



Fachhochschule

Münster University of

Applied Sciences









DS-FOOD INTERNATIONAL SUMMER SCHOOL 2023

DESIGN OF SUSTAINABLE FOOD SYSTEMS



The 3rd edition of DS-FOOD summer school is promoted by five EU Universities:

- •University of Tuscia, Viterbo, Italy;
- Swedish University of Agricultural Sciences, Uppsala, Sweden:
- University of Natural Resources and Life Sciences, Wien, Austria.
- Harokopio University of Athens, Greece.
- Münster University of Applied Sciences, Germany.

DS-FOOD summer school provides Bachelor and Master's students an opportunity to acquire an indepth knowledge of theoretical and practical issues related to the sustainability of food systems. Major thematic topics reflect the four-pillar approach of the Farm-to-Fork EU strategy, thus combining sustainability of production, food processing and distribution, sustainable consumption styles and prevention of food waste. The summer school promotes an international approach and focuses on practice. The program includes a virtual component of one day, and a physical mobility of 12 intense days, hosted at the UNITUS Alpine Studies Centre, located in the Dolomites, in the small village of Pieve Tesino, Italy.

19TH JUNE 2023 - VIRTUAL COMPONENT
26TH JUNE - 7TH JULY 2023 PHYSICAL MOBILITY

Deadline for applications 20TH April 2023

PROGRAM OF THE PHYSICAL MOBILITY

Days	Program
June 26 th Monday	h15.00-18.00: Participants arrival
June 27 th Tuesday	h9.00-9.30: Opening ceremony h9.30-11.00: Lecture "Supply chains and their potential contribution to sustainability" by Anna Carbone h11.15-12.45: Lecture "Using the leverage of the out-of-home market to make food consumption more sustainable" by Christina Strotmann h14.30-16.00: Visit to the Arboretum of Pieve Tesino h16.15-18.00: Outdoor discussion "Counting with recipes and tips for sustainable food consumption" facilitated by Christina Strotmann
June 28 th Wednesday	h9.30-11.00: Lecture "Fostering the positive linkages between Trade and Sustainable Food Systems" by Federica De Maria h11.15-12.45: Lecture "Are we eating plastics? Microplastics in food" by Fabiana Corami and Beatrice Rosso h14.30-16.00: Lecture "Food waste reduction as a critical issue for food systems' sustainability" by Clara Cicatiello h16.15-18.00: Practical activity "Measuring household food waste" facilitated by Clara Cicatiello
June 29 th Thursday	h8.00-18.00: Field visit at local food companies
June 30 th Friday	h9.30-11.00: Lecture "The European Green Deal and the challenges of sustainable food system" by Ferdinando Albisinni (online) h11.15-12.45: Launch of group works facilitated by Roberta Pietrangeli and Mengting Yu h14.30-16.00: Olive oil tasting session in the arboretum by Carlotta Pasetto h16.15-18.00: Study time
July 1 st Saturday	h8.00-18.00: Touristic visit to the city of Trento
July 2 nd Sunday	h8.00-18.00: Trekking in the Tesino area
July 3 rd Monday	h9.30-11.00: Lecture "System- and life cycle- assessment: how to measure sustainability in food systems? (I)" by Mattias Eriksson h11.15-12.45: Lecture "Food processing innovations for sustainability" by Roberto Moscetti h14.30-18.00: Group work session facilitated by Roberta Pietrangeli and Mengting Yu
July 4 th Tuesday	h9.30-11.00: Lecture System- and life cycle- assessment: how to measure sustainability in food systems? (II)" by Mattias Eriksson h11.15-12.45: Lecture "Data analytics for food systems sustainability" by Luca Secondi h14.30-18.00: Group work session facilitated by Roberta Pietrangeli and Mengting Yu
July 5 th Wednesday	h9.00-13.00: Final exam with presentation of group works hosted by Luca Secondi and Roberto Moscetti h14.30-16.30: Visit to local museums
July 6 th Thursday	h8.00-18.00: Field visit to local food companies
July 7 th Friday	h8.00-10.00: Farewell coffee and departure