizing World* (2015), and "Sustainable Food Procurement Legal, Social and Organisational Challenges"(2024) he is also the curator of the book series "Affrontare insieme le sfide del pianeta" published by Giappichelli (Italy).

THE SPEAKERS AND STAFF



Chiara Falvo

Chiara holds a master's degree in law from the University of Milan, with study exchanges in Paris and Rio de Janeiro. She is currently a SAPIENS Network Marie Skłodowska-Curie Fellow and a PhD candidate in law at the University of Turin. Her research focuses on Sustainable Public Food Procurement (SPFP) for Schools in the EU, also comparing the Italian and French approaches. During her PhD, Chiara gained practical experience as a Food Procurement Assistant in the Education Division of the Department of Dordogne, France, contributing to the sustainable school meal project. She was also a visiting researcher at the Department of Food and Resource Economics (IFRO) in Copenhagen and the School of Agriculture (ISA) of the University of Lisbon.

For the past two years, Chiara has taught a module on SPFP within the master's course in Food System Law at the University of Turin. She has presented her research at conferences in Italy, Belgium, the UK, Denmark, Portugal, Spain, Switzerland and South Africa, and has published in the fields of public procurement law and sustainable food systems.



Robin Gourlay

Robin Gourlay has 40 years' experience of catering, foodservice and hospitality management. Since 2010 he has engaged with Scotland's Centres of Procurement Expertise, Foodservice companies, Scotland's food and drink industry, Civil Society Organisations and the wider public sector on food, catering and procurement issues and in the course of this has created the adoption of sustainable food and drink as one of Scotland's key priorities. He has produced guidance for industry on food supply, 3rd party accreditation, school food and education, catering and procurement for both the public sector and industry.

He was a member of the Scottish Food and Drink Leadership Forum in 2009 that formed Scotland's first National and Drink Policy and in 2015 the Scottish Food Commission which informed Scotland's revitalised Policy 'Becoming a Good Food Nation' which was enacted as legislation in 2022. He is now enjoying semi retirement.

THE SPEAKERS AND STAFF



Katie Wilson

Dr. Wilson has a passion for child nutrition and has dedicated her career to improving access to healthy food for all children and their families. She has spent 23 years as a school nutrition director, 5 years as the Executive Director for the Institute of Child Nutrition, 2 years as the Deputy Under Secretary of Food, Nutrition, and Consumer Services at the United States Department of Agriculture, appointed by President Obama and is presently the Executive Director of the Urban School Food Alliance.

Katie has shared her expertise throughout the United States and around the world as an invited speaker, and an academic guest lecturer. She also served on the 31st Standing Committee on Nutrition at the United Nations and is on the Board of Directors for the international organization, Eating City. Dr. Wilson holds a bachelor's of science degree in dietetics, a master's degree in food science and nutrition and a doctoral degree in foodservice and lodging management. She is credentialed as a School Nutrition Specialist.

She has received many peer-nominated awards throughout her career, including the award in her name: The Dr. Katie Wilson Lifetime Achievement Award, and is considered one of the top experts in the field of child nutrition.



Tamara Bruning

Tamara Bruning is head of the Services subdivision at the City of Ghent and is responsible for sustainable cleaning and catering. She is an inspired public servant with a background in cooking, social work and government & policy management.

She has built up an expertise in sustainable food and sustainable procurement that she and her team translate into the serving of tasty food and meals. Together with her team, she is responsible for the sustainable procurement and support of 4,500 school - and childcare meals, writing sustainable tenders for food, drinks and catering for schools, childcare and elderly homes and the sustainable cleaning of 340 city owned buildings.

THE SPEAKERS AND STAFF



Betina Bergmann Madsen

Betina Bergmann Madsen is the chief procurement officer for the municipality of Copenhagen, Denmark. She is an expert in sustainable and organic food procurement for the public institutional food service. Since 2001, Copenhagen has aimed for 90% organic public meals as part of its commitment to the Sustainable Development Goals (SDGs). Ms. Madsen's dedication to sustainable food procurement goes beyond the municipal level.

Ms. Madsen closely collaborates with Denmark's Ministry of Food, Agriculture and Fisheries and the Ministry of Environment to enforce environmentally friendly bid regulations. She also coordinates a national public food procurement network, integrating the Sustainable Development Goals (SDGs) into bid documents and monitoring results.

In 2021, she was named a UN Food System Champion at the UN Food Systems Summit and was involved in forming a School Meals Coalition. She collaborates closely with WHO Europe on guidance for public procurement officers. She's the author of "How Together We Can Make the World's Most Healthy and Sustainable Public Food Procurement" and contributed to developing a legislative framework for the EU Farm to Fork Strategy.

COMMUNICATION



Daniele Rogolino

I am a photographer and videomaker who has always been passionate about food. I have worked in a restaurant kitchen as a sous-chef for several years. Working in the kitchen has given me the opportunity to handle food closely and understand its unique characteristics. I have learned to work with fresh ingredients and develop an appreciation for the flavors of fresh, seasonal, and locally-sourced produce. This heightened sensitivity allows me, as a photographer, to capture details that might otherwise go unnoticed.

I am deeply interested in the environmental & social impact of the food choices made by society. In my daily work, I create contents for companies and civil society organizations. I took part in the 2023 Eating City Summer Campus and have been involved in various other activities organized by the platform.

In the future, I want to focus on creating content related to the farming and food sectors. I aim to simplify complex concepts by creating photos and videos to help people better understand the story behind the food we eat.



Héloïse Mariani

Héloïse is a creative octopus and food lover!

After completing a Bachelor in Interior Design she enrolled a Master in Food Design which consisted in imagining positive futures and developing innovative solutions in the food industry, using design methodology and creative tools. Today she works as a graphic designer and lifestyle photographer. The topics of sustainability, food and well-being are the heart of her work.