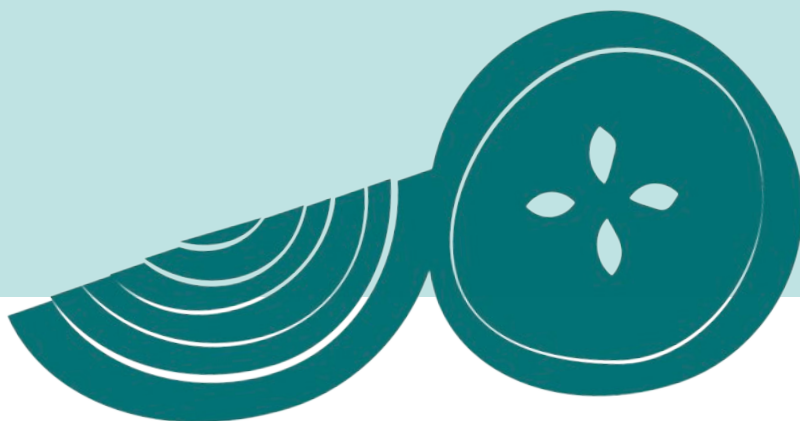




Presenting the
SF4C AMBASSADORS

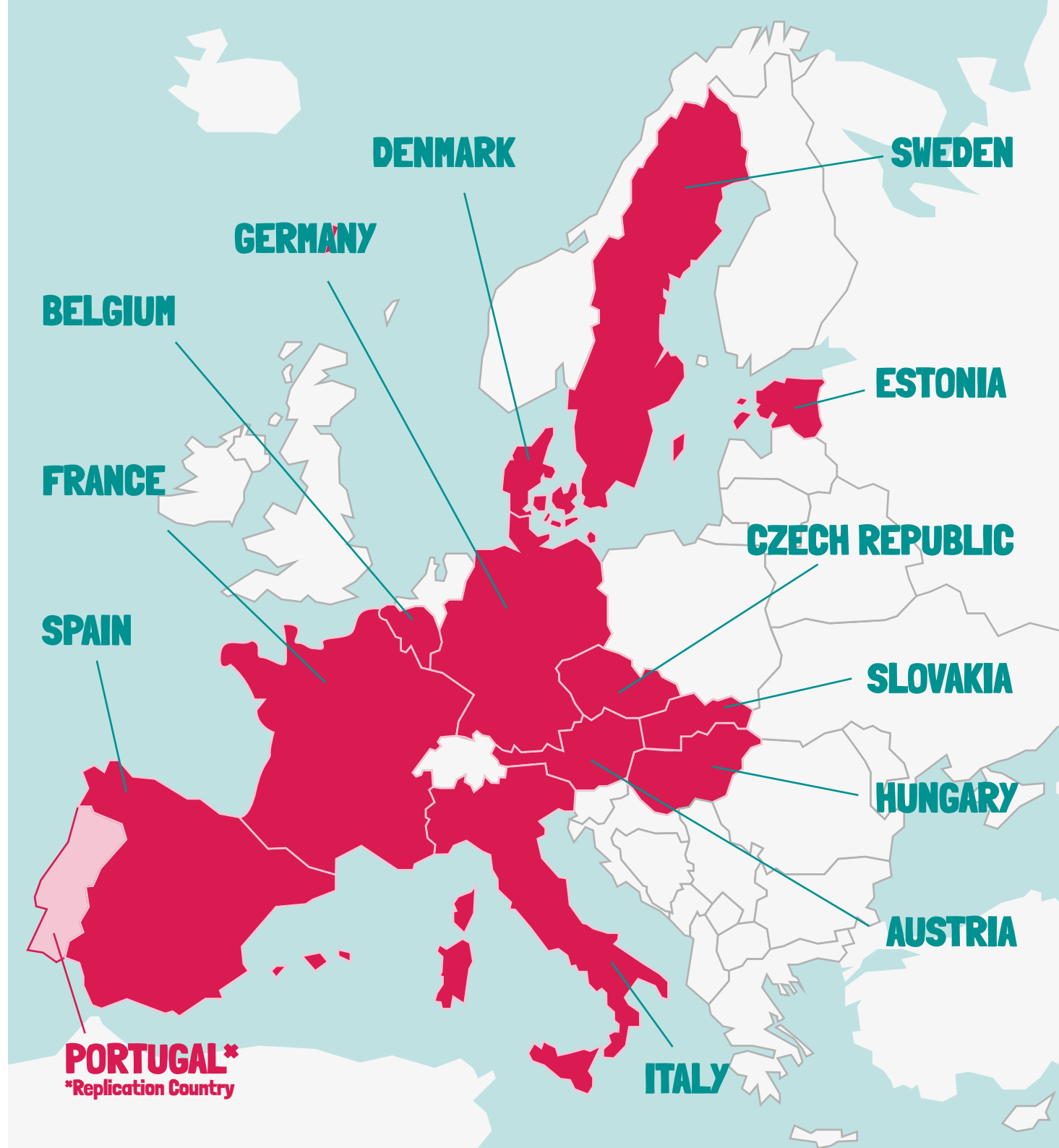


The roles & responsibilities of the Ambassadors

The roles and responsibilities of the Food Ambassadors within the SchoolFood4Change (SF4C) project, as defined by the Grant Agreement (GA) in Work Package 4 (WP4). The primary aim of WP4 is to implement local training initiatives to promote sustainable and healthy eating practices across various cities. Task 4.1 focuses on identifying and selecting trainers, including 24 cooks, 24 urban food enablers, and 12 Food Ambassadors—one for each participating country.

These Food Ambassadors, will provide critical support during the training phases and act as key disseminators of the project's outcomes.

Ambassadors will work closely with National Lead Partners (NLPs) to tailor their involvement according to local needs, helping to foster the project's goals and create a lasting impact on sustainable food practices in schools and communities.



DENMARK

SWEDEN

GERMANY

BELGIUM

ESTONIA

FRANCE

CZECH REPUBLIC

SPAIN

SLOVAKIA

HUNGARY

AUSTRIA

PORTUGAL*
*Replication Country

ITALY



**Hanne
Van Nuffel**
BELGIUM

hannevannuffel@hotmail.com

With a Bachelor's in Nutrition and Dietetics and a Master's in Health Promotion from Ghent University, Hanne began her career at the Association of Flemish Cities and Municipalities (VVSG), representing local authorities on healthy, sustainable nutrition in childcare. She founded a dietetics group practice, guiding families toward healthier lifestyles, and taught Nutrition and Dietetics at Hogeschool Gent. Recently, as the project coordinator for SchoolFood4change in Ghent, she developed initiatives like Goodfood@school coaching and farm-to-school programs. In her free time, she plays Ultimate Frisbee, valuing sportsmanship and respect, and is also a budding beekeeper.



**Marina
Castillo**
SPAIN

marina.castillo@cemas.global

I am Marina Castillo Hernández from Valencia, Spain. I studied Food Science and Technology at the Polytechnic University of Valencia and earned a Master's in Nutrition and Food Safety from the University of Murcia. Currently serving as Knowledge Manager at the World Sustainable Urban Food Center of Valencia (CEMAS). At CEMAS, an initiative of the City Council of Valencia, my work focuses on identifying, classifying, and sharing knowledge on urban food and nutrition challenges. Passionate about building healthier, sustainable food systems, I believe in advocating for small-scale producers and connecting all food chain actors to create meaningful change together.



**Aurélie
Ravaud**
FRANCE

dietetica.ravaud@gmail.com

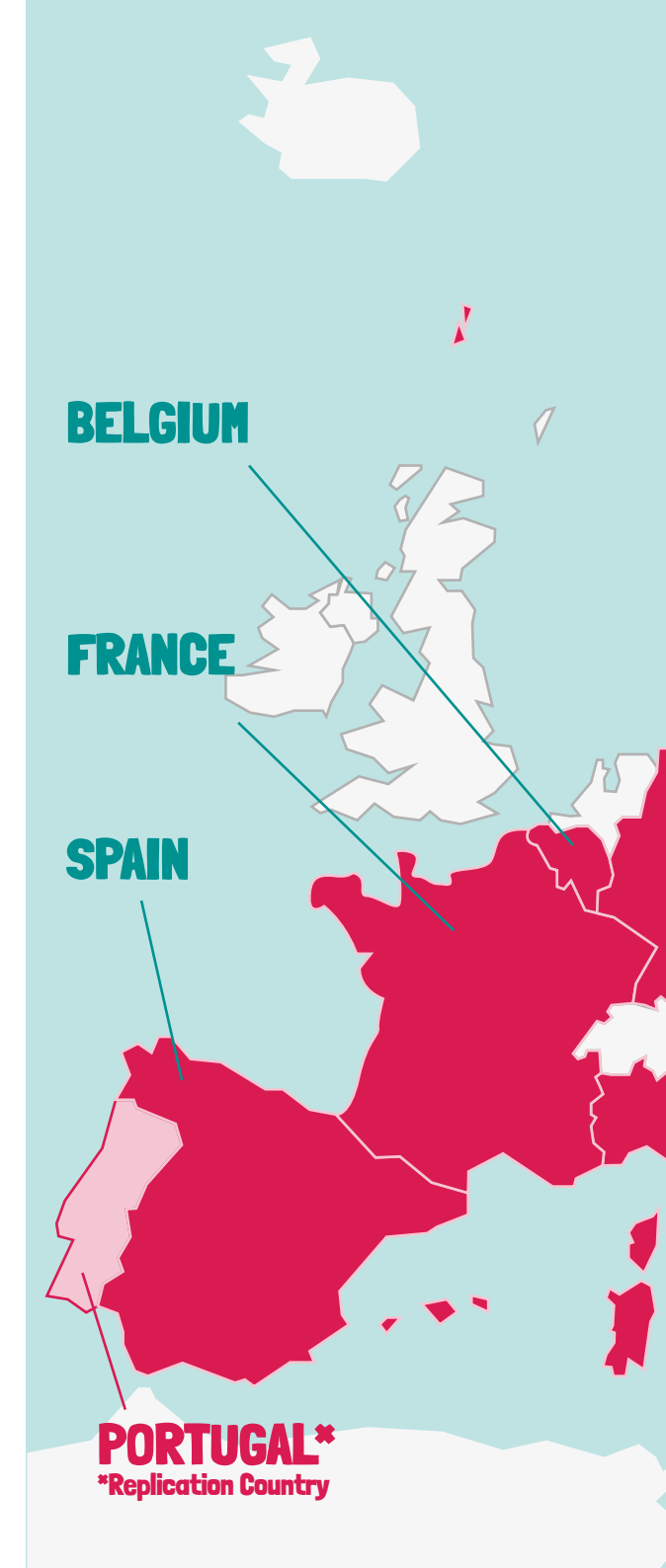
Aurélie, a French dietician, is passionate about well-being around food, both for its health aspect and for its social, cultural, creative and happiness it generates. As an expert in nutrition, she guides her patients towards a healthy and sustainable lifestyle, combining the pleasure of eating and well-being. Enriching her practice, she also trained in traditional Chinese medicine, which allows her to adopt a holistic approach to health. Convinced that harmony between body and mind comes through an adapted diet and natural care, she puts her know-how at the service of humans to help them regain balance and vitality.



**Catarina
Vasconcelos**
PORTUGAL*

cpdvasconcelos@gmail.com

I'm Catarina Vasconcelos from Portugal, with a BSc in Nutrition and Dietetics, a postgraduate qualification in Pediatric Nutrition, and an MSc in Food Policy. Currently, I work at Food4Sustainability CoLAB, where I manage projects related to nutrition, public health, sustainable consumption, and food policy. Passionate about the profound connection between food and its effects on health, environment, culture, economy, and society, I aim to foster more sustainable food systems. As an active member of Eating City, I've participated in several Summer Campus events, which have enriched my understanding and commitment to sustainable food practices.





**Giulia
Caddeo**
ITALY

giulia_caddeo@alice.it

Giulia Caddeo is a lawyer and researcher at the University of Turin's Law Department, she specializes in public procurement with a focus on green public procurement in collective catering, a topic she explored during an internship at the Municipality of Turin. With extensive experience in European-funded projects, particularly in sustainability and food systems, she actively participates in various initiatives with Eating City, including the Summer Campus. Her work combines legal expertise with a commitment to advancing sustainable practices within the food sector.



**Magdalena
Hofer**
AUSTRIA

hofer.magdalena1@gmail.com

I am Magdalena Hofer. Sustainability and environmental protection are core to my work and values. At Danachda, I develop and lead educational projects on sustainability and nutrition, including contributions to the European SchoolFood4Change initiative. With a background in STEM and gender studies, I bring a creative and structured approach to teaching children about environmental responsibility. My goal is to inspire young minds to think critically, form independent opinions, and understand their role in shaping a sustainable future. As a Food Ambassador, I aim to raise awareness about sustainable food culture in schools and to amplify the SchoolFood4Change project's impact across Europe.



**Josephine Fontain
Bergmann Madsen**
DENMARK

josefinefbm@gmail.com

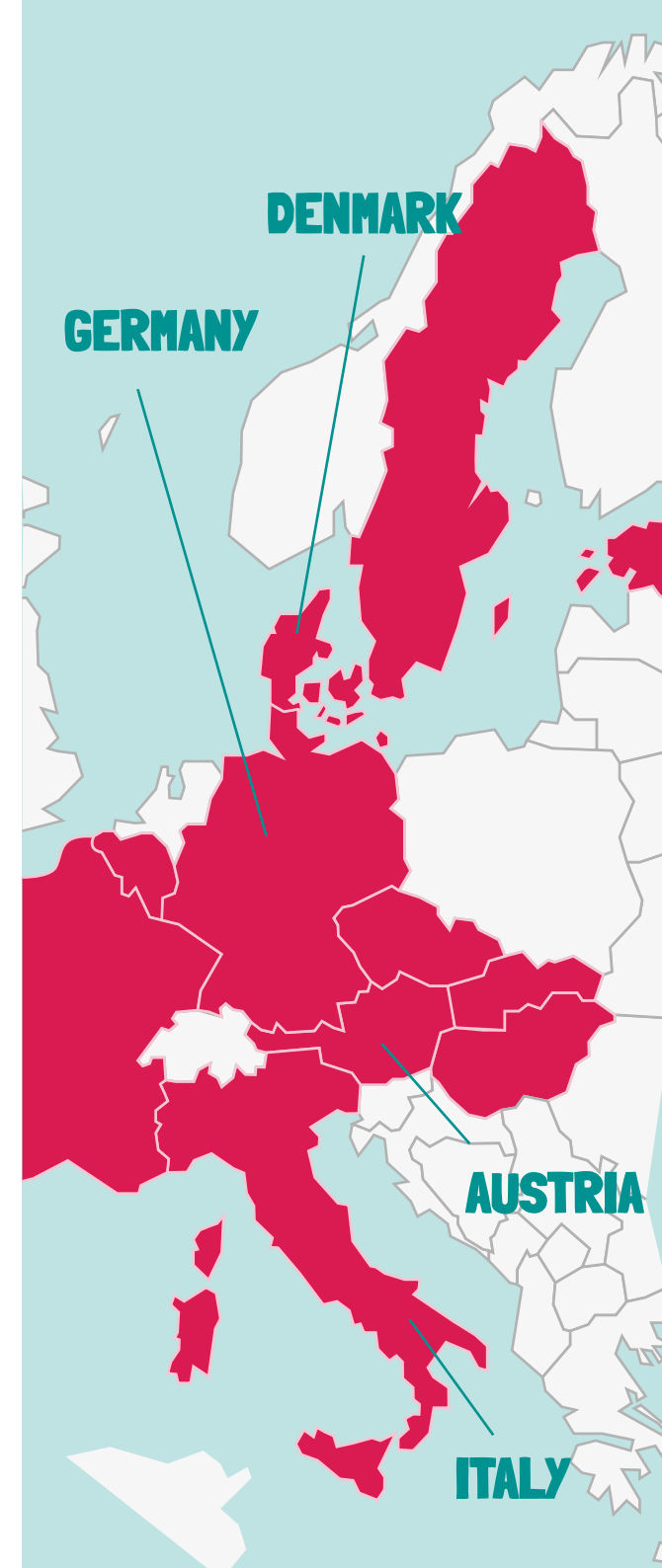
I am Josefine Fontain Bergmann Madsen from Denmark. Both at school and home, I've engaged deeply with the environmental crisis, especially its connection to food systems. This summer, I graduated from the Danish "gymnasium," where I completed a thesis combining biology and social studies to explore how individual lifestyle changes can positively impact the climate. In 2023, I joined the Eating City Summer Campus, where I expanded my understanding of sustainable practices and shared insights with others passionate about food and sustainability. My goal is to inspire meaningful shifts in personal habits to contribute to a healthier planet.



**Amelie
Maas**
GERMANY

amelimaas@hotmail.com

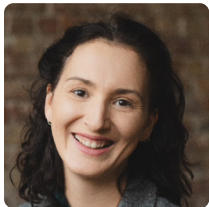
I'm Amelie Maas, a Nutritionist specialized in Sustainable Food Systems, holding a B.Sc. in Health & Nutrition from Germany and an M.Sc. in Sustainable Food Systems (European Joint Degree). My mission is to make healthy, sustainable diets the most convenient and appealing choice. With a focus on product development and innovative nutrition concepts, I'm especially passionate about highlighting the benefits of beans for health, the environment, and flavor. I deeply value intercultural exchange and cooperation, having participated in several Eating City Summer Campus events. Let's work together to bring positive changes to the food landscape!





**Martina
Hruskova**
CZECH REPUBLIC
hruskova.mar@gmail.com

Martina is a Public and Social Policy PhD candidate at Charles University, focusing on sustainable public procurement. Her dissertation research examines the real-world impacts of sustainable public food procurement on people and the planet, blending academic research with practical solutions to support effective policies. As an ambassador for the Eating City project under SchoolFood4Change, Martina wants to use her expertise to foster collaboration and promote fresh ideas for innovation in school food systems. She is passionate about creating greener and fairer policies and helping communities thrive while caring for the environment.



**Anetta
Vaculiková**
SLOVAKIA
aneta.orosi@gmail.com

Anetta, with a background in Business Administration, an MBA, and studies in International and Diplomatic Affairs, began her career in marketing and gastronomy in 2008. In 2014, she co-founded FOOD HUB, a catering and cooking school, and established a civic association for real food education, becoming Jamie Oliver's Food Revolution ambassador. After 2017, she focused on school food education, founding Skutočne zdravá škola. Anetta is active in Slow Food Pressburg, organizes the Degustorium festival on food sustainability, and contributes to AgroKruh, a CSA initiative. She has also published on healthy food topics and participated in Erasmus+ and H2020 projects.



**Brigita
Tool**
ESTONIA
brigita.tool@sei.org

Brigita, from Estonia, is part of the Sustainable Cities and Resilient Communities unit in SEI Tallinn, with experience in sustainable food and meat consumption research. She holds a bachelor's in Environmental Protection and a master's in Environmental Management and Policy from the Estonian University of Life Sciences. Her master's thesis explored youth motivations in reducing meat consumption and reviewed the Estonian Meat Guide. Previously, she worked on Eat4Change, a project mobilizing youth for sustainable diets. Brigita is passionate about sustainable food, LULUCF, carbon removal, urban planning, and systems thinking to drive environmental change and a green transition.



**Fruzsina
Farkas**
HUNGARY
farkas.fruzs@gmail.com

Fruzsina, known as The Green Sommelier on social media, is an entrepreneur and advocate for health-conscious living and sustainability, specializing in fermented, no- to low-alcohol drinks. Based in Budapest, Hungary, she inspires healthier choices through workshops, education, and community building. A former sommelier at a fine dining restaurant focused on local and sustainable products, she also co-organizes summer camps teaching sustainability and natural living, serving as head chef for 150 attendees. With a BA in International Relations from Versailles, France, and experience in the European Parliament, she now works with Eating City to promote biodiversity, well-being, and European unity.





Alexandra Apelsten SWEDEN

alexandra.apelsten@wwfswedenyouth.se

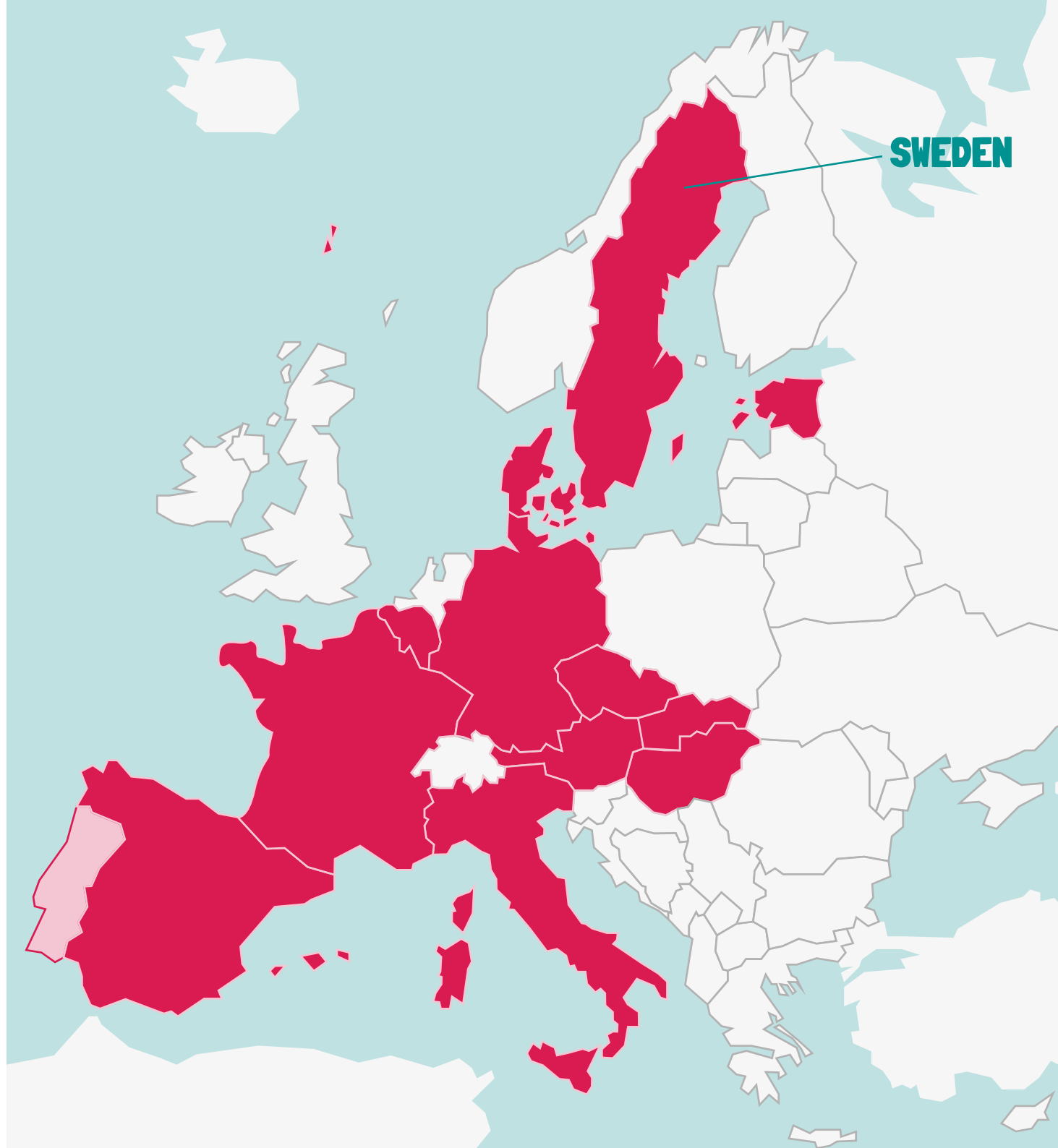
I am Alexandra Apelsten from Lysekil, Sweden. With a background in marine biology, culinary arts, I have combined my passion for sustainable food and creativity into my career. Currently working as a social media manager, content creator, and recipe developer, from myself and other companies, I focus on promoting sustainable food practices, including innovative uses of blue foods and locally grown ingredients. Passionate about building a healthier, more sustainable food system, I aim to inspire others through engaging content and collaborations that connect producers, consumers, and businesses.



Chiara Falvo Project Manager

c.falvo@eatingcity.org

Chiara holds a master's in law from the University of Milan with study exchanges in Paris and Rio de Janeiro. Currently a SAPIENS Network Marie Skłodowska-Curie Fellow and PhD candidate at the University of Turin, her research explores Sustainable Public Food Procurement (SPFP) for EU schools, comparing Italian and French approaches. Chiara has worked as a Food Procurement Assistant in Dordogne, France, and was a visiting researcher at IFRO in Copenhagen and ISA in Lisbon. She teaches SPFP at the University of Turin and has presented her work at conferences across Europe.





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EATING CITY
INTERNATIONAL PLATFORM
2010 - 2030

