

We are what we eat? Ways to achieve sustainable consumption

One of the seventeen Sustainable Development Goals (SDGs) is directly related to food and nutrition. SDG 2 aims at ending hunger, promoting sustainable agriculture and achieving improved nutrition. The Food and Agriculture Organization (FAO) estimates that each year one-third of all food produced for human consumption in the world is wasted and recent studies show that the world's food and agricultural systems produce more than a quarter of man-made greenhouse gas emissions and nearly two-thirds of those emissions are linked to animal products.

Besides the environmental impacts of food through consumers and retailers, the first parts of the chain for fish, meat and fruits and vegetables will be highlighted in a workshop on "Reduce Food Loss and Waste". Together the participants will develop ideas on how to achieve sustainable consumption as well as production. In addition the participants will discuss questions like "what is a sustainable food system" and "how can sustainable agriculture be achieved"?

A sustainable food system (SFS) is a food system that delivers food security and nutrition for all in such a way that the economic, social and environmental bases to generate food security and nutrition for future generations are not compromised. Practitioners of sustainable agriculture seek to integrate three main objectives into their work: a healthy environment, economic profitability, and social and economic equity. Every person involved in the food system—growers, food processors, distributors, retailers, consumers, and waste managers—can play a role in ensuring a sustainable agricultural system.

Programme

Friday, 24th May 2019

Arrival until 6:30 pm

7:00 Dinner

7:45 Welcome & Introduction

8:00 **Sustainable Agriculture**

Speaker: Araba Amo-Aidoo M.Sc., Department of Agricultural and Biosystems Engineering, Kassel University, Ghana

8:30 get-together

Saturday, 25th May 2019

9:30 Workshop

am **Food Heroes – Reduce Food Loss and Waste**

Speaker: Prof. Dr. Barbara Freytag-Leyer, Socio-ecology of Private Households, Fulda University of Applied Sciences

12:30 Lunch and Break

3:00 Workshop

pm **Sustainable Food Systems and what consumers can do**

Speaker: Tooba Jamil M.Sc., Junior scientist/PhD student, Faculty of Organic Agricultural Sciences, Kassel University, Pakistan

6:30 Dinner

Sunday, 26th May 2019

9:00 Workshop

am **Who drinks milk? Effects of dairy products in Ethiopia**

Speaker: Zewdie Adane Mariami, PhD candidate, IPPAE - International PhD Program for Agricultural Economics, Bioeconomy and Rural Development, Justus-Liebig-University Giessen, Ethiopia

12:00 evaluation

12:30 Lunch, departure afterwards

Please send your application to

World University Service,
Deutsches Komitee e. V.
Goebenstr. 35
65195 Wiesbaden

Application



Hereby, I place my **binding** registration for the following STUBE-Hessen – seminar:

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24th until 26th May 2019

Surname:

First Name:

Female Male

Street / Number / Room Number:

Postal code /City:

Phone / Mobile:

Email:

Country of origin:

University of applied sciences University
Studienkolleg

Place of Study:

Field of Study / semester:

English speaking study course: Yes No

Desired university degree (e.g. BA, MA):

Scholarship holder: Yes No

Vegetarian: Yes No

(For non-vegetarians we always provide for meals without pork!)

I am involved in development oriented, intercultural or social projects (non-profit): No Yes If yes, Please specify: _____

I need childcare: Yes No

Name of the child / age of the child

I agree that my data is being stored by STUBE Hessen and that my name, my email address and/or my phone number may be send to other participants of the same seminar prior to the event. Yes No

Date/ Signature:

Please send your application at best via internet or with the attached form to us until

Monday, 13th May 2019

STUBE Hessen
World University Service
Goebenstr. 35
65195 Wiesbaden
Telefon: 0611 / 9 44 61 71
Fax: 0611 / 44 64 89



You can also scan the provided code, which will guide you to our [online application form](#), where you can choose the desired event and register for it.

E-Mail: stube@wusgermany.de

Internet: www.stube-hessen.de

Facebook: www.facebook.com/STUBE.Hessen

Directions:

Directions will be sent to you prior to the event.

Fees:

The fees for accommodation, food and travel expenses are covered by STUBE Hessen. The travel expenses will be paid for a ticket of the DB, only by using local trains (like RE/ HLB), no extra fees added. All enrolled students should use their semester tickets. In other cases please use the cheapest ticket, i.e. group tickets.

STUBE Hessen is a project of



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Further information on the STUBE-program is provided by your student associations, International Office or the AstA of your university.



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Weekend seminar
for students from
Africa, Asia and Latin-America,
studying in Hessen

Friday, 24th May 2019

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Sunday, 26th May 2019

Location of the seminar:
Fulda

Seminar will be held in English!

Childcare offered

