

# Sustainable and Local Food Week

September 21-25., 2009

## Enjoying Local Food Seminar

September 21, 2009



### Contact information:

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### Topic: "Enjoying Local Food"

Sustainability is a hot topic in Europe and in Finland. The government of Finland has decided to serve organic, vegetarian or seasonal food at least once a week by 2010 in public kitchens, catering, schools, hospitals, kindergartens, and public organizations.

Sustainability considers three issues: ecology, social, economy and health. Ecological aspects include regional products and organic farming. An example of social aspects in the field of food sustainability is the use of fair trade products which supports the salary of farmers in poor countries. Economic aspects embrace the protection of the environment. The topic of health concerns for the end-users the production of good, tasty, less fat products. We live in an environment, where climate change plays an important role, the eating habits changed and consumers are more and more confused about the enormous product offer in food chains.

The sustainable and local food week is held at Laurea's Leppävaara unit in Espoo, Finland.

The aim of the week is to teach, to benchmark and to discuss strategies for sustainable food production and catering.

### Event launch on September 21, 2009

A seminar on September 21, 2009 will start the whole event week. In the seminar you will hear experts' views on the current prospect of sustainable food production in Finland, how local and organic products are used in public catering and case examples.

This seminar aims to strengthen the network of foodservice professionals, local food producers, end-users and institutions. Local food producers have the opportunity to promote their products and to network with other producers and consumers.

*We welcome you to join the seminar and meet various experts in the field of sustainable food production and catering.*

### Speakers

Dr. oec.troph., MBA, Carola Strassner, Münster University of Applied Sciences, Germany

Irma Kärkkäinen, MSc. (Econ.), Home Economics Teacher, EkoCentria, Finland

Jaakko Nuutila, Ambassador of Food Culture, Central Union of Agricultural Producers and Forest Owners, Finland

### Date

September 21, 2009

### Venue

The seminar is held at Laurea University of Applied Sciences, Vanha maantie 9, Leppävaara, Finland

### Further information and Registration:

Updated program, more information and registration: [www.laurea.fi/Sustainability](http://www.laurea.fi/Sustainability)

Online registration is open up to September 16, 2009

No fee!

Please see the enclosed program.

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