









# WORKSHOP

Multi-strategic intervention to promote the implementation of a healthy and sustainable university canteen policy

PARMA, 29<sup>TH</sup> SEPTEMBER 2022

## **SCIENTIFIC PROGRAMME**

Palazzo del Governatore, Piazza Garibaldi



### o8:30-09:00 Registration and Welcome to participants

Daniele Del Rio, School of Advanced Studies on Food and Nutrition Francesca Scazzina, Chair



og:oo - Guidelines for Sustainable Diets: State of Art and Case Studies

Ettore Capri, Catholic University of Sacred Heart



og:30 - The Lines of Action for the Development and Evolution of Catering Services for University Students

Patrizia Mondin and Giuseppe Grasso, ER.GO - Regional Authority for the Right to Higher Education



10:00 - The Transformation towards Healthier and more Sustainable Diet in the EU: Climate Smart Chefs as Game-changers

Marta Antonelli, Barilla Foundation



10:30 - Coffee Break



11:00 - The Effect of Nudging on University Students' Healthy and Sustainable Food Choices

Giovanni Sogari and Beatrice Biasini, University of Parma



11:30 - Positive, Playful, Practical & Participatory: a Meaningful Approach to Engagement in Sustainable Diets in Italian and UK Cafeteria-settings

Laura Bouwman, Wageningen University



12:00 - Food for Thought: Interdisciplinary Strategies to Advance Nutrition and Research at a Large Public University

Wendelin Slusser and Catherine Carpenter, University of California Los Angeles



12:45-14:30 Lunch break











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### Afternoon activities



14:30 — Teaching Kitchens as Learning Laboratories of the Future

David M. Eisenberg, Harvard T. H. Chan School of Public Health



15:00 - YALE Hospitality: A Transformational, Vibrant Campus

Adam Millman, Senior Director of Retail, Catering & Auxiliaries YALE Hospitality



#### 15:30 - Roundtable

Marta Antonelli, Barilla Foundation

Beatrice Biasini, University of Parma

Laura Bouwman, Wageningen University

Ettore Capri, Catholic University of Sacred Heart

Catherine Carpenter, University of California Los Angeles

David M. Eisenberg, Harvard T. H. Chan School of Public Health

Giuseppe Grasso, ER.GO - Regional Authority for the Right to Higher Education

Adam Millman, Senior Director of Retail, Catering & Auxiliaries YALE Hospitality

Patrizia Mondin, ER.GO - Regional Authority for the Right to Higher Education

Francesca Scazzina, University of Parma

Wendelin Slusser, University of California Los Angeles

Giovanni Sogari, University of Parma



16:30 - Final remarks and Closure

This workshop may be of interest for MSc and PhD students in the area of Food Science and Nutrition, and for professionals in the field <a href="CLICK HERE TO APPLY">CLICK HERE TO APPLY</a>









