



LIFE  
CLIMATE  
SMART  
CHEFS



# SHAPING EU POLICY FOR THE ROLE OF CHEFS IN A SUSTAINABLE FOOD SYSTEM

## ABOUT LIFE CLIMATE SMART CHEFS

### THE PROJECT AT A GLANCE

**Life Climate Smart Chefs** (2022-2024) is a European project receiving funding from the LIFE Programme of the European Union. It aims to contribute to the development and implementation of the EU Climate Policy and the Farm to Fork Strategy by actively involving European **chefs as promoters of low emission, nutritious and affordable diets**, and to promote a mainstream **debate on food as a key factor for climate change mitigation**.

The partners of the project are Fondazione Barilla (coordinating partner), the Italian culinary school ALMA - La Scuola Internazionale di Cucina Italiana, JAMK University of Applied Sciences, training specialists ENAIP NET, and restaurant software solution provider Nutritics.

### WHAT IS THE PROJECT ABOUT?

The project has two main aims:

- To develop a comprehensive approach to giving chefs the skills, training and tools to help drive a transition to healthy and sustainable food.
- To produce a **strategic policy paper (Climate Smart Chefs Vision 2030)** for integrating this into EU policy on food systems.

This Vision 2030 paper will be published in July 2023 and used to **engage with EU policy makers** and to contribute to **transforming food systems in the European Union**, as set by the Farm to Fork Strategy.

## WE NEED YOUR HELP TO GET THE VISION 2030 PAPER RIGHT.

To do so, we are hosting a series of

### ONLINE ROUNDTABLES

to get input from other projects working in this area, from the food industry and chefs themselves, and from civil society working on food system challenges.





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## ABOUT THE ROUNDTABLES

The roundtables will be organized **between October 2022 and June 2023**.

All sessions will be **ONLINE only**.



### KICK-OFF ROUNDTABLE

**12 OCT 2022**  
**4pm to 5:15pm CET**

This session will act as a kick-off roundtable to discuss the opportunities for chefs to be part of a wider EU strategy for healthy and sustainable food. We will also discuss the focus topics for the detailed roundtables to come later in the program.



### TOPIC FOCUSED ROUNDTABLES

**01 DEC 2022 | 08 FEB 2023 |**  
**26 APR 2023**  
**4pm to 5:15pm CET**

LIMITED NUMBER OF SEATS  
AVAILABLE

These roundtables will consist of parallel sessions\* focusing on each topic:

- **Healthy sustainable diets**
- **Food waste**
- **Technology tools for chefs**



### SUMMARY ROUNDTABLE

Exact dates to be confirmed for  
**JUN 2023**

This final roundtable will provide a summary of the discussions and input and an opportunity to review the draft of the Vision 2030 paper and discuss how it will be shared with policy makers across the EU.

\* We will build on the discussions as we move through the program and if, for example, you want to attend one topic focused roundtable on food waste and one on technology tools, that will be possible as we will briefly review the previous session also.

## HOW CAN YOU GET INVOLVED?

Click on this link to fill in the **registration form for the kick-off roundtable** (12th October 4pm CET).

» [\*\*REGISTER NOW\*\*](#)



www.climatesmartchefs.eu