

# The Eating City Summer Campus participants!



Introducing the real actors of the summer campus — a new generation of decision makers

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## Belén Beltramo

Food Law & Nutrition PhD Candidate

I am a food law and nutrition PhD candidate at Maastricht University in the Netherlands. My research focuses on the development and applicability of food claims on fresh produce in European countries. My career began as a nutritionist graduated in Buenos Aires, and I found a profound interest in nutritional research and public health. While abroad, I am still connected with my home country, its issues and policy developments. I am also involved in side research projects based in Argentina on local dietary patterns and food policy developments in the country.



## Emma Bosco

Law student

Hello, my name is Emma Bosco and I am a law student with a deep passion for the intersection of food and legal regulation. Enthusiastic about understanding and shaping the legal frameworks that govern food safety, production, and distribution, I am particularly interested in how these laws evolve within the European Union. With a keen eye on the EU's dynamic legal landscape. Beyond academia, I enjoy exploring culinary arts, enriching their understanding of food from both a legal and cultural perspective.



## Lucile Ducler

Founder of Servi en Local

I am Lucile Ducler, founder of Servi en Local. I am deeply committed to reconnecting people with nature; agriculture is both a societal necessity and a passion for me.

I focused my studies on this subject, starting with the engineering school Bordeaux Sciences Agro, followed by a specialization in Sustainable Plant Production in Montpellier. I completed my education with a Master's in International Purchasing from KEDGE Business School.

I then began my professional career as a buyer in the international agri-food sector. In 2017, I initiated the Servi en Local project. The goal was to promote small-scale farms. To achieve this, we aimed to facilitate the marketing of their products, particularly with school cafeterias.

Today, I wish to build international cooperation projects around sustainable food and dining.



## Davide Zarri

### Master Student in European Governance

Driven to advance the transition to sustainable food systems, Davide is an enthusiastic food economist, politician, blogger and activist, with several years of professional experience on food-related issues and policies. He holds a Master's Degree with distinction in Food System Management from the University of Bologna and he served for two years as Food Policy Project Officer at the City of Bergamo. Since recently, he served as Food Policy Officer at NGO Essere Animali, specifically on the MenoPerPiù program, delving into the complexities of the collective catering sector to drive the transition to fairer, healthier, and more sustainable food systems. Today he serves as Project Manager at organic local farmers' organization Bio-distretto dell'Appennino Bolognese, and is City Councilman at the City of Castel Maggiore (Bologna).



## Dóra Diófási

### Sustainable Food Strategy Project Manager

I have been working on topics closely associated with urban food system transformations since I joined the Municipality of Budapest as a Sustainable Food Strategy Project Manager. I am responsible for coordinating the SchoolFood4Change project and the FoodCLIC project, as well as working towards adopting good practices from the Milan Urban Food Policy Pact.

I have a background in food engineering and rural development studies. As a student, I was particularly interested in the potential of alternative proteins, and I extensively researched insect-protein-based solutions. During my master's studies, I shifted my focus from solely researching technical aspects to exploring the socio-technical dimensions of innovations in the agri-food industry. Since then, I have been passionate about using participatory and inclusive methods to design real-life interventions in collaboration with representatives from various sectors, including civil society, academia, retail, and national public authorities.

In my free time, I love attending live music concerts and participating in Hungarian folk-dance houses. I enjoy dancing gypsy dances and other Latin dances like salsa and samba as well, often singing along as learning languages through songs is another big passion of mine.



## Alicia Campo Frías

Researcher in the area of Nutrition and Bromatology

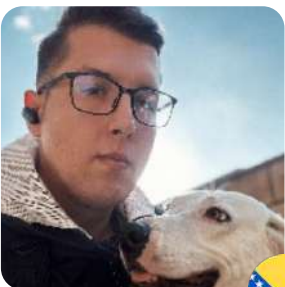
I studied nutrition because I had always been passionate about food and how nutrients can affect the development of disease or the body's metabolism. In addition, the genetics involved in the process of nutrient metabolism led me to study for a master's degree in Genetic, nutritional and environmental determinants of growth and development. On the other hand, I am a very active person and I like to exchange ideas and know how other people do things, as I always try to innovate in my work, looking for more effective ways to carry out tasks.



## Ana Ines Estevez Magnasco

International nutrition policy researcher and Medical Doctor

I am an International nutrition policy researcher and Medical Doctor with a focus on global health and systems sustainability. Committed to working towards solving global health issues, with the perspective of behavioural sciences. I am determined to protect human rights and work towards global sustainability. I consider that a clear interconnection work between health, nutrition, sustainability, and Policymaking are essential drivers for restructuring today's food systems functioning. That last one should be taken from the table of theory into the field, being thought of in nexus terms rather than in silos. I regularly strive to learn everything I can from others' experiences and knowledge, I am a team player, adaptable, and used to thrive in multicultural environments



## Jasmin Dzombic

Oil and petroleum engineering student

I am 27 years old, from Bosnia and Herzegovina. Oil and petroleum engineering student at University of Tuzla. I am a big nature lover and have been practicing vegan diet for almost 8 years now (needless to say an animal lover). I am deeply passionate about bio-grown food and pesticide-free vegetables, as I believe they are not only healthier for us but also more sustainable for our planet. My enthusiasm stems from a commitment to consuming produce that is free from harmful chemicals and grown in harmony with nature. I advocate for organic farming practices that preserve soil health, protect biodiversity, and reduce environmental pollution. This passion drives me to support local farmers, educate others about the benefits of organic food, and strive for a lifestyle that prioritizes natural, nutrient-rich produce. By choosing bio-grown and pesticide-free vegetables, I feel connected to the earth and empowered to make a positive impact on both my health and the environment.



## Kristijan Salamovski

Student at Faculty of Veterinary Medicine

I am Kristijan Salamovski and I am a student at Faculty of Veterinary Medicine Bitola at University St Kliment Ohridski Bitola. I am a Vice President at our organisation Center for Socio Economic Development and International Cooperation VIZIJA Bitola. I love animals and I love to travel and participate in projects. I am looking forward to meeting all of you.



## Silvia Falasco

PhD Student at Politecnico di Milano

My name is Silvia and I am currently a PhD student at Politecnico di Milano, focusing on measuring the environmental impacts of food production and distribution. My background includes a bachelor's degree in food technology and a master's degree in Gastronomy from the University of Gastronomic Sciences, founded by the Slow Food movement. I am also involved in the development of a food policy at my university. This initiative aims to ensure that all students and staff have access to healthy and sustainable food, fostering a community committed to environmental stewardship and well-being. Outside of academia, I enjoy helping my parents in cultivating a garden and a small orchard. This direct experience not only deepens my connection to the food we consume but also reinforces the importance of sustainable agricultural practices. My journey is driven by a passion for creating a healthier, more sustainable food system for future generations.



## Dženeta Fazlić

Nutrition student at the Faculty of Agriculture and Food Science

I am Dženeta Fazlić, a third-year Nutrition student at the Faculty of Agriculture and Food Science, University of Sarajevo, focusing my studies on Short Food Supply Chain for my Bachelor's thesis. This research has provided me with a deep understanding of the food supply chain "from farm to table" and its impact on nutritional value. I am particularly passionate about researching the impact of food on human physiology. Throughout my academic career, I have published several scientific papers and presented my research at various conferences with notable results. Participating in the Eating City Summer Campus aligns perfectly with my academic pursuits. I look forward to exchanging knowledge and ideas with fellow participants, expanding my insights into sustainable food systems and connecting with professionals who share my dedication. Beyond academia, I enjoy playing the accordion and piano, as well as dancing Argentine tango.



## Marie Jeannerod

Urban Agriculture Student

I'm Marie, I'm a woman of 27 years old, and I'm passionate about life in all its aspects. How we, human beings, relate to it, consider it, how we form societies, and interact with other living things.

I studied urban engineering with a focus on city planning and environment. It enabled me to understand the stakes that cities are facing, and to have a systemic vision of them. Later, working with space users, inhabitants, but also landscapers and ecologists to plan neighborhoods or public spaces, I experimented a more sensitive vision of what cities are and could be. Above all, I understood the necessity to see our living spaces (cities, parks, villages) through the prism of life, uses through time and space, natural cycles and biodiversity. I started to see cities as living organisms, and I wanted to put "life" in the center of my projects. This year, I studied urban agriculture because I understood that food systems are a big stake in our societies, and that agriculture is at the intersection between social, health, economic, political and environmental challenges. Agriculture can feed people, but also bring them together, and connect them to their environment. Later, I would like to open a restaurant with a vegetable garden next to it, and create virtuous loops of circular economy around it.

In the years coming, I would very much like to explore the link between cities and agriculture, but also between culture and agriculture. I'm convinced that one way to change the world is by acting on imagination, story tales, narratives.

My commit : taking part in a more sustainable food system by creating local circular-economy loops in cities and villages, reintroducing agriculture in cities, and contributing to reconnect people with their food and environment.



## Anna Inisan

Master student in Food Politics and Sustainable Development

As part of the climate generation, I have always been interested in sustainability. Throughout my studies in political sciences, I decided to focus on agriculture and food, as it is the basis of all societies. After an internship in Denmark to work on more sustainable food systems, I decided to focus on this topic and chose the master Food Politics and Sustainable Development at the Catholic university of Lille, France. I think understanding food systems as a whole is key to change them viably. Furthermore, I believe that public food procurement can be a great lever to change food systems towards more local and agroecological practices.



## Ginevra Jesse

Climate Programme Assistant at HCWH Europe

I work as a Climate Programme Assistant at Health Care Without Harm Europe, where I support the management of projects aimed at transforming the European healthcare sector into a net-zero carbon and climate-resilient sector. Previously, I completed an internship at the European Parliament, in the Secretariat of the Committee on the Environment, Public Health and Food Safety (ENVI). During this experience, I gained in-depth knowledge of environment, health, and food-related policies at a European level, understanding opportunities and challenges of achieving a sustainable food system in Europe.

I hold a Bachelor's degree in International Affairs and Diplomacy from the University of Trieste, in Italy, and a double Master's degree in European Governance from the University of Padova, in Italy, and Sciences Po Grenoble, in France. Passionate about environmental and food issues, I am dedicated to advancing a carbon-neutral Europe to safeguard the health of our planet and its inhabitants.

My commitment: supporting the transition to a sustainable food system by promoting dialogues involving different stakeholders and raising awareness on the climate impacts of our food system.



## Sharon Mendonce

Research Fellow at Alliance of Bioversity International and CIAT

With an academic background in nutrition & dietetics, the culinary arts, applied anthropology, and food innovation studies, I have always been passionate about exploring food systems holistically. My multidisciplinary academic background and multisectoral professional career have equipped me with the ability to connect the dots between stakeholders and sectors within food systems, identifying win-wins and managing tradeoffs for sustainability. My research interests encompass nutrition, school meals, neglected and underutilized species, traditional knowledge, food culture, and ecosystem restoration. I also enjoy cooking and listening to podcasts, and have recently taken up gardening — I'm thrilled about harvesting my first few tomatoes! Looking ahead, I aspire to further leverage public food procurement to support social inclusion and investigate how circular food systems can contribute to ecological restoration efforts globally.



## Angelika Książek

Public administration

For the past eight years I have been working for the Municipal Greenspace Authority in Krakow, in a team that animates urban green spaces to make them anew centres of social life, bringing together and involving residents and positively influencing the recreation of social bonds between neighbours. My duties are mainly related to the development of the urban gardening trend in Krakow, which would not have had a chance to exist without the cooperation between the authority and the resident. This project proves that every place matters and supports the building of local identity and integration. The city is a multifaceted place with many different uses, but in my work I focus on green public spaces, which are a natural place for contact, exchange and the activities of various interest groups through growing vegetables and fruit together.



## Inês Pinho Martins

Nutritionist

I have been working at Nutrition for Happiness since 2022. Since then, my interest in sustainable practices has grown significantly. My background has always connected me to nature, and I have always cared about the sustainability of the planet. Now, in this company, I can actually join forces and unite my job with my concerns to make a real difference. We work with values, that's what we stand for and that's fantastic. I am also currently working with a project of Food Identity in a specific territory (Área Metropolitana do Porto) and developing 13 ambassadors of Food Identity. Furthermore, I work on a social project to energize activities with the senior population and at a sports club. ”



## Paola Plaku

Public Procurement, Youth and Consumer policies

Originally from Italy with Albanian roots, I have been living in Brussels for the past seven years. During this time, I studied international relations and volunteered with organizations like the ONE Campaign to eradicate extreme poverty, particularly focusing on food poverty. This experience deepened my commitment to building a fairer society for everyone, everywhere. After completing an internship at the World Fair Trade Organization–Europe, I began working at the Fair Trade Advocacy Office, where I currently serve as the Senior Policy and Project Officer. My main areas of focus are youth policies, fair public procurement, and consumer policies.





## Tomáš Olšan

IT professional

I am a young IT professional with a passion for cooking (paella, chacapuri, chicken adobo etc.) and fermenting. While I discovered the cooking years ago already, I started experimenting with fermentation during lockdowns as one of the main ingredients for fermenting is time and patience. I love Indian, Turkish and Japanese cuisines. Other than that I also love astronomy, sci-fi, travelling (49 countries) and martial arts.



## Dario Tolfo

Master Student in European Governance

My name is Dario Tolfo and I am an Italian student with a passion for food. Throughout my studies I was introduced to the power dynamics inherent to the Western food provisioning system and I had the chance to further research them in the context of the European Union and its regulation of food. I believe in the matter of interest public procurement has a great didactic potential beyond the good it can achieve if thought sustainably and in the purpose of safeguarding food security and sovereignty — aspects that EU lawmakers overlook in favour of food safety.

My commit: exploring ways to overturn the commodification of food systems and expanding my scope outside of Europe.



## Iacopo Olivares

Dietitian and Graphic Designer

I started my career in dietetics and graphic design because I believe that effective communication can drive significant change, especially in the field of food education and sustainability. Working at Qualità & Servizi has allowed me to combine my expertise in nutrition with my passion for creativity. Through my role, I focus on quality control, food education, and communication, striving to reduce food waste in schools and promote sustainable practices. My background in the Scouts instilled in me a deep respect for nature, a value I pass on to my two sons. I am dedicated to educating children about the importance of sustainability and healthy eating habits, and my graphic design skills help me convey these messages effectively.

My commit: promoting food sustainability in schools by implementing educational activities, reducing food waste, and creating engaging digital content that highlights the importance of sustainable practices.



## Matilde Gardette

Agronomy student

I've always been sensitive to nature, and I chose to study agronomy because I want to help build a more sustainable world. I'm very curious and passionate about the issues surrounding the food and agriculture transition. I am also a very dynamic person who likes to discover a lot of things. This year, I did a gap year in the Pacific to discover food systems through cultures other than my own.



## Maria Inês Paula

Nutritionist

Nutritionist at Nutrition for Happiness, where we see and work Nutrition in an integral way, in its relationships with emotions, the environment and the territory. I always felt very passionate about environmental science and how our behaviors and choices affect the environment around us. I was a scout for 14 years and the motto "leave the world a little better than you found it" always guided my life and my choices. I've been working in different Nutrition areas, like Public health and Community Nutrition, especially in a project about Food Identity in a specific territory (Viseu Dão Lafões), with the aim of find sustainable solutions for the production, sale and consumption of local and identity/autochthonous products of the territory, promoting adherence to the Mediterranean diet, the environmental and economic sustainability of the region and the individual and social health of its population, never forgetting the emotions, feelings and memories of the community towards the food. I also work in Clinical Nutrition, Sports Nutrition and Food service/Food safety. I really like to travel, discover new customs and cuisines, learn and grow with others and enjoy life!



## Nicole Rikert

Student of International Relations

Dear Food Enthusiasts, I am Nicole, undergraduate student in International Relations, interested in International Politics & Political Economy, particularly in the topic of Food Security on global and local level as well as within and around cities. In July I've successfully completed a six-months internship in the Global Programme "Food and Nutrition Security, Enhanced Resilience" at Gesellschaft für Internationale Zusammenarbeit (GIZ) Germany. Even in my free time, I am passionate about food and appreciate the good cuisine



## Vitalina Rotaru

Student in Global Law and Transnational Legal studies

My name is Vitalina Rotaru and I am 22 years old. I was born in Moldova, but my parents and I immigrated to Italy when I was 14. In Italy, I experienced a lot of discrimination because of my heavy Eastern European accent and my provenience. But as the years went by, I learned to love and respect everything that to others might have appeared different about myself, since it profoundly contributed to the identity and person I developed into as of today. This is one of the reasons why I particularly got involved in the struggle of minorities for human rights from an intersectional point of view and why I am currently studying and almost graduating in Global Law and Transnational Legal studies at the University of Turin.

Rightfully so, I believe that food is a basic human right and not a luxury, therefore everyone deserves to be provided with healthy, safe and affordable food. In safeguarding this right, however, we shall not forget to protect the ones who might become collateral victims of unnecessary exploitation during the process, such as the workers, the animals and the environment.



## Dika Šabanović

Master's degree in Food Technology

I am currently pursuing a Master's degree in Food Technology at the University of Sarajevo, Faculty of Agriculture and Food Science. I earned my Bachelor's degree in Nutrition from the same institution. Throughout my academic journey, I have participated in various training programs and student exchanges, including the Erasmus+ program at the University of Aveiro's Department of Biochemistry. I have also been involved in numerous conferences and workshops focusing on food, nutrition, and health. I am passionate about sustainability and have been actively researching sustainable food production methods and strategies to reduce food waste. I strive to contribute to developing sustainable food systems that prioritize environmental health and human well-being..In addition to my academic and professional pursuits, I am an active volunteer, having worked with local NGOs and the Red Cross of the Federation of BiH. My hobbies include travelling, cooking, gardening, and reading."



## Hugo Fernandez

Student in Agro-food engineering

I started my studies on the food sector because I think it is important to find new ways of food management in this disruptive world. I am focused on finding alternatives to reduce the waste of food in cities as well as finding new food production systems that can be sustainable and have a positive impact on society. My passion for nature, linked with my specialization in the food industry, gives me a global vision of the food chain and inspires me to learn more about this field without forgetting the urgency of keeping the natural world alive.



## Fabien Jourdan

Project Manager in Food Policy

My experience in industry, in compass group, in a public department and in the city of Montpellier has allowed me to witness first hand the importance of sustainable practices in the food industry and in school catering. I believe that public food procurement plays a crucial role in driving this change by influencing supply chains and consumer habits towards more sustainable options.

I'm working in several project in food policy and especially an innovative place for school catering where pedagogy and home made culinary production (16000 meals/day) will live in symbiosis.

Don't judge each day by the harvest you reap but by the seeds that you plant. My commit : To be part of these new generation of future decision makers who will contribute to shift of paradigm. Fighting food waste and play an active role to achieve 100% local and/or organic products for 2026 in our Montpellier canteens.