



SEMINAR

SUSTAINABLE FOOD SYSTEMS IN A CLIMATE-CHANGING ENVIRONMENT

**TUESDAY 5. DEC – 14.30-16.30 @Kost Studio,
Amalievej 20, Frederiksberg, Copenhagen**

Current food production and consumption practices are harming the environment and posing serious global health risks. The situation is unsustainable - with declining water supplies, energy limits, climate change, biodiversity loss, and a rise in food insecurity.

- **How can we encourage systematic change for a more sustainable food systems?**
- What roles should researchers, food producers, business developers and public/private institutions play?

Join us in a conversation about these pressing matters in a friendly, informal setting.

REGISTER FOR THE EVENT

**Write your name, surname
and affiliation to
silvia.gaiani@helsinki.fi**

The seminar is hosted through a collaboration between the Nordic Association of Agricultural Science (NJF) and Kost Studio.

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PROGRAMME

14.30 Welcoming

Asmus Gamdrup Jensen, Food historian, Kost Studio

14.45- 16.00 Panel discussion

Jarkko Niemi

President of the Nordic Association of Agricultural Science and Professor in Economics of Sustainable Animal Production at LUKE (Natural Resources Institute), Finland

Mickey Gjerris

Associate Professor in Bio-ethics, University of Copenhagen

Kasper Hulthin

Entrepreneur, Funding Partner of Kost Studio & Kost Capital

Nima Tisdall

CEO of Nordic Makers, Founder of Blue Lobster, and GUDP Board Member of the Danish Ministry for Food, Agriculture and Fisheries

16.00-16.30 Q&A session

16.30 Closing followed by a cocktail reception

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