



## Program of the closing conference of the project Train-Ce-Food

09.30	<b>Registration for the closing conference</b>
10.00	<b>Welcome speech by the project coordinator and guests</b> Štefan Simončič, president of the Association EPEKA, Soc. Ent.
10.15	<b>Presentation of project results by partners</b> Michael Eder (Strateco), Eva Žunec (MIITR), Maria Delakoura (Institute of Entrepreneurship Development), Arantxa Aguirre Sierra (Permacultura Cantabria), Daria Jovičić (FAZOS), Nadia Theuma (PARAGON EUROPE)
11.00	<b>Presentation of the Foodsharing Network Austria, Valentin Gritsch</b>  <i>Tons of food are destroyed every day in the EU. According to data from the World Wide Fund for Nature (WWF) as much as 1,300,000,000 tons per year. If we compare this to the world population this amounts to half a kilo of discarded food per person per day! In Austria, this serious problem has been tackled with a food sharing project, where over 5,000 active members collect food from more than 600 companies a day. More information about this Foodsharing Network Austria will be presented by a dipl. Ing. Valentin Gritsch.</i>
11.30	Coffee break
12.00	<b>Presentation of the Permaculture Garden by Boris Uranjek, Pri Baronu</b>  <i>Boris and Mihelca Uranjek both graduated agronomy and organic farming and they've been doing their job since 1999. The specialty of their tourist farm is, in addition to the excellent cuisine, also the permaculture way of farming.</i>
12.30	<b>Presentation of baking with yeast by Anita Šumer</b>  <i>Anita Šumer is the driving force of the Drožomanija club, the essence of which is to replace yeast with yeast or sourdough. It is also a supporter of local production, local farmers and organic growers. It connects like-minded people and incorporates the principles of the circular economy into the food economy. She is the recipient of the award for the best book on bread in the world.</i>
13.00	Lunch break
14.00	<b>Presentation of chef David Vračko, Restaurant Mak</b>  <i>David Vračko is known as one of the best chefs in Slovenia, but in reality, he is much more. He is the creator of memories. A visit to his temple is a unique experience. In addition to excellent food and getting to know the local offer, we also meet the chef as a storyteller, joker and DJ.</i>
14.30	<b>Round table on the circular economy and food and how to include in the school curriculum:</b>  <i>Consortium of the Train-CE-Food and the guests will discuss the new content, connected with the Green Agenda of the EU, suitable for the school system. What are the possibilities for airing the curriculum and what needs to be changed in order to bring the concept of the circular economy closer to young people?</i>
15.30	<b>Recap of the day, what are the next steps within the framework of the project Train-CE-Food and closing of the conference</b>
16.00	<b>Degustation of the ecological wines from the Styria region</b>



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