

ENOAT meeting, 16-18 September 2014

"How can we design participatory learning environments to help students seek answers to key questions, and to take responsible action for the future?"

University of Gastronomic Science, Pollenzo, Bra, Italy

1+2: Workshops and ENOAT matters

Day 3: Excursion

Workshop methodology (45 min total): moderator gives a short presentation with statements and provocative questions that are based on scientific literature citations (5-10 min). Then we form small group discussions about the topic (10 min). Then each group reports out the most important aspects (10 min total). Then we have a plenary discussion, summarize most important points, and think about specific actions we each could take (20 min).

Program

Monday 15: Arrival

19h30 Dinner at *Carpe Noctem et Diem* in Pollenzo
(<http://www.carpenoctemetdiem.it/web/ristorante.asp>).

Tuesday, 16 September (day 1)

9h00	Welcome by Carlo Petrini, President of UNISG (if present) and Prof. Piercarlo Grimaldi, Rector of UNISG Questions and discussions Didactic and Research activities in Organic Farming and Agroecology at UNISG (Paola Migliorini)
9h30	Actual situation of Agroecology and Organic Farming teaching at member universities <i>please prepare a 1-page description for your university before the meeting, send it to Paola via email before the meeting. It should include current challenges and future plans and NOT include lists of courses, requirements for majors, or other material that is available on your web site). Oral presentation 5 minutes each!</i>
11h00	Coffee and tea break
11h30	Workshop 1 - The Contribution of Ethnobotany to Agroecology (Andrea Pieroni, UNISG) 15 min presentation + questions and discussions
12h30	Lunch break at UNISG Tavole Accademiche
14h00	Workshop 2 - Building on diversity in culture and backgrounds in agroecology courses - positive contributions and challenges (Alex Wezel –ISARA and Charles Francis - UMB) 5 min presentation + small group discussion + plenary

14:45	Workshop 3 - In-depth evaluation of long-term impacts of the last 10 years of ENOAT workshops (Ewa, Alex, Peter) 5 min presentation each + small group discussion + plenary
15h30	Coffee and tea break
16h00	Workshop 4 - The link of quality and sustainability in food systems (Paola Migliorini - UNISG) 5 min presentation + small group discussion + plenary
16h45	Workshop 5 - Genetic potentials to improve crops for organic systems (Charles Francis - Nebraska University) 5 min presentation + small group discussion + plenary
17h45	Final discussion
19h15	Bus leave from Pollenzo (Bar Rosa) to Bra
19h30	Dinner at <i>Boccondivino</i> in Bra (www.boccondivinoslow.it).

Wednesday, 17 September (day 2)

9h00	Presentation of SCOPES project. Advancing training and teaching of organic agriculture in South-East Europe: Albania, Bosnia and Herzegovina, Kosovo, Bulgaria, Hungary. (Ivan Manolov - Agricultural university, Bulgaria) Approach to building the BSc module in Organic Agriculture (Esma Habul-University of Sarajevo, Bosnia & Herzegovina) 15 min presentation + questions and discussions
9:30	Workshop 6 - Can organic systems feed the world? How do we design education to help students thoughtfully consider and answer this question for themselves? (Charles Francis - Nebraska University) 5 min presentation + small group discussion + plenary
10h30	coffee break
11h00	Workshop 7 - Different topic presentation: - Agronomic support for creating alternative and traditional foods (Franci Bavec) - Sustainability in public kitchens, UMBESA project (Jan Moudry) - Main conclusions of the LOVEt 2 project and the follow-up plan (Ewa Rembiałkowska) 7 min presentations each + discussion
11h45	Workshop 8 - How to increase the consumption of the organic, fair trade, regional, local, slow food - practical examples (Ewa Rembiałkowska) 5 min presentation + small group discussion + plenary
12h30	Lunch break at UNISG Tavole Accademiche
14h00	Brainstorm future collaborative activities and grant proposals from ENOAT group, and develop an action plan to accomplish these activities.

15h00	coffee break
15h30	<p>Final conclusions: What about a five-minute writing session where people answer two questions:</p> <ol style="list-style-type: none"> 1. What were the most important things you learned in the workshop, and why? 2. What are the most important topics that should be included in the 2015 ENOAT workshop? <p>Then have small groups of 3 at tables to discuss their answers to the above, then have each group report out the most important for each around the room, then the second most important, the third and so on until time is exhausted</p>
16h15	<p>ENOAT matters:</p> <ul style="list-style-type: none"> • Next ENOAT meeting 2015 • Proceedings 2014 • Common project activities • Future initiatives <p>.....</p>
17h30	visit at the <i>Banca del Vino</i> (www.bancadelvino.it) in Pollenzo
19h15	Bus leave from Pollenzo to Bra
19h30	Dinner at Gastronomic Society (https://www.facebook.com/Unisg.SocietaGastronomica)

Thursday, 18 September (day 3)

Morning: leaving with private bus from Bra and Pollenzo.

visit at the Orto del Pian Bosco, horticultural organic farm + organic restaurant

<http://www.ortodelpianbosco.it>

Lunch: at the farm (15 euro/person)

Afternoon: visit to the wine farm ErbaLuna and wine testing (4 euro/person)

Frazione annunciata Pozzo, 43 La Morra <http://www.eraluna.it>

Dinner at you own.

Cost

Workshop participation request the following cost, that you will paid directly at the UNISG meal service (<http://www.unisg.it/en/tavole-accademiche/il-progetto/>) and at the restaurant (please bring euro with you):

0 day (Monday, 15.09.2014):

- **25 euro** for the dinner at *Carpe Noctem et Diem* in Pollenzo (<http://www.carpenoctemetdiem.it/web/ristorante.asp>).

First day (Tuesday, 16.09.2014):

- **22 Euros** (for 2 coffee break + lunch at Tavole Accademiche)
- **25 euro** for the dinner at *Boccondivino* in Bra (www.boccondivinoslow.it).

Second day (Wednesday, 17.09.2014)

- **22 Euros** (for 2 coffee break + lunch at Tavole Accademiche).
- **5 euro** for the dinner at Gastronomic Society (<https://www.facebook.com/Unisg.SocietaGastronomica>)

Third day (Thursday, 18.09.2014)

- **15 Euros** for lunch in the Orto del Pian Bosco farm + **4 euro** for wine testing at Erba Luna farm.

Travel cost for excursion (bus) will be gently paid by UNISG.

Dinner at your own.