

Call for interest: 5th Eating City Summer Campus

“Gastronomy Facing Sustainability: How new recipes should help to reduce food waste & loss and drive our food habits towards sustainability & health.”



We are pleased to announce the 5th "Eating City Summer Campus", inviting 28 participants aged 22-32, working & studying around food sustainability:

Chefs, Food Procurement Officers, Farmers & Fisherman, and Foodies from EU Member States (Up to 20 participants) and U.S.A. (Up to 8 participants) to share this challenging adventure.

Eating City Summer Campus experience brings together young people, researchers, senior professionals working in public and private sectors, opinion and community leaders, to build participants' capacity for learning and leading in the 21st century.

Implementing food sustainability means a deep conversion of the whole food supply chain, largely based on replacing industrialized & standardized products by human know-how. Consequently, training is one of the main tools promoted by the participants of all Eating City workshops so far. Interestingly, many cooks and chefs working in public food service have the feeling that sustainability should be able to stimulate new professional vocations for what has been for too long a sidelined, second choice job. The same vision should apply to farmers as well, especially because development of local food supply chains cannot occur unless more young people decide to work as farmers.

That's why the Eating City platform has launched the idea to organize summer campus open to youths working in: Kitchens, Farms, Public authorities and also to students, in order to increase their awareness and vision about sustainable food systems and also to create a new generation of future decision-makers able to take into account social, cultural and environmental value and to place people at the center of the economy.

This 5th edition of the Summer Campus is open to youths look at the relationships between Gastronomy and Sustainability in order to write a common declaration that will be disseminated in the framework of Valencia world food capital 2017. (<http://valenciacapitalsostenible.org/en>)

How will the Campus be organized?

This campus will take place in France, from July 24th to August 1st 2017, in the inspiring location of "la Bergerie de Villarceaux" in the regional natural park of Vexin, 70 km from Paris, in a 600 ha rural property, fully dedicated to sustainable development. (<http://www.bergerie-villarceaux.org/>)

The Foundation Charles Leopold Mayer, Eating City supporter and partner since the very beginning, has given rise to "La Bergerie" where several partners working together create the ideal conditions to welcome and enrich the Eating city Summer Campus.

The program will include seminars, work-in-group sessions as well as recreational/cultural activities and also free time in order to stimulate dialogue and thinking among the participants and the speakers, all along the week.

Lectures will be given by international professionals working in universities, companies, local authorities and also belonging to the civil society, all related to the Eating City Network. Activities will start on Monday July 24th (late evening) with the welcome of participants until Tuesday August 1st morning, the day of departure.

The program for this year will include a large range of food systems issues including the leverage effect of public food service. It will focus on how new recipes should help to reduce food waste & loss and drive our food habits towards sustainability and health.

As during the previous editions, participants will be asked to write a Common Declaration all together that outlines their vision on Sustainable Food Systems according to the main theme of the campus.

This process will be supported by a staff of facilitators, during the different working group sessions taking place every day, alternately with plenary sessions.

Applicants should be aware that after the Campus, they will become ambassadors of Eating City. They will be asked to disseminate their participation and the 5th "Villardeaux Declaration" after the Campus .

How to participate?

Applicants, aged 22-32, must be interested in promoting sustainable food. They can be chefs, farmers, fishermen, young professionals or students. They must speak fluent English.

Accommodation and travel are free of charge.

To participate, please fill the Candidature Form (including a motivation letter) as well as a CV and send to the following address : info@eatingcity.org. From April 25 it will also be possible to apply directly on the new Eating City website www.eatingcity.org.

Applications must be sent no later than May 30th 2017. As places are limited do not wait to submit your application, Apply now !

"Eating City Platform is a place where we share our Experience and think about our Alimentation now and for the future. Every day we Talk to each other and challenge our Intellectual skills in order to review our Needs to have a Good food system. We initiate here our future Cooperation to bring Innovation in our daily life, but in the same time to maintain our Tradition because it's the duty of Youth generation."

You can find the Eating City 2013, 2014, 2015, 2016 Summer Campus videos on <https://www.youtube.com/user/EatingCity>

More info visiting www.eatingcity.org



Gastronomy Facing Sustainability

Join the 2017 Eating City Summer Campus :
Together to share a new vision of public food services.



In the Framework of :



Eating City aims to give life to ideas, to stimulate intellectual dialogue and to foster long term vision of public and private decision makers on the future of sustainable urban food supply chains worldwide.

Action-oriented, Eating city also evidences good practices and constructive propositions to shift the paradigm: the ideal place where Food, Health, Environment, Culture and Social Values meet Economy.

In collaboration with :

