



# MENU International FORUM CHANGE

**TOWARDS A WORLD THAT WORKS FOR ALL**

GLOBAL LEARNING FORUM ON RESPONSIBLE FOOD CONSUMPTION,

21.-23. October 2016, Prague, Czech Republic

## Program

**FRIDAY 21.10.**  
**WHAT IS THE STATE OF WORLD AND WHAT IS THE MENU FOR CHANGE?**

08:30 – 09:00: Arrivals and Registration

09:00 – 10:00: **Welcome and openings** by Tereza Čajkova, Aurèle Destrée, Glopolis; Su-Ming Khoo, University of Ireland and Pascal Gbenou, CRCOPR-ROPPA West Africa

**10:00 – 11:10: How is our world changing?** Plenary session

The climate is changing rapidly. In a world where already more than 700 million people can't feed themselves sufficiently, what will be the further consequences of global warming on food security? How are people to adapt to it? Is migration the only move to make?

- **Food security in the face of climate warming: present and future** vision (Alexander Ač -Global Change Research Institute AS CR, Czech Republic)
- **The human rights based approach: a menu for change** (Su-Ming Khoo - School of Political sciences and sociologie at the National University of Ireland)
- Discussant : Michal Broža - UN Information Center in Czech Republic

11:10 – 11:40: *Coffee break*

**11:40– 12:50: How to feed a growing world?** Plenary session

By 2050, there will be 9,6 billion people to nourish. What model of farming can best feed a growing world population? How to make our food system more fair and just? What's the Right to Food?

- **Why smallholders hold the key to food security?** (Virginie Pissort-SOS Faim, Belgium)
- **A look at challenges and alternatives towards responsible food systems in India** (Shiba Desor-Kalpavriksh Environment Action Group, India)
- Discussant: Pascal Gbenou-ROPPA West Africa

12:50- 14:00: *Lunch*

**14:00 – 14:45: Why responsible food consumption matters?** Parallel seminars I

Look more in-depth into three global trends of our food consumption:

YELLOW meeting room	BLUE meeting room	PLENARY space
<b>Healthy fruit? Just for someone! The Hidden costs of our fruits</b>	<b>Palm oil: following the greasy trail</b>	<b>Understanding a broken system : food waste and Kenyan beans case study</b>
(Barbora Trojak, Ekumenická akademie)	(Christine Maritz, Glopolis)	(Daniel Douglas, Feedback, UK)

14:45 -15:15: Harvesting of seminars in Plenary space

15:15 -15:45: *Coffee Break*

Taking a step back by looking at the big picture, and thinking critically, and in concept.

YELLOW meeting room	BLUE meeting room	PLENARY space
<p><b>Critical thinking - how to orient in a tricky information world?</b></p> <p>(Lukáš Hána, GrowJob)</p>	<p><b>Food production past, present and future: brief outline of population growth, energy, technology and climate</b></p> <p>(Juraj Mesik, Palacky University, Olomouc)</p>	<p><b>Food justice - dilemmas of responsible food consumption</b></p> <p>(Shiba Desor, Kalpavriksh India)</p>

16:45– 17:15: Closing the Day 1

17:15 –18:30: Dinner

18:30-on: Prague tour

## SATURDAY 22.10.

### WHAT KIND OF LEARNING WE NEED FOR THE WORLD THAT IS CHANGING?

08:30 – 09:00: arrivals

#### 9:00-9:45: Are we connecting all the dots?

Plenary session

How to draw links between our everyday food consumption and global challenges? Why is meat consumption a key driver of climate change? How to defend another vision of food systems? How to work with youth?

- **The Meat atlas for youth** (Christine Chemnitz, Heinrich-Boll Foundation)
- Reflexion with Daniel Douglas (Feedback) and Virginie Pissoort (SOS Faim)

#### 9:45 –10:15: What kind of education we need for the world that is changing?

Plenary session

Visions of global education with Sarah Williams-Think Global, Su-Ming Khoo-University of Ireland, Andrea Bullivant-Liverpool World Centre and Tereza Čajková-Glopolis

10:15 – 10:35: Coffee Break

#### 10:35 – 12:30: Experience global education

Parallel Workshops I

Let's experience various approaches to global education:

YELLOW meeting room	BLUE meeting room	PLENARY space	WHITE meeting room
<p><b>Thinking and learning in a global context: what is the big educational idea?</b></p> <p>(Andrea Bullivant, Liverpool World Center)</p>	<p><b>Eathink - Eat local, think global - A field approach to global citizenship education</b></p> <p>(Margherita Squaiella, EAThink)</p>	<p><b>Meat atlas and soil atlas</b> (Christine Chemnitz, Heinrich-Boll Foundation)</p> <p>+</p> <p><b>What are the root causes of hunger?</b> (Virginie Pissoort and Maryse Williquet, SOS FAIM)</p>	<p><b>Creating change in your classroom: pedagogical tools and resources for global learning</b></p> <p>(Sarah Williams, Think Global)</p>

12:30 – 13:30: Lunch

13:30-15:30: Experience global education

Parallel Workshops II

YELLOW meeting room	BLUE meeting room	PLENARY space	WHITE meeting room
<p><b>Thinking and learning in a global context: what is the big educational idea?</b></p> <p>(Andrea Bullivant, Liverpool World Center)</p>	<p><b>Chocolate Day</b></p> <p>(Zuzana Plachká, ARPOK)</p>	<p><b>Virtual water and global food trade</b></p> <p>(Adam Čajka, Zuzana Hroudová, NaZemi)</p>	<p><b>Creating change in your classroom: pedagogical tools and resources for global learning</b> (Sarah Williams, Think Global) 1h +</p> <p><b>Comparing apples with oranges – how do various foods perform environmentally?</b> (Dana Kapitulčinová, COŽP)</p>

15:30– 15:45 Coffee break

15:45 –17:30: Deepening understanding and practice

Parallel workshops II

	YELLOW meeting room	PLENA space	BLUE meeting room	WHITE meeting room
15:45	<p><b>Philosophy for children: how to bring big questions into the classroom?</b></p> <p>(Olga Daskin, Varianty) (1h45)</p>	<p><b>Understanding the root causes of hunger</b></p> <p>(Maryse Williquet and Virginie Pissort, SOS Faim) (1h)</p>	<p><b>What gets children into palm oil issues</b></p> <p>(Břenek Michalek) (45min)</p>	<p><b>Exploring our food through delicious activities!</b></p> <p>(Sophia Arnauti, Future Worlds Center) (1h)</p>
16:45		<p><b>How to produce sustainably? Take a tour of an agroecological farm in Benin</b></p> <p>(Pascal Gbenou, CRCOPR) (45min)</p>	X	X
17:00			<p><b>The key to love our landscapes is the food we eat</b></p> <p>(Vratislava Janovská, ČZU, CSA) (30min)</p>	

17:30 – 18:00: Closing Day2

18:00 –19:00: Dinner

20:00: Surprise movie night!

**SUNDAY 23.10.**  
**BACK TO SCHOOL! WHAT ARE THE ACTIONS WE CAN TAKE?**

**08:30 – 09:00:** arrivals

**9.00- 11:30 Change is possible! Activities and tools for schools.**

9:00-10:00: Let's experience the life with eco-schools : good practices from We Eat Responsibly and elsewhere: Malta, Slovakia (Miroslava Pilarikova, Zivica), reduction of food waste in school canteens (Margit Slimakova)

10:00-10:30: What can happen at schools

Parrallel presentations

YELLOW meeting room	PLENARY space	WHITE meeting room	In front of WHITE meeting room
Examples from Bulgaria	Examples from Slovakia	Examples from Malta	School composting

10:30-11:00: Harvest the other best ideas from all countries and organizations

Parrallel presentations

PLENARY space	BLUE meeting room	WHITE meeting room	In front of WHITE meeting room
Czech Republic Slovakia Slovenia Romania	Malta	Bulgaria Croatia Poland	Latvia

11:00-11:30: Reflect back in delegation what inspired you

Plenary session

**11:30-11:50:** *Coffee break*

**11:50-13:00: What is our Menu for Change? Forum Harvesting and Closing**

Plenary session

**12:30-13:30:** *Lunch*

**Afternoon activities:** Walk in Prague and guerilla gardening at Petřín hill

Contact person for the program:

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