

SIGN UP: 25 MAR. 2021 from 14:00 to 16:30 digital symposium “Food for tomorrow?”

Free and for everyone with an interest in our own food.



Citizens throughout Europe are active with healthy food. They want to eat healthy, pay attention to its origin and sometimes grow it themselves. On Thursday, March 25, we will show successful examples of how citizens in the Netherlands, Germany, Belarus, Belgium, South Africa and Sweden are working with sustainable, local and healthy food themselves. **Are you in?**
Sign Up: [Food for Tomorrow \(English version\)](#)

Programme (Dutch time!!)

14.00 – 15.00 Welcome, explanation of the program by Ben van Essen and Maurits Steverink. Introductions:

- **Importance of healthy, sustainable and local food** Introduction by nutrition expert Jaap Seidell, Professor of nutrition and health at VU University Amsterdam
- **Ecological living in the house, garden and beyond.** Introduction by Leen Laenens (B), chair of Velt (21,000 members). Healthy living in the rhythm of the seasons and with respect for nature.

15.00 – 16.30 Choose from 12 workshops: 15.00 pm 1^e round. 15.30 pm 2^e round. 16.00 pm 3^e ronde.

16.30 – 16.45 Joint closure

<ol style="list-style-type: none">1. Dutch Experiences of Stadboerin Doetinchem By: Ellen Willems. City farm Doetinchem maintains a butterfly garden, vegetable gardens, orchard and flower picking garden, chickens and free-range pigs. There is a shop, picnic areas and dining room with daily food from the garden.2. Dutch Smaakacademie Achterhoek. Experiences with local, sustainable food in vocational education By: Dennis Vieberink and Maurits Steverink. Smaakacademie Achterhoek involves middle and high education in sustainable and healthy food from the region and connects them with regional producers. Working together on a sustainable food sector.3. Dutch De Voedselwerkplaats – supporting food communities By: Bregje Hamelynck. The Voedselwerkplaats (food workshop) supports local initiatives to build a food community. Participants will have access to healthy, sustainably sourced local food and are part of an inspiring and supportive local community.4. Dutch The healthy primary school of the future By: Andrew Simons. School board Movare offers children a daily routine at two primary schools with teaching time, sports, games and a focus on healthy nutrition to investigate whether this leads to better physical, emotional and intellectual growth.5. Dutch Making Connections Using Urban Farming By: Harry Nijland. Stadsakkers is a social enterprise with various goals: social activation, offering perspective, education, sustainable and organic food production, contributing to poverty reduction. We show how we do that.6. Dutch How to make food safe, sustainable and tasty? Students of the Nutrition & Dietetics course at HAN developed the product Beet'm and a new allergen policy for a local burger restaurant. They have been nominated for the Food Innovation Bachelor's Award 2021 from the Netherlands Nutrition Center.	<ol style="list-style-type: none">7. ENG The Food Workplace – supporting food communities By: Bregje Hamelynck. The Food Workplace (de Voedselwerkplaats) supports local initiatives to build a food community. Benefits for participants are not only to have access to healthy sustainably produced local food, but also to be part of an inspiring and supporting local community.8. ENG Promoting core competencies – developing sustainable, healthy communities By: Siarhei Tarasiuk, and Tatjana Titulenko. You will get a short overview of two actual projects with focus on food from the region Vileyka and Krasnopolie Belarus. In both areas the focus is to involve people from different ages and different backgrounds.9. ENG Cape Town's Food Systems between water stress and COVID-19 By: Nicole Paganini, Nomonde Buthelezi and Silke Stöber. The COVID-19 pandemic aggravated the food security status in Cape Town's townships. In a community research project, urban farmers identified solutions to combat increasing hunger10. ENG Bringing the neighborhood together with the SOS Children's Village: Food projects for residents in Garath, Düsseldorf By: Sabine Kopka. In the Garath district in Düsseldorf, a new, ecologically-based SOS Children's Village is being built to contribute by transforming a small shopping center into a large social center for all citizens.11. ENG Social Gastronomy on Botildenberg by Lena Friblick. The goal of Botildenberg is to create the leading arena in Europe for sustainable innovations. Our work is focused on the following areas: Job creation, Dissemination of knowledge about a diverse society and sustainability, and Giving people hope.12. ENG Making connections with urban agriculture By Harry Nijland. Our social enterprise has many targets: mobilise people to take part in the society, working for a better individual future, education, sustainable agriculture, poverty reduction healthy food.
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Detailed information about the content of the workshops (theme gardens) via the link [Food for Tomorrow \(English version\)](#)

Registration: [Food for Tomorrow \(English version\)](#)

The event is organised by [Samenwerkingsverband Burgerkracht Europa](#) This is a cooperation between Landelijke Vereniging Kleine Kernen, HAN centre of expertise Social Transition for Rural Areas, Forte Welzijn, Haarland Health Coaching, Humanitas and Learn For Life. A special contribution made by [LEADER Achterhoek](#) and SLE (Seminar für Ländliche Entwicklung/Centre for Rural Development, Humboldt-Universität zu Berlin).