



HOW CAN CHEFS HELP TO SAVE THE PLANET?

Discover the Life Climate Smart Chefs project

24 MAY 2022

16:00 – 17:30 CET

Online on Zoom | Registration link: <https://bit.ly/climatesmartchefsregistration>

AGENDA

16:00	<p>Welcome Minna Junttila, Specialist, JAMK University of Applied Science</p> <p>Greetings Claudia Guerrini, Project Advisor, European Climate, Infrastructure and Environment Executive Agency (CINEA, LIFE Climate Change Mitigation and Adaptation)</p> <p>Marta Antonelli, Project Coordinator; Head of Research, Barilla Foundation</p>
16:15	<p>Putting sustainability into practice in restaurants and the food sector. Case-studies on global solutions, networking, restaurant best practices</p> <p>Sophie Attwood, Senior Behavioural Scientist, World Resources Institute Representative of Slow Food Cooks' Alliance</p> <p>Albert Franch Sunyer, Chef, Restaurant Nolla, Helsinki</p> <p>Chiara Pavan, Cheffe, Restaurant Venissa, Venice</p>
17:00	<p>Best practices and recommendations to put sustainability in action in the restaurant sector Francesca Allievi, Senior Lecturer, JAMK University of Applied Sciences</p>
17:20	<p>Life Climate Smart Chefs: how to engage Andrea Sinigaglia, General Manager & Graceanne LaCombe, External Relations, ALMA - The International School of Culinary Arts</p> <p>Closing remarks Minna Junttila, Specialist, JAMK University of Applied Science</p>

[LIFE Programme turns 30 and this event is part of it!](#)

Project partners: **BARILLA FOUNDATION** | **ALMA** | **ENAIIP NET** | **JAMK** | **NUTRITICS**

with the financial contribution of the EUROPEAN UNION

Website: www.climatesmartchefs.eu

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