

Welcome to the Eating City Summer Campus 2024!



Introduction & Agenda



with financial support of:



in collaboration with:



WELCOME!

Public Food Procurement – New narrative to foster the needed shift of paradigm

The Eating City Summer Campus experience brings together young people, researchers, senior professionals working in the public and private sectors, opinion and community leaders and builds participants' capacity for **learning and leading** in the 21st century.

The main goal of the Eating City Summer Campus is to **foster understanding and trust** in the intricacies of urban food systems. It aims to establish long-lasting networks and devise practical solutions that participants can apply in their future careers to enhance society and personal development. The program highlights **forward-thinking, creativity, and leadership** to facilitate the essential cultural shift for the implementation of sustainable food systems.

That is why the Eating City platform has been organizing annual summer campuses since 2013 which are aimed at young Food Dynamics working in: Kitchens, Farms, Public authorities

and also students in order to increase their awareness and vision about sustainable food systems and also to create a new generation of **future decision-makers** able to take into account social, cultural and environmental values and to place people at the center of the economy.

This 10th edition of the Summer Campus is therefore open to youths interested in looking at **the relationships between the actors along the food chain and the governance model** in Public food services (and in a broader sense over the whole agri-food chain).

During the campus, participants engage in workshops, discussions, and practical activities designed to enhance their learning and leadership skills. This **collaborative** environment helps unify efforts and creativity toward transforming the relationship with food and promoting sustainability. The initiative is part of a broader effort to address global food

challenges by **educating and empowering** the next generation of food system leaders.

The Eating City Summer Campus showcases how focused educational programs can be pivotal in **driving the transition** to green practices by training and empowering young professionals to spearhead sustainable food systems. Through such initiatives, there is potential to make significant progress in establishing more resilient, sustainable, and just food systems worldwide.

The final scope is to write a common declaration disseminated after the Campus at several international events and addressed to European decision-makers.

Thanks for attending the 10Th edition of Eating City Summer Campus!

LIST OF PARTICIPANTS

Name	Domaine	Email addresses	Coutry of birth
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Belén Beltramo	Nutrition	m.beltramogomez@maastrichtuniversity.nl	Argentina
Marie Jeannerod	Urbanism and urban agriculture	m.jeannerod@gmail.com	France

PROGRAM OF THE WEEK!

			03.09	04.09	05.09	06.09	07.09	08.09	09.09	
Timing	Activity	Who	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7	
08:00 - 09:30	Breakfast	ALL	Breakfast 🍳							
09:00 - 10:30	Education Program AM	PA + FC		E1 Opening session	E3	E5	E7	Opening Declaration Process	Leaving campus from early morning	
10:30 - 11:00	Free Time/Coffee Break	ALL		Coffee break ☕						
11:00 - 12:30	Working Group AM	PA + FC		WG1	WG3	WG5	WG7	Writing Declaration		
12:30 - 14:00	Lunch	ALL	Lunch 🍽️							
14:00 - 15:30	Education Program PM	PA + FC	Arrival of the participants	E2	E4	E6	E8	Writing Declaration		
15:30 - 16:00	Free Time/Coffee Break	ALL		Coffee break ☕						
16:00 - 18:00	Working Group PM	PA + FC		WG2	WG4	WG6	WG8	Writing Declaration + Signing Declaration		
18:00 - 20:00	Free time	ALL		Free time						
18:30 - 20:00	Daily meeting for facilitators	FC + ST		Daily meeting for facilitators						
20:00 - 21:30	Dinner	ALL	Dinner 🍽️	Melting Pot Dinner 🍲	Dinner 🍽️					
21:30 - 22:30	Evening Plenary Session	ALL			Round table with city of Copenhagen staff	Round table with Marion Tanniou - France Urbaine	Free time 😊	Bonfire night 🎆		

PA: Participants FC: Facilitators SP: Speakers ST: Staff

DETAILS OF THE PROGRAM

ACTIVITY	WHAT	SPEAKER	FACILITATOR
E1	Campus intro: Presentation about food as common goods	Giuseppe Mastruzzo	Karen Karp
E2	Personal story after participating at ECSC and their role as facilitators	Ana Helena Pinto & Marina Ilusca	
E3	The EU public food service: Market Key Factors and N°	Maurizio Mariani	
E4	Public Food Service in the US - From Urban School Food Alliance	Katie Wilson	
E5	Robin Gourlay: Success story from Scotland - The ROI Indicator	Robin Gourlay	
E6	Case study of the city of Copenhagen	Betina Bergmann Madsen	
E7	Case study of the city of Ghent	Tamara Bruning	
E8	Experience from Sapiens Project and conclusion	Chiara Falvo & Maurizio Mariani	
W1	Debrief: Food as common goods - Decommodify food products	Giuseppe Mastruzzo	Ana Helena, Marina & Tarek
W2	Debrief: Personal Story - Start imagining declaration	Ana Helena Pinto & Marina Ilusca	
W3	Debrief: EU Public Food Service market - A lever to shift food paradigm?	Maurizio Mariani	
W4	Debrief: US Public Food Service - What can we bring to EU?	Katie Wilson	
W5	Debrief: Success story from Scotland - New metrics needed?	Robin Gourlay	
W6	Debrief: Case study Copenhagen - What bring into declaration to shift food policy	Betina Bergmann Madsen	
W7	Debrief: Case study Ghent - What bring into declaration to shift food policy	Tamara Bruning	
W8	Debrief about Sapiens Project + Chiara's experience - What do we learn from that?	Chiara Falvo	
Declaration Process	Writing the Declaration in WG	Karen Karp & Maurizio Mariani	
Declaration Process	Writing a common Declaration	Karen Karp & Maurizio Mariani	
DMF	Daily Meeting for Facilitators	Marina, Ana Helena, Tarek	Maurizio + Karen

INFORMATION ABOUT THE VENUE

ECOSITE de VILLARCEAUX is an association under the French law of 1901 that manages the Bergerie de Villarceaux reception and accommodation center, located in the buildings of the former farm. The buildings have been renovated with sustainable development in mind: energy savings, renewable energies, water savings, use of bio-sourced materials and natural wastewater treatment. ECOSITE's main activity is hosting seminars, family events and "classes vertes".

IMPORTANT INFORMATION

GATE CODE
3202

GATE OPENING HOURS
8AM TO 8PM



The 2 wooden gates at the entrance to Ecosite are **closed from 8:00 p.m.** and open in the morning **from 8:00 a.m.** - Access to the site outside gate opening hours is via the digicode-equipped gate code is : **3202**. We ask you to respect our **check-in and check-out times**, as well as the time of each meal. Staff schedules are organized in advance, as they should be, and always according to our customers' bookings.

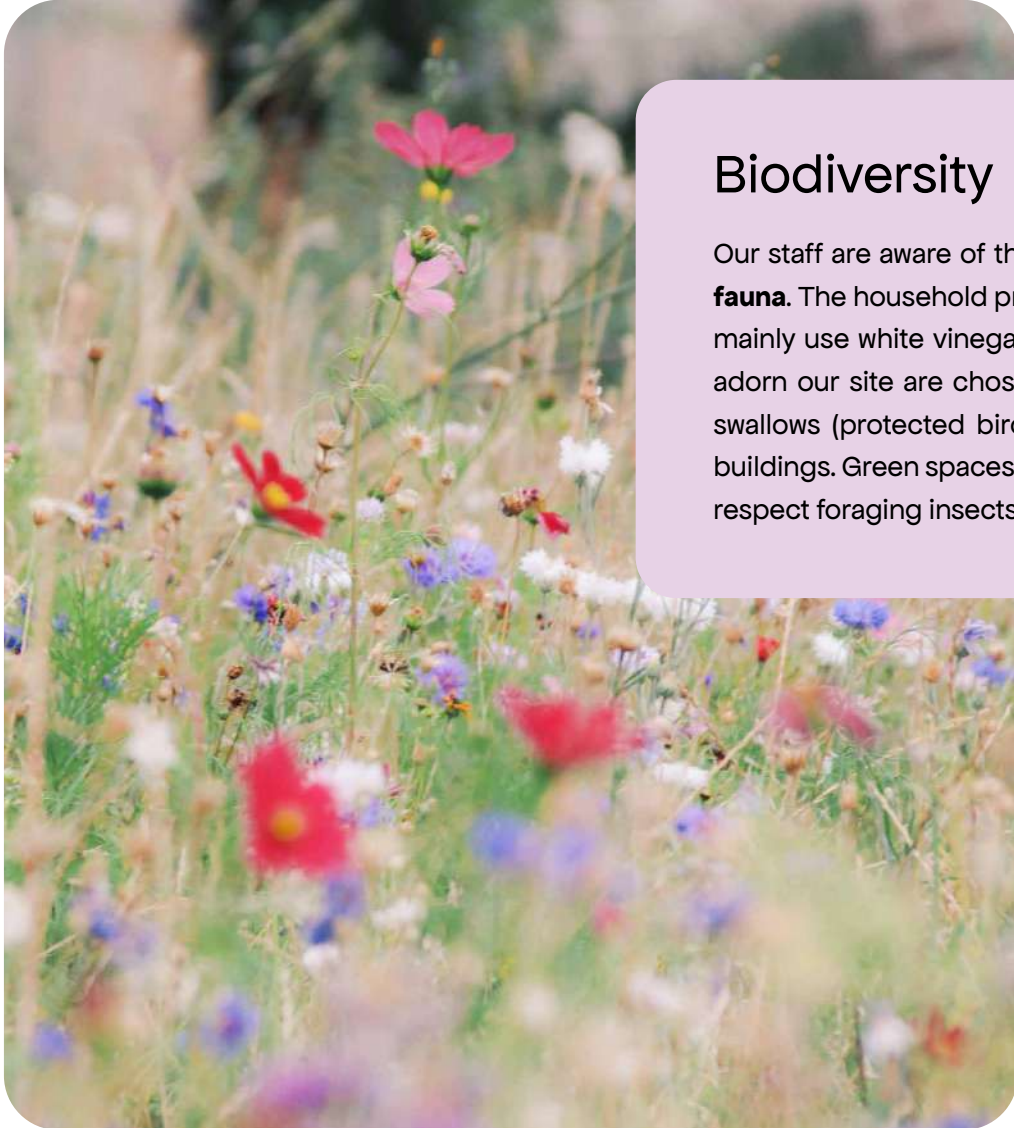
INFORMATION ABOUT THE VENUE

Please use the garbage cans provided inside and outside for your paper and garbage. Numerous receptacles (ashtrays) are provided for cigarette butts. Please note that all rooms on the site are equipped with smoke detectors and that **smoking is not permitted** in any of the buildings (electronic cigarettes are also prohibited).



We would like to point out that we welcome a wide range of visitors (seminars, schools, training courses, yoga, choirs, etc.), so let's respect each other, cross paths with joviality and make sure that everyone has a calm and serene stay.

INFORMATION ABOUT THE VENUE



Biodiversity

Our staff are aware of the importance of **preserving flora and fauna**. The household products we use are all Ecolabel, and we mainly use white vinegar to clean all surfaces. The plants that adorn our site are chosen for their local adaptation. We allow swallows (protected birds) to take their natural place on our buildings. Green spaces are left uncultivated at certain times to respect foraging insects.

Raising awareness

The renovation of the former farmhouse on the Villarceaux estate was carried out with the following objectives in mind:

- Energy efficiency
- Use of renewable energies
- Water efficiency
- Natural wastewater treatment
- Use of bio-sourced materials: hemp bricks, hemp wool, natural lino, etc.

INFORMATION ABOUT THE VENUE

Waste management

We have a garbage can with different colored containers:

GREEN for glass waste

YELLOW for plastic, cardboard, packages, paper

BLACK for household waste

We have **3 Compost bins** available to all residents...they are located: 1 behind the quarry rooms, on the path between the camper and cherry trees, 1 behind the restaurant/plenary room (not accessible to customers, only to restaurant staff) and the 3rd next to the reception desk...

Restaurant kitchen

All our catering products are **organic and fresh**. Dishes are cooked on site using organic and **locally sourced** produce whenever possible. We value our customers' collaboration. The removal of plates and cutlery is done with the participation of all. Food waste is to be sorted in the compost bucket, and if cups are used, these are biodegradable, so sorting is also required.



INFORMATION ABOUT THE VENUE

Laverie

All our hygiene papers are ecological and recycled. Our detergent and disinfectant bleach are Ecolabel, we use no fabric softeners.

Wifi

Network: LA BERGERIE
Login: BERGER23
Password: INTERNET

Departure information

- 1 bag for all bed linen (leave undersheet and pillowcase)
- 1 bag for all bath and/or kitchen linen.
- If only 1 bag is available, group your bed linen and bathroom linen together.
- Leave the room keys in the door.
- Deposit bags in the entrance hall.

