



IFSTAL

Innovative Food Systems Teaching And Learning

HIGHER EDUCATION
FUNDING COUNCIL
hefce
FOR ENGLAND

Summer School Handbook

2-7 July 2017, University of Warwick



MAP OF VENUES AT THE UNIVERSITY OF WARWICK



WELCOME

Welcome to the second IFSTAL Summer School!

We are delighted that the University of Warwick is hosting us and I'm really looking forward to a week that promises to be informative, inspiring and fun. I hope you enjoy it!

This marks the culmination of the second year of the IFSTAL programme. The IFSTAL team will have met many of you already this year at workshops and Away days, as well as through engagement on the IFSTAL Portal. This week is designed to build on these activities and engagement during the year. The Summer School will consolidate your food system knowledge and enhanced policy understanding, and further develop your skills in 'systems thinking', communicating complexity and presentation techniques. It will also give you important insights to help shape your future employment and career. It offers an exciting programme of theory and practice with a great opportunity for active participation. This will help you to develop your capacity to bring about positive change in the food system when you enter the workplace.

As with all IFSTAL activities, the more we all put in, the more we will get out. So the IFSTAL team looks forward to working with you during the week to help maximise the value to you. I very much hope that you have an enjoyable and informative week at the University of Warwick.

On behalf of the team,

John Ingram

IFSTAL Programme Leader



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USEFUL INFORMATION

Your accommodation

You should have found your room in the Arden Conference Centre when you registered for the Summer School. All rooms are en-suite and have: tea and coffee-making facilities, hairdryer, towels and toiletries, and wireless internet access. The Arden Conference Centre is a short walk to the different venues for the IFSTAL summer school and these venues are shown in the map in this handbook.

There will be a general information leaflet in each bedroom.

Check-out time

Please vacate your bedroom by 8.30am on Friday 7 July 2017. There is a charge for lost key cards and/or room keys. We advise you to take your luggage over to the Humanities Studio when you check out. This is where the last day sessions will take place, and it is also close to bus stops to take you back into Coventry when the summer school ends. However, Arden Conference Centre, will be happy to store your luggage in their storage facilities if you prefer. You can then collect your luggage later on Friday.

Access to computer workstations

There are no dedicated workstations available to students. We would encourage students to bring personal laptops/tablets. You will be able to access wireless internet access throughout the summer school.

Name badges

You will have been provided with a name badge for the IFSTAL summer school and a lanyard. Please make sure you have this on you at all times so that University of Warwick staff can identify you at meal times and in the summer school venues.

Local transport

We encourage all students, staff and guest speakers to use public transport wherever possible. Local buses run to and from the city centre and campus. There are regular bus services that take about 30 minutes. For Arden Conference Centre, please use bus 11 and 11U and disembark at the Westwood stop. For information on buses see <http://nxbus.co.uk/coventry>.

Smoking policy

The University of Warwick operates a strict no smoking policy in all academic buildings and halls of residence. This includes outside buildings if the smoke is likely to drift through open doors or windows. This smoking policy also applies to the use of electronic cigarettes. The use of electronic cigarettes is prohibited wherever smoking is prohibited. Locally designated smoking areas are provided.

Useful contacts

In the first instance, contact Roger Sykes, event manager for the IFSTAL summer school who will be able to help you with any specific additional questions that you may have.

Other useful numbers during your stay are:

Arden Conference Centre 024 7652 3904 [24 hour response]

Sports facilities on campus

During your stay at the IFSTAL Summer School, you will have access sports and leisure facilities. There are well-equipped exercise rooms and other sports facilities. For further information contact Warwick Sport 024 7652 3011 or visit the website <http://www2.warwick.ac.uk/services/sport/>

Facilities on campus

There are a number of retail outlets in the centre of the campus.

Rootes Grocery Store

This is open 11.00-17.00 on Sunday, and 07.30-midnight Monday to Friday. It sells an extensive range of fresh produce, a large range of authentic, international food and products, healthy snacks and sweet treats for all lifestyles and diets, wines, spirits, ciders and beers, newspapers and magazines, and stationery and greetings cards. There is also a Post Office in the shop.

Students' Union Atrium

There are a range of shops and services conveniently located under one roof. This includes a pharmacy.

Book and gift shop

This is located in the Warwick Arts Centre and sells a wide range of books, as well as greeting cards and gifts. The shop is open 10.00-19.00.

Cash points

There are three cash machines located in and around the Students' Union Atrium.

Travel expense claims

Roger Sykes will email students a University of Oxford travel expenses claim form after the Summer School. In order to claim your travel expenses please sign and complete the form and send it along with travel tickets and other receipts, to: Roger Sykes, Environmental Change Institute, School of Geography and the Environment, South Parks Road, Oxford OX1 3QY. Expenses usually take 2 weeks to reach you back account once they have been received.

Filming and photography

IFSTAL staff will be taking photographs and filming sessions during the week. These will be uploaded onto the IFSTAL portal after the event and may also be used in future promotional materials. If you do not wish to be photographed, then please contact Roger Sykes.



VENUES AND MEALS

The IFSTAL Summer School will take place at different venues throughout the week.

Sunday 2nd July 2017

The introductory session will take place in the Arden Conference Centre. A BBQ will take place from 19.00 at the Arden Conference Centre.

Monday 3 July 2017

The systems thinking session will take place in the Teaching Grid on the second floor in the Library. Lunch and refreshments during the day will be provided in the Teaching Grid.

An evening meal will be provided in the restaurant at the Arden Conference Centre at 18.30



Tuesday 4 July 2017

The communications and skills session will take place in the Warwick Business School in room 2.005 and 2.006.

Students and staff have a free evening to find somewhere to eat - Coventry city centre and Kenilworth are a short bus ride away.



Wednesday 5 July 2017

Coaches will collect students and staff from the Arden Conference Centre for the field trips. One group will depart at 8.30 and the other group will depart at 9.30.

An evening meal will be provided in the restaurant at the Arden Conference Centre at 19.00.

Thursday 6 July 2017

The communications and skills session will take place in the Warwick Business School in Rooms 1.005 and 1.006.

The IFSTAL summer school dinner will take place in Scarman House, and is preceded by a drinks reception on the terrace. Scarman House use locally sourced ingredients to support leading local producers and have been awarded Soil Association accreditation.



Friday 7 July 2017

The project presentations session will take place in the Humanities Studio (H076) in the Humanities Building.

Lunch will be available in the Humanities café – a voucher will be provided for students and staff who are staying for lunch.



PROGRAMME

Sunday 2nd July 2017 – Registration and Introductory session

Location: Arden Conference Centre

By the end of this day you will:

1. Be familiar with the Summer School programme and the IFSTAL team.
2. Have introduced yourselves to the Summer School cohort.
3. Have participated in some self-reflection using Myers-Briggs.

15.00-17.00 *Registration and room check in*
Location: Arden Conference Centre

17.00-18.15 **Introductory session**

Location: Humanities studio

Led by Saher Hasnain

In this session we will introduce you to the Summer School's aims, objectives and timetable. But most importantly, this session is about getting to know each other. We won't be sitting at desks, so be ready to move around a bit. Using the food or food related object (real or a picture of it) that you feel represents you – we'll kick things off with introducing ourselves through this object.

18.15-18.30 **Myers-Briggs exercise:** how people perceive and make decisions

Led by Rosina Borrelli

19.00-20.30 *Drinks reception and BBQ*
Location: terrace at Arden Conference Centre



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PROGRAMME

Monday 3rd July 2017 – Systems thinking

Location: Library, Teaching Grid

By the end of this day you will be able to:

1. Demonstrate how you and others use the systems concept through sharing trajectory diagrams.
2. Describe an overview of different systems thinking traditions and models.
3. Conceptualise 'food systems analysis' as a systemic practical application of theory.
4. Explain and use a range of tools that could form part of a 'systems analysis toolkit' to engage in purposeful systemic change.

08.30-08.45	Summer School opening address <i>Led by John Ingram</i>
08.45-10.00	Feedback and discussion on Myers-Briggs exercise <i>Led by Mike Moss, Alumni Careers Programme Manager, University of Oxford</i>
10.00-10.15	Systems thinking game <i>Led by Harley Pope and Kelly Reed</i>
10.15-10.35	Systems thinking Session 1 <i>Led by Ray Ison</i> Using your trajectory diagrams as a starting point, you'll reflect on what the 'system' concept means to you and others in your group.
<i>10.35-11.00</i>	<i>Refreshments break</i>
11.00-13.00	Systems thinking Session 2 <i>Led by Ray Ison</i> In this group session, you'll be guided to reflect and map out what might be involved and needed in understanding and practising 'food system analysis'. You'll also learn about some of the history of systems thinking.
<i>13.00-14.00</i>	<i>Lunch</i>
14.00-15.30	Systems thinking Session 3 <i>Led by Ray Ison</i> Here you will learn how intervene in different systems and begin to develop a 'tool kit' to help you continue your food systems journey.
<i>15.30-16.00</i>	<i>Refreshments break</i>
16.00-17.30	Workplace Project Teams Meet This is an opportunity for you to get together with your workplace project team and your allocated Education Coordinator.
<i>17.30-18.30</i>	<i>Free time</i>
<i>18.30-19.30</i>	<i>Dinner</i> <i>Location: Arden Conference Centre (self-service)</i>

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PROGRAMME

Tuesday 4th July 2017 – Communications and skills

Location: Warwick Business School, Room 2.005/6

By the end of this day you will be able to:

1. Analyse the principles of communication across disciplines and beyond academia (including: persuading, synthesising, listening and feedback).
2. Demonstrate clear, engaging and effective communication in the context of complex food systems issues.
3. Compose and deliver policy brief on group projects in creative way.

09.00-09.15	Introduction <i>Led by John Ingram</i>
09.15-10.30	Principles of communications <i>Led by Lauren Blake and Rebecca Wells</i> Here you will learn about key communication skills and theories, the media and food systems. You will participate in an activity articulating your own research.
<i>10.30-11.00</i>	<i>Refreshments break</i>
11.00-12.00	Policy briefing exercise <i>Led by Martin Caraher</i> This session will introduce you to policy briefings, how they are used and how to create one.
<i>12.00-13.00</i>	<i>Lunch</i> <i>Location: staff lounge 1.022, WBS</i> <i>[Professional photographer to take profile pics for LinkedIn profile]</i>
13.00-15.00	Communicating Creatively <i>Location: Creative Space</i> <i>Led by Jonathan Heron</i> During this session you will explore communication skills across and between disciplines and presentation skills specific to interdisciplinary research contexts.
15.00-15.30	Principles of giving and receiving feedback <i>Led by Barbara Haesler</i> Here you will gain insight into effective and valuable feedback.
<i>15.30-16.00</i>	<i>Refreshments break</i>
16.00-17.00	Project teams devise creative way to present policy brief on group project, present and give feedback in group pairs <i>Led by Martin Caraher and Barbara Haesler</i> In this final session you will present and critique your policy briefings using your newly acquired communication techniques.
17.00-18.00	Workplace Project Teams Meet This is an opportunity for you to get together with your workplace project team and start thinking about how you will be presenting your projects on Friday, incorporating what you have learnt during the day.
<i>18.00 onwards</i>	<i>Free evening – students can explore Coventry and eat out</i>

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PROGRAMME

Wednesday 5th July 2016 – Field trips

By the end of this day you will be able to:

1. Reflect on previous and current learning, while gaining an insight into a food sector organisation and its operations.
2. Identify, analyse and discuss with the organisation how concepts are adapted and applied to suit practical requirements and feedback on your return to the Summer School.
3. Gain knowledge that you can apply when planning and evaluating future study and career development.

GROUP 1	Start travel	Arrive	Tour	Lunch
The Organic Farm Shop, Abbey Home Farm, Burford Road, Cirencester, GL7 5HF	08.30	10.00	10-12.30	12.30-13.30
Coventry Food Bank, Midlands Regional Distribution Hub (RDC) Progress Way, Coventry CV3 2NT	13.30	15.00	15.00-16.30	N/A

GROUP 2	Start travel	Arrive	Tour	Lunch
Valefresco Old Pastures Farm, Stratford Road, Hampton Lucy, Stratford Upon Avon CV35 8BQ	09.20	10.00	10.00-12.30	N/A
School of Life Sciences, The University of Warwick, Wellesbourne, Warwick, CV35 9EF	12.30	12.40		12.40-13.15
Sainsbury's Distribution Centre, Faraday Ave, Coleshill, Birmingham B46 1AL	13.15	14.00	14.00-16.00	N/A

16.30-19.00	<i>Free time</i>
19.00-20.30	<i>Dinner and post dinner discussion on field trip insights</i> <i>Location: Arden Conference Centre (self-service)</i> <i>Led by Kelly Reed</i>



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PROGRAMME

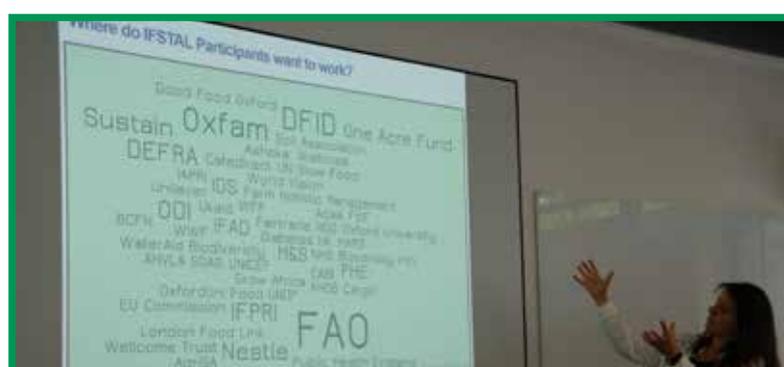
Thursday 6th July 2016 – Applying skills in the workplace

Location: Warwick Business School, Room 1.005/6

By the end of this day you will be able to:

1. Contextualise the IFSTAL network and your place in it.
2. Gain a variety of insights and perspectives on effecting change in the food system from sector representatives.
3. Engage directly with workplace speakers.
4. Complete your group presentations.

09.00-09.10	Introduction <i>Led by John Ingram</i>
09.10-09.30	The IFSTAL Network and your place in it <i>Led by Rosina Borrelli</i> Here you will have the opportunity to explore your current food system network.
09.30-10.45	Presentations from workplace practitioners <ul style="list-style-type: none"> ➤ Giles Chapman, Food Standards Agency ➤ Craig Sams, Founder, Green & Blacks ➤ Caroline Bennett, Moshi Moshi ➤ Tim Hess, Cranfield University
10.45-11.00	<i>Refreshments break</i> <i>Here you will need to choose 3 surgeries</i>
11.00-12.30	Workplace surgeries and networking During this session you will have an opportunity to engage directly with the workplace speakers. (3 rotations of 25 minutes with 5 minutes changeover time)
12.30-14.00	<i>Lunch</i> <i>Location: staff lounge 1.022, WBS</i>
14.00-17.30	Workplace Project Teams Meet <i>Location: five individual meeting rooms at Arden, Good Food Oxford (Space 14, 2nd floor), William Jackson Food Group (Space 28, Fielden), Food Ethics Council (Space 27, Fielden), Defra (Space 15, 2nd floor), Oxfam (Space 6, Ground floor).</i>
17.30-19.00	<i>Free time</i>
19.00	<i>Summer school drinks reception and Dinner</i> <i>Location: terrace at Scarman House</i>



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PROGRAMME

Friday 7th July 2016 – Project Presentations

Location: Humanities studio

By the end of this day you will be able to:

1. Successfully present the results of their project work to the other groups which reflects and synthesises systems thinking and their learning over the week.
2. Identify the challenges and successes of their group project work.
3. Provide constructive feedback to presentations.
4. Upload your final project document to the portal project forum (this will be sent to the workplace owner).

09.00-09.30	Introduction and Workplace Project Set Up <i>Led by Annabel de Frece</i> This is the time to set up your presentation. Here you will need to give any electronic materials to Annabel (this is not a requirement). You will not be able to work on your presentations whilst others are speaking.
09.30-09.45	Group 1 – Good Food Oxford <i>Behaviour change for meat reduction in college canteens – Meat Free Mondays or a different intervention?</i>
09.45-10.00	Group 2 – William Jackson Food Group <i>How do consumers view the health and nutrition characteristics of food and how might this vary with category?</i>
10.00-10.35	Feedback 10 minutes per group, and 15 minutes for joint Q&A
<i>10.35-11.00</i>	<i>Refreshments break</i>
11.00-11.15	Group 3 – Food Ethics Council <i>How can shifting from a consumer to a citizen mindset accelerate the shift to fair, sustainable food systems?</i>
11.15-11.30	Group 4 - DEFRA <i>The role of DEFRA in reformulating foods to be healthier, more sustainable and attractive to consumers</i>
11.30-11.45	Group 5 - OXFAM <i>Understanding the opportunities and constraints for Oxfam's GROW campaign to improve the food system</i>
11.45-12.40	Feedback 10 minutes per group, and 25 minutes for joint Q&A
12.40-12.50	Closing comments <i>Led by John Ingram</i>
12.50-13.00	Students complete evaluation form
<i>13.15-14.00</i>	<i>Lunch</i> <i>Vouchers will be provided to use in the Humanities Café</i>
<i>14.00</i>	<i>Summer school ends</i>

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WORKPLACE PROJECTS

1. Good Food Oxford

Behaviour change for meat reduction in college canteens—Meat Free Mondays or a different intervention?



Background

You are a group of consultants employed by GFO to write a short report and plan research on this topic. On the basis of the importance of meat reduction for a more sustainable food future, some universities and colleges are adopting 'Meat Free Mondays'. These can be met with resistance from student bodies and staff representatives for reasons of freedom of choice, and may even be cited as leading to increased meat consumption as students choose to eat elsewhere.

- What evidence is there for the value of institutional Meat Free Mondays, and what are the alternatives?
- Is there a measurable way of defining the benefits/dis-benefits of different interventions?
- What would a real-world test look like, and how would you define success?

Issues to consider

- Current evidence on sustainable diets.
- Behaviour change theories and their applicability to food behaviours- specifically meat-eating.
- A short literature review of evidence for behaviour change for more sustainable diets- potentially extended to healthier diets and behaviour in canteens.
- Choosing a suitable social research method and what can be defined as statistically significant.

Resources

Meat Free Mondays, World Resources Institute, Eating Better, Hubbub, Vegetarian Society, FCRN, Good Food Oxford, Zero Carbon Britain, Nudge Unit. Tara Garnett's report on 'Shifting diets-what works and what doesn't'

Education Coordinator: Kelly Reed

Team: Natalie Neumann, Hyun Ju Lee, Mira Shin, Ligia Mutemba, Ruoqing Zhang

2. William Jackson Food Group

How do consumers view the health and nutrition characteristics of food and how might this vary with category?



Output

Research plan / outline with short literature review component.

Background

Health and nutrition appear to compete with convenience and indulgence in consumer food choices. We would like to understand how consumers perceive the health and nutrition characteristics of different food types and whether there are characteristics which have varying acceptance. Added sugar, for instance, might be acceptable in a cake but not in bread. We would also like to understand where consumers access the information from which they form their opinions and which informs their choices.

Issues to consider

- How are the terms 'health' and 'nutrition' used and understood by consumers?
- Are there other characteristics of food, such as freshness, which may be linked in consumers' minds with health and/or nutrition?
- Are some foods perceived as inherently healthy, nutritious (or the opposite) regardless of any features which might be 'added' by the grower, processor or retailer.
- How do consumer views vary with age and other demographic and social factors?

Education Coordinator: Saher Hasnain

Team: Stephanie Lim, Elizabeth Oakden Ciara Hogan, Bee Vellacott, Paola Chimenti, Daniel Wilson

WORKPLACE PROJECTS

3. Food Ethics Council

How can shifting from a consumer to a citizen mindset accelerate the shift to fair, sustainable food systems?



Output

Report for addressing future campaign strategies.

Background

The current mainstream food system is operating within the context of a consumerist society, where we're encouraged to buy food (often unhealthy food) hundreds, or even thousands, of times per day. Thinking of ourselves as only consumers (or first and foremost as consumers) is limiting and restricts our agency to the decisions we make about food at the point of purchase. We believe this is a fundamental barrier to moving towards fair, sustainable food systems. (Note – this links to work we're doing with the New Citizenship Project.)

Issues to consider

- What evidence is there (if any) that thinking of ourselves as citizens means we have (or are likely to have) greater agency in our food systems - and greater interest in making sure it is fair and sustainable?
- What examples are there of organisations or individuals trying to adopt a citizen mindset in relation to food?
- How might these existing examples contribute to fair, sustainable food systems (or could it point in the opposite direction)?
- Can we move towards fair, sustainable food systems without getting out of the 'consumer mindset'?
- How can we speed up the 'citizen shift' (New Citizenship Project) in the food system?

Education Coordinator: Annabel de Frece and Rebecca Wells

Team: Gavin Wren, Jonathan Nsamba, Monica Alarcon, Lucy Redmore, Joyce Tang

4. Defra

Mitigating the medium and long term challenges and threats to UK food supply



Department
for Environment
Food & Rural Affairs

Output

Scoping document / presentation.

Background

You are a team of consultants that have won a bid to produce a scoping document for DEFRA on the future of UK food security. The brief is to create a report that considers the role of DEFRA in mitigating future UK food security threats. The report should consider the current structure of the UK food system and the extent of current governance structures and processes.

Issues to consider

- Current UK food and nutritional security policy initiatives and the extent of public and private governance of the UK food system.
- Governance gaps.
- Medium to long term threats and opportunities to UK food security based on the current structure of the food system. Some examples might include:
 - Climate change (disease, adverse weather patterns, drought, etc.).
 - Changing diets (changing global demand).
 - Resource supply (feed, agrichemicals, fuel, water).
- Suggest opportunities for mitigating risks based on current food system structure.
- Changing supply, demand and wastage.
- The potential role of DEFRA in addressing and mitigating risks.

Education Coordinator: Harley Pope

Team: Anneleen Vos, Mohammed Ali Alnasser, Maria Neves, Eliot Gee, Abigail Bok, Silvia Vacchi

WORKPLACE PROJECTS

5. Oxfam

Understanding the opportunities and constraints for Oxfam's GROW campaign to improve the food system



OXFAM

Output

Consultancy report.

Background

Oxfam's GROW campaign aims to transform the food system by establishing sustainable and environmentally sound agricultural production that will be able to feed a world population of 9 billion by 2050. It also aims to address issues of inequality.

The GROW campaign consists of a number of initiatives including, 'Behind the Brands'; lobbying G8 countries to prioritise smallholder farmers; and various agricultural support projects.

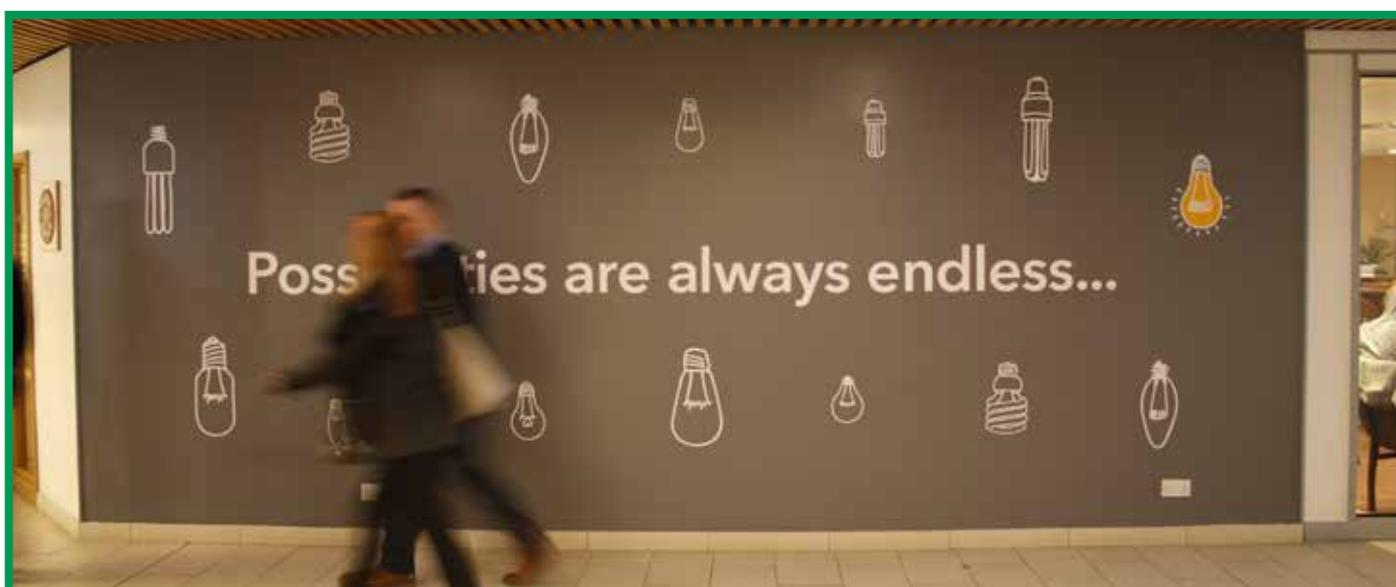
Oxfam has recently requested your help to enhance its understanding of 'impact at scale' with respect to its GROW campaign

Issues to consider

- How is impact at scale understood by the development sector
- What can be done to generate impact at scale?
- What definitions of scale are useful for the campaign?
- How can Oxfam better improve its approach to improving the food system?
- What issues are not addressed by the campaign?

Education Coordinator: Lauren Blake

Team: Liuba Marchionne, Manuela Mika Jomori, Chinenye Mary Ofoegbunam, Kumiko Inaba, Helen Mason



FIELD TRIPS

Group 1

The Organic Farm Shop, Abbey Home Farm

Abbey Home Farm is a 1600 acre mixed organic farm with an award winning farm shop, cafe, cookery and craft short residential courses, school educational visits, organic textiles, a Cotswold stone holiday cottage, yurts and a green field campsite. The farm shop is supplied with produce from the farm: meat, eggs, honey, flour (made into bread in our micro bakery), cheeses, yoghurt, cream and butter using milk from their cows.

<http://www.theorganicfarmshop.co.uk/>



Coventry Food Bank, Midlands Regional Distribution Hub

The Coventry Food Bank provides three days' nutritionally balanced emergency food and support to local people who are referred to them in crisis. They are part of a nationwide network of foodbanks, supported by the Trussell Trust, working to combat poverty and hunger across the UK. The Trussell Trust runs a network of over 400 foodbanks, giving emergency food and support to people in crisis across the UK, where thirteen million people live below the poverty line.

<https://coventry.foodbank.org.uk/>



Group 2

Valefresco Old Pastures Farm

Valefresco produce a range of speciality salad crop, grown for whole-head and processing customers. They also grow cherry tomatoes under glass in the summer, and use the glass to extend the growing season of other crops through the winter. The Valefresco team has a great knowledge of the fresh produce industry, from the growing of crops and harvesting through to logistics. Its mission is to constantly improve the day to day operation of business in the fresh produce supply chain by providing exceptional business and supply chain management solutions; backed with understanding and commitment to service.

<http://www.valefresco.com/>



Sainsbury's Distribution Centre

Sainsbury's is the second largest supermarket chain in the UK (since 2014), and says it places an emphasis on a higher quality grocery offering compared to its other large rivals. / has a commitment to being the most trusted retailer, placing its values at the heart of this.

Sainsbury's supply chain operates from 13 regional distribution centres (RDCs), with two national distribution centres for slower moving goods, and two frozen food facilities. We will be visiting the Hams Hall centre in the West Midlands for an insight into the logistical process behind supplying over 1300 stores around the country. More information at

<https://about.sainsburys.co.uk/about-us/our-vision>



BIOGRAPHIES

Students



Monica Alarcon

MSc Nature, Society and Environmental Governance
University of Oxford

Project: *Food Ethics Council*

Monica Alarcon comes from a disciplinary background of Anthropology and Geography from Florida International University in Miami, FL. During her undergraduate, she also engaged in a certificate program for Agroecology where she undertook a research project to better understand the benefits and challenges faced by various stakeholders in the Local Food System of Miami-Dade County, FL. Using mixed methods, she connected with producers, distributors, market managers, policy councils and local food consumers to get an idea of to what extent and why they choose to engage in this system and what could be better. She is currently completing a Masters of Science in Nature, Society and Environmental Governance in the University of Oxford's School of Geography and the Environment. For her thesis, she plans to look at policies implicating soil management strategies within the urban landscape. In the future, Monica plans to continue working with food systems and food policy.



Mohammed Alnasser

Executive Manager
Saudi Food & Drink Authority

Project: *Defra*

Dr Mohammed Alnasser was born in 1965 in Riyadh, Kingdom of Saudi Arabia. He holds BSc and Master degrees from King Saud University, in 1988 and 1999 respectively. Thereafter, he joined the Municipality of Riyadh as an Food Specialist. He progressed his postgraduate studies and obtained PhD from University of Surrey, UK in 2008. He has extensive expertise in planning, implementing and evaluating sustainable food control programmes. Since its establishment in 2005, Dr Alnasser was among the lead pioneers who developed and reviewed a numbers of regulation in food sectors in the Saudi Food and Drug Authority (SFDA). In 2010 and until present time, Dr Mohammed Alnasser has been assigned as the Executive Manager of SFDA.



Abigail Bok

MSc Nature, Society and Environmental Governance
University of Oxford

Project: *Defra*

Originally from Boston, Massachusetts, Abigail (or Abby) is pursuing an MSc in "Nature, Society, and Environmental Governance" at the School of Geography and the Environment at Oxford. Abigail's research interests focus on alternative food networks in China; in 2015-2016, she received a Fulbright Scholarship to spend ten months in Guangzhou, China, investigating urban middle class anxiety about food safety and environmental pollution and emergent grassroots efforts to build an alternative "safe" food system. She is building on this research for her MSc dissertation. Abigail graduated from Yale in 2014 with a B.A. in Environmental Studies. If she were a vegetable, she would like to think she would be rainbow chard: nutritious, hardy, and adaptable, with a dash of pizzazz.

BIOGRAPHIES

Students



Paola Chimenti

MSc Food Economics and Marketing
University of Reading

Project: *William Jackson Food Group*

Part of the secret of success in life is to eat what you like” said a famous American writer Mark Twain. That’s why in my life I have always chosen things that strongly inspire and motivate me in order to achieve a successful future, bringing out the best of me. Food and economics have been keen interests of mine, due to the relevance they have, not only at the academic level but even in everyday life for all of us. I believe that studying them at a higher level is fundamental in developing my understanding further, and broadening my views and knowledge about the connections among food, economics and marketing.

I am a Sicilian Business Graduate who comes from a family where food lies at the heart of life. Indeed, since a young age, I had the opportunity to work in the hospitality industry. In addition, I like to challenge myself finding always new solutions, becoming passionate about strategies and organizational efficiency.



Eliot Gee

MA Anthropology of Food
SOAS, University of London

Project: *Defra*

The combined influences of a huge garden, vegetarian co-op, farmworkers’ committee, and a fascination in the edible (and inedible) have led me to SOAS, where I’m currently completing an MA in the Anthropology of Food. Although I initially planned to focus on sustainable agriculture, the course has shifted my dissertation towards the relationship between food and migration (my research examines how progressive generations of migrants reproduce cooking practice in dialogue with discourses on health). My other interests include visual arts and education.



Ciara Hogan

MSc Nutrition for Global Health
LSHTM

Project: *William Jackson Food Group*

I’m studying Nutrition for Global Health at the London School of Hygiene and Tropical Medicine. I trained as a dietitian in Ireland before working as a nutritionist with Ireland’s largest ambient foods producer. Following a year in the food industry, I went back to clinical work and got experience in both a large teaching hospital and a smaller general hospital.

I decided to study at LSHTM as I’m interested in public health, health promotion and gaining skills to work in nutrition in an international context. I’m particularly interested in sustainability and food waste and wonder how we can incentivise people to move to more Earth-protecting diets. I’m also interested in malnutrition and infant feeding (breastfeeding and complementary feeding) and hope see, and help more women breastfeed across the world in the future.

BIOGRAPHIES

Students



Kumiko Inaba
MA Anthropology of Food
SOAS, University of London

Project: *Oxfam*

I am an Anthropology of Food student from SOAS. My current and critical purpose to participate in this summer school is explore what could be the 'Anthropological' thought and contribution to the food things though it might be/end up with something like the perception of 'perception is unreliable'. This more or less prudent view might come from my academic and practical background. After taking bachelor's degree of Law in Japan, I worked for the Ministry of Agriculture, Fishery and Forestry for a couple of years. I also studied HRM last year. Either way, for that sake or more, I am really looking forward to this precious opportunity to (re-)meet and have conversations and discussions with other students from various disciplines, backgrounds!



Manuela Mika Jomori
PhD in Nutrition
City, University of London

Project: *Oxfam*

Bachelor in Nutrition at Federal University of Viçosa (2002) and Master in Nutrition at Federal University of Santa Catarina (2006), Brazil. Has experience in Nutrition, acting on the following subjects: cooking skills, food choice, eating away from home, pay-per-kilo restaurants, consumers, university students, dietetic, trans-fatty. Lecturer of Faculty of Nutrition of Federal University of Alagoas (since 2009), Brazil. Actually is PhD student at Nutrition Postgraduate Programme of Federal University of Santa Catarina (2013), Brazil, and Visiting Fellow at Centre for Food Policy (CFP) in City University London (2017). Her internship at CFP is under supervision of Professor Martin Caraher and supported by Federal Agency for Support and Evaluation of Graduate Education (CAPES), Brazil. Her thesis is entitled "Cross-cultural adaptation and validation of a cooking skills and healthy eating habits questionnaire of students from a Brazilian university" and met to the long experience of Centre with cooking skills' subject.



Hyun Ju Lee
MSc Nutrition for Global Health
LSHTM

Project: *Good Food Oxford*

I am currently studying for an MSc in Nutrition for Global Health at The London School of Hygiene and Tropical Medicine. Since embarking on this program, I have developed a strong interest in obesity reduction and have become increasingly aware of the public health, environmental and nutrition imperative of moving towards sustainable diets. Prior to my masters, I had worked for the WHO in Manilla on their childhood obesity strategy, particularly focusing on marketing restriction and school policies. Since joining IFSTAL, I have developed my understanding of the role of the food system in promoting unhealthy-unsustainable diets and I strongly believe that approaching these problems at a system level will help to build a healthy environment which helps everyone gain easy access to healthy and sustainable food and lifestyles. I want to contribute to building this healthy environment and hope we can work towards it together. I am excited to be part of the IFSTAL summer school and to get to know you all.

BIOGRAPHIES

Students



Stephanie Lim

MSc Food Policy
City, University of London

Project: *William Jackson Food Group*

I'm studying food policy at the Centre for Food Policy at City, University of London. I chanced upon the course when I was having a quarter life crisis after working in advertising and promoting excessive consumption. I'm passionate about making a change and believe malnutrition should be a thing of the past. I'm currently looking at the potential of integrated policy frameworks to address the dual burden of malnutrition in lower-income countries. I'm also interested in exploring the potential of media as an external force of change in policy making.



Liuba Marchionne

MSc Food Policy
City, University of London

Project: *Oxfam*

I'm Liuba Marchionne, I am 25 years old and I come from Italy. I graduated in Italy in 2014 in Dietetics and during the training internship I had the precious opportunity to work with obese patients. It made me understand how hard losing weight could be, and, in particular, I realized that the environment where we live strongly influences our food choices. Moreover, among many courses, the one about sustainability captured my attention. For these reasons I began to interest more in public health nutrition, thus in working with the communities instead of individuals. After a period working mainly with retirement houses and schools I discovered the existence of the MSc in Food Policy and, therefore, in September 2016 I started it. Currently, most of the academic path has done, I am working at my dissertation and I am looking forward to starting work in the fields I have studied.



Helen Mason

MSc Biodiversity, Conservation and
Management
University of Oxford

Project: *Oxfam*

My name is Helen – a biologist by education, a management consultant by training, a keen walker by upbringing and drama nerd entirely by my own doing (please don't hold it against me). I completed my undergraduate degree in Biological Sciences at the University of Warwick (including a year in industry) before joining a management consultancy specialising in healthcare and pharmaceuticals. Prior to arriving at the University of Oxford to study for an MSc in Biodiversity, Conservation and Management I worked at the environmental charity Keep Britain Tidy, supporting their efforts to eliminate litter, improve local places and end waste (including food waste).

BIOGRAPHIES

Students



Ligia Mutemba

MSc Food Security and Development
University of Reading

Project: *Good Food Oxford*

Passionate in whatever she does, Lígia Mutemba, 35, was born in Chibuto, a small village in the South of Mozambique. With a bachelor's degree in agronomic engineering from the Eduardo Mondlane University (UEM) in Mozambique, she joined the Technical Secretariat for Food Security and Nutrition, as a technician for decentralization and promotion of food and nutrition security. She was also an assistant lecturer at UEM, for an introduction to economics class. As a gender and youth activist and founding member of the Young Feminist Movement in Mozambique (MovFemme), she was awarded the highly prestigious Chevening Scholarship. This scholarship has made her dreams of studying at the University of Reading and acquiring her MSc in Food Security and Development, a reality. Once she graduates, she plans on becoming one of the first food system professionals in Mozambique, where she will be more equipped to aid in the overall achievement of global food security. In her free time, she enjoys dancing, meeting new people and spending time with her family.



Natalie Neumann

PhD Food Policy
City, University of London

Project: *Good Food Oxford*

I started my PhD at the Centre for Food Policy at City University in September 2016. Among many other aspects of the global food system, I am specifically interested in the link between food and public health, equality in access to healthy food in urban areas, sustainable diets and the respective policy environments. My PhD is focused on urban food governance and equality in access to healthy and sustainable food in the UK. I have a BSc and MSc in Clinical Molecular Medicine and an MSc in Global Health and Development. I have previous experience in the area of global health doing research in maternal and child health in Nepal and working at an international HIV/AIDS NGO in the UK. Most recently, I was part of a research institute for organic agriculture in Germany.



Maria Neves

Master of Research
RVC/LSHTM

Project: *Defra*

My name is Maria Inês and I am a veterinarian from Portugal. I am currently enrolled in a Master of Research at the Royal Veterinary College working on a research project that aims to improve food safety in poultry farms in Jordan.

Although food safety has been an important issue for decades, nowadays consumers are concerned not only about what food they are eating, but also how it is being produced. I am particularly interested in achieving sustainability in the current animal production systems, and at the same time, providing safe animal-derived foods and maintaining health and welfare of farm animals."

BIOGRAPHIES

Students



Jonathan Nsamba
MSc Nutrition for Global Health
LSHTM

Project: *Food Ethics Council*

I am a Public Health nutritionist whose expertise and experience span from dietetics, nutrition, health promotion and global health. I have an honours bachelor's degree in Human Nutrition and Dietetic [KYU] currently a common wealth scholar pursuing an MSc Nutrition for Global Health at the London School of Hygiene and Tropical Medicine. I have four years of experience in community programmes specifically CMAM and refugee emergency nutrition program.



Elizabeth Oakden
MSc Food Policy
City, University of London

Project: *William Jackson Food Group*

I'm passionate food and health, my academic background is in Biological Sciences. I'm currently studying Food Policy with a view to career change. I want to affect health outcomes for more people by helping to change the way food is produced and consumed. As well as studying for my Master's degree I work part time supporting individuals to develop health innovations as a Business Manager at a University technology transfer office, UCL Business.

I'm used to development of strong working relationships for effective technology transfer and enjoy looking creatively at propositions that have the potential to benefit many people. I understand the benefits of cross sectoral working that facilitates innovation and innovative thinking.

I grew up in a house where we were lucky enough to be able to grow the bulk of our own veg so healthy tasty food remains a passion. My bookshelf has far too many cook books!



Chinenye Mary Ofoegbunam
MSc Veterinary Epidemiology
RVC/LSHTM

Project: *Oxfam*

My name is Chinenye Mary Ofoegbunam, I hold a bachelor's degree in Veterinary Medicine from University of Abuja, Nigeria. I am currently studying towards a master's degree in Veterinary Epidemiology at Royal Veterinary College / London School of Hygiene and Tropical Medicine. My scholarly concerns are being directed towards; Food hygiene and safety, Antimicrobial resistance in meat and dairy products, and Food-borne diseases. They are my main research interests but others include, Infectious Diseases Epidemiology and Modelling. I am thrilled to take part in this year's, IFSTAL summer school event and definitely looking forward to it.

BIOGRAPHIES

Students



Lucy Redmore

MSc Sustainable Crop Production
University of Warwick

Project: *Food Ethics Council*

I studied Biology at the University of Sheffield, and during my course I developed an interest in plant science, food security and issues surrounding sustainability. Studying Sustainable Crop Production at Warwick has helped me to develop not only my knowledge regarding the biological interactions involved, but also to put it into the context of the challenges faced by growers. I wanted to increase my knowledge of the processes involved in food production, to better enable me to understand it's interaction with the food system, and how it relates to food security. My key interests include pulses, consumer attitudes towards food and agriculture, and food waste. I have enjoyed developing my skills and awareness of food systems via IFSTAL, and hope to continue this in the future.



Mira Shin

MSc Research for International
Development
SOAS, University of London

Project: *Good Food Oxford*

I am Mira doing MSc in International Development in SOAS. I will attend IFSTAL summer school in next month. IFSTAL was my first experience that I have in terms of food issues. My backgrounds were the Masters in Latin American Area Studies and the BA in International Relations, both in Korea. I am looking forward to the summer course with different students from different universities.



Joyce Tang

MSc Food Security
University of Warwick

Project: *Food Ethics Council*

Hello everyone I am Joyce Tang, currently doing a Master's degree on Environmental Bioscience in a Changing Climate in the University of Warwick. This master's degree has genuinely extended my horizons in the field of climate change, environmental conservation, ecological services and low-input agriculture, especially I am under the transition from an Industrial Engineering undergraduate student into an Environmental Bioscience student. The IFSTAL programme has been, without a doubt, a brilliant opportunity for students to expose themselves to broader knowledges of the food system and to gain new perspectives through different workshops, seminars and field trips. Therefore, I see the IFSTAL summer school both an exciting and valuable opening to acquire practical skills and inspirations as a food system thinker. Look forward to meeting you all!

BIOGRAPHIES

Students



Bee Vellacott

MA Anthropology of Food
SOAS, University of London

Project: *William Jackson Food Group*

My interest in food came while I was doing my first degree at University of St Andrews. I did a short cookery course and then eager to earn some money during the holidays cooked in private houses all over Scotland, normally in very remote places with no mobile or internet reception with the nearest shop often more than an hour away! I am now studying for an MA in The Anthropology of Food at SOAS, which has given me the opportunity to explore historically and culturally variable foodways, from foraging to industrial agriculture. My dissertation is focusing on the industrialisation of chicken in the UK, using the oral histories collection in the British Library as my primary data. Alongside my masters I have been working for the Shoreditch Trust, teaching disadvantaged adults and children healthy eating and cooking and working as a freelance chef.



Silvia Vacchi

MA International Relations
University of Warwick

Project: *Defra*

My name is Silvia Vacchi and I am a postgraduate student at the University of Warwick. I am currently completing my MA degree in International Relations, and I plan on starting a career path in the field of food systems soon after. Throughout my studies, I have developed a strong and genuine interest in the topic of food, which IFSTAL has helped me to further expand and develop. The reason for this is that, in my opinion, food is the element that binds different cultures together, and food politics is a useful lens through which many other issues can be further understood and tackled. I look forward to taking part in IFSTAL Summer School 2017 to learn and discover new things, develop my skills and make friends!



Anneleen Vos

MSc Food Policy
City, University of London

Project: *Defra*

I am a part time food policy student at City, University of London, based in Antwerp, Belgium. I previously studied sociology and international development. My career has been in humanitarian aid and development, both in Belgium and abroad (Mali, Burundi, and most recently Myanmar). I've worked for the European Commission (as a trainee) and the International Rescue Committee, in both office and project management. I always had a particular interest in the development projects related to livelihoods and food security as I believe those are essential for the beneficiaries, especially since people directly producing food are often the most vulnerable and at risk of lacking sufficient food to feed themselves and their families. In the future I would love to work on projects or policy contributing to eradicating hunger worldwide.

BIOGRAPHIES

Students



Daniel Wilson

PhD Life Sciences
University of Warwick

I am a second year PhD student at the University of Warwick. My project examines opportunities for Integrated Pest Management (IPM) in outdoor vegetable and salad crops grown in the UK, with focus on aphid species.

My main research interests lie in sustainable crop production and the control of insect pests. I am currently investigating the effects of the injudicious use of insecticides on aphids and their natural enemies, as well as methods of predicting aphid phenology and periods of high abundance.

Additionally, I have a much wider interest in the food system as a whole, particularly the issues associated with food waste. I look forward to meeting others researching a range of food-related topics.

Project: *William Jackson Food Group*



Gavin Wren

MSc Food Policy
City, University of London

Gavin is a food photographer and food blogger, currently studying Food Policy MSc at City, University of London. His career began in the hospitality industry, which fostered a love of food alongside an understanding of the intense demands of that industry. He went on to study Industrial Design BA before working in the design industry for a decade. In 2015 he combined the two by working with food in a creative way, through food photography and writing. Academically, he has developed a strong interest in the way that people perceive food and make choices; the social, cultural and personal factors around food selection. To further deepen the understanding of how each person individually understands food within their realm of existence. Professionally, he is keen to work with food related interests in the private sector.

Project: *Food Ethics Council*



Ruoqing Zhang

MSc Food Security
University of Warwick

Hello, I'm Ruoqing and I'm studying on the food security course at the University of Warwick. I've been to the IFSTAL away day in London City college and I'm expecting to meet some of you again after a long separation. I am also, looking forward to meeting new faces in Warwick. By the way, be careful or you may get lost in this wide and beautiful campus. I can be a good guide, maybe.

Project: *Good Food Oxford*

BIOGRAPHIES

Speakers



Caroline Bennett

Founder
Moshi Moshi

Way back in 1994 Caroline Bennett founded Moshi Moshi and started the kaiten-sushi revolution, simply because she loved sushi and was convinced other Londoners would as well. Since then, the restaurant has stuck to time-honoured Japanese tradition, serving authentic Japanese food made by our chefs with many years of experience. Caroline is at the forefront of campaigns to protect fish stocks, and has won a number of awards, including the prestigious Green Apple Award for the Environment, the RSPCA Award for Animal Welfare, and she was lauded as a 2009 international Seafood Champion by SeaWeb's Seafood Choices. Moshi Moshi was one of the first five restaurants in the UK to achieve Marine Stewardship Council accreditation. Caroline was the author of Sushi 500 published in 2013. She sat on the Board of Slow Food and remains involved through Slow Fish, and founded Sole of Discretion CIC to safeguard the livelihoods of small-scale fishers and their marine friendly fishing methods.



Giles Chapman

Strategic Intelligence Manager
Food Standards Agency

Giles has been the Strategic Intelligence Manager for the Food Standards Agency's National Food Crime Unit since April 2015, joining the team shortly after its creation. He leads a small team focussed on the delivery of professional, high quality intelligence analysis exploring the threat which food crime presents to UK consumers and businesses. Giles joined NFCU after eleven fulfilling and varied years in the Metropolitan Police. His work has spanned various areas both of local and serious, organised offending, including firearms, gang violence, sexual offences and intelligence support for events including the 2011 London riots and the 2012 Olympics



Jonathan Heron

IATL Deputy Director
University of Warwick

Dr Jonathan Heron is IATL Deputy Director and Principal Teaching Fellow at the University of Warwick, where he specialises in interdisciplinary practice. He was previously Research Associate at the CAPITAL Centre (with the Royal Shakespeare Company), Youth Arts Leader at Pegasus Oxford and Teacher of Drama at Davenant Foundation School. He co-founded Fail Better Productions in 2001, the Warwick Student Ensemble in 2009, the TCD Samuel Beckett Laboratory in 2013 and the Emerge Festival at Warwick Arts Centre in 2014. He co-convened the International Federation for Theatre Research 'Performance-as-Research' working group (2013–16) and co-established the 'Modernism, Medicine and Embodied Mind' AHRC-funded network. His academic research has been published in the Journal of Beckett Studies (Edinburgh UP, 2014), Shakespeare on the University Stage (Cambridge UP, 2015), Medical Humanities (British Medical Journals, 2016) and Research in Drama Education: the Journal of Applied Theatre and Performance (Taylor and Francis, 2017).

BIOGRAPHIES

Speakers



Tim Hess

Associate Professor in Water Management
University of Cranfield

Dr Tim Hess is Associate Professor in Water Management at Cranfield University (UK). He is an interdisciplinary scientist, bringing together areas of natural and social sciences to address real-world problems associated with the relationship between agriculture, food production and the water. Recently, his work has focused on the field of water foot printing and water-related risk, particularly in the agri-food sector. He has worked on several projects considering; the contribution of water foot printing to national food policy; benchmarking irrigation water use amongst farmers and growers; and evaluating new technologies for agricultural water management



Ray Ison

Professor in Systems
Open University

Professor Ray Ison (The Open University, School of Engineering & Innovation) is internationally recognised in Systems scholarship that draws on second-order cybernetics and the biology of cognition and for developing and pioneering the use of Mode-2 modalities of research practice e.g. systemic inquiry. He is an author of "Systems Practice: How to Act in a Climate-Change World" (Springer 2010) and author/co-author of 5 other books, 9 journal special editions, 37 book chapters, 137 refereed papers (see <http://oro.open.a.uk/view/person/rl2.html>). In research, teaching and consultancy, he has made significant contributions in fields of systemic governance, systems practice and social learning, systemic environmental decision making, "knowledge transfer", design of learning/inquiring systems and agricultural/food systems. His research and scholarship has found practical application in diverse fields including water management, organisational change, staff induction, Higher Education reform and rural development. Ison was foundation Director of the OU Postgraduate Programme in Environmental Decision Making and a co-developer of the current Systems Thinking in Practice MSc program. From 2000-2006 Ison was PI & Co-Director of the Systems Practice for managing Complexity Network (SPMC) funded by EPSRC (£64,000). In 2008 he founded and directed (till 2015) the Systemic Governance Research Programme within Monash Sustainability Institute (Monash University, Australia).



Mike Moss

Alumni Careers Programme Manager
University of Oxford

Graduated with a PhD in Chemistry in 1988, followed by a NATO Post-doctoral Fellowship at the California Institute of Technology. Joined Procter & Gamble Research & Development in 1990 based initially in Newcastle then Rome then Brussels, publishing 54 patent applications (twitter @54patents). Returned to the UK in 2013 to join the University of Oxford Careers Service as Alumni Careers Adviser and Chemistry Careers Adviser. In parallel with his coaching role in the University, he is a freelance innovation consultant and spends a significant part of the year tending his vines and olive trees on his small farm just outside Rome.

BIOGRAPHIES

Speakers



Craig Sams

Founder of Green & Blacks

Craig Sams was born on a farm in Nebraska. In 1967 he and his brother Gregory founded Whole Earth Foods, expanding from Seed, an organic macrobiotic restaurant into retail, wholesaling and manufacturing. They published "Seed Magazine - The Journal of Organic Living" from 1971-1977.

In 1991, in partnership with Josephine Fairley, founded Green & Black's Organic Chocolate, the first product to carry the Fairtrade Mark. He is President of Green & Black's, acquired by Cadbury's in 2005 and subsequently by Kraft in 2010. He is a director of Duchy Originals, Soil Association Certification, Carbon Gold And Larry Smart Art.

Author of: About Macrobiotics, The Brown Rice Cookbook, The Little Food Book and The Story of Green & Black's. Columnist in Natural Product News. Soil Association Treasurer from 1990-2001 and Chairman from 2001 to 2007.

Founded Carbon Gold in 2008 to establish biochar as a means to restore degraded soils, enhance organic farming and sequester carbon dioxide to reverse climate change

IFSTAL Team



Alex Arnall

Lecturer in Agriculture and Development
University of Reading

Alex Arnall is a Lecturer in Agriculture and Development at the University of Reading. He has a PhD in Geography from the University of Oxford, an MSc from Imperial College and a BSc from the University of East Anglia. Prior to joining Reading, Alex worked as a Consultant for the international firm, Environmental Resources Management, and then as a Research Officer at the Institute of Development Studies, leading the Institute's work on Adaptive Social Protection. He has also carried out consultancy for a number of aid agencies, including GIZ, Save the Children, Oxfam GB and WWF. Alex's most recent research has been based in central and southern Mozambique, and he also has work experience in South Africa, Angola, Uganda, Brazil, the Maldives and Russia.



Lauren Blake

Education Coordinator
RVC

Lauren is an anthropologist and human geographer focusing on malnutrition, food security, development, food activism and policy. She holds a Masters degree from SOAS, University of London, in Anthropology of Food, where she conducted research on malnutrition, gender and intervention programmes with agricultural communities in rural Guatemala. She did a short research project on food labelling with the Food Standard Agency's Social Science Research Unit. Lauren's PhD (forthcoming), at the University of Sheffield, was based on in-depth oral history interviews and ethnography with food activists, campaigners and policy makers on a wide spectrum of food systems issues. The recorded interviews form a public sound archive at the British Library, collaborator of the PhD. She is interested in the role of qualitative methods within interdisciplinary research on food systems. She joined the RVC in 2015 as the LCIRAH Education Coordinator for IFSTAL, working with the RVC, LSHTM and SOAS.

BIOGRAPHIES

IFSTAL Team



Rosina Borrelli

Workplace Engagement Lead
University of Oxford

Rosina Borrelli has a background in change management consultancy and food education with a first degree in European Business with Technology and a mid-career Master's in food. She has worked in a variety of areas of the food system including hospitality, manufacturing, retail and FMCG. Her most recent experience is with the Children's Food Trust, the National Childbirth Trust and Slow Food where she specialised in early years food education. She has tri-sector experience and therefore brings a wide range of workplace skills and understanding to the programme. She is passionate about effecting change through your work-based learning experiences and your eventual options and choices after graduating. She connects the food sector with the programme and raises awareness of the value and uniqueness of IFSTAL participants whilst looking for possible and exclusive opportunities.



Martin Caraher

Professor of Food and Health Policy
City, University of London

Martin is Professor of food and health policy at the Centre for Food Policy at City University London. He was a founder member of the London Food Board and was the public health representative on the London 2012 Olympic Food Advisory Board. He has advised the National Institute for Health and Clinical Excellence (NICE) advisory board on preventing coronary vascular disease and is a member of a number of European scientific committees. In 2012 and 2013 he was the 'Thinker in Residence' at Deakin University, Melbourne and was the Australian Healthway's fellow for 2008 and again in 2016. Martin has published over 100 peer reviewed articles, 5 books and 25 books chapters. He lives with his wife Maggie in west London and Dorset and in his spare time he runs, reads, goes to live music events the cinema & theatre, gardens (2) and plays with his four grandchildren.



Rosemary Collier

Academic Lead for the Warwick Global
Research Priority
University of Warwick

Rosemary is based in the School of Life Sciences at the University of Warwick, is an Academic Lead for the Warwick Global Research Priority (GRP) on Food and the Warwick lead for IFSTAL. She trained as an entomologist and her main research interest is in the development and application of Integrated Pest Management strategies for horticultural crops. Rosemary is also interested in wider aspects of food production and consumption and has collaborated with colleagues from various disciplines. She is a member of Advisory Committee on Releases to the Environment, the Royal Horticultural Society Science Committee, the UK Insecticide Resistance Action Group and the IOBC-WPRS Council.

BIOGRAPHIES

IFSTAL Team



Annabel de Frece
Education Coordinator
City, University of London

Annabel did her BA in Development Studies and Geography at SOAS, University of London and her MSc in Rural Resources and Environmental Policy at Wye, University of London. Annabel's doctoral research in the Yucatán, Mexico, explored local meanings attached to maize production, interactions with development interventions and environmental narratives and examined the role of milpa in the livelihoods of Milperos in order to explain perceptions and behaviour towards policy and agricultural change. Her research interests are interdisciplinary in nature, exploring the connections between meanings, representation and discourse and the (cultural) interaction between people and the environment with a focus on social inequality and gender issues.



Barbara Häsler
Lecturer in Agrihealth
RVC

Barbara Häsler is a veterinary researcher and Lecturer in Agrihealth at the Leverhulme Centre for Integrative Research on Agriculture and Health, Royal Veterinary College, with expertise in animal health economics and food systems. Her main area of interest is the integration of economic, social and epidemiological aspects in animal disease mitigation to provide practical and feasible tools that support decision-makers in the efficient allocation of resources. She is particularly committed to the development of interdisciplinary frameworks that support appropriate surveillance and intervention programmes for the control of foodborne and zoonotic diseases in food systems. She holds a PhD in animal health economics, a postgraduate certificate in veterinary education and a postgraduate certificate in economics from the University of London, UK, and a doctorate in veterinary epidemiology and economics and a diploma of veterinary medicine from the University of Bern, Switzerland.



Saher Hasnain
Education Coordinator
University of Oxford

Saher is an environmental geographer with interests in food systems, food environments, and urban health issues. Her doctoral thesis focused on the influence of factors like fuel scarcities and terrorism on food systems transformations, food consumption, and spatial mobility in urban Pakistan. She has previously worked on interdisciplinary approaches to studying environmental health issues in urban areas at the University of Pennsylvania, and policy proposals for the development of national level energy management cultures at Bahria University, with The National Energy Conservation Centre, Government of Pakistan. Science fiction, video games, watching short films, and finding strange vintage ads are some of her favourite diversions.

BIOGRAPHIES

IFSTAL Team



John Ingram

IFSTAL Programme Leader
University of Oxford

Dr John Ingram's interests are in the conceptual framing of food systems; the interactions among the many actors involved and their varied activities, and the outcomes of their activities for food security, livelihoods and environment; and food system resilience. He has designed and led regional food system research projects in Europe, south Asia, southern Africa and the Caribbean and has conceived, developed and/or led a range of major international research initiatives. He has had substantial interaction with FAO, UNEP and CGIAR and many other international organisations, with national departments and agencies, with NGOs, and with businesses in the food sector (and notably with the International Life Sciences Institute Research Foundation, ILSI-RF), helping to establish research on the links between food security and environment through the analysis of food systems. In addition to leading the food system research group within ECI, he also leads the multi-university post-graduate food systems training programme (IFSTAL) and coordinates the UK Global Food Security programme 'Resilience of the UK Food System'. He is an Associate Professor and Senior Research Fellow at Somerville College.



Michael Panagopulos

Knowledge & Communications Officer
University of Oxford

Michael joined the University of Oxford in February 2017 as Knowledge and Communications Officer, tasked with developing and implementing communications, engagement, knowledge exchange and impact plans across three food research and teaching programmes: IFSTAL; Global Food Security's 'Resilience of the UK Food System Programme', and the Oxford Martin Programme on the Future of Food. Prior to joining the University, Michael worked in communications roles for the Department of Chemical Engineering at Imperial College London, New Phytologist, a scholarly plant science journal, and CIHE, a business-HE leadership network. Michael also holds a PhD in Plant Science from the University of Bristol.



Harley Pope

Education Coordinator
University of Reading

Harley is an interdisciplinary social scientist with interests in science and technology studies, governance, agriculture, international development and the environment. His research investigates national agricultural innovation systems and how they involve and exclude marginal farmers and farming environments. He is also interested in local initiatives to reform food systems and the challenges people have in sustaining and scaling-up their impacts.

BIOGRAPHIES

IFSTAL Team



Kelly Reed
Education Coordinator
University of Warwick

Kelly is currently a Teaching Fellow at Warwick University and the Education Coordinator for IFSTAL (Innovative Food Systems Teaching and Learning). Within IFSTAL Kelly works to promote the programme to a wide range of multi-disciplinary students, coordinate local events and teaches aspects of food systems thinking and food security. Kelly's background is in archaeology, specialising in archaeobotany (i.e. the study of plant remains from archaeological sites). For over 10 years she has worked with archaeologists in Croatia to sample, recover, analyse and interpret plant remains from a range of archaeological sites ranging from the Neolithic (6000 BC) to the late Middle Ages (16th Century AD). She is particularly interested in diet and food procurement, whether through gathering, cultivation or trade, and the reconstruction of past farming systems and its link to the socio-economic and environmental landscape.



Roger Sykes
Food Systems Programme Manager
University of Oxford

Roger joined the ECI Food Systems Group in July 2015 as Food Systems Programme Manager and holds a BA in Human Geography and an MSc in Gerontology. The programme contributes to the University of Oxford's broad view of food systems by increasing two-way interactions between food security and environmental change. Roger provides day-to-day management of the research and teaching programme; supports team members; liaises with research partners and funders on administrative, financial and contractual issues; organises conferences, workshops and meetings; and supports proposals for new research projects. He is also part of the coordination team for the UK Global Food Security programme 'Resilience of the UK Food System'.

Before joining the University of Oxford, Roger managed programmes of research for the Audit Commission, and Local Government Association and engaged with policy-makers and decision-makers. In his spare time, Roger is Development Officer and a youth football coach for a local team.



Rebecca Wells
Education Coordinator
City, University of London

Rebecca is a Teaching Fellow and an Education Coordinator for IFSTAL at the Centre for Food Policy, City, University of London. She shares this post with Dr Annabel de Frece. Rebecca has worked as a visiting lecturer in City's Journalism Department and Centre for Food Policy, teaching master's students about food in the media. She spent more than a decade working as a radio producer on BBC Radio 4's weekly food documentary "The Food Programme", producing programmes on subjects as diverse as prawn farming in India, celebrity chef Jamie Oliver's approach to school dinners and horse meat consumption in the UK. Rebecca's research investigates links between food policy and media coverage. She has published work on UK media coverage of the food bank phenomenon and is currently finishing her PhD thesis which looks at media coverage and the development of the UK government's policy on red and processed meat consumption.

REFLECTIVE LOG

<i>Date and theme</i>	<i>What did I learn today?</i>
Sunday 2 July Introductions	
Monday 3 July Systems thinking	
Tuesday 4 July Communications	
Wednesday 5 July Field trips	
Thursday 6 July Workplace	
Friday 7 July Presentations	
ADDITIONAL COMMENTS	

REFLECTIVE LOG

<i>Date and theme</i>	<i>What actions will I take after the Summer School?</i>
Sunday 2 July Introductions	
Monday 3 July Systems thinking	
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ADDITIONAL COMMENTS	

NOTES



IFSTAL

Innovative Food Systems Teaching And Learning

FOOD SYSTEMS COMMUNITY



- IFSTAL is addressing the challenges of enhancing systems thinking and skills across the food sector
- IFSTAL was created to fill a skills gap, improving graduate professional capability in critical and innovative food system thinking, and helps them to be more effective in the workplace
- IFSTAL has engaged over 750 students across five HEIs in its first two years. We have strong connections with the workplace with IFSTAL network members working in a range of sectors including food retail, production, logistics, research, NGOs etc.
- Students who engage with IFSTAL enter the workforce better equipped to tackle food system challenges

Case studies



Yorick Bruins,
MSc Food Policy,
City, University
of London,
now working at
Agriterra

"The IFSTAL experience has helped me to perform better as consultant for Agriterra. Firstly, IFSTAL has broadened my view on the complexity of the food system, which has aided in understanding the complex nature of my daily work and the interrelations my work has with other fields of study. This has included better mapping of value chains, mapping trade-offs, trying to include different layers of interests etc. Secondly, I try to use the IFSTAL experience I gained involving communicating complexity: a difficult but valuable trait to possess dealing with a variety of stakeholders."



Skye Oudemans
Warwick MSc,
now working
at Food & Drink
Federation

"IFSTAL helped me learn about the British food system – the frameworks and actors involved – which is very important in my role, where we interact with a range of stakeholders on a regular basis. An understanding of DEFRA, PHE, and the FSA, for example, has been very important in the context of Brexit, the Childhood Obesity Strategy, and the Regulating our Future initiative. I've been learning hugely on the job to be sure, but IFSTAL gave me a framework and some experience to work with."



Kate Jarvis,
Oxford MBA,
now working
in commodity
trading

"Through IFSTAL, I have engaged in conversations about food and agribusiness, and learned about the application of a systems approach to food. This experience has been a fantastic complement to the learning opportunities provided in the MBA, and has enabled me to dive deeper into some of the issues that shape the food industry. As a result, I have a renewed commitment my career in food and agribusiness."

Getting involved:

Students/Participants - Join the club!

- A unique and fully funded opportunity
- Meet leading academics from partner institutions
- Attend away days and a summer school
- Forge links with peers from across the globe
- Find exclusive research and work opportunities
- Create your future professional network
- Participate in running events, writing blogs and online discussions
- Make a difference to food systems

Contact Programme Manager

Roger Sykes: roger.sykes@eci.ox.ac.uk

Workplace Partners - Be part of our network!

- Be part of a specialist professional community including industry and academics
- Gain invaluable insights from leading academics and thinkers
- Attend free events, donate your time to support higher learning
- Meet the future stars of the food sector
- Find opportunities for collaboration
- Plug skills gaps and influence future direction
- Offer work-based learning experiences

Contact Workplace Engagement Lead

Rosina Borrelli: rosina.borrelli@eci.ox.ac.uk

Our recipe:

Ingredients

- Leading institutions (researching the future of dimensions of the food system).
- Some of the best academics.
- Some of the highest calibre students from around the world
- An agenda to improve food system thinking (sourced from food enterprises, organisations, government agencies and NGOs).

Method

- First, create an interactive and innovative supplementary training programme to teach and model the required behaviours and attitudes.
- Then carefully mix participants with workplace partners at lectures, away days and summer schools.
- Send them on work placements and internships.
- Create a network.
- Address some problems together.



Long term support – Create the future with us!

- Collaborate on food security problem solving
- Engage in the global debate on food security
- Help meet your CSR targets
- Build your teaching and research excellence
- Co fund research projects or work-based learning experiences
- Be involved in innovative initiatives to employ postgraduates
- Be part of driving the future of higher education models

Contact Programme Leader

John Ingram: john.ingram@eci.ox.ac.uk



www.ifstal.ac.uk

WARWICK CONFERENCES AT A GLANCE



We're a conference, meeting and events business. We operate from the University of Warwick campus in a diverse series of standalone venues (Scarman, Radcliffe, Arden and The Slate). Offering bespoke spaces, accommodation, catering and event management.

Through Conference Park, we also offer the unique spaces and accommodation within the University itself, together with our catering (Delivered food & drink), event management and event production services.

We're the envy of the sector within higher education and we also punch above our weight in the conferencing sector beyond.

AWARDS



Visit England Business Tourism Award



5 Awards and the Europe Transform Awards



M&IT Awards 2016, Gold, Best Academic Venue

73% CUSTOMER RETENTION RATE

1986

Established

219

Our People

177K

Delegates per year

Anything is possible

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