AGRI-FOOD CHOICES. From field to plate, for the planet: building a better food system

**YOUTH EMPOWERMENT FOR SUSTAINABLE AGRICULTURE AND ENVIRONMENTAL PROTECTION IN KENYA**

**PROGRAM DESCRIPTION**

The First Edition of Agri-Food Choices Winter School is a collaboration between the Slow Food Youth Network and the University of Milan-Bicocca through the Best4Food (Bicocca cEnter of Science and Technology for FOOD). The program will be held in Nakuru, Kenya. It will provide to participants 10 days of lectures, seminars, workshops, class assignments, discussions, real life scenarios, field trips and group exercises.

The program will look into how, local and global actors, take into account the needs of the Youth, farmers and indigenous peoples (society), of the local economy (economy) and the sustainability of food production (environment).

Aim of the program is to give participants the possibility to improve their knowledge and grow their skill-set regarding:

- Intercultural, psychological, anthropological, sociological, technological and regional aspects of sustainable agriculture;
- Promotion of local food consumption and food sovereignty
- Global Food System analysis
- Co-creation of viable pathways to long-term Sustainable Food Systems.

The program will be enriched with a dense program of social and cultural activities carried on by SFYN members from the East African group. Agri-Food Choices aims to be more than a winter school: you will have the chance to meet, compare your ideas for a sustainable future together with participants from different geographical and educational backgrounds.

**DATES**
20-30 January 2020

**CREDITS**
3 ECTS

**TUITION**
€ 700

COVERS ALL LECTURES, COURSES MATERIAL, LUNCHES, ACCOMMODATION AND FIELD VISITS. TRAVEL TO AND FROM KENYA IS NOT INCLUDED.

**APPLICATION DEADLINE**
25 OCTOBER 2019

**LOCATION**
NAKURU, KENYA

**CONTACT**
summerschool@unimib.it

www.summerschoolbicocca.com
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**CONTENTS COVERED**

- Food Sovereignty: From Right to Food to Right to Adequate and Local Food
- Food Safety Regulations and Managing of Environmental and Production Risks
- “Obstacles and Advantages in Small Scale Food Production”: The Cases of Slow Food Presidia in Nakuru Area
- Perception, Attitudes and Behavior toward Environmental Resources: A Psychological Perspective
- Analysis of the Global Food System from Productivism to Post-Productivism and Food Sovereignty
- Social Development by Food and Agriculture
- Sustainability in the Food System
- Circular Economy and Circular Agriculture
- Teamwork Activities for Young Change Makers
- 10,000 Gardens in Africa Project, Slow Food Presidia and the Ark of Taste
- Seed Saving through Seed Banking Model
- Indigenous Peoples’ Rights in Kenya
- Visit to Ogiek Honey Presidium Producers

**PREREQUISITES**

We shall be glad to consider any background deemed for the program as reflected from the CV of the students. The school is open to Master students, PhD Students, and Researchers at the early stage of their career.

**ACCOMMODATION**

Accommodation for the duration of the program is included in the tuition fee.

**IN COOPERATION WITH**

The summer school is a joint program between Slow Food Youth Network and the University of Milano-Bicocca in cooperation with Slow Food Kenya.

**HOW TO ENROLL**

You are required to enroll through the online application form. Every program on http://www.summerschoolbicocca.com has an **Apply Now** section in order to access to the application. After receiving the selection notification, you would be required to pay the course tuition fee within a specified period. Please follow the section Fees & Payment on our Summer School web-site for understanding the payment options.

**SCHOLARSHIPS**

The University of Milano-Bicocca offers partial and full scholarship please consult the web-site for updated information and criteria of eligibility.