

FoodSHIFT2030: Food System Hubs Innovating towards Fast Transition by 2030



FoodSHIFT2030 takes departure in the EU Food 2030 Research and Innovation Policy Framework, the EU's commitment under the Paris Agreement and the UN Sustainable Development Goals to launch an ambitious citizen driven transition of the European food system towards a low carbon circular future, including a shift to less meat and more plant-based diets. By utilizing and supporting the transformative power of citizens already engaged in developing sustainable innovative food system solutions in European city-regions FoodSHIFT2030 will deliver an increase in food sector jobs, an increase in citizen empowerment and a lasting positive impact on sustainability. A fast citizen-driven food system transition will be achieved by creating a framework and efficient mechanisms for maturing, combining, upscaling and multiplying existing food system innovations through the operationalization of 9 citizen-driven Accelerator Labs and 27 Enabler Labs across Europe. <https://foodshift2030.eu>

CLEVERFOOD: Connected Labs for Empowering Versatile Engagement in Radical Food system transformation



CLEVERFOOD will facilitate a society-wide mobilisation of European citizens, including children and youth, farmers, entrepreneurs, investors, researchers, educators, knowledge brokers and policy makers to transform the European food system in alignment with the EU Food 2030 Policy Framework, Farm to Fork Strategy and Fit for 55 Package. By providing targeted support for ongoing and emerging projects, partnerships and networks, implementing a pan-European Food 2030 multi-actor and public engagement mechanism and operationalizing an interlinked multi-level structure of connected Policy Labs and Living Labs, CLEVERFOOD will pave the way for a more regenerative, resilient and plant-based food system. <https://food2030.eu/>

FoodSHIFT Pathways: Pathways to food systems transition



The project will develop a learning ecosystem where students encounter innovative learning experiences and be supported by scientists, in ways that could lead to future opportunities in academic, professional, and civic realms. It will a) produce interactive digital resources on sustainable Food and Nutrition Systems, b) provide an effective training programme for school communities and c) develop a validation framework testing students sustainability citizenship and dedication to healthy lives.

<https://www.foodshift-pathways.eu/>

FabCitizen: Data-centered Citizen Science for Schools in the Environment of FabLabs



The main goal is to enable schools to participate in high quality citizen science projects in both curricular and extracurricular contexts. Main goal of Citizen Science (CS) is to involve citizens in different types of science projects to improve engagement and increase research capacities. Whereas CS works well for educational purposes, its acceptance on a scientific level ranges from low to questionable. Even though the European Association for CS has clear guidelines and support mechanisms, many CS projects are not taken seriously. This is the main starting point for the FabCitizen project: We aim at providing tools to increase the quality of CS projects, in particular in schools. <https://fabcitizen.eu>



The FoodSHIFT2030 project has received funding from Horizon 2020 research and innovation programme of the European Union under grant agreement number 862716. The CLEVERFOOD project has received funding from the Horizon Europe under grant agreement 101086320. The FOODSHIFT Pathways project is co-funded by the Erasmus+ programme of the European Union under grant agreement number 2022-1-SE01-KA220-SCH-0000899. The FabCitizen project is co-funded by the Erasmus+ programme of the European Union under grant agreement number 2020-1-DE01-KA203-005692.

FOODSHIFT 2030

SUMMER SCHOOL 2023

Schools as Sites for Food System Transformation

Programme
July 2nd-7th, 2023
Attica, Greece

Sunday 2 July 2023	Monday 3 July 2023	Tuesday 4 July 2023	Wednesday 5 July 2023	Thursday 6 July 2023	Friday 7 July 2023
<p>13:00 - 15:00 Participants' arrival and registration</p> <p>15.30-16.00 Pre-school (Conference) Event: Bringing Citizen Science into your classroom!</p>	<p>09:30 - 13:00 Team building Paul Ernst Petersen University of Copenhagen</p> <p>Introduction and Methodology - I <i>Introduction to concepts, methods and tools for open schools as living labs</i> Pavlos Koulouris & Vasilis Liakopoulos Ellinogermaniki Agogi</p> <p><i>Living Lab methodology in the framework of participatory and transdisciplinary teaching program AESOP4food on sustainable food planning (Part I)</i> Roxana Triboi LE:NOTRE Institute</p> <p><i>Schools as innovation hubs for the green transition: How Nature-based Solutions can lead to the development of skills for sustainable communities</i> Loukas Katikas & Thalia Tsaknia Ellinogermaniki Agogi</p> <p><i>Implementing a Whole School Food Approach (Part I)</i> Tom Václavík Skutečně zdravá škola SZS, Really Healthy School</p> <p><i>Citizen science: bringing RRI into schools on the topic of the food system</i> Katerina Riviou Ellinogermaniki Agogi Jan Pawlowski Ruhr West University of Applied Sciences</p>	<p>09:30 - 13:00 Inspirational Practices - II <i>Circular Economy Opportunities as Part of a City Region Food Ecosystem</i> Dirk Wascher SUSMETRO</p> <p><i>Incorporating the Circular Economy into your classroom</i> Vania Papadopoulou InCommOn</p> <p><i>Food waste prevention at schools – Safeguarding a sustainable food system</i> Aida Anthouli Draxis</p> <p><i>Developing a citizen science application for the prevention of food waste</i> Jan Pawlowski Ruhr West University of Applied Sciences Katerina Riviou Ellinogermaniki Agogi</p>	<p>09:30 - 13:00 Inspirational Practices - IV <i>Eating habits and food-related marketing targeting students in Swedish & Greek Schools</i> Ioannis Ioakeimidis Karolinska Institute (online)</p> <p><i>Health Lab/VIMA</i> Kostas Soutos Ellinogermaniki Agogi</p> <p><i>Plant Nutrition for healthy soils, nutritional food and healthy humans</i> Giannakopoulou Fotini Hellenic Fertilizer Association Thanasis Neofytoy Isolution Consulting Services</p> <p><i>Enhancing Public Health: Harnessing the Power of AI in Ensuring Food Safety</i> Maria-Eleni Dimitrakopoulou Agroknow</p> <p><i>Implementing a Whole School Food Approach (Part II)</i> Tom Václavík Skutečně zdravá škola SZS, Really Healthy School</p>	<p>09:30 - 13:00 Integrating sustainable food systems to the NBS (Nature-based Solutions) Living Labs Loukas Katikas & Thalia Tsaknia Ellinogermaniki Agogi</p> <p>Group Work and Co-creation <i>Working on own scenarios and projects, co-designing solutions, exchanging ideas</i> Summer school participants</p> <p>11:45 -13:00 Funding opportunities for my school Sofoklis Sotiriou Ellinogermaniki Agogi</p>	<p>09:00 - 12:00 Reflection and Discussion of Achievements <i>Presentation of own scenarios and projects</i> Summer school participants</p>
LUNCH BREAK					
<p>18.00-20.00 Keynote Talks <i>Welcome and opening, keynote speeches</i></p> <p><i>Multi-actor network towards food system transformation</i> Dr. Luke Schafer University of Copenhagen</p>	<p>15:00 - 17:30 Inspirational Practices - I <i>Metropolitan Foodscape Planner Tool educational application</i> Dirk Wascher & Gustavo Arciniegas SUSMETRO</p> <p><i>Living Lab methodology in the framework of participatory and transdisciplinary teaching program AESOP4food on sustainable food planning (Part II)</i> Roxana Triboi LE:NOTRE Institute</p> <p><i>POWAR Climate Simulator as a Food Education Tool</i> Pablo Zuloaga Betancourt POWAR STEAM</p>	<p>15:00 - 17:30 Inspirational Practices - III <i>Workshop Creating and Growing Edible Gardens</i> Line Rise Nielsen Changing Food</p> <p><i>FollowGreen</i> Helen Konstantinou & Popi Zinelli Municipality of Pallini</p>	<p>15:00 - 17:30 Key Features of Sustainability Competence on the food system and the FSP pedagogical design Katerina Riviou Ellinogermaniki Agogi</p> <p>Group Work and Co-creation <i>Working on own scenarios and projects, co-designing solutions, exchanging ideas</i> Summer school participants</p>	<p>15:00 Visit to the Acropolis Museum and the Acropolis Dinner</p>	<p>Participants' departure</p>
	<p>18:00 - 24:00 Visit to Cape Sounio and the Temple of Poseidon Dinner</p>	<p>FREE TIME</p>	<p>FREE TIME</p>	<p>20:00 - 22:00 Farewell Dinner</p>	

Visit to Cape Sounio, Sanctuary of Poseidon (July 3rd, 18:00 – 24:00)



Cape Sounio is a promontory located 69 kilometres from Athens, at the southernmost tip of the Attica peninsula. According to legend, Cape Sounion is the spot where Aegeus, king of Athens, leapt to his death off the cliff, thus giving his name to the Aegean Sea. The sanctuary of Poseidon, one of the most important sanctuaries in Attica, is also located at Sounio. Archaeological finds on the site date from as early as 700 BC. Herodotus tells us that in the sixth century BC, the Athenians celebrated a quadrennial festival at Sounion, which involved Athens' leaders sailing to the cape in a sacred boat. The later temple at Sounion, whose columns still stand today, was probably constructed in 450-440 BC. Over the ruins of a temple dating from the Archaic Period. Poseidon, the "God of the Sea" was considered to be a powerful god, second only to Zeus (Jupiter). The temple at Cape Sounion, was a venue where mariners, and also entire cities or states, could propitiate Poseidon, by making animal sacrifice, or leaving gifts.

Visit to the Acropolis Museum (July 5th, 15:00)



The New Acropolis Museum under the Acropolis of Athens "came to life" when at 2000, the Organization for the Construction of the New Acropolis Museum announced an invitation to a new tender, which came to fruition with the awarding of the design tender to Bernard Tschumi with Michael Photiadis and their associates and the completion of construction in 2007. The Museum has a total area of 25,000 square meters, with exhibition space of over 14,000 square meters, ten times more than that of the old museum on the Hill of the Acropolis. The new Museum offers all the amenities expected in an international museum of the 21st century. Permanent exhibitions: The Gallery of the Slopes of the Acropolis, The Archaic Gallery, The Parthenon Gallery, Propylaia-Athena Nike-Erechtheion, from 5th century BC to 5th century AC.

Visit to the Acropolis of Athens (July 5th, 15:00)



The greatest and finest sanctuary of ancient Athens, dedicated to the goddess Athena, dominates the centre of Athens from the rocky crag of the Acropolis. The most celebrated myths; religious festivals; earliest cults are all connected to this sacred precinct. These unique masterpieces of ancient architecture combine different orders and styles of Classical art in a most innovative manner and have influenced art and culture for many centuries. The Acropolis of the 5th century BC is the most accurate reflection of the splendour, power and wealth of Athens at its greatest peak, the Golden Age of Pericles. In the mid-fifth century BC, when the Acropolis became the seat of the Athenian League, Pericles initiated an ambitious building project which lasted the entire second half of the fifth century BC. The architects, Ictinos and Callicrates, began the erection of this unique monument at 447 BC and the building was substantially completed by 432 BC. The most important buildings visible on the Acropolis are the Parthenon, the Propylaia, the Erechtheion and the temple of Athena Nike.