DS-FOOD INTERNATIONAL SUMMER SCHOOL

DESIGN OF SUSTAINABLE FOOD SYSTEMS

The 4th 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**, Münster, Germany;
- **National University of Science and Technology Politehnica**, Bucharest, Romania

DS-FOOD summer school provides Bachelor and Master students an opportunity to acquire a multidisciplinary 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 physical component of the summer school is hosted at the UNITUS Alpine Studies Centre, located in the small village of **Pieve Tesino**, Italy.

25th JUNE 2024 VIRTUAL COMPONENT
30th JUNE – 7TH JULY 2024 PHYSICAL MOBILITY

Deadline for applications **15th April 2024**

Students and lecturers will enjoy 8 days of full discussion and networking experience in the beautiful environment of the Dolomites of Trentino.

VIRTUAL COMPONENT (25th June 2024, online)

Day	Program
June 25th Wednesday	h9.30-10.00: Welcome and presentation of the summer school h10.00-10.15: Presentation roundtable h10.15-10.45: Ice-breaking games (I) h10.45-11.00: Break h11.00-11.20: Program of the summer school and preparatory activities h11.20-h11.30: Questions and answers h11.30-h12.00: Ice-breaking games (II) h12.00-h12.15: Rules of the Alpine Studies Centre h12.15-h12.30: Logistics of the travel and stay h12.30-h13.00: Questions & answers and conclusions

PHYSICAL MOBILITY (30th June - 7th July 2024, at the Alpine Studies Centre of Pieve Tesino, Italy)

Days	Program
June 30th Sunday	h15.00-18.00: Participants arrival
July 1st Monday	h9.00-9.15: Opening ceremony h9.15-10.45: Lecture "Supply chains and their potential contribution to sustainability" by Anna Carbone h11.00-12.45: Lecture "System- and life cycle- assessment: how to measure sustainability in food systems?" by Mattias Eriksson h14.30-16.00: Lecture "Food waste measurement across the food supply chain: methods and challenges" by Katia Lasaridi h16.30-18.00: Olive oil tasting sessions at the Arboretum by Carlotta Pasetto
July 2nd Tuesday	h9.00-10.45: Lecture "The Farm2Fork EU strategy for sustainable food systems" by Cristian Popescu h11.00-12.45: Lecture "Data analytics for food systems sustainability" by Luca Secondi h14.30-16.00: Practical activity on food waste assessment (to be defined) h16.30-18.00: Visit to local museums
July 3rd Wednesday	h8.00-18.00: Field visit at local food companies
July 4th Thursday	h9.00-10.45: Lecture "Making food consumption more sustainable – let's calculate with food" by Christina Strotmann h11.00-12.45: Lecture "Food processing innovations for sustainability" by Roberto Moscetti h14.30-18.00: Launch of group work and group work session facilitated by Roberta Pietrangeli and Clara Cicatiello
July 5th Friday	h9.00-12.45: Group work session facilitated by Roberta Pietrangeli and Christina Strotmann h14.30-18.00: Final exam with presentation of group works (exam commission: Roberto Moscetti, Clara Cicatiello, Christina Strotmann)
July 6th Saturday	h8.00-18.00: Field visit at a typical "malga" of Trentino with short trekking
July 7th Sunday	h10.00: Check-out and departure

INFO: summer school website or email to foodsummerschool@unitus.it