



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

Workshops Annotations

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

10:00 – 11:10: How is our world changing?

10:00 – 11:10: Food security in the face of climate warming: present and future vision.

Humanity has created the most complex civilization Earth has ever experienced. Exponentially increasing complexity is enabled by increasing amount of energy consumption. The same energy consumption, which allows us to survive and prosper, is undermining our sustainability and prospect for the livable future. We are nearing the “limits to growth” and one of many such limits is climate change. Agricultural revolution 10 000 years ago was enabled by stable climate and largely predictable weather pattern. However, we are rapidly catapulting ourselves out of the Holocene era, where global temperature was almost constant. We are heading towards Hot Anthropocene, with chaotic and almost unpredictable weather, which will bring unprecedented challenges to farmers and all people depending upon them. Climate change is a problem not because of Polar bears, but because of us. We urgently need to adapt as well as mitigate climate change. Windows of opportunity are closing down very fast. If we don't change business as usual growth model, soon we will be forced to do so by Nature.

Alexander Ač studied Environmental Ecology at Pavol Jozef Šafárik University in Košice in Slovakia and obtained PhD title in the field of Applied Ecology at the University of South Bohemia in České Budějovice in the Czech Republic. Currently he works at the Global Change Research Institute in Brno. Together with other authors he is preparing a book publication “Era of Instability” regarding impacts of climate change and he also translated to book Sustainable Energy – without the hot air.

10:00 – 11:10: A World on the Move: Not Only About Migration

Long unresolved conflicts, global warming, xenophobia on the rise. About current and future global risks, about migration not only from the European perspective, about climate change as a nightmare as well as an opportunity and about seeking answers to the question: What to do with it? The Agenda for Sustainable Development (SDGs) as the plan to bring about the change.

Michal Broza has been the Head of the UN Information Centre in Prague since 2004. He joined the United Nations in 1995 and has served in various positions since then. In 2005 and 2006, he worked as a Public Information Officer for the UN peacekeeping operation in Liberia (UNMIL). He also worked as a consultant for the World Bank and a researcher in private business. He authored and co-authored books and articles particularly on UN-related issues.

Charles University in Prague graduate, he holds an MA degree in Information Science and also studied Political and Social Sciences at the Charles University and the University of Amsterdam, the Netherlands. He is currently a PhD student at the Environment Centre of Charles University Prague.

10:00 – 11:10: The human rights based approach: a menu for change

This keynote will consider the theme of the workshop "Menu for Change" from a human rights based perspective. It outlines the potential of the human rights framework to advance the programme of societal transformation centred around the food system that we call the 'menu for change' to shift our society towards a healthier, more resilient and sustainable future, and hopefully one that is also more

equitable and just. I will outline the basic framework for understanding the Right to Food and discuss what this can add to the programme of change. Rights-based approaches offer a menu of change, based on the framework of inalienable and indivisible human rights, which entails duties to respect, protect and fulfil. I will discuss the recent FAO World Food Report 2016 which points to the interconnection of climate, agriculture and food and will outline and elaborate on some of the main challenges and suggested paths to transformation via the food system. The talk then addresses what the "menu for change" can offer human rights. The human rights framework is itself under great pressure from globalisation and environmental problems. It concludes that the focus on environment and health via a menu for change has profound potential for realising all human rights and restoring their indivisibility. A transformed and transformative rights based approach to food, first and foremost, tries to transform food systems and refocus them on nutrition and ecological health, emphasising access to justice as the key to just participation and benefits.

Su-ming Khoo is a Lecturer in the School of Political Science and Sociology at the National University of Ireland, Galway. Her research interests include human rights, public goods, human development and capability approaches, alternative economics, consumer activism, higher education, ethical internationalisation and public scholarship. Her recent publications include contributions on solidarity, health and human rights; the meaning and measurement of sustainable development; public goods and democracy; health governance; global health and social justice; ethical internationalisation of higher education and the role of research in global education. <https://nuigalway.academia.edu/SumingKhoo>

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

11:40– 12:50: Why smallholders hold the key to food security?

Seventy percent of world's food is produced by small scale farmers. Today, smallholder farmers face tremendous challenges to make a living, and many of them around the world are in fact the first victims of hunger and malnutrition. Industrial agriculture, rather than peasantry farming, is often favoured by banks and governments. This short lecture will review farming models and propose to look at the multifunctional role of farming systems.

Virginie Pissoort got her Law degree in Louvain La Neuve (Belgium) in 1997. She continued her education with two masters respectively in Paris and Buenos Aires, in Business Law and Intellectual Property Rights. After a few years at the Brussels Bar in an English law firm dedicated to Intellectual Property rights, she worked for 3 years with Doctors without borders in emergency contexts, before joining the NGO SOS Faim in Brussels 2006. Since then, she works as advocacy officer on food sovereignty issues. She has been speakers in numerous conferences, seminars and workshops with policymakers, civil society and academics.

11:40– 12:50: What's cooking in India: A look at challenges and alternatives towards responsible food systems in India

As a 'developing' country, India is torn between tradition and modernisation. In such a scenario, there is a diversity of serious issues like environmental degradation, farmer suicides, and hunger, being faced in India. What causes these and what are the alternatives being explored to work towards achieving nourishing and eco-friendly food systems in India?

Shiba Desor joined Kalpavriksh's Conservation and Livelihoods team in 2011 after a Masters' degree in Environmental Studies. Between 2011 and 2013, she was involved in advocacy and research related to

governance of community forest resources and Protected Areas. During this time, she helped coordinate the Community Forest Rights Learning and Advocacy (CFR-LA) Process and the Future of Conservation Network. She edited the first and second Citizen's report on Community forest rights and authored/ co-authored a number of policy briefs for the KV documentation centre.

Since 2014, she also became a part of the Alternatives team, helping document initiatives in Kachchh and Munsiri through case studies and stories for the Vikalp Sangam process. During this time, she helped organise the first Vikalp Sangam (Alternatives Confluence) at Timbaktu, Andhra Pradesh in September 2014. More recently, she is trying to slow down and also gain a deeper understanding of how humans perceive and relate to their surroundings, especially food. She likes people-watching, stories and bhakarwadi.

14:00 – 14:45: Why responsible food consumption matters?

Parallel seminars I

14:00 – 14:45: Healthy fruit? Just for someone! The Hidden costs of our fruits

Bananas from Ecuador, pineapples from Costa Rica or oranges from Italy. All are on European plates very often. And all are linked to human rights abuses and environment destruction. Consumers many times don't know anything about it and they think there is no harm linked with their purchase. But there is. Who is responsible for the situation on the plantations - consumers, retailers or governments in the countries of production? And is there anything we can do as consumers? How can we make responsible choices and how can we recognize sustainable and ethical fruit? If the answer is Fair Trade, than how does it work and what's its role on the current market? Based on personal experience from conventional and Fairtrade certified plantations.

Barbora Trojak - Fair trade and responsible and sustainable consumption have been my main topics for more than 8 years. I worked for NGO NaZemi as a coordinator of volunteers in Fair Trade shops and as a coordinator of Make Fruit Fair! campaign. When I moved to Prague, I started to work for the Ecumenical Academy in the area of lobbying for fairer trade, promotion of Fair Trade and research on the role of supermarkets. From 2015, I've been in the head of Make Fruit Fair II! campaign, this time more as an external expert as I am in fact on maternity leave. I like to talk about human rights, working conditions in the Global South and about the impact of the behavior of companies and consumers.

14:00 – 14:45: Understanding a broken system: food waste and Kenyan beans case study

Three billion people could be fed with the food that we waste globally, and more than 10% of Europe's greenhouse gas emissions come from producing food that is never actually eaten. So why is so much food wasted before it even reaches the supermarket shelf? And what can we do to stop this happening?

This session will explore how the hidden scandal of pre-consumer level food waste damages the environment, destabilises food security and sustainability, and reinforces inequality and poverty. UK-based environmental charity Feedback has been researching food waste for many years, in order to understand the causes and the effects. It's time to start joining all the dots together to understand, holistically, the impact that food waste has on our planet.

Daniel Douglas is a researcher for Feedback, an environmental charity that campaigns against food waste. Daniel has previously worked as a researcher for a number of charities and also as an investigative journalist working for the BBC, The Guardian and a number of other national media organisations within the UK. He is currently based in London.

14:00 – 14:45: Palm oil: following the greasy trail

If you are surprised to hear that palm oil is contained in half of the products we can find in the supermarkets, then this workshop is for you. But if you already knew this, you are most probably still confronted with a lot of different and often contradicting information surrounding palm oil. If that's the case, this workshop is also for you. Where is palm oil used? Why is it so problematic and why should we pay attention to it? Does it help alleviate poverty in Indonesia? And what about certification – how does it work and what does it actually mean? We will follow the greasy trail of palm oil and try to look at all these aspects in this 50 minute workshop.

Christine Doležalová was born and raised in South Africa but has been living in the Czech Republic for twenty years now. She studied Development Studies at the University of South Africa, UNISA. Christine has been working for the think-tank Glopolis for over six years now with her main focus being sustainable food consumption. Her specific interest lies with the palm oil issue as one of the greatest examples of how what we eat impacts other parts of the world. When not at work her favorite things are good food, good books, especially sci-fi, and dancing swing.

15:45 -16:45: Drawing links.

Parallel Seminars II

15:45 -16:45: Food production past, present and future: brief outline of population growth, energy, technology and climate

For 95% of the Homo sapiens history global population of our species fluctuated from 3 to 5 million individuals – size of one current city – nearing close to zero at some moments. Then something happened and human numbers grew to 1 billion over 8 to 10 thousands years. And then, over the past 200 years, the growth went “ballistic” from 1 billion to current 7.5 billion people. This growth however was not quite so smooth – there were repeated continental-scale and even planetary –scale setbacks with significant reductions in human population. What were the preconditions for population growth in the past? What have been causing major collapses in population? Can population growth conditions be sustained into the future – and if so, for how long? Can major depopulations repeat again? How much is under human control – and how much out of it?

Juraj Mesík graduated from the Faculty of Medicine of Comenius University, Martin, Czechoslovakia in 1988. As an active member of environmental movement he was appointed Member of Parliament in the Czechoslovak Federal Assembly in 1989 and later elected founding chairman of the Green Party in Slovakia. After the split of Czechoslovakia he worked as director of the Ekopolis Foundation and served on various nonprofit boards. In 2003–2008 he worked as senior social development specialist at the World Bank in Washington D.C. and was involved in development projects in Tanzania, Kenya, Nigeria, Thailand, Moldova and elsewhere. He currently teaches about global challenges at Palacký University, Olomouc, Czech Republic. Dr. Mesík is author of numerous commentaries, analytical articles and one book and is father of three sons.

15:45 -16:45: Food justice - dilemmas of responsible food consumption

What are the dilemmas of responsible consumption? In this interactive collective exercise we try to understand what the concepts of ecofriendly or social justice mean in our daily life decisions. We can then see how food is intricately connected to every part of our life as a responsible person on this planet.

It could also make us see how our own decisions are interconnected and why having some common values is really important.

Shiba Desor joined Kalpavriksh's Conservation and Livelihoods team in 2011 after a Masters' degree in Environmental Studies. Between 2011 and 2013, she was involved in advocacy and research related to governance of community forest resources and Protected Areas. During this time, she helped coordinate the Community Forest Rights Learning and Advocacy (CFR-LA) Process and the Future of Conservation Network. She edited the first and second Citizen's report on Community forest rights and authored/ co-authored a number of policy briefs for the KV documentation centre.

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15:45 -16:45: Critical thinking - how to orient in a tricky information world?

Due to the widespread access to the internet and media, information is more available than ever before. Unfortunately, the quality of this information is often compromised. The freedom of having widespread access to knowledge may carry negative consequences. As a result, it is often hard to tell the differences between propaganda, myths and objective scientific evidence. Such situation require careful and critical deliberation. Being able to recognize the quality of sources, critically analysing arguments and knowing one's limits is the key to success. This workshop will provide you with the basics of critical thinking and analysing information. These will hopefully help you in detangling the vast streams of information heading our way.

Lukáš Hána specializes in mindfulness practices incorporating elements of social psychology and behavioral economics. Together with his colleagues published a book "The end of procrastination", which is currently being translated into English.

SATURDAY 22.10.

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

10:35 – 12:30: Experience global education

Parallel Workshops I

10:35 – 12:30: Meat atlas for youth + What is happening to soil? (60min)

Meat is a great starting point to raise awareness about the links between our food habits and global challenges. Meat is also something everyone can relate to, one way or another. After releasing a Meat Atlas for broader public in 2013, Heinrich Böll Foundation has worked with youth on this issue, starting from their questions and opinion on meat consumption. A meat atlas for youth has resulted from a year of exchanges and encounters with students between 12 and 15 y.o. The 1h workshop will explain how did students relate to the issue and what has been the process of working with them. The workshop will also introduce the Soil Atlas that describes what is happening to soil around the world.

Christine Chemnitz is heading the Department International Agriculture Policy at the Heinrich-Böll-Foundation since 2007. Her work addresses various topics of sustainable and equitable agricultural production and

consumption patterns with a main focus on sustainable soil management and global livestock production. One of the flagship publications of the department is the "Meat Atlas" which addresses the social and ecological impacts of industrial meat production. Christine Chemnitz studied agricultural economics in Göttingen and Berlin and received her PhD at the Humboldt University in Berlin.

10:35 – 12:30 & 15:45 –17:15: What are the root cause of hunger and how to sustainably defeat it?

Why does hunger and malnutrition still persist in XXIst century? How is it possible that the people most concerned with hunger are farmers themselves? What kind of development cooperation would help Southern countries to feed themselves? How does that all relate with our model of food consumption? This 1H workshop will look at the root causes of food insecurity today and will rethink how to transform our broken food system. It will cover issues such as landgrabbing, trade deals, food exports, development cooperation, agroecological methods of production, and all what we need to know!

Virginie Pissoort got her Law degree in Louvain La Neuve (Belgium) in 1997. She continued her education with two masters respectively in Paris and Buenos Aires, in Business Law and Intellectual Property Rights. After a few years at the Brussels Bar in an English law firm dedicated to Intellectual Property rights, she worked for 3 years with Doctors without borders in emergency contexts, before joining the NGO SOS Faim in Brussels 2006. Since then, she works as advocacy officer on food sovereignty issues. She has been speakers in numerous conferences, seminars and workshops with policymakers, civil society and academics.

10:35 – 12:30: Eathink - Eat local, think global: A field approach to Global Citizenship Education (120min)

During this two hours will be given and, especially, experienced some practical activities done during Eathink2015 school workshops. Some tools and activities on how to increase the active role of youth will be delivered and tried out together. We will start from practical activities to analyze the global food system and we will end up in a very important place - the place from where student can start a revolution in food consumption - the school canteen.

Margherita Squaiella works for ACRA since 2014 as project officer and trainer in the Eathink2015 team; she is part of Global Citizenship Unit. Moreover she collaborates with ISMU Foundation (Initiatives and Studies on Multiethnicity) as a project officer and researcher in the Education Department. Margherita holds a degree in Literary Translation and Foreign Languages. She participated in several projects as filmmaker tutor and a group leader in intercultural exchanges.

10:35 – 12:30 & 13:30-15:30: Thinking and Learning in a Global Context: What is the Big Educational Idea? (120min)

This workshop will explore how schools create opportunities for learning which recognizes the local and global context of children and young peoples' lives, and promotes quality and criticality in education. It will address the following:

- How to decide which knowledge, skills and values are important
- Making use of different 'agendas', such as the Sustainable Development Goals, OECD PISA framework on global competence and others
- What kind of methods are most useful for thinking critically about complex issues

The workshop will combine activities for personal reflection with practical ideas for the classroom, and will draw on experience with teachers in different European contexts.

Andrea Bullivant works for Liverpool World Centre (LWC), an organization which seeks to empower people to work for global and social justice. LWC is part of the UK National Consortium of Development Education Centres. Alongside this role, Andrea is an associate lecturer within the Faculty of Education at Liverpool Hope University (LHU) where she leads a mandatory course for trainee primary teachers on Global Learning. She also leads TEESNet (Teacher Education for Equity and Sustainability Network), along with colleagues at LHU.

10:35 – 12:30 & 13:30-15:30: Creating change in your classroom: pedagogical tools and resources for global learning (60min)

The workshop will look and explore resources for global learning. We will be looking at tools to encourage critical thinking and dealing with complex global issues including food waste. The workshop will highlight existing resources and tools and will encourage participants to consider how to use and chose educational resources.

Sarah Williams is Acting CEO of Think Global. Over the last seven years Sarah has set up and led a number of projects at Think Global including the Global Learning Programme and the World's Largest Lesson. Her experience and knowledge of the education and international development sectors and her interest and understanding of working with disadvantaged young people has developed over the last 15 years. Previously Sarah worked at Toynbee Hall setting up Active Citizenship projects and prior to that she led youth programmes at STAR (Student Action for Refugees). She has an MA in Applied Anthropology and Youth and Community work and a BA in American History.

13:30-15:30: Experience global education Parallel Workshops II

13:30-15:30: Chocolate Day (90 min)

The aim of Chocolate Day is to explore the interconnectedness of the world – and chocolate is great example. We will explore Activities of Chocolate Day: from what ingredients and how is chocolate made. Where does the most important ingredient - cocoa come from and how it got to Europe. Where and how does cocoa grow. How does the cultivation of cocoa and chocolate manufacturing affect people and the environment. How cocoa and chocolate is traded and what are the principles of fair trade. How we, as consumers, can positively influence situation connected to chocolate industry. And a sweet bonus at the end of the workshop: how to make your own chocolate out of fair trade ingredients.

Zuzana Plachká works in ARPOK; NGO focused on Global Citizenship Education, founded by Palacky University Olomouc. Graduated in International Development Studies and geography teaching, has been working in field of global education as volunteer, lecturer, methodological support etc. for more than 5 years (and still feels that there is a lot to learn over and over again). Is interested in experiential pedagogy, anti – bias approach and responsible consumption and active citizenship patterns.

13:30-15:30: Comparing apples with oranges – how do various foods perform environmentally?

Various foods have various environmental impacts typically expressed as ‘footprints’ – including Carbon, Water, Ecological or Nutritional Footprint, among others. But how do these footprints get calculated and

what do they actually mean? Dive deeper into the understanding of the various environmental aspects that get considered by researchers in the quest for determining what foods are best for us, as well as the environment.

***Dana Kapitulčinová** is a researcher at the Charles University Environment Center in Prague, Czech Republic. She currently leads a research project focusing on environmental and nutritional aspects of food consumption. Dana holds a PhD in Environmental Geoscience from the University of Bristol, UK and has an extensive international experience in the area of sustainable food systems from the UK, Denmark, and Switzerland.*

13:30-15:30: Virtual water and global food trade (90min)

Water is the basis of every food production. The objects surrounding us are made of water, yet virtual. Various products include different amounts of water. The lesson introduces the concept of virtual water. We will calculate the content of virtual water in food products and think about what opportunities the concept of virtual water provides in creating different food systems.

***Adam Čajka** works for NaZemi where he has been exploring global education for several years. He is interested in what it can tell us about the world and ourselves. He is curious to search for ways how can we relate to each other differently. Another field of his interest are critical thinking and methodology of learning.*

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

Parallel workshops II

15:45 –17:15: Philosophy for children: How to bring big questions into the classroom (120min)

The workshop will introduce participants to the principles and aims of P4C - a participatory method for encouraging critical thinking and a useful methodology for development education or teaching controversial issues. We will focus on how to find appropriate stimuli and create good questions. The workshop allows participants to experience a P4C enquiry - being a part of a community inquiry.

***Olga Daşkın** has been working for 14 years in in-service teacher training mainly as a Project manager or Methodist (implementation of curriculum reform, inclusive education, P4C trainings). She has taught in kindergarten and at a dance Conservatory – psychology, pedagogy and didactics. She focus on soft skills development (orientation meetings and teambuilding), project management (f.e. international project “Teachers: Agents of Change” with Varianty, the People in Need Educational Programme) and got enthusiastic about P4C (Philosophy for children).*

15:45 –17:15: Exploring our food through delicious activities! (60 min)

Very often we are looking for ways to work on the complex global food systems in an interesting, simple, yet engaging way for the students or youth we work with. This workshop offers the opportunity to get hands-on experience with some activities developed through the project Map Your Meall; a EuropeAid-funded project that works on raising awareness about the origins and the environmental and social impact of our food choices and promote ethical and sustainable consumption. Participants will be offered the tools and materials to be able to duplicate these activities with their target groups and inspire action towards positive social change.

Sophia Arnaouti is a civil society professional, Global Education trainer and youth trainer. Sophia is currently working with the Global Education Unit of Future Worlds Center in Cyprus, on European projects that aim at raising awareness about global interdependences and sustainable food systems. Sophia is an experienced trainer and facilitator, utilizing non-formal education methodologies in teacher, children, youth and adult trainings, including collaborative learning methodologies. Through the Pool of Trainers of the Cyprus Youth Council, and other organizations, she has been developing and facilitating workshops and other capacity building activities for the past 5 years, while she has also contributed to the development of learning and teaching resources on global education and active global citizenship.

15:45 –17:15: What gets children into palm oil issues (45min)

Educational programme about palm oil in our life and environmental damage caused by its production. The workshop will be clearly demonstration of educational programme about palm oil for pupils of primary schools and background of its creation. Participants will see simple methods of attracting attention to this topic and ways to make children interested and involved in thoughtful dealing with palm oil in their life. Crucial parts of the programme are: a short film, a model of rainforest, a large poster about palm oil and a captive tropical animal.

Břeněk Michálek works as an independent ecologist and a part-time employee of Czech Society for Birds as a warden of the first non-governmental bird reserve in the Czech Republic - Josefov Meadows. He spent considerable part of my life in Australia and several Asian countries, mostly scrutinizing nature. During his travels he focused on deforestation caused by establishing oil palm plantations.

15:45 –17:15: How to produce sustainably? Take a tour of an agroecological farm in Benin

By 2050, there will be 9,6 billion people to feed on the very same planet with limited resources. How can we intensify production in a sustainable way? This 45 min presentation will demonstrate in pictures and stories how can an African farm of 12h produce in sufficiency dozen types of fruits, veggies, meat, fish while at the same time be completely sustainable and economically viable. The farm S.A.I.N in Kakanitchoé, Benin is also an educational center for young people to become successful farmers. The process of building up this farm and its future will be also described.

Pascal Gbenou, is the first farmer to grow rice in Benin with sustainable rice intensification methods. He is president of the Consultative Council of Rice Producers' Organizations of West Africa (Cadre Regional de Concertation des Organisations de Producteurs de Riz de l'Afrique de l'Ouest, CRCOPR), and was the founder of the Consultative Council of Rice Farmers in Benin (Conseil de Concertation des Riziculteurs du Benin, CCRB). He led has led research on rice production intensification at the University of Abomey Calavi and has spread the SRI method in Benin. He is also the founder of the project Solidarité Agricole Intégrée (SAIN), a teaching farm and research center he runs in Kakanitchoé, Ouémé.

15:45 –17:15: The key to love our landscapes is the food we eat

Community Supported Agriculture is about the relationship between people who like to enjoy quality food with the people who produce it. Thanks to CSA, you can know exactly where the fruits and vegetables you eat grow, from what animal your meat and milk is from, and who it was that cared for it; all to make your food oh-so delicious. Healthy food comes from healthy landscapes - grown cooperatively with respect for nature and landscape protection. Therefore, the fields and meadows where your food

originates is full of life. The principle of CSA is simple. Just find a group of friends who are inspired by the idea of good and responsible food production, and then find a nearby farmer who will take care of your empty tummies. The result will be like a romantic relationship as if created from a soap opera: full of confidence, joy and mutual communication.

Vratislava Janovska is a researcher working at the Faculty of Environmental Sciences, Czech University of Life Sciences, Prague. She holds a PhD degree in Landscape Ecology, the final doctoral thesis on the topic *The causes and consequences of farmland fragmentation*. She is interested in agricultural landscape structures, land tenure security and access to land, especially how is it all connected with small local initiatives, such as CSA. Since January 2015, she is a founder of small NGO CoolLAND (www.cooland.cz) as she believes that the connection among the researchers, farmers, public and other stakeholders is the best way how to learn from each other. She is also a member of the national network for CSA in the Czech Republic – AMPI (<http://asociaceampi.cz/>) and an international network URGENCI (www.urgenci.net).

CONCEPTORS OF MENU FOR CHANGE FORUM:

Aurèle Destrée is heading the food security program of Glopolis since 2007. Her work addresses food and agricultural systems in North and South, and covers policy, advocacy and awareness raising. She has co-chaired the Food Security Group of CONCORD Europe in 2014-15, and has developed the project *We Eat Responsibly* based on her long term focus on sustainable food consumption and global challenges. Aurèle is also teaching food security at the Czech University of Life Science in Prague. She studied in Belgium and Wales, and holds Master degrees in International relations and European Studies.

Tereza Čajková is an active trainer in global education and Philosophy for Children. She has worked for several civil society organizations and is today working for Glopolis, coordinating the European project *We Eat Responsibly*. Previously she lead training modules for students of pedagogy at two Pedagogical Faculties in the Czech republic. Since 2013 she has been member of European Global Education Working Group of CONCORD. Tereza is co-author of the publication „How Our Plates Make the World Turn Around“, created in in Food Security Programme of Glopolis.