



MENU International FORUM CHANGE

International Forum Menu for Change 2018:

LET'S REGENERATE THE EARTH

with HEADS, HEARTS and HANDS

Eco - schools gathering on 26 - 28 January 2018 in Prague, Czech Republic

Program



This event is financed by the European Union. The contents of this program are the sole responsibility of Glopolis and can in no way be taken to reflect the views of the European Union.

Day 1: Let's regenerate the earth

8:30 - 9:00: Arrivals and registration

9:00 - 9:20: Welcome and openings by Tereza Čajkova (Glopolis), FEE representative and John Gauci (MOAM)

9:20 - 9:40: Food and sustainability: what we eat and how we grow food is crucial to humanity's future. Presentation by Aurèle Destrée (Glopolis)

9:40 - 10:30: How can we feed the world sustainably? How do we make hunger history? Can we feed the world with organic farming? Panel discussion with Uma Khumairoh (Wageningen University), Anne Marie Mayer (consultant) and John Gauci (MOAM)

10:30 - 11:00: Coffee break

11:00 - 12:30: Parallel sessions (1h30)

Blue	Yellow (upstairs)	Plenary	Orange
Organic farming: key principles, benefits and challenges with John Gauci	GMOs to fight hunger and malnutrition: needed or not? The case of golden rice in Indonesia with Uma Khumairoh	Historical changes in the nutritional value of foods: what is happening to our food? With Anne Marie Mayer	Responsible cooking: put on your apron and come make seasonal salad with us! Glopolis

12:30 - 13:45: Lunch time

13:45 - 14:30: What is our power as consumer? How can we become responsible food consumer? Is knowing data enough to wanting to change habits? Panel discussion with Gisela Mir - Viader (Phoenicurus), Dana Kapitulčinová (Charles University), Zuzana Plachká (Arpok) and Barbora Trojak

14:30 - 16:00: Parallel sessions (1h30)

Rooms:	Orange	Plenary	Yellow (upstairs)	Blue
14:30 - 16:00	Sustainable food calculator: how different foods compare environmentally? with Dana Kapitulčinová (1h30)	Learn how to save seeds with Gisela Mir Viader (1h30)	Chocolate journey with Zuzana Plachká (1h45)	Philosophy for children: how to bring big questions into the classroom with Olga Daskin (1h45)
16:00 - 16:15	Coffee break			
16:15 - 16:30	Coffee break			
16:30 - 17:45	Palm oil: how to engage with youth? with Břenek Michalek (1h15)	Permaculture approach to nutrition: examples from the south with Anne Marie Mayer and Uma Khumairoh	Fair trade: story of banana with Barbora Trojak (1h15)	Starting an organic food garden at school with John Gauci (1h15)

17:45 - 18:30: Dinner

19:30: Tour of Prague (optional)

Day 2: Education with Heads, Hearts and Hands We Eat Responsibly at Schools

8:30 - 9:00: Arrivals

9:00 - 10:00: What is education through “heads, hearts and hands”? How can schools be actors of change? How would a sound food system look like and what is the role of schools in it? Interactive plenary session

10:00 - 11:00: What happened in the eco - schools of Malta, Slovakia, Bulgaria, Latvia? Presentation of highlights by teachers and students.

11:00: 11:30: Coffee break

11:30 - 12:30: Parallel sessions

White	Blue	Yellow (up)	Plenary	Orange
Malta: how food relates to SDGs. food waste and local chocolate alternative	Slovakia: Obsolete varieties are in! (biodiversity)	Bulgaria: Switch on the FOODMETER (palm oil, RFC)	Czechia: Best of Czech (food waste, agrobiodiversity , and seasonal food)	Responsible cooking: put on your apron and come make seasonal salad with us! Glopolis

12:30 - 14:00: Lunch

14:00 - 15h00: What happened in the eco - schools of Czechia, Romania, Slovenia and Croatia? Presentation of highlights by teachers and students.

15 - 16h00: Parallel sessions

White	Blue	Yellow (up)	Plenary	Orange
Croatia: Be Creative for Responsible Eating	Romania: 7 Steps to a Responsible Society	Latvia: The story of oranges: performance and learning activity	Bulgaria: Food choices: floor game and digital games for RFC	S - LOVE - enia: making children aware for the FUTURE (school

(invent games on RFC)	(best of Romania)	(Organic, Fair Trade, Knowing My Farmer)		drink, food waste, garden healthy snack)
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16h00 - 16h30: Coffee break

16h30 - 17h30: What do we want to try in our schools? Evaluative session.

19:30: dinner and celebration (bring your dance shoes!)

Day 3: 2018 and beyond

9:00 - 9:45: Looking at the future: how would we like our world to look like? How would we like our school food system to look like? Reflexions

9:45 - 10h45: Parallel sessions

White	Blue	Yellow	Plenary	Orange
Food and food packaging waste: what are you ready to change? Marek Havrda and Tereza Dohnalova, MiWa, Filip Vrlik, Glopolis	Composting: starting a wormery with Kokoza	Seed savings with Klara Hrda Seminkovna	Sugar: sweet or sour reality? with Maria Lidón Martrat, VSF	Responsible cooking: put on your apron and come make seasonal salad with us! With Glopolis

10h45 - 11h15: Coffee break

11:15 - 12:15: Eating responsibly: what is our next bold step? Writing ourselves a postcard and sharing. Evaluation of the forum.

12:15 - 12:45: Closings of the forum

13:00: Lunch