



Stakeholder Innovation Conference

&

Barcelona Lab Showcase: Food Tech 3.0 Accelerator

Monday October 18th 2021

Live online and in-person in Palo Alto, Poblenou, Barcelona

*The future of food is low-carbon,
circular and plant based*



Have a question for the debate, add it here:
Mentimeter code: 4057 0761
<https://www.menti.com/99u7dkmh4c>





STAKEHOLDER INNOVATION CONFERENCE	TIME	ITEM	LEAD	DETAILS
	09:00 – 09:30	<i>Registration for in-person participants</i>		
	09:30 – 09:45	Welcome & Introduction <i>In English</i>	Christian Bugge Henriksen FoodSHIFT 2030 Coordinator <i>University of Copenhagen</i> Rasmus Bjemgaard Conference Facilitator <i>Co-Founder CEO Nextfood</i>	
	09:45 – 10:15	Keynote - Citizen Driven Innovation Towards 2030 and beyond <i>In English</i>	Ryan Edwards Co-Founder <i>Naked Innovations</i>	Keynote speech on sustainable food system transition and citizen driven innovation. Ryan Edwards will address the different dimensions and challenges of citizen-driven innovation (CDI) as a means of triggering food system change. The central issue here is the expected impact of CDI. The contribution will draw of different examples (EU but also oversee countries) when demonstrating state-of-the-art experiences. It will also offer critical views on which types of CDI work and which do not, address the expected time frame and societal-political framework and what type of support mechanisms should be considered.






	10:15 – 10:45	Food System Innovation at FoodSHIFT 2030 <i>In English</i>	Dirk Wascher <i>Innovation Manager SUSMETRO</i> Francesca Volpe <i>Innovation Catalogue Leader CIHEAM</i>	<p>Overview of Innovation works within the project, highlighting the results of 90 innovation cases distributed over 9 FoodSHIFT Acceleration Labs.</p> <p>Special emphasis will be on:</p> <ul style="list-style-type: none"> • The qualitative assessment as established by the MICRA approach and profiled in the web-based Innovation Portraits (examples) – explaining how this information will guide acceleration process. • The quantitative assessment as performed by the LIME survey offering statistical information on the different dimensions of innovation (products, process, social, governance) as well as on the different acceleration modes.
BREAKFAST: Coffee, tea, pastries and fruit. Plastic free, vegan and vegetarian options, for in-person attendees				
	11:15 – 11:45	Innovation challenges - To fast transition of the food system by 2030 <i>In English</i>	Christian Bugge Henriksen <i>FoodSHIFT 2030 Coordinator University of Copenhagen</i> Raluca Barbu <i>Co-owner, Highclere Consulting SRL</i> Karin Beukel <i>Co-founder & CEO, Circular Food Technology</i>	<p>Presentation of food system transition linked to maturing, combining and upscaling innovations from both business and policy as viewed from three perspectives:</p> <p>A European Perspective A City-Region Perspective An Innovator Perspective</p> <p>These perspectives will continue into the debate</p>





STAKEHOLDER INNOVATION CONFERENCE	11:45 – 12:45	<p>The great food system debate <i>In English</i></p> <p>Raluca Barbu Debate Co-Moderator <i>Highclere Consulting</i></p> <p>Dirk Wascher Debate Co-Moderator <i>SUSMETRO</i></p> <p>Open fishbowl debate on citizen driven innovation with live participation from audience (online and in-person) and will allow the audience to join the stage together with the policy and business orientated panellists. The debate will be centred around the following three lead questions:</p> <p>A European perspective: Which policy and market strategies would have significant impacts?</p> <p>A City-Region Perspective: Which enabling factors will allow cities to shift towards more citizen-driven food systems?</p> <p>An Innovator Perspective: How can innovators take a lead role in food system transition?</p> <p>Business orientated panellists:</p> <ul style="list-style-type: none"> • Karin Beukel, Co-founder & CEO, <i>Circular Food Technology - online</i> • Ryan Edwards, Co-founder, <i>Naked Innovations</i> • Flavia Catacora, Program Manager, <i>Ship2B Foundation</i> <p>Municipalities and policy orientated panellists:</p> <ul style="list-style-type: none"> • Anja Katalin De Cunto, Project coordinator & policy advisor for food and procurement at Eurocities • Beatrice Walthall, Berlin FAL representative & co-founder of the Berlin Food Policy Council , <i>ZALF</i> • Stephanie Wunder, Senior Fellow and Coordinator, <i>Food Systems, Ecologic Institute Berlin - online</i> • Victoria Williams, Director, <i>Food Matters</i> 	<p>Have a question for the debate, add it here: Mentimeter code: 4057 0761 https://www.menti.com/99u7dkmh4c</p> 
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	12:45 – 13:00	SHORT BREAK		
	13:00 – 13:30	<p>The way forward <i>In English</i></p>	<p>Dirk Wascher FoodSHIFT 2030 Innovation Manager, <i>SUSMETRO</i></p> <p>Oriol Estela <i>General coordinator of the Barcelona Metropolitan Strategic Plan (PEMB). Member of the Barcelona World Capital of Sustainable Food 2021 project</i></p> <p>Sally Bourdon Leader of the Food Tech 3.0 <i>FAB LAB BCN</i></p>	<p>Future governance structures will be opener, allowing citizens to participate at different levels, open space will be earmarked for urban agriculture, and alternative food system business enjoys funding support and fair price policies, non-fossil infrastructure brings regional food from the city region to outlets, supermarkets offer substantial space for such products, packing is reduced and food waste enters circular processes. Based on this, the participants provide input on:</p> <ul style="list-style-type: none"> • The FoodSHIFT 2030 project perspective • The local city region opportunities • Connection to city region activities
EXTENDED LUNCH BREAK	13:30 – 15:30	<p>LUNCH by LEKA: vegetarian and vegan options <i>for in-person attendees</i></p>		
BARCELONA FAL SHOWCASE AFTER THE BREAK				





BARCELONA FAL SHOWCASE	15:30 – 16:00	Welcome to BCN FAL Showcase <i>In English</i>	Guillem Camprodon & Alessandra Schmidt <i>FAB LAB BCN</i>	FAB LAB BCN: Implementation of Citizen Driven Tools: Smart Citizen Kit + ROMI, Grow Observatory + Remix The School + SISCODE projects
	16:00 – 16:20	FAL progress update <i>In English</i>	Sally Bourdon Leader of the Food Tech 3.0 <i>FAB LAB BCN</i>	Food Tech 3.0 Acceleration Lab (FAL): Situating the Barcelona FAL in the local context
	16:20 – 17:30	Food Tech 3.0 Acceleration Programme Pecha Kucha <i>In Spanish with simultaneous live translation</i>	Facilitated by: Sally Bourdon Leader of the Food Tech 3.0 <i>FAB LAB BCN</i>	10 innovators presentations in Pecha Kucha style: 20 slides with 20 seconds per slide. The ultimate elevator pitch!
	17:30 – 17:45	SHORT BREAK		
	17:45 – 18:45	Food Tech 3.0 Acceleration Programme - Round Table <i>In Spanish with simultaneous live translation</i>	Facilitated by: Laura Sangrà Host at <i>Betevé</i> Television / Fashion, trends and art contributor for <i>ARA</i> newspaper	<ul style="list-style-type: none"> - Xavier Dominguez, <i>Fab Lab Bcn</i>, <i>Future Learning in Food Tech 3.0</i> - Arleny Medina Prince, <i>LEKA</i> - Miki Royan, <i>AbonoKMO</i> - Doris Boira, <i>La Fabric@</i> - Loic Le Goueff, <i>Green in Blue</i> - Edith Claros Ugalde, <i>Co-Responsable</i> - Adela Martínez González, <i>Huertos in the Sky</i>
	18:45 – 18:50	Wrap up & closing	Guillem Camprodon & Alessandra Schmidt <i>FAB LAB BCN</i> Dirk Wascher & Christian Bugge Henriksen <i>FoodSHIFT2030</i>	Key outcomes of the day. The way forward!
	18:50 – 20:00	Outdoor garden gathering: <ul style="list-style-type: none"> • Innovators Stands & Social networking • Complimentary drinks by Estrella Damm 		
	END OF PROGRAMME			

Note - All sessions compliant with local guidelines regarding restrictions and distance requirements



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