



## Programme of the on-line TEFSI Multiplier Event

**'Transformation of European Food Systems towards Sustainability by Transnational,  
Innovative Teaching'**

**13<sup>th</sup> July 2021**

**9.00-11.15 am CEST**

**Sign up for free at [FQH-registration@nexs.ku.dk](mailto:FQH-registration@nexs.ku.dk)  
(just write TEFSI as subject and you will receive a zoom link)**

Facing the complexity of our present and future food system, strategies and solutions are needed towards a sustainable transformation. Hence, Higher Education Institutions take part in the contribution of a sustainable development. TEFSI provides the impetus for lecturers to implement the complex issues of sustainability into everyday lectures. By applying, developing and widely disseminating innovative teaching methods all stand to benefit from the strength of transnational exchange to transform our food system.

**9.00-9.15: Zoom open**

**9.15-9.20: Welcome and introduction** (*Susanne Bügel, University of Copenhagen*)

**9.20-9.35: Presenting the TEFSI project** (*Dominika Średnicka-Tober, Warsaw University of Life Sciences*)

**9.35-9.45 Introducing the TEFSI outputs** (*Carola Strassner, Münster University of Applied Sciences*)

**9.45-10.00: The National Dish** (*Ulrike Eberle, corsus-corporate sustainability GmbH, Hamburg*)

**A take-home exercise to give students an entry point for developing a personal approach to the sustainability of food systems and diets**

**10.00-10.15: Break**

**10.15-10.30: Learning through Experience** (*Paola Migliorini, University of Gastronomic Sciences*)

**An action-oriented learning, which uses reflection to turn experience into knowledge**

**10.30-10.45: MAESTRO** (*Joël Robin, ISARA-Lyon*)

**Trough management of a project with an external client, students practice transdisciplinary learning and get a deeper understanding of how sustainable solutions can be implemented in the food sector**



**10.45-11.00: Questions/Discussion** (*Carola Strassner, Münster University of Applied Sciences*)

**11.00-11.15: Wrapping up – where to find all the material** (*Susanne Bügel, University of Copenhagen*)

**All material is available from the website: <http://tefsi.eu> ('Outputs' subpage)**

## Speakers and Organizing partners:



**Dominika Średnicka-Tober**  
*Warsaw University of Life Sciences, Warsaw – Poland*  
*Department of Functional and Organic Food*

Developing strategies to improve sustainability of current food production and consumption models is a massive challenge. She sees Europe in a leading role that needs well-educated and skilled university graduates.



**Carola Strassner**  
*Münster University of Applied Sciences, Münster – Germany*  
*Department of Food, Nutrition & Facilities*

In her eyes change towards more sustainable systems can only follow if we first become aware of the connections between our lifestyle and sustainability issues and then learn why something needs to be transformed.



**Ulrike Eberle**  
*Corsus-Corporate Sustainability GmbH, Hamburg, on behalf of University of Kassel, Kassel – Germany*  
*Department Organic Food Quality and Food Culture*

Ulrike finds interactive tools and methods helpful in learning, supporting teamwork, embracing new ways to understand as well as to practice. On top of that, it is simply more fun to learn.



**Paola Migliorini**  
*University of Gastronomic Sciences, Bra – Italy*

Paola has been studying and reflecting on the meaning of sustainability for decades. She is integrating these issues into her courses in order to have a holistic, participatory as well as systemic way of thinking in order to create awareness in future protagonists of food systems.



**Joel Robin**  
*ISARA, Lyon – France*  
*Department Agroecology and Environment*

As a professor, he believes that teaching sustainability can shape new socio-ecological behaviours to become more environmentally-friendly in the future.



**Susanne Gjedsted Bügel**  
*University of Copenhagen, Copenhagen – Denmark*  
*Department of Nutrition, Exercise and Sports*

In her opinion, it is obvious that sustainability is the major global challenge for the future. Consequently, it is essential to consider all aspects of sustainability in order to prevent misunderstandings.