PARMA, 28 JUNE - 5 JULY 2020

International Summer School on

FOOD SUSTAINABILITY
What is this all about?

In the Summer 2020 the University of Parma organizes an International Summer School on Food Sustainability.

The aim of this Summer School is to tackle, through an interdisciplinary and integrated approach, the environmental, economic and social issues necessary to implement a sustainable agri-food system.

The programme offers a large variety of lectures, case studies and round-tables dealing with food security and food safety.
The audience

These days, companies and employers require a broad set of competences in addition to the specialised knowledge and skills you may have acquired in your expertise area.

The school is thought for students and professionals, who wish to broaden their perspective on the topic “food sustainability”.
Two curricula

**Students**
For the students, the target will be to acquire *tools and methods* that allow them to *evaluate critically and tackle problems related to food sustainability*.

**Professionals**
For the professionals, the target will be, besides *widening their sectorial know-how*, to receive *a full account of the problems related to food sustainability from new perspectives* and, as an additional plus, *the chance to get in touch with people who are tackling/have tackled/solved real problems*. 
Teaching Board (University of Parma)
Antonella Bachiorri (Environment)
Benedetta Bottari (Food)
Alberto Cadoppi (Law)
Chiara Dall’Asta (Food)
Michele Daloiso (Humanities)
Katia Furlotti (Economics)
Alessio Malcevschi (Environment)
Maria Cecilia Mancini (Economics)
Laura Pineschi (Law)
Guglielmo Wolleb (Economics)

Teaching Board (External)
Jonathan Brooks (OECD)
Domenico Dentoni (Wageningen NL)
Sarah DeSaeger (University of Ghent BE)
Xavier Gellynck (Ghent BE)
Lawrence Levine* (University o/t Pacific USA)
Emilie Vandercandelere (FAO)
David Wirth (Boston Law School USA)
Antonia Corini (European Institute for Food Law)
Marco Trevisan (UCSC di Piacenza)
Simone Vezzani (Università di Perugia)
Riccardo Pavoni (Università di Siena)
The programme of the Summer School moves through three stages:

**WARMING-UP**
- On-line material
- Papers
- Interviews
- Documentaries

**CORE LECTURES**
- Lectures
- Real Case Studies
- Debate
- Visit to companies

**FOLLOW-UP**
- Further readings and material on-line
- Tests
- Feed-back

The subjects span over a variety of disciplines:

- General
- Environment
- Food Science
- Economy
- Law
- Humanities
# Curriculum for Students

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<thead>
<tr>
<th>Day</th>
<th>Morning</th>
<th>Afternoon</th>
<th>Work groups</th>
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<tr>
<td>28 June, Sun</td>
<td>Warming-up Methodologies (I)</td>
<td>Welcome: Parma and the Food Valley</td>
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<tr>
<td>29 June, Mon</td>
<td>Agenda 2030 SDG2: End hunger, achieve food security and improved nutrition and promote sustainable agriculture</td>
<td>Sustainable primary production</td>
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<tr>
<td>30 June, Tue</td>
<td>Sustainable primary production</td>
<td>Sustainable food industry</td>
<td>Group work</td>
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<tr>
<td>1 July, Wed</td>
<td>Sustainable food industry</td>
<td>Visit to a real case</td>
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<tr>
<td>2 July, Thu</td>
<td>New opportunities for the market</td>
<td>New opportunities for the market</td>
<td>Group work</td>
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<tr>
<td>3 July, Fri</td>
<td>Enforcing good practice</td>
<td>Enforcing good practice</td>
<td>Group work</td>
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<td>4 July, Sat</td>
<td>Group work – presentations</td>
<td>Free</td>
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<td>Excursion</td>
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## Follow-up

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<thead>
<tr>
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# Curriculum for Professionals

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<td>4 July, Sat</td>
<td>Presentations by the students</td>
<td>Effective communication in multicultural contexts</td>
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Find out more at: www.summerschool.unipr.it