



FOOD4CLIMATE: Our Food Choices for Climate Action

BACKGROUND

FOOD4CLIMATE Webinar

- The side-event, hosted within the [#All4Climate - Italy 2021](#) agenda, aims to discuss the topic of sustainable and healthy diet promotion for climate change mitigation, with an illustration of the SU-EATABLE LIFE project carried out in Italy and the UK in 2018-2021.
- With the contribution of international experts, the event will illustrate the project's results and lessons learnt, with youth as the main targeted audience.

SU-EATABLE LIFE Project

- The three-year SU-EATABLE LIFE project aims to demonstrate the potential of reducing CO₂eq. emissions and water use related to food consumption in Europe through the adoption of healthy and more sustainable diets.
- As part of the project, a series of engagement activities have been carried out at university and company canteens located in Italy and UK, using a dedicated digital platform to involve people.
- The project has received funding from the EU LIFE Programme. LIFE is the EU financial instrument supporting environmental and climate action projects throughout the EU. Since 1992, LIFE has co-financed more than 4,500 projects. For the 2014-2020 funding period, LIFE will contribute approximately €3.4 billion to the protection of the environment and climate.



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On-line event, 28 September 2021
3:00 – 4:30 p.m. CEST

AGENDA

TIME	PERSON	DESCRIPTION
3:00pm CET	Juliane Caillouette-Noble: CEO, the Sustainable Restaurant Association	Opening
3:00pm CET	Philip Owen: Head of Unit A2 – Climate Finance, Mainstreaming, Montreal Protocol, European Commission's Directorate-General for Climate Action (DG Clima)	Institutional remarks
3:10pm CET	Angelo Salsi: Head of Dept. D - Natural Resources, Climate, Sustainable Blue Economy and Clean Energy, European Climate, Infrastructure and Environment Executive Agency (CINEA)	Institutional remarks
3:15 CET	Riccardo Valentini: Professor, Tuscia University; Member, Intergovernmental Panel on Climate Change (IPCC); Coordinator, Su-Eatable Life project	Climate Action through Food Choices: The Su-Eatable Life Project
3:25pm CET	Claudio Domenicali: CEO, Ducati Motor Holding	Su-Eatable Life as a Driver for Climate Mitigation and Well-Being for Companies



3:30 pm CET	Valentina Masi: Environment Manager, Ducati Motor Holding	Case Study: The Ducati Canteen
3:35pm CET	Marta Confente: Chef, ALMA Culinary School	Cooking with the Chef: How to Prepare a Delicious and Climate-Friendly Meal
	Andrea Sinigaglia: General Manager, ALMA Culinary School	Chefs Driving the Change towards Sustainability
3:50pm CET	Marta Antonelli: Head of Research, Barilla Foundation; Research Manager, Su-Eatable Life project	The Su-Eatable Life Project Experience in Changing Food Habits in Canteens: Pre- and Post- Covid Lessons Learned
	Katy Boom: Director of Sustainability, University of Worcester	Case Study: A UK University Canteen
	Christian Reynolds: Senior Lecturer, Centre for Food Policy - City University London	Zeroing Food Waste
4:25pm CET	Riccardo Valentini: Professor, Tuscia University; Member, Intergovernmental Panel on Climate Change (IPCC); Coordinator, Su- Eatable Life project	Closing Remarks