International Summer School on

Design of sustainable food systems











Virtual component: 25th June 2024 (morning)

Physical mobility: Alpine Studies Centre of Pieve Tesino, Italy, 30th June -7th July 2024

The 4th edition of the international summer school on "Design of sustainable food systems" (DSFOOD) arises from the growing attention that the issue of sustainability of food systems has gained at the international level. The **Farm-to-Fork** strategy launched by the European Union in 2020 brings agri-food issues to the heart of the **European Green Deal**, pushing for a transition of food systems towards a condition of sustainability that can lead to environmental, social, and economic benefits. This European approach aims to contribute to the achievement of the Sustainable Development Goals (especially SDG 12: sustainable production and consumption). The multidisciplinary knowledge of these issues by students enrolled in courses dealing with the agri-food sector is essential to allow them to work towards this transition starting from now and in the next future. The **objective** of the summer school is to provide participants with a theoretical overview and a basic toolbox to design and assess sustainability in agri-food systems, in an international environment.

The summer school is organised by University of Tuscia (Viterbo, Italy), in partnership with 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) and National University of Science and Technology POLITEHNICA Bucharest (Romania). The physical mobility of the summer school will take place at the **UNITUS Alpine Studies Centre**, located in the small village of Pieve Tesino, in the Dolomites of Trentino, Italy, from 30th June to 7th July 2024.





Aerial view of Pieve Tesino (left) and classroom of the study center (right).

The Summer School is based on an interactive programme of lectures, seminars, field visits and workgroups to explore key issues linked 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 primary production, food processing and distribution, sustainable consumption styles and prevention of food waste.

Key information

The summer school is a Blended Intensive Program, co-funded by Erasmus+, which includes a **virtual component** (1 day) and **physical mobility** (8 days) at the premises of the Alpine Studies Centre.

The language of the summer school is **English**.

Provisional program

The provisional program of the activities is shown in the table below. Lectures will be given by professors from the Universities promoting the summer school, and by selected invited speakers.

VIRTUAL COMPONENT (25th June 2024, online)

VINTOAL COMPONENT (25° Julie 2024, Online)	
Day	Program
	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
June 25 th	h11.00-11.20: Program of the summer school and preparatory activities
Wednesday	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 <u>Alpine Studies Centre of Pieve Tesino</u>, Italy)

Days	Program
June 30 th Sunday	h15.00-18.00: Participants arrival
July 1 st 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 2 nd 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 3 rd Wednesday	h8.00-18.00: Field visit at local food companies

July 4 th 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 works and group work session facilitated by Roberta Pietrangeli and Clara Cicatiello
July 5 th 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 6 th Saturday	h8.00-18.00: Field visit at a typical "malga" of Trentino with short trekking
July 7 th Sunday	h10.00: Check-out and departure

LECTURERS

- Anna Carbone, University of Tuscia, Italy
- Clara Cicatiello, University of Tuscia, Italy
- Mattias Eriksson, Swedish University of Agricultural Sciences, Sweden
- Katia Lasaridi, Harokopio University of Athens, Greece
- Roberto Moscetti, University of Tuscia, Italy
- Carlotta Pasetto, Organizzazione Nazionale Assaggiatori Olio di Oliva, Italy
- Cristian Popescu, National University of Science and Technology POLITEHNICA Bucharest, Romania
- Luca Secondi, University of Tuscia, Italy
- Christina Strotmann, Münster University of Applied Sciences, Germany

Participation fee

Thanks to the funding provided by the Internationalization Program of the University of Tuscia, the registration is **free of charge** for the students enrolled in degree courses at the six promoting 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; National University of Science and Technology POLITEHNICA Bucharest, Romania). The registration fee is € 250 for other participants.

The fee includes:

- All lectures and seminars;
- Course materials;
- Field visits on 3rd and 6th July 2024;
- Accommodation in multiple-bed rooms at the Alpine Studies Centre from the 30th of June (arrival) to the 7th of July (departure) 2024 (7 nights);
- Dinners at the local restaurant from the 30th June to the 6th July (7 dinners), with a fixed and mandatory contribution of 6€ per day per student, to be paid locally; the organising team reserves the right to remove this compulsory contribution in case of availability of additional funding in support of the summer school.

Travel expenses to reach Pieve Tesino, small entrance fees to the companies and tourist sights (to be paid locally), and costs of breakfast and lunches are not included in the registration fee. Students enrolled in the five non-Italian promoting universities (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; National University of Science and Technology POLITEHNICA Bucharest, Romania) can apply to the international offices of their home university to obtain a mobility contribution through Erasmus+ funds.

Selection criteria

The summer school has **20 places** for university students and it will take place only if a minimum number of 15 participants is reached. The organising team reserves the right to increase the number of accepted students in case of availability of additional funding in support of the summer school.

The summer school is targeted to bachelor and master students enrolled in university courses dealing with agricultural and environmental sciences, food technology, food chain management, sustainability, and circular economy. Application of students with different backgrounds, PhD students and other participants will be considered upon availability of places.

The following criteria will be considered to evaluate applications:

- English language proficiency;
- Coherence of the university background of the applicant with the topics of the summer school;
- Academic performance as shown by the transcript of records;
- Gender balance;
- Balance among nationalities;
- Priority to students enrolled in bachelor or master courses at 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), and National University of Science and Technology POLITEHNICA Bucharest (Romania) in the academic year 2023/2024.

Application documents and procedures

The deadline to send applications is set on **15**th **April 2024**. Applicants must compile the online application form available at this <u>link</u> and upload in the same form the following documents in PDF file format:

- 1. English language certificate or a self-certification (template for self-certification available at this link);
- 2. Transcript of records with exams and grades.
- 3. Motivational letter written in English (min 500 words, max 1,000 words);
- 4. Front-back copy of a valid identity document and visa to enter Italy (for nationalities for which the visa is required).

Selected applicants will be notified via email by **13th May 2024.** Notification emails will be sent from the account of the summer school **foodsummerschool@unitus.it**. Selected applicants are required to reply via email to confirm their participation by **20th May 2024**.

Participants required to pay the registration fee must complete the payment via bank transfer and send proof of the payment to foodsummerschool@unitus.it by 27th May 2024. The details of the bank transfer will be sent to the concerned applicants via email.

In case selected applicants do not confirm or do not pay the registration fee within the deadline, other applicants on the waiting list will be contacted for replacement.

Selected applicants are supposed to follow all the activities foreseen in the program of the summer school, including both the virtual component and the 8 days of physical mobility. Participation to individual modules of the summer school is not possible.

Link for the virtual component

The virtual component of the summer school will be hosted on Zoom. Selected applicants will receive the link to join the virtual component via email.

Venue of the physical mobility

The physical mobility of the summer school will be hosted in Pieve Tesino, a small town in the dolomites of Trento Province (North-Eastern Italy) at the Alpine Study Centre (CSALP) of the University of Tuscia.

Address: Via Rovigo, 7, 38050 Pieve Tesino TN

Location: 46°04′ 10″N 11°36′28″E

Pieve Tesino is located 52 km from Trento and 107 km from Padua. It can be reached:

by car:

via Trento (A22), continuing along the SS 47 in the direction of Padua to Strigno, then continuing along the SP 78 to Pieve Tesino

OR

Via Padova (A4, A13), continuing along the SS 47 in the direction of Trento to Strigno, then continuing along the SP 78 to Pieve Tesino

• by train:

via Trento (Brenner line), continuing along the Trento-Padova line to the stations of Borgo Valsugana or Strigno, then by bus to Pieve Tesino (bus timetable and routes on the website of <u>Trentino Trasporti</u>)
OR

via Padova (Rome-Venice and Milan-Trieste lines), continuing along the Padova-Trento line to the stations of Strigno and Borgo Valsugana, then by bus to Pieve Tesino (bus timetable and routes on the website of <u>Trentino Trasporti</u>)

by air:

from Venice Marco Polo airport, continuing by train via Padova

from Verona's Catullo airport by train via Trento

Additional information

For any additional information, please contact us at foodsummerschool@unitus.it.