



***Invitation to the SUSPLUS Multiplier Event***  
***SUSPLUS – Innovative education towards sustainable food systems***  
***Monday, 17.09.2018***

***Location:*** Frederiksberg Campus, Bülowsvej 17,  
Auditorium A 1-01.01 (Festauditoriet). 17.09.2018.

***Main theme: 'Sustainable Food Systems - Outcomes of the SUSPLUS project'***



***SUSPLUS is funded by the Erasmus+, which is the European Union's programme to support education, training, youth and sports.***

***The project supports cooperation between eight European universities to develop, implement and widely disseminate innovative educational materials and methods in the subject matter of sustainable food systems. On this day, we will present our experiences and results – to be used as inspiration for initiating similar projects for developing education on strategies towards enhanced sustainability of food production and consumption models in the near future.***



## ***Programme of the SUSPLUS Multiplier Event 'Sustainable Food Systems - Outcomes of the SUSPLUS project'***

**Location:** Frederiksberg Campus, Bülowsvej 17,  
Auditorium A 1-01.01 (Festadutoriet). 17.09.2018.

16.45	Registration and coffee
17:00 (15)	Words of welcome, Presentation of the SUSPLUS project By Susanne Bügel, Professor mso, Ph.D
17.15 (5)	Presentation of students understanding of the 'Sustainable food system' and expectations towards education within this subject area By Vanessa Lueder, M.Sc. Sustainability in Service Management and Food Industries
17.20 (5)	Presentation of Students Experience of the Summer Course, E-learning By Marianne Erichsen, stud. M.Sc. Clinical Nutrition
17.25 (5)	Presentation of Students Experience of the Summer Course, Summer School By William de Montmollin, stud. M.Sc. Food Innovation and Health
17.30 (5)	Presentation of Students Experience of the Summer Course, National dish task Yao Chen, stud. M.Sc. Food Innovation and Health
17.35 (5)	Presentation of Students Experience of the Summer Course, Film clip By Marianne Erichsen, stud. M.Sc. Clinical Nutrition
17.40 (5)	Presentation of Students Small Research Project By Jane Petersen, stud. M.Sc. Human Nutrition
17.45 (5)	Presentation of Students Lectures in Class By William de Montmollin, stud. Ms.C. Food Innovation and Health, and Tom Oliver, stud. M.Sc. Nature Management
17.50 (20)	Break - drinks and snacks (fruit cup, nuts).
18.10 (5)	Future use: - Concept for implementing Sustainable Food System including Sustainable Diet in curricula and existing study programmes of partner universities - Potential funding opportunities to develop similar educational initiatives By Susanne Bügel, Professor mso, Ph.D
18.15 (20)	Plenum questions and discussion – sharing of experiences Closing the session, mentioning the booklet and the cookbook By Susanne Bügel, Professor mso, Ph.D
18.35	Sandwich and drinks

Organizer: SUSPLUS  
Entrance: FREE, but registration is required.  
For attendance, send an e-mail to [maer@nexs.com](mailto:maer@nexs.com) with full name and position.

**In order to organize catering, the deadline for registration is 10<sup>th</sup> of September.**



## Map of Frederiksberg Campus

