

Umbrella 2.0

Diet for a Green Planet

27 april 2021 Hans von Essen



Home

Why Diet for a Green Planet is needed

We are more than 7 billion people on the globe - and we have 1.4 billion hectares of arable land to share. This means an average of 2000 square meters of arable land per person.

- Better health for the earth
 - Biodiversity
 - Less eutrophication
 - Less climate gas emissions
 - Less chemical pollution
 - Soil health

- Better health for humans
 - Promote balanced diet and lifestyle
 - Satisfaction and meaning of life
- Better health for society
 - Professional development
 - Contribute to Agenda 2030
 - Food security in crisis



A sustainable food system

Results from EU-project BERAS Implementation

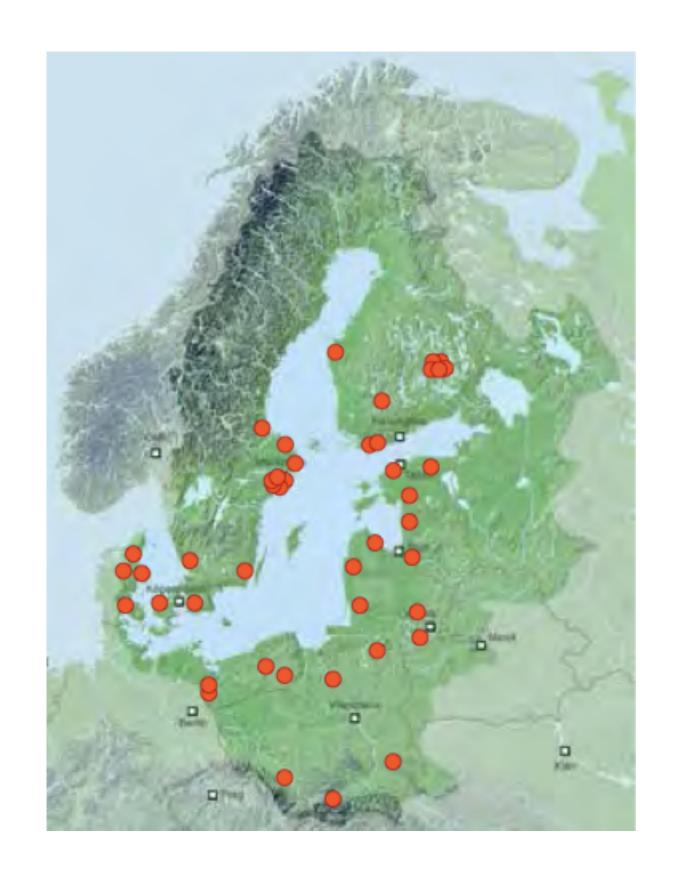
Three cooperating levels

- 1. Ecological regenerative agriculture
- 2. Diet for a Green Planet
- 3. Sustainable Food Societies



History

- BERAS EU-projekt 2003
- BERAS Implementation 2010
 Södertälje Municipality
- White Guide Junior
- URBACT Diet for a Green Planet Pilot Transfer Project 2014 (Spain, Poland, Lithuania) + India, Dominican Republic etc
- ERDF project Stockholm region 2016 -



BERAS International Building Ecological Recycling Agriculture and Societies Diet for a Green Planet - a holistic concept

- Tasty and healthy food
- Organic, preferably from Ecological Regenerative Agriculture (ERA)
- Less animal products, more vegetables, legumes and whole grains
- Locally produced in season
- Reduced waste





One planet

29% land 10% arable = 1,4 billion ha 7,8 billion inhabitants =1800 square meters per person is a fair share

It is possible to eat healthy and tasty from 1800 sqm with regenerative principles!











Diet for a Green Planet - Managing Transformation in the Local Food System

- 15 ECTS part-time, online course in English
- Starts 20 May 2021 6 May 2022
- Application opens February 2021
- In cooperation with BERAS International, and hosted by Novia University of Applied Sciences www.novia.fi











Target groups of the course programme – who should attend?

- Professionals working in the food system from farm to fork
- Primary producers
- Processing artesan food producers
- Public food, tender
- Catering, restaurants

Sustainability developers, planners...











How can I stay updated and register?

- Register here. (Last minute application nina.hillo@novia.fi)
- Find more information on the course homepage
- Follow <u>Diet for a Green Planets FB</u> and <u>Novia UAS FB</u>
- Interrested in participating, or have questions? E-mail marianne.fred@novia.fi

