



New skills for transitioning to sustainable food systems

La Bergerie de Villarceaux, 5-11 September 2023

Welcome to the Eating City Summer Campus 2023!

Since 2013, the Eating City Summer Campus has been bringing together talented young professionals and students with leading experts in the food sector, to share knowledge and experiences about food and food systems. You will connect with participants from all over Europe and beyond and high level professionals from Universities, research centres, public administrations, NGOs, private businesses and other stakeholders in the food sector. Get ready for an empowering week of learning, networking and sharing! (<https://www.eatingcity.org/summer-campus/why-a-summer-campus/>)

Programme of the Campus

This year, the campus will focus on green competences and new skills needed for transitioning to food systems that are more sustainable from an environmental, social, economic and cultural point of view, in line with the objectives set by the Sustainable Development Goals of the United Nations and the European Green Deal. Building on the GreenComp framework, published by the Joint Research Centre of the European Commission in 2022, we will explore which knowledge, skills and attitudes are most needed in a changing world.

Developing competences around sustainability addresses the problem of labour mismatch, which comes from the difficulty of finding skilled workers capable of tackling issues that are becoming more and more relevant. But becoming competent around sustainability is not only an asset that responds to the needs of the market: it also addresses the deep need to contribute something in the journey toward a better future, to feel that our work makes a difference, a need that is growing, especially among the youngest of us.

Sustainability as a competence goes beyond acquiring a set of skills and expanding your knowledge: it becomes a real tool to empower learners to take action, overcoming the cognitive dissonance that comes from knowing about an issue but lacking the agency to act. It is grounded in transformative learning, as it aims to change the perspective of learners and their personal view on the world through a holistic approach and profound personal engagement. This process validates different sources of knowledge, calling into question emotional and relational intelligence, as well as rational thinking.

This need for new skills also allows for the emergence of new professional profiles, combining relational competences with knowledge and skills around sustainability. This is the case of the “city food maker”, a figure that can be found in several cities that have achieved outstanding results in the improvement of the sustainability of their food system. The city food maker, who plays a crucial role in fostering change, is that person that is capable of “connecting the food dots”, ensuring communication among all stakeholders of a city's food system.

The concept of city food maker has been integrated in the SchoolFood4Change project in the role of “Urban Food Enabler”, the person in charge of disseminating the spirit and principles of SchoolFood4Change among all stakeholders involved at the local level. Connecting minds and food dots, they empower actors to translate these principles into actions, ensuring the impact of the project. Urban Food Enablers will be supported by “Food Ambassadors”, young, motivated and competent professionals, who will contribute to the organisation of specific activities in partner cities and take part in the dissemination of SF4C.

This year’s Summer Campus will consolidate the network of Food Ambassadors, creating the opportunity to meet each other, being enriched by the interaction with other participants, and becoming familiar with the

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Association Loi 1901 - Risteco – La ville qui mange

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project, prior to their official introduction to it at the SF4C in-person training at the University of Gastronomic Sciences of Pollenzo in October 2023.

SchoolFood4Change

To support this reflection on sustainability as a competence and the emergence of new skills and to engage participants directly in practice-based learning, the Campus will be structured heavily around the SchoolFood4Change project, one of the main projects on which Eating City is working right now.

SchoolFood4Change (<https://schoolfood4change.eu/>) is an ambitious project that aims to generate systemic change starting from school food. The project, financed through the programme Horizon 2020, involves 43 partners, including 14 cities, one department and one region, in 12 European countries. It runs for 4 years, from January 2022 until December 2025. The goal of the project is to impact 600,000 children and their families, nudging them toward the adoption of eating habits which are healthier for people as well as for the environment.

The project acts on three specific objectives: innovative public food procurement, food education, and planetary health diets and cooking.

The first objective is to influence public procurement for school catering services or for the purchase of foodstuffs for consumption in schools, through the adoption of ambitious purchasing criteria, innovative techniques for drawing up specifications (for example market dialogues, dynamic purchase systems) and sharing best practices.

The second objective, food education, relies on the Whole School Food Approach, a method aimed at promoting the adoption of healthy and sustainable eating habits in and around schools. The method establishes a positive food culture by recognizing a place for food and food education in all areas of school life (in the canteen, but also during classes, extracurricular activities offered by the school, exchanges with families and the local community, etc.).

The third objective, planetary health diets and cooking, aims at changing the relationship between children and food, starting with a transformation of menus by the adoption of healthier and more sustainable ingredients and recipes as well as improving the atmosphere in school restaurants. SF4C will provide training to canteen and kitchen staff, as their empowerment is a crucial step in order to allow for this transition to happen.

The Agenda

During the campus, you will take part in three main categories of activities, “educational and training programmes”, “exchange sessions” and “rethinking our connection to food”.

Educational and training programmes will be structured around the three specific objectives of SchoolFood4Change, explored above. Every morning, you will have the opportunity to participate in activities aimed at deepening your knowledge around public food procurement, healthy and sustainable school meals and food education and learning, guided by outstanding speakers and facilitators.

During the **exchange sessions**, taking place every day in the early afternoon, you will meet representatives of public bodies, private companies and NGOs who will share their journey to making their approach to food fairer and more sustainable and to making a difference for transitioning to a better future.

Throughout the campus, at the end of each day, we will be invited to broaden our perspective, **rethinking our connection to food**. Drawing inspiration from permaculture principles, deep ecology and from Joanna Macy’s

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“Work That Reconnects”, you will be guided on a journey to reconnect with your inner being – body, mind, feelings and spirit –, through and open and creative exploration of practical tools that open up new spaces for interaction and new ways of relating. We will invite participants to cultivate trust, openness and connection with themselves, with each other and with nature as the foundation for becoming a source of heart-based positive transformation for the community of living beings.

The 7th and 8th September, the Eating City Summer Campus 2023 will host as a **side event** a working group of the Buy Better Food campaign for sustainable food on the public plate. You will have the opportunity to take part in a Buy Better Food campaign public event, which will take place the 8th of September.

Are you ready to spend a week connecting and sharing experiences and knowledge with other youth from all around Europe? We can't wait to host you and we are looking forward to the interesting exchanges to come!

Marcieux, June 3, 2023

Maurizio Mariani

Eating City Director

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