



FOOD & CLIMATE SHAPERS

BOOT CAMPS



Food and Agriculture
Organization of the
United Nations



FUTURE
FOOD
INSTITUTE

2020



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THANKS TO...



7 Seeds of Change

Learnings from **GoodAfterCovid19** event series

Education is one of the sectors most affected, tested, and impacted by the global pandemic and that demonstrates a continued need for change to fuel and restart the leadership of the future. The *7 Seeds of Change* that we've laid out perfectly align with the Food & Climate Shapers Digital Boot Camp experience.

1 START WITH THE "WHY"

We have an opportunity to restructure content and add value to a new, and more inclusive, community of tomorrow.

If the ultimate goal of knowledge is the betterment of humanity, we must ask ourselves: "What if...?"

2 RESTORING UNIVERSAL HUMAN VALUES

Using an all-inclusive narrative, based on a recognized core of universal values, there's an urgent need to reassert the importance of collaboration, compassion, sense of responsibility, creativity, and reciprocity through education.

3 PROJECT-BASED LEARNING

Human beings are more adept at creating problems than solving them. Yet nature can teach us the principles of harmony, balance, and sustainable relationships. We must include learnings based on concrete, real-world projects.

4 LIFELONG LEARNING

If we want to redesign the learning ecosystem, we need to start by reframing education as an ongoing process and lifelong experience.

5 LEARN WITH OTHERS

If everything is interconnected, then the learning process should follow the same logic. Constantly learning from and with others is an integral component of a renewed educational system.

6 TECHNOLOGY

Technologies and digital platforms are proving themselves capable of bringing collective intelligence and thinking together. As we progress towards this new post-COVID world, we shouldn't forget to have consistent "reality checks."

7 FIND ESSENTIAL NEEDS

Understanding individualistic needs means looking beyond acquired skills to make sure they have the necessary food, technological access, and sufficient quality of connection. It means ensuring that individuals, groups, and their environments, are given equal priority.

Introduction

On **June 10, 2019**, FAO Director General – José Graziano Da Silva, and Future Food Institute Founder – Sara Roversi, signed a **Memorandum Of Understanding** which focused on:

- Enhancing the education, innovation, and community-building activities of FFI through the increased integration and uptake of **FAO's eLearning** courses, which are offered freely as a global public good, through the **FAO eLearning Academy**: elearning.fao.org. The MOU also includes increased joint advocacy on themes linked to food innovation and sustainability of food systems, such as nutrition-sensitive food systems, food loss and waste, climate change impacts, water and soils management, agriculture, gender equality, and rural development.
- Developing advocacy initiatives and organizing joint events to promote issues linked to sustainable food systems and food innovation, and to enhance multi-stakeholder engagement in collaborative efforts towards the achievement of the **SDGs**.



**FOOD & CLIMATE SHAPERS
BOOT CAMPS**

The **Food and Agriculture Organization of the United Nations [FAO]** and the **Future Food Institute [FFI]** are developing a joint advanced learning programme, including **hands-on experience** supported by a series of **FAO e-learning courses**, **multilingual and accessible to all, anytime, anywhere**, made to transfer knowledge, skills and competencies and to strengthen the capacities of the professional of today and tomorrow

<https://futurefood.academy>

Food and Agriculture Organization of the United Nations

Make exponential positive change, in order to sustainably improve life on Earth, through capacity development and innovation in the global food system

FAO e-learning Center

FUTURE FOOD INSTITUTE

FFI & FAO Initiatives

Under the framework of the joint agreement, within one year, FAO and Future Food Institute implemented:

HACKATHONS [INNOVATION]

"Hack for SDGs", a 10-day Hackathon with 100+ participants. Beginning at FAO headquarters and running through at EXCO 2019, it was the first and only global expo dedicated to the innovative solutions provided by the actors of development cooperation.



The poster for the 'Hack for SDGs' event features logos for the Food and Agriculture Organization of the United Nations, the Future Food Institute, and PRIMA. It highlights the '17 GOALS TO TRANSFORM OUR WORLD' and '17 IDEAS TO MAKE EXPONENTIAL POSITIVE IMPACT IN LIFE ON EARTH'. The event schedule includes a kick-off on May 7, 2019, and finals on May 17, 2019, at the EXCO 2019 exhibition in Rome. A circular graphic on the right shows the 17 Sustainable Development Goals.

HACK FOR SDGs
17 GOALS TO TRANSFORM OUR WORLD
17 IDEAS TO MAKE EXPONENTIAL POSITIVE IMPACT IN LIFE ON EARTH

MAY 7 2019 2PM-5PM
HACK KICK OFF, TRAINING AND PRE-SELECTION
FAO - VIALE DELLE TERME DI CARACALLA, ROMA

MAY 17 2019 10AM-6PM
HACK FOR SDGs THE FINALS AND AWARD CEREMONY
NUOVA FIERA DI ROMA - VIA PORTUENSE, 1645, ROMA

APPLY BEFORE 19/04
FUTUREFOOD.NETWORK

MARATHONS [COMMUNITY]

The FFI/FAO eLearning Academy 24hr Global Marathon on Sustainability was an extremely successful advocacy initiative, which brought together: more than 100 expert voices, with 30 main work sessions, in English, Chinese, French, and Spanish, with more than 100,000 views worldwide and more than 10,000 social media shares.

JOINT LEARNING PROGRAMS [EDUCATION]

The Food & Climate Shapers Boot Camp is the first FFI/FAO joint advanced learning program, for multi-stakeholder, multi-disciplinary, and intergenerational classes of participants.

The Boot Camps are offered both in presence and digitally, and include hands-on experience supported by a series of masterclasses, discovery missions, open conversations, hackathons and FAO e-learning courses, multilingual and accessible to all, anytime, anywhere, made to transfer knowledge, skills, and competencies and to empower youth, change-makers, and food industry leaders. FAO and Future Food Institute have, to date, organized **6 Boot Camps** (2 digital and 4 in presence).



The poster for 'Food for Earth' features a green background with a globe graphic. It announces a 24-hour marathon on April 22, 2020, with the hashtag #EARTHDAY. The event is organized by the FAO eLearning Academy.

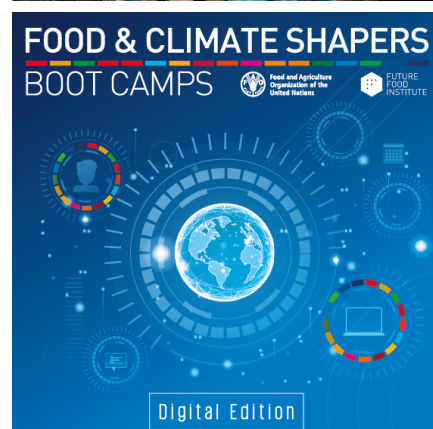
APRIL 22
FOOD FOR EARTH
#EARTHDAY
24 HOURS | 1 DAY MARATHON
TO SEED THE
#GOODAFTERCOVID19

FAO eLearning Academy



A collage of four images representing different aspects of the Food & Climate Shapers Boot Camps: a city skyline, a person working in a field, a ship at sea, and a group of people in a meeting.

FOOD & CLIMATE SHAPERS
BOOTCAMPS



The poster for the 'Food & Climate Shapers Boot Camps Digital Edition' features a blue background with a globe and various icons representing food, climate, and technology. It includes logos for the Food and Agriculture Organization of the United Nations and the Future Food Institute.

FOOD & CLIMATE SHAPERS
BOOT CAMPS

Digital Edition

The Boot Camp

Boot Camps involve multidisciplinary curated groups of “thinkers” and “doers,” young experts from all over the globe, inspired and motivated to take action in the real world to combat climate change and its impacts.

Boot Camp “Climate Shapers” come from myriad backgrounds; engineering, food technology and sciences, chemistry, economics, design, entrepreneurship, gastronomic sciences, food studies, political science, health, philosophy, international cooperation, architecture, management and marketing. The diverse pool of competencies in each team is one of the key ingredients to the boot camps.

These Climate Shapers are part of an experiential learning platform allowing them to engage in an international workshop environment composed of live experiences, challenges, and prototyping; teamwork-based innovation challenges, entrepreneurial mentoring, and inspirational talks presented by visionary entrepreneurs, policy makers, innovators, and opinion leaders.

*The platform comprises three distinct training “experiences”: **inspiration, aspiration, and action.***

INSPIRATION

To combine learning and innovation in order to get a view of the future, through the eyes of visionaries and experts.

ASPIRATION

To unlock potential by making ideas a reality alongside the most influential change makers.

ACTION

To convert ideas into action and make positive transformational change in local communities.

From July 10th, 2019 to September 6th, 2020, FAO and Future Food Institute organized **5 Boot Camps**. Specifically, from July 10th to 17th, 2019 the “Climate-Smart City” Boot Camp in **New York (USA)**; from August 1st to 9th, 2019 the “Climate-Smart Farms” Boot Camp was held in **Tokyo (Japan)**, and from September 1st to 7th the “Climate-Smart Oceans” edition was held in **Iceland**.

In 2020, the Boot Camp took place twice on a **digital** platform. (6th July – 2nd of August & 20th of November – 20th of December) Finally, from September 6th to 12th, 2020, the Boot Camp Mediterranean Edition was held in **Pollica (SA, Italy)**.

OUR INGREDIENTS



for a memorable learning experience



Courage

Curiosity

Connection

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The programs are organized at inspiring locations and include visits to relevant startups, spin-offs, or innovative projects. Every program is hosted by generous and forward-thinking communities, very committed to being part of the SDGs solution. Last but not least, there are interactive workshops and integration of the Climate Shapers with local communities, using design and prosperity thinking approaches. The Climate Shapers are required to prepare themselves. For every boot camp, there is a pre-course program to follow based on e-learning material that has been developed by the FAO.

Since 2019, we have been developing an advanced learning program including hands-on experience supported by a

series of e-learning courses, to equip the professionals of today's food system with a resilient and **coopetitive** mindset that is required to meet the challenges of tomorrow. The initial in-person experience shifted to a digital format in 2020 to continue amidst the ongoing pandemic. Besides the main learning journey based on ecosystemic and prosperity thinking, the Climate Shapers can follow four tracks: Climate-Smart Cities, Farms, Kitchens, and Oceans. The 4-week, part-time 'hybrid' learning program is filled with critical thinking exercises and live conversations with industry experts, where continents, time zones, and age are not barriers and digital tools are the enablers of glocal community activation.



OUR INGREDIENTS

for a memorable learning experience

The key elements of a “Food & Climate Shapers” learning experience:



- Inter-generational cohort
- Engaging, live debate on the most critical topics
- Open questioning, and idea challenges
- Based on deep life experiences
- Reliance on science
- Diversity and inclusivity
- Driven by prosperity thinking using the regenerative business canvas for live prototyping
- Encouragement to take a pledge
- Facilitating community integration for a shared purpose.

There are three main segments that must be equally balanced to preserve the value of diversity in the group:

RESEARCHERS, INNOVATORS, CHANGE MAKERS

Those with specific knowledge or who lead a project strictly connected to the topics of the learning experience: **Environment** – regenerative food systems [cities, farms, oceans]; **Health** – regenerative vitality; **Eating** – regenerative kitchens.

YOUTH

Young people are always at the forefront of social movements and change. The size and scope of the climate strike and its success has been impressive; however, changemakers can amplify their impact turning their energy and inspiration into action.

DECISION MAKERS [PRIVATE & PUBLIC SECTORS]

Executives and professionals selected by the partners of the initiative who feel that the world is changing at lightning speed and that the pace of change is only going to get faster. Executives who are aware of their role in taking responsibility and becoming part of the solutions for a better world.

2019-20 IN PRESENCE



one week of total immersion!



DIGITAL EDITION

a one-month, part-time, highly diverse program.

The Boot Camp is a **one-month, part-time, highly diverse, and dynamic program.**

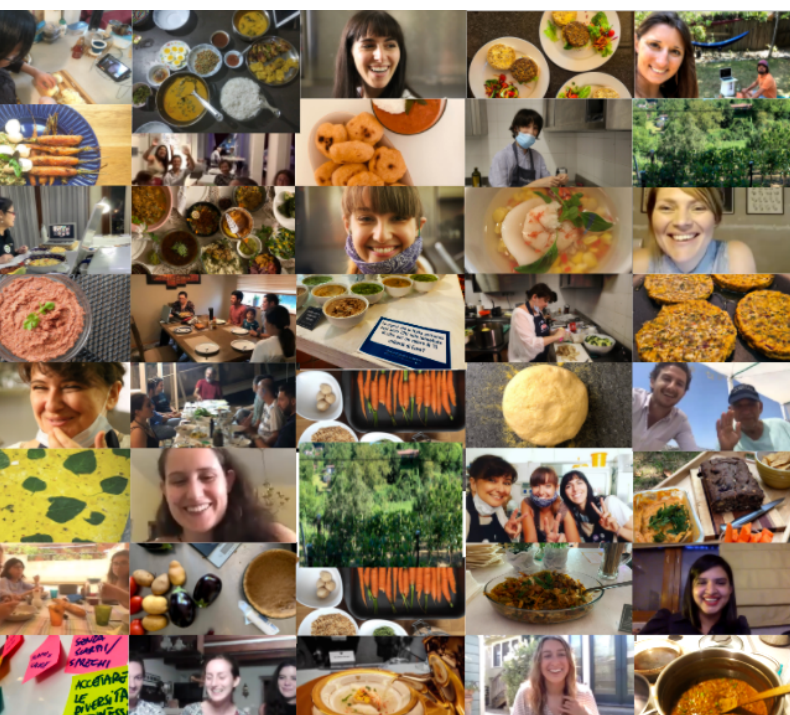
It involves Climate Shapers in “open conversations” conducted by international guests, self-paced masterclasses, mentoring sessions, project work, design challenges, and a final hackathon.

The action phase includes a **Climate Supper** – a global event, virtually traveling across the globe throughout an entire day, sharing meals and conscious conversations.

Global & local discoveries, in which the Climate Shapers can involve their communities, highlighting best practices on the main topics of the boot camp.

The digital journey has been divided into 4 main tracks along with the core Prosperity Thinking content:

- **Climate-Smart Cities**
- **Climate-Smart Farms**
- **Climate-Smart Oceans**
- **Climate-Smart Kitchens.**

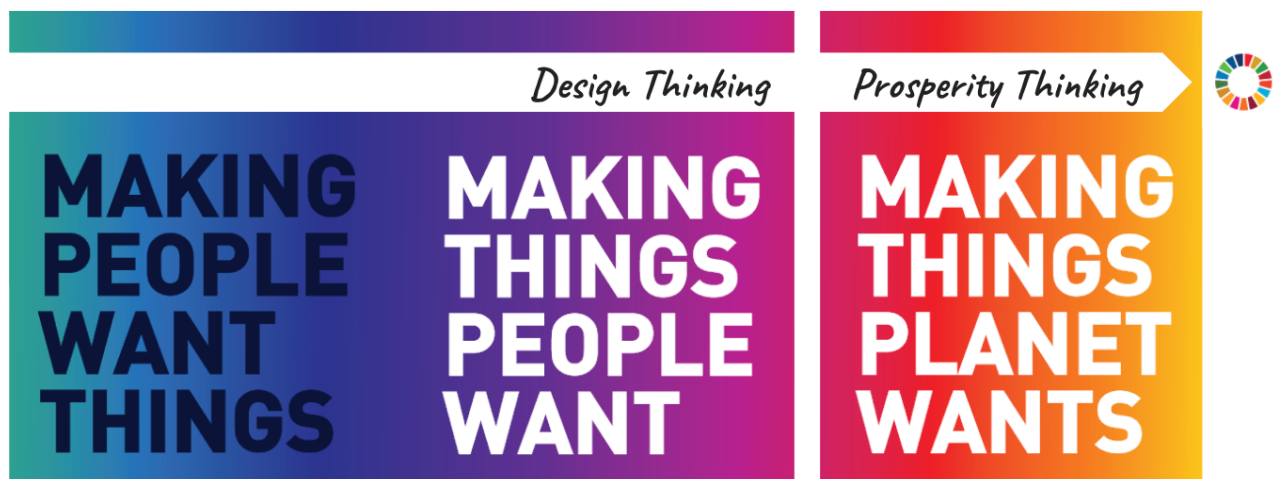


LEARNING JOURNAL



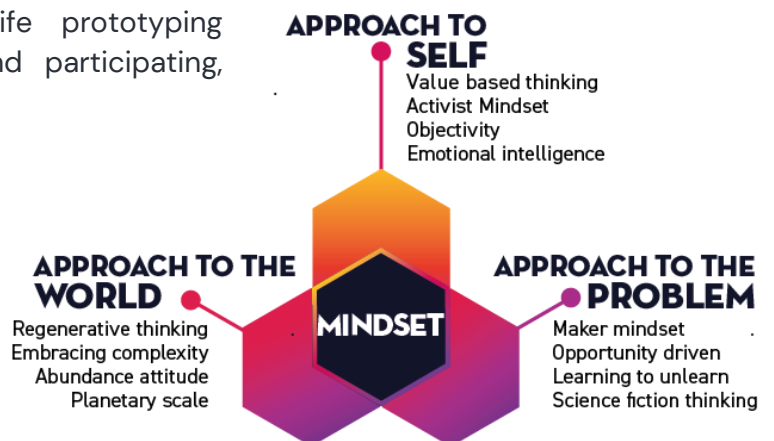
We challenged our Boot Campers on Prosperity Thinking, designed to be a further evolution of Design Thinking.

Prosperity Thinking does not start from the method, but from the values: what mindset people should have and what are the foundational principles, then moving on to the method.



Sometimes the how is more important than the what. Prototyping fits perfectly in this scenario, because a prototype is worth 1,000 words. Taking inspiration from the Maker Movement Manifesto, our class has been challenged through hands-on, real life prototyping activities: sharing, learning, playing, and participating, guided by the mantra: “Show don’t tell!”

Related to prosperity thinking is ecosystem thinking for a thriving society. By reversing the mental model, true innovation happens. Shifting from “me” to “we” is the basis for long-lasting change in the actual structures, patterns, and eventually events. Because nothing happens in a vacuum, every single action has a cause and generates an effect on the whole ecosystem.



LEARNING MODULES



for a memorable learning experience

In these Digital Boot Camps, understanding the **“Healing Power of Food”** is on center stage. This makes these programs unique.

Participants are encouraged to include food choices, food diplomacy, food identities, experiences, and exponential technologies in fighting climate change.

They learn to take a holistic approach and look at systemic solutions.

Masterclasses

The Masterclasses are self-paced courses allowing Climate Shapers to progress through the course at their own speed.

Conversations

The Conversations are instructor-paced: they follow a schedule that the faculty sets, generally they include guests, and assignments that have specific due dates.

Mentoring sessions

Mentoring sessions help to build a positive and concrete change in individuals and to boost the transfer of knowledge from role models and also coach/mentor to the individual.

Convivium

Gathering around dinner tables unveils the power of food to empathize, unite, inspire, learn, impact, and share both cultures and insights for the future.

Digital convivia and the final Climate Supper have been moments to connect and promote powerful conversations and reflections on climate change, biodiversity protection, planet regeneration, taste and culture preservation, beginning with cooking and food preparation. In this way, knowledge combines with experience to involve and empower all Climate Shapers, despite physical distance.

In the end, it is in the kitchens where everyone of us, including both the feeders and eaters, can really make a difference.

Reflections

“You can’t connect the dots looking forward; you can only connect them looking backwards.”

– Steve Jobs

Taking the time to reflect, to meditate, to ask questions, and to share thoughts is at the core of active engagement and conscious actions. Neither learning nor innovation are linear processes. Our Climate Shapers have been challenged to take a step back, to reconnect with themselves and the whole ecosystem. Being involved in meditation sessions, they were asked to open up their minds to question and unlearn what is necessary to progress.

Discoveries

Over the years, we have found ourselves traveling the world to seek out outstanding stories from which we can learn.

With local discoveries we have learned the importance of being able to find those local heroes, ordinary people capable of doing extraordinary things. It's our responsibility to give voice to their stories, tell them to the world and share them so that they can be a source of inspiration for the community! Connecting not just individual participants, but participants and their community with the world.

A tool to learn on the ground from true role models, but also to strengthen the relationship between the Climate Shapers and their own communities.

"The real voyage of discovery consists, not in seeking new landscapes, but in having new eyes."

- Marcel Proust

Learning by doing and engaging with local food heroes is part of the process of thriving together and of empowering people to raise a collective voice. Climate Shapers went through the mission of discovering their own communities: **80 local discoveries** that were shared with the class and the broader audience, reiterating the importance of peer-to-peer learning.

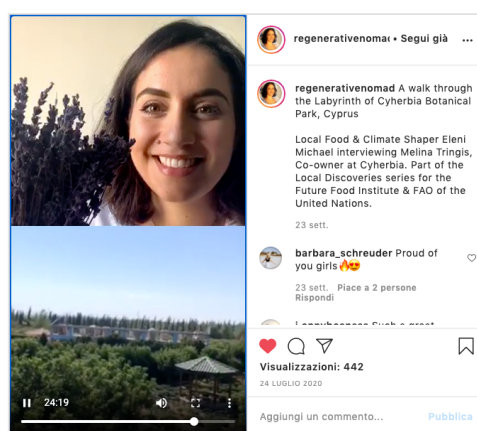
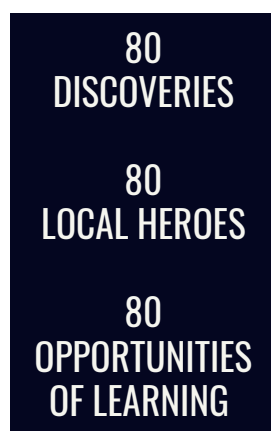
Food innovation is a GLOCAL mission and requires the spirit of the explorers, driven by purpose and curiosity.

What if the world was connected with the adventurous spirit of the explorer?

What if the humans' ancestral curiosity to explore the World could change mindsets and, with them, behaviors, habits, and their impacts?

What if humans raised their awareness to lead on climate, by working together in the right direction?

We strongly believe that food innovation is a global mission. We have the spirit of the explorers, driven by purpose and curiosity.



Virtual Hackathon

Learning through concrete projects and **real-life challenges** ensures **understanding of essential needs**, but also **co-designing**, and **learning with others** and from others.

"The only source of knowledge is experience."

– Albert Einstein

WHAT IS A DIGITAL HACKATHON?

A digital hackathon is an online “marathon” for people who want to “hack” a problem, a concept, a product, a system, or a service. It is an innovative tool used for different sectors: fashion, food and beverage, wine, or tourism. The days in which a hackathon takes place involve best practices, innovative ideas, and entrepreneurial spirit for a challenge launched by the sponsor.

THE PURPOSE

A marathon with the objective of examining, innovating, and changing the well-established paradigms of the way people eat. A model of human and planet-centered innovation which arises from tech hackathons, so renowned in the Silicon Valley, to create a new process of innovation, a method of cognitive investigation, of in-depth analysis and co-creation of value to come to projects aiming at innovating the traditional paradigms and to a building a new possible future in this sector.

THE CHALLENGES

When the thematic area is of great interest, related to the global challenges that humanity is facing, and the cause, the overall purpose is good, such as: "sustainability", participants are willing to invest time, intellectual effort, and energy in a collaborative initiative in which they believe.

THE PROCESS

During the four weeks of the Food & Climate Shaper Digital Boot Camp, the participants are equipped with the necessary tools to research, ideate, quickly prototype, and deliver a solution to the provided challenge. The challenges are framed according to the four tracks of the program: **Climate-Smart Cities, Farms, Kitchens, and Oceans**.

The learning material, classes, and live conversations are designed to inspire and serve as a diverse source of inspiration. The hackathon teams are formed and assigned to the challenges during the 3rd week of the boot camp.

"We know that the best innovation comes from cooperative efforts. The Hackathon approach gives us the confidence that we are investing our resources in the best possible way: delivering challenge-based education for future leaders to face the environmental crisis with collaboratively designed, innovative solutions."

– Sara Roversi,
Founder of Future Food

TOPICS: Climate-Smart Ecosystems, Circular Living, Food Identity, Food Diplomacy, and Prosperity.

The Future Food Institute has developed the **Food for Earth**, an open-source toolbox for modeling the climate crisis and regenerating the planet starting from food. Indeed, the current post-industrial and globalized society has been revealing both the complexity of the food system, and the consequences that its inefficiency may generate on a local, national, international scale, from an environmental, social, and economic point of view.



HACKATHON RULES

0. Prepare your ingredients before you begin.

Be aware that you are about to cook!

1. Get to know your fellow cooks

It is better to know that you're working with a 5-star chef at the beginning rather than at the end. ;)

2. Yes AND...

Work in a collaborative way where you build off each other's ideas. 'No' or 'Yes but' put up walls and stops ideas from flowing.

3. Even the best chefs make a bad plate...or two

It is important to embrace the uncertainty, the creative process is a messy one and it takes a lot of experimentation.

4. A picture (or prototype) really is worth 1000 words...

Don't talk, prototype! Drawing a sketch or making a prototype can help your team understand where you're coming from and give you a jumping-off point.

5. Remember to pass the salt sometimes...

The best projects are the ones in which everyone on the team has had the chance to contribute and work together.

If someone tells you this is how things have always been done, go out there and question it. Break the rules and make your own path."

– Chhavi Jatwani,
Design & Innovation Lead, Future Food

6. Pick your cooking station

Figuring out roles for everyone early on makes not only for a more efficient team but also a more harmonious one.

7. Embrace your context

Learn everything you can about the context of your idea, the most effective projects are the ones that leverage the strengths of your context and not against its weaknesses.

8. Be purpose-driven and think ecosystems

Question traditional business models and invent new ones, thinking at a multi-stakeholder systemic level.

9. Peer-to-Peer voting

At the end of the two days, you will vote for your favorite projects and student feedback will be merged with that of the experts to select the winning teams.

10. Lastly, have fun!

A light atmosphere is an ideal condition to keep creative minds flowing.

Here are some challenges:

How might we enable local farmers and producers to embrace better water management practices while overcoming barriers such as financial literacy and limited access to information?

How might we strengthen consumers' connection to their climate impact?

How might we embed agility in Horeca models in order to build resilience and continue evolving to inspire consumers in their own microenvironment?

How might we facilitate the mindset shift in our food value chain from unidimensional economic growth indicators to human and planet wellbeing?

How might local governments reinstate their hyperlocal food identity in order to create solidarity amongst the citizens, encourage youth to stay in their hometowns, and inspire tourism?

How might we empower the feeders to be change agents in the hospitality sector by embracing sustainable food practices, entrepreneurial spirit, and systemic thinking?

How might we help city dwellers to access circular solutions and reduce their environmental impact?

Here are some ideas and solutions:

FarmCasters: local-scale weather data and forecasting network to enhance smallholder farmers' adaptive capacity through iterative citizen science cycle. Empowering small rural farmers with the data required to prosper.

Food Vision: Localized (means within a single suburb at a time) competitions in communities to incentivize climate action and food security innovation at the grassroots level with a TV show element for greater and scalable impact.

Down to Earth Solutions: Global platform with country-focus on farmers, leaders, influencers, and their communities. Empower farmers to join the training on financial and community building online and gain access to projects and support through the network. Building a farmer culture of connectivity.

Food Forward: Rural living food laboratory in Mindi, Ecuador to foster environmental literacy and support HoReCa development. Food is a wonderful tool to leverage community development and sustainable change.

"We are Cerrado": Enabling coops in Cerrado to develop a food identity for the region and the farmers to increase their income, improve livelihood while maintaining traditional agricultural practices. With a unified brand name 'Treasures of Cerrado' will be marketed with the help of Brazilian celebrity chefs.

Feed 4 Future: Certification and restaurant guide that connects communities for a sustainable food future. FEED (Food, Environment, Education, and Development for the Future) is a Trip Advisor-like restaurant guide. Independent restaurants become certified by FEED, recognized on the map, and connected to suppliers and consumers, helping them become more sustainable and profitable.

Conscious Citizens Collective: is an experiential and real-time feedback app that educates and incentivizes individuals to take gradual and actionable steps towards circular living, and connects them to businesses to form a community and shorten supply chains while promoting best practices for several areas of daily life. A platform of sharing and meeting people with the same values.

Food Planet: facilitates intergenerational collaboration while delivering climate shaping education. A combined learning platform with a virtual reality game and offline learning experience for 8-13 years olds and their families. Food Planet makes learning about a healthy food planet fun at home or at school



Cities are the primary center of production and consumption in our society. This role will be further solidified in the future, when, it is predicted that by 2050, almost 70% of the global population will live in urban areas. The 2020 Food & Climate Shapers Boot Camps investigated key drivers that determine food access and security in urban areas, and interpreted issues of social justice surrounding the food system.

The current situation is critical and phenomena such as food deserts and swamps, nutrient deficiencies, and the lack of community resilience, recently exposed by the current pandemic, have encouraged participants to interpret different perspectives around urbanization, food equity, and food production. Illustrated by COVID-19, the need for change to remove the vulnerabilities in the food system have now been identified. The relationship between nutrition and climate change was explored, as well as the crucial role that urban areas can play in establishing food security, and all forms of sustainability (environmental, economic, social, and cultural) today and in the future. .

The need for a new concept of urbanization and corresponding business models was identified, along with the importance of rethinking processes in light of the importance of circularity and responsible use and production. Food education was highlighted as an essential driver for change in order to support a more inclusive, sustainable and healthy food system that takes care of people and the planet. Participants of the Climate-Smart Cities learning journey have been inspired by good practices across the world and in-depth conversations with influential experts from different disciplines. Successful solutions, such as community-supported agriculture, education, support which enables policy frameworks, social protection policies, multi-stakeholder platforms, and circular economy principles were analyzed in depth.



Life on land and life below water are inevitably interlinked. During the 2020 Digital Boot Camp, we led our Climate Shapers to navigate the deep and complicated topic of oceans. We have encouraged our class to think about oceans from a different perspective, to dive into the blue economy narrative without forgetting the need for a just and sustainable transition, in line with the Sustainable Development Goals.

We have explored aquaculture practices and the topic of sustainable aqua-management, international experts shared their insights on circular solutions, circular nutrient economy, and urban aquafarming, our Climate Shapers have been inspired with solutions to reduce waste and save natural resources. In this thematic track, the class has measured the unsustainability of the food system from a marine perspective, by tackling the major challenges that our oceans have been facing: algae blooms, alien species, ocean acidification, water warming, overfishing, and ocean pollution, to mention a few. But our Climate Shapers have also investigated sequestration methods starting from marine biodiversity and reflecting on the role and challenges faced by small scale fisheries.

The class also had the chance to identify specific projects and best practices in local food systems to empower coastal communities, we held debates around climate justice, indigenous peoples' rights, food sovereignty, and the role of governance in enhancing resilience, inclusion and participatory decision-making. This was possible thanks to the collaboration with the FAO E-Learning Academy, that allowed the class to follow a wide variety of online courses, including food loss and waste in fishery value chains, SDG indicators on fish stocks sustainability, adaptation, and mitigation measures to respond to climate change. Finally, our class has been galvanized by some of the solutions offered by the 4th revolution and examples of climate-smart fisheries and aquaculture. They have been inspired by innovative solutions such as robotics, data collection of the deep ocean, and the development of platforms able to analyze fish temperament in the ocean to measure the level of salinity, oxygen, and temperature, but also allowing marine farmers to harvest their food.



Culinarians are between the farms and the table. This brings kitchens to the epicenter of a sustainable food system. Climate-smart decisions on food are made in the kitchen, and in many cases, these decisions are made for others. Therefore, in the 2020 Climate & Food Shapers Digital Boot Camp, the responsibility that comes with making food decisions was investigated. The consequences of our food choices, in relation to the carbon and water footprint and the importance of climate-smart eating, were established. Taste is a strong driver of food choices. To facilitate the behavior change that is needed in the kitchen, studying food behavior, deliciousness, and taste are vital parts of solving the challenges in the food system. The best food choices for people and planet need to be at least as Convenient, Affordable, and Tasty. This CAT approach was introduced as a guiding principle. The Digital Boot Camp emphasized the importance of creativity and innovation while also highlighting the need for the education of culinarians to be better able to take culinary responsibility. Thanks to integral conversations with experts in the field, we have been able to reflect,

evaluate, and critique future solutions on their potential to mitigate climate change, protect biodiversity, reduce food waste, and nutritional quality. We investigated the future of proteins and its various aspects. We explored practical insights that enable waste to value cooking. The boot camp evaluated strategies to transform these insights and responsible solutions around food into our daily practices and routines in the kitchen in order to incorporate change in big organizations and current business models. The Climate Shapers were inspired to reconnect to the origins of food: from farm to table, and the opportunities of food forests. They shared experiences and best practices, celebrating biodiversity worldwide, and learning from each other. True global solutions require the inclusion of the perspectives of all essential food cultures and local situations. We can learn so much from each other and our successful practices that were developed through the ages of culinary development.



Thematic Track

CLIMATE-SMART FARMS

Agriculture is at the basis of food production, but is also a major driver for climate change and biodiversity loss. Thanks to the valuable contributions from distinguished experts all over the world, we have exposed our Food & Climate Shapers to the main challenges and opportunities related to farming practices. We have talked about Climate-Smart Agriculture, modern plant breeding, ecosystem services, optimization of natural resources, agritech, and innovation. Specific attention has been paid to precision agriculture and its application to land preparation, protected cultivation systems, and nutrient delivery efficiency. Entire conversations were devoted to the potential of conventional and organic agriculture in terms of conservation, regeneration, restoration practices, with specific attention on agroforestry systems and preservation of endangered areas. Our Boot Campers have been inspired by best practices and success factors, including those in developing countries, confirming that challenges in the agri-food system can be reversed to create new opportunities.

During this one-month learning journey, we dealt with revolutionary soil management techniques and ecology, but also with enhancing transparency, food security, and preservation of natural resources. We discussed the issue of biodiversity, from different perspectives and lenses, considering genetic and crop diversity, and also diversity existing in the wild and the role that both farmers and consumers can play to preserve it. We have challenged our Climate Shapers to think about what is natural and what's artificial, to integrate ancestral practices with scientific knowledge and combine digitalization and new technologies with local traditions. We questioned and debated balancing sustainability, adaptation, mitigation, and agricultural productivity: these are all scenarios that need to be evaluated to build a more resilient and inclusive agro-food system.

FAO eLearning Modules

for a memorable learning experience



The challenges to which humanity is confronted are numerous, and food represents one of the key priorities to tackle. We have shared with our class the next level of education, based on lifelong learning, accessible to anyone, anytime, anywhere for free. From nutrition security to child labor, the unique series of courses offered by FAO represents one step forwards in the creation of tomorrow's Food and Climate Shapers.



Design and monitor Nutrition-Sensitive Agriculture and Food Systems Programs

bit.ly/3mXydiP



Developing gender-sensitive value chains

bit.ly/35UBdW9



Building a common vision for sustainable food and agriculture

bit.ly/2GjUOpR



Introduction to climate-smart agriculture

bit.ly/3jNSs03



Home-Grown School Feeding

bit.ly/3eq0JGz



Nutrition, Food Security and Livelihoods: Basic concepts

bit.ly/2JvASSj



Trade, Food Security and Nutrition

bit.ly/2l0kQ2n



Food loss and waste in fish value chains

bit.ly/35TJWlg



**Sustainable Food Value Chains
for Nutrition**

bit.ly/3mNoxY6



**The Fisheries Performance
Assessment Toolkit**

bit.ly/2HYbqnR



**Water management for
climate-smart agriculture**

bit.ly/34NIIQk



**SDG Indicator 14.4.1 – Fish
stocks sustainability**

bit.ly/3mLhly



**Climate change adaptation
and mitigation in fisheries and
aquaculture**

bit.ly/3mLL3RI



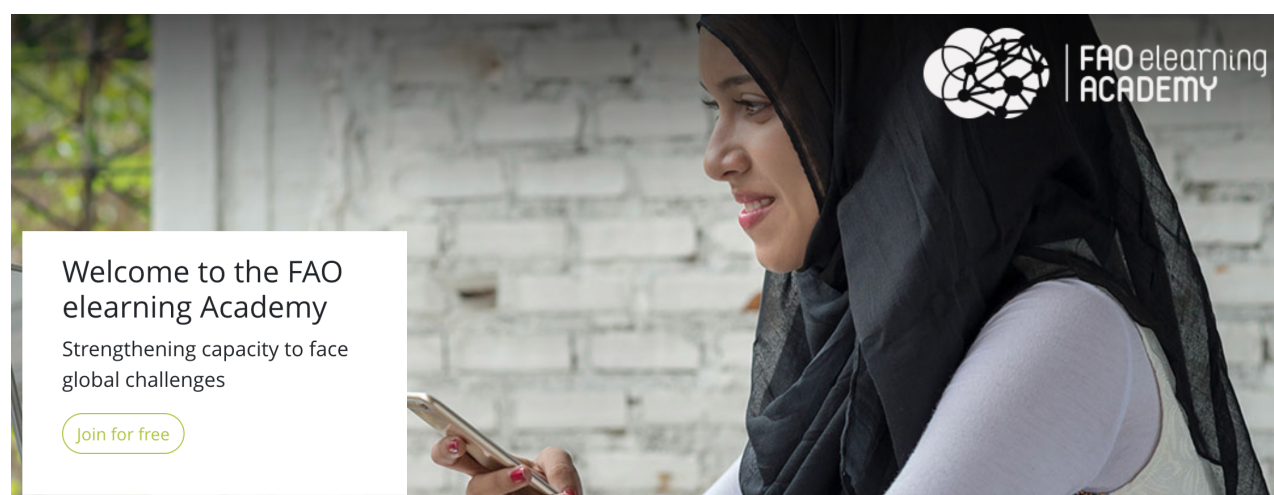
**SDG Indicator 14.b.1 –
Securing sustainable small-
scale fisheries**

bit.ly/35ULtgZ



**Climate-smart fisheries and
aquaculture**

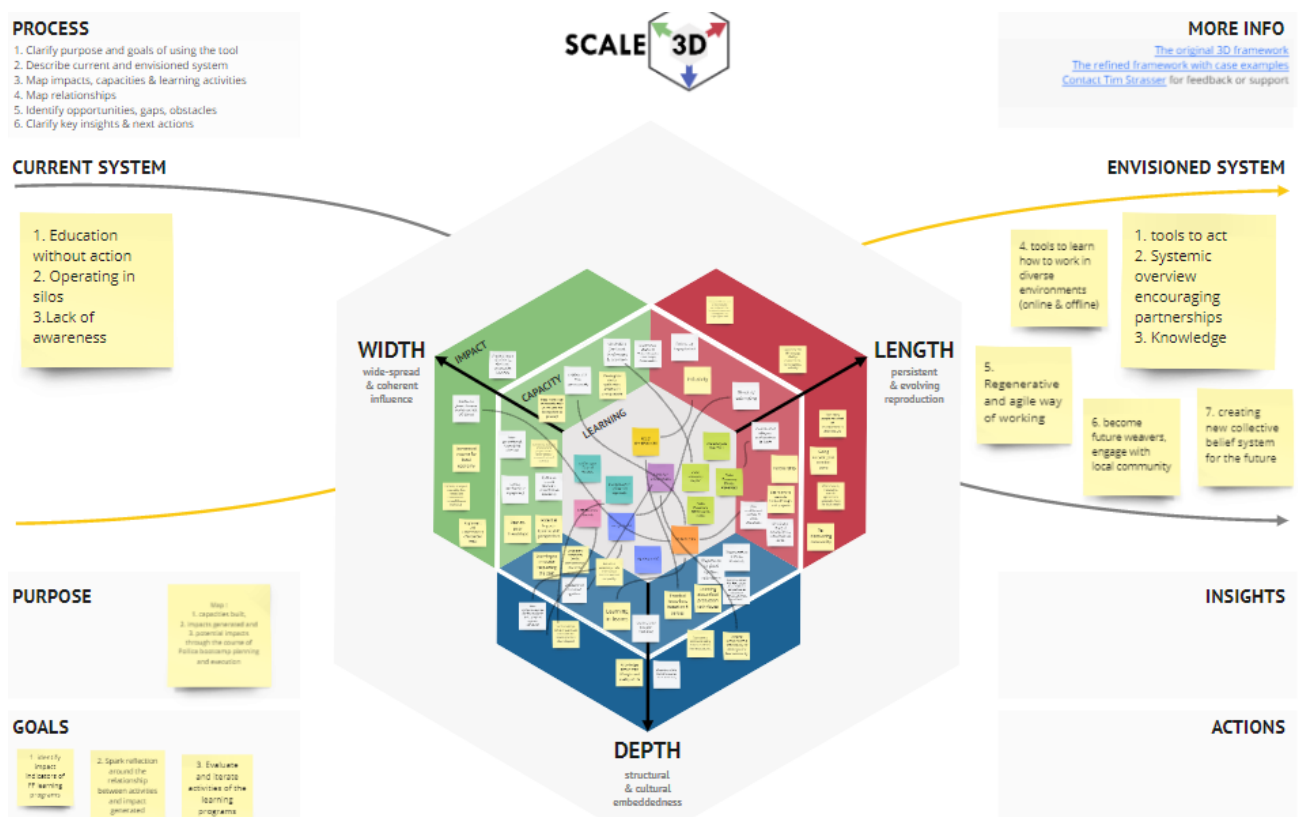
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3D Impact

Measuring our impact is also part of our mission. For this purpose, we are using the 3D Impact assessment tool. Developed by Tim Strasser from the Maastricht University, this tool is helpful to get a better understanding of how a network is doing in terms of achieving a transformative impact, and the conditions for doing so. It focuses on various aspects that are essential conditions for the network to achieve a long-term transformative impact. The multi layer approach of this tool represents a valuable instrument to measure the impact of all the synergies created during and by the boot camp. We have witnessed the distinct value that comes with integrating intergenerational citizens, from various backgrounds.

We have also witnessed the benefits of creating cross-cultural communication to generate unique experiences, conversations, debates, workshops and new-age solutions. It has become apparent that distinctive ideation exists at the intersection of these multicultural minds, provided that the correct educational guidance, mentorship, and exposure to new ecosystems and models are in place. With this in mind, we mapped our desired outcomes for the Boot Camps into 5 core impact areas: 1. Sense of agency. 2. Belongingness. 3. Food system solutions. 4. Embracing complexity. 5. Cross-pollination of expertise.



Student Testimonials

Radhika Khandelwal, India

"The most amazing part about this entire journey, other than being together in a (digital) room with like minded people, was prosperity thinking. I had always felt like I am doing my best with sustainability and food, whether it's zero waste or biodiversity or educating people through my social media channels and menus, but now I feel so so greatly enabled to take even more action in my community, local and global, whilst building resilience."



Ruba Hajj Ahmad, Belgium

"The bootcamp has been a wonderful way for me to reconnect with the professional world, meet new people who are experts in their field and learn so much from everyone's experience. It has provided me with lots of knowledge and insight on topics related to food sustainability and climate change and also sparked in me an interest to continue research within this field."



Sarah Badran, Lebanon

"Participating in the digital boot camp increased my knowledge on many aspects and about topics I did not encounter yet. I am so glad that I performed a local discovery and climate supper in my country. I can say that I learned how to apply in real life what we learnt during the boot camp. I would like to say, how during the first session I felt like I don't know anyone from the participants. However, during a month I am grateful to say that I was lucky to meet many of them and have new friends."



Student Testimonials

Amanda Niode, Indonesia

"I have been working in environmental issues for 40 years, and the last 10 years combining it with agriculture, food, and culinary activities. However it was not until I participated in the FAO & FFI Digital Boot Camp that I was able to clearly see how to apply my knowledge into practical activities to make my communities understand that food is a problem as well as a solution to the climate crisis; hence encouraging them to take positive actions."



Nicola Kagoro, Zimbabwe

"It was an honor to be part of this program and to learn from so many amazing food system leaders. Working remotely during Covid has been challenging and often isolating, but logging into boot camp every morning made me feel more connected and energized. I didn't think it was possible to build such a strong community in a virtual setting – but we did it, and you all were the architects! I look forward to approaching my work on climate-smart dairy farming with a new perspective and skills."

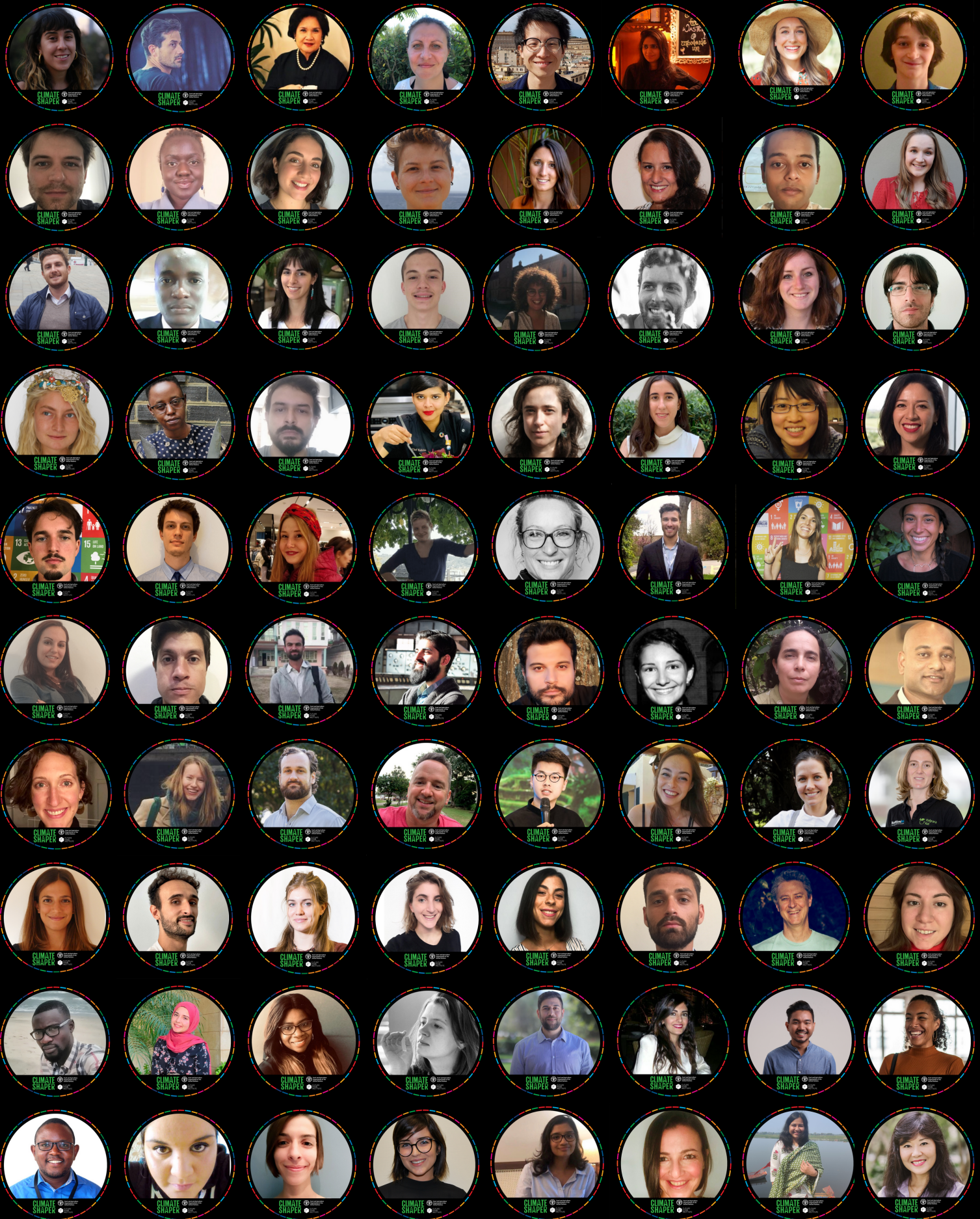


Gyanavel Ravindranath, India

The Future Food Institute helps incubate a resilient mindset, influencing positive change through inspiration to do much needed good for our immediate and future communities. Transformative incubation begins through 'Prosperity Thinking', where one puts the planet before ones need. This helps us Climate Shapers transgress ideologies, drive innovation and create solutions that not only cater to our needs, but also the planet herself. Change is absolute but, the direction isn't. The Future Food Institute was indeed my way of Learning to paint that Blank Canvas, I humbly call my Future Climate Community.



Climate Shapers 2020



People

The classes have been rich learning environments composed of many different nationalities: Afghanistan, Belgium, Brazil, Canada, Costa Rica, Congo, Cyprus, Denmark, Ecuador, Finland, Germany, Hong Kong, Hungary, Iceland, India, Indonesia, Ireland, Italy, Japan, Lebanon, New Zealand, Saudi Arabia, South Africa, Spain, Singapore, Togo, US, Zimbabwe...



Climate Shapers 2020



Digital Boot Camp #1

July 2020

Adrienne Thadani USA / India
Alessandro Fusco Italy
Amanda Katili Niode Indonesia
Anastasia Costantini Italy / Belgium
Andrew Yip Hong Kong / Saudi Arabia
Arina Suchde India
Beatrix Scolari USA
Bernardo Melotti Italy
Constantin Wossala Hungary / UK
Dieum Muniongo South Africa
Eleni Michael Cyprus
Evelina Barbanti Italy
Gesina Beckert Germany / USA
Greta Castelli Italy
Gyanavel Ravindranath India
Ineke Stoffberg South Africa
Jeff O'Mahony Ireland / Spain
Komi Amewunou Togo
Lauren Greco USA / Italy
Leonardo Antonelli Italy
Lucia Rizzo Germany / Italy
Marco Oosthuizen South Africa
Margherita Tiriduzzi Italy
Matteo Villa Italy
Mekaila Tyrrell Costa Rica
Nicola Kagoro Zimbabwe
Nikhil Mahen India
Radhika Khandelwal India
Renata Cabrera de Moraes Brazil
Sarah Badran Lebanon
Vivian Leung Canada / Finland
Yulie Meneses Ecuador / USA

Boot Camp Pollica

September 2020

Amanda Rodriguez USA
Andrea Populus France
Gabrial Scalera Italy
Giorgio Capaldi Italy
Giuditta Celli Italy
Helen Amberg Switzerland
Martina Celli Italy

Sebastian Cerny Italy

Valeria Deon Italy

Digital Boot Camp #2

November/December 2020

Abby Fammartino USA
Ahmad Naweed Zahed Afghanistan
Ahmed Bin Sanaullah Pakistan / Turkey
Aisha Coulibaly Italy
Ammar Hdaifeh Syria / France
Caroline Caporossi USA / Italy
Claudia Rivera Bolivia / Ecuador
Desigan Pillay South Africa
Eduardo Parada Mexico
Emily Schostack USA
Gaston Kremer Brazil
Greg Weiss USA / Singapore
Huiyu Ouyang China
Ilaria Abbà Italy
Jessica Rosval Canada / Italy
Lana Kennett New Zealand
Laura Manuritta Italy
Marco Piana Italy / Belgium
Maria Civieri Italy
Mariasole Calbi Italy / Germany
Martina Marseglia Italy
Matteo Falasca Italy
Mauricio Andrade Sales Brazil
Monica Sissala USA / Finland
Mustapha Taylor Ghana
Nabila Arab Lebanon
Nancy Mukupa Zambia
Olivia Thurstun-Crees UK / Netherlands
Rabih Hamid Lebanon
Ruba Hajj Ahmad Lebanon / Belgium
Ruel Amparo Philippines
Samie Blasingame USA / Germany
Segond Fidens Iragena Rwanda
Sesha Perkinson New Zealand
Silvia Berlendis Italy
Silvia Paci Italy
Takshama Pandit India
Valentina Righi Italy / Singapore
Vanshika Bhatia India
Yvone Foong Singapore

Local Hosts 2020



Alyssa Case US

Amanda Katili Niode Indonesia

Anastasia Costantini Belgium

Anusha Murthy India

Arina Suchde India

Auriane Borremans Belgium

Benedict Mundeke Kuwuna Congo

Chiara Cecchini US

Chris Krause Japan

Christian Grove Stig Denmark

Eleni Michael Cyprus

Elizabeth Yorke India

Gesina Beckert US

Greta Castelli Italy

Gunnar Olafsson Iceland

Ivani Pauli Brazil

Lise van Wijk South Africa

Rhadika Khandelwal India

Renata Cabrera de Moraes Brazil

Sarah Badran Lebanon

Vivian Leung Finland

Mentors 2020

Alessandro Fusco WineHoop

Alina Zolotareva Aerofarms

Amanda Katili Niode

Climate Reality Project Indonesia

Amy Kull Food for Climate League

Anastasia Costantini Dieses Network

Andrea Magelli

Future Food Network | You Can Group

Andrew Blume Symphony Agtech

Anusha Murthy Edible Issues | Nimble

Chelsea van Hooven Choco

Chhavi Jatwani Future Food Institute

Chiara Cecchini Future Food Americas

Chris Krause Future Food Japan

Chris Richmond Mygrants

Daniel Nelson Grow Computer Inc.

Elizabeth Yorke

Edible Issues | Food Forward India

Gesina Beckert Ideo Colab

Ilari Gant Future Food Network

Jan Kees Klosse T.A.S.T.E.

Jose de la Rosa Future Food Institute

Julia Dalmadi Future Food Institute

Lise Van Wijk Infinite Foods

Margherita Triduzzi Future Food Institute

Marinus Luiten Priva

Nico Domurath Fraunhofer IKTS

Paco Álvarez Future Food Institute

Renata Cabrera de Moraes

Mandala Innovation Consultancy

Sara Roversi Future Food Network

Sonia Massari Future Food Institute

Tom Zoellner FarmTech Society



Faculty - Experts - Guests 2020



Antonio Gagliardi Future Food Fellow | BluRhapsody

Carlo Giardinetti Dean of Executive Education and Global Outreach, Franklin University Switzerland

Chhavi Jatwani Lead Designer, Future Food Network

Chris Richmond Nizi Founder, Mygrants

Cristina Petracchi Head E-Learning Academy, FAO

Claudia Laricchia Head of Institutional Relations and Global Strategic Partnership, Future Food Institute

Prof. Gianni Lorenzoni Professor Emeritus, Università di Bologna

Júlia Dalmadi Director of Community Programs, Future Food Institute

Julio Linares Research & Community, Circles

Mark Brand Social Impact Entrepreneur; Chef; Professor of Innovation, the University of Southern California; Founder, A Better Life Foundation

Martin Frick Deputy to the Special Envoy for the UN Food Systems Summit 2021

Matteo Vignoli Co-Founder, Future Food; Director Open Innovation Program, Almacube in Bologna

Philippe Schuler Global Movement Coordinator, Too Good to Go

Sara Roversi Founder, Future Food Institute

Sonia Massari Senior Researcher, Scientific Consultant, Development Area Education

Sophie Egan Full Table Solutions, Food for Climate League

Faculty - Experts - Guests 2020



Chris Richmond Nizi Founder, Mygrants
Frank Lindner Campaigner, Foodwatch
Netherlands
Guido Santini Technical Coordinator, FAO
"Food for the Cities" Program
Jon Walsh Urban Farmer & Farming
Consultant, Tokyo
Marco Alberti Head of International
Institutional Affairs, ENEL

Patrizia Fracassi Team Leader, FAO Nutrition
Policies and Programs
Philippe Schuler Global Movement
Coordinator, Too Good to Go
Ritsuko Yoneda Deputy Director, the Ministry
of Agriculture, Forestry and Fisheries, Japan
Robert Graham Integrative Medicine Doctor,
Fresh Med
Simone Gozzi Food Quality, Safety, and
Sustainability Expert, CAMST



Andrea Carapellese, Aurora Cicillini,
Pierandrea Magaraci, Eleonora Nella, Livia
Canepa UNIDO ITPO Italy
Anne Mottet Livestock Development
Officer, FAO
Arshiya Noorani Agriculture Officer (Plant
Genetic Resources), FAO
Caio Bacci Project Manager for Digital
Innovation Accelerator, KWS Group
Carolina Olivera Sanchez International
Consultant (Soil Management), FAO
Daniel Repuri & Hatim Morbiwala
Research Analyst, VeggieTech
Emilio Sessa MBA Engineering Carbon
Credit Consulting
Haekoo Kim Agriculture Officer (Plant
Nutrition and Fertilizers), FAO
Hannes Dempewolf Senior Scientist &
Head of Global Initiative, Crop Trust

Hemant Julka Co-Founder, VeggieTech
Jennifer Rivera Moody's Foundation
Jon Walsh Urban Farmer & Farming
Consultant, Tokyo
Josef Kienzle Agricultural Engineer, FAO
Julie Bélanger Technical Officer Biodiversity
and Environment, FAO
Julian Schnetzer Natural Resources Officer,
FAO
Mirella Salvatore Climate Change Officer,
FAO
Paula Costa & Valter Ziantoni Preta Terra
Ritsuko Yoneda Deputy Director, Ministry of
Agriculture, Forestry and Fisheries, Japan
Ronald Vargas Soils and Land Management
Officer, FAO
Sandra Corsi Conservation Agriculture
Officer, FAO
Şeyda Ozkan Livestock and Climate Change
Consultant, FAO

Faculty - Experts - Guests 2020



Adam Brumberg Research Specialist, Cornell SC Johnson College of Business; Deputy Director, Cornell Institute for Behavioral Economics and Consumer Choice (IBECC)

Albrecht Wolfmeyer International & National Head, ProVeg Incubator

Arina Suchde Chef & Mixologist

Auriane Borremans Founder, EATention Food

Christopher Gardner Professor of Medicine, Stanford University

Emile van der Staak Botanical Chef, De Nieuwe Winkel

Eugénie Wateau Sales, Logistics & People, SuperCoop Berlin

Jessica Pawlak Community Development & Conflict Management, SuperCoop Berlin

Jose De La Rosa Gastronomic Scientist, Future Food Institute; R&D

Lisa Feldman Director of Culinary Services, Sodexo

Lise van Wijk Regulatory Compliance & Technical Specialist, Infinite Foods

Maria Rosaria Lombardi Professor, Universidad di Foggia

Mattia Baroni Founder, La Fuga; Chief of R&D, Bad Schörgau

Monica Kisic Founder, Roots Radicals

Nicola Kagoro African Vegan on a Budget

Paul Newnham Director, SDG2 Advocacy Hub

Peter Klosse Professor of Gastronomy, Hotel Management School Maastricht; Founder of The Academy for Scientific Taste Evaluation (T.A.S.T.E.)

Radhika Khandelwal Founder, Fig & Maple, Chef Manifesto

Varun Deshpande Managing Director, Good Food Institute India



Dr. Alessio Adamiano ISTECE, phos-FATE
Carsten Krome Managing Partner, HATCH
Devleena Bhattacharjee CEO and Founder, Numer8 Analytics

Ganesh Nakhawa Director, Karanja Fishing Cooperative Society; Founder, Blucatch

Justin Brown Founder, Overseas Environmental; Biologist, Eldey Aqua

Liane Thompson CEO & Founder, aquaai

Kristen Lowitt Assistant Professor, School of Environmental Studies – Queen's University, Canada

Myron Mendes Communications & Community Relations Manager, INECC

Patrick Heidkamp Chair of the Department of the environment, Geography and Marine Science, Southern Connecticut State University

Roderick Sloan Founder, Arctic Caviar; Sales Director Europe, Statsnail AS

Faculty - Experts - Guests 2020



Alberto Cartasegna Founder, MiScusi

Alessandro Fusco Co-Founder, WineHoop –
Stories to taste

Andrea Segrè Professor of International and
Comparative Agricultural Policy, University of
Bologna; President of the Fondazione FICO

Andrea Bariselli & Mario Ubiali Founders,
Thimus

Andrea Bruno & Daniele Bruttini Founders,
Quomi

Father Andrea Ciucci Ph.D and Coordinating
Secretary, Pontifical Academy for Life

Andrea Malservisi Communication & Equity
Director, Barilla

Angelo Riccaboni Chair of Board, PRIMA
Foundation

Antonio Parenti President of the European
Commission Representation in Italy

Chhavi Jatwani Lead Designer, Future Food
Network

Claudia Laricchia Head of Institutional
Relations and Global Strategic Partnership,
Future Food Institute

Cristina Petracchi Head of e-learning
Academy, FAO

Davide Maggi Founder, Le Cesarine

Domenico Nicoletti Director, Parco
Nazionale Alta Murgia

Elisabetta Moro Ph.D. Full Professor of
Cultural Anthropology, Università degli Studi
di Napoli "Suor Orsola Benincasa" di Napoli

Franco Pepe Italian pizza chef who has been
appointed Knight of the Order of Merit of the
Italian Republic – Mediterranean Diet
Ambassador

Prof. Gianni Lorenzoni Professor Emeritus,
Università di Bologna

Giovanna Voria Ambassador, Mediterranean
Diet

Giuseppe Coletti Founder, Authentico

Jose De La Rosa Gastronomic Scientist,
Future Food Institute; R&D, You Can Group

Maddalena Fossati Dondero Director of "La
Cucina Italiana"

Marino Niola Professor of Anthropology of
Symbols, Anthropology of Arts and of
Performance, Myths and Rites of
Contemporary Food, Università Suor Orsola
Benincasa di Napoli

Mark Brand Social Impact Entrepreneur; Chef;
Professor of Innovation, the University of
Southern California; Founder, A Better Life
Foundation

Matteo Vignoli Co-Founder, Future Food;
Director Open Innovation Program, Almacube
in Bologna

Michele Bonanno Founder and Editor in Chief,
Impakter Sustainable Platform

Prof. Peter Klosse Professor of Gastronomy,
Hotel Management School Maastricht;
Founder of The Academy for Scientific Taste
Evaluation (T.A.S.T.E.)

Raffaele Maiorano Chairman, GFAR

Riccardo Valentini Professor, Università degli
Studi della Toscana

Roberto Reali Technologist, Consiglio
Nazionale delle Ricerche (CNR)

Sara Roversi Founder, Future Food Institute

Stefan Schmitz Executive Director, Crop Trust

Stefano Pisani Mayor, Pollica

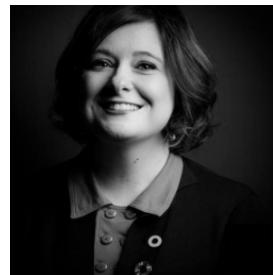
Valeria Deon Nutrition Researcher, Barilla

Vincenzo Belgiorno General Director, Ente
Idrico Campano

Future Food Team



Sara Roversi



Claudia Laricchia



Julia Dalmadi



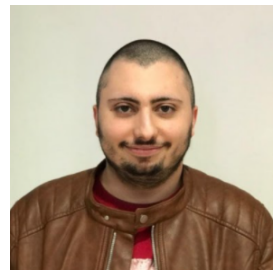
Francesca Massoni



Chhavi Jatwani



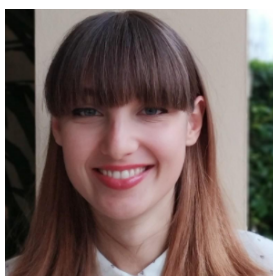
Jose De La Rosa



Francesco Tita



Francesco Castellana



Erika Solimeo



Lauren Greco



Gyanavel Ravindranath



Jeff O'Mahony



Jan Kees Klosse



Easter Weiss

<http://futurefood.academy>