



#ALL4
CLIMATE
ITALY
2021



THE AMERICAN
UNIVERSITY OF ROME



Eating for 1.5°C:

Round Table on Climate Change and Sustainable Diets

Webinar Friday, 1 October, 2021 | 2 to 5 pm (CET)

#diet4climate
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The recently published Sixth Assessment Report of the Intergovernmental Panel on Climate Change (IPCC) confirms the previous assessments on the extent of the increase of greenhouse gas (GHG) concentrations caused unequivocally by human activities and indicates sustainable production and consumption as one of the necessary mitigation paths.

There is ample scientific evidence on how dietary composition affects Greenhouse Gas Emissions (GHG). The current food systems contributes 25-30% to GHG with livestock production being a major source (~15%) of GHG due to the high consumption of meat at the global level. Governments and the scientific community are working on how diets can be changed so as to be more sustainable and as a result of more sustainable production practices in order to achieve the targets set by the Paris Agreement and the UN Sustainable Development Goals.

The Round Table will showcase research initially presented at the Conference held by The American University of Rome in 2019 on Sustainable Food Systems ↔ Sustainable Diets published as a [Special Issue](#) of the International Journal of Sociology of Food and Agriculture (IJSFA).

The Round Table aims at

- ✓ disseminating the results of research carried out in the area of sustainable diets and sustainable food systems, with climate being a major factor for transforming both production and consumption practices, to academic audiences and to the public at large;
- ✓ providing space for students' views and reflections on climate change and sustainable diets;
- ✓ making proposals on how best the results of the Round Table can be communicated in order to enhance education and foster advocacy conveying the urgency of policies and programs to mitigate and adapt to climate change.

The Round Table will have a webinar format; participants will be able to ask questions in the chat.





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Program

2.00-2.10 pm	Warming up Introduction	Maria Grazia Quietì Maria Fonte
2.10-2.20 pm	Welcoming remarks from AUR Welcoming remarks from the Permanent Mission of Italy – UN Rome	Scott Sprenger Couns. Stefania Costanza
2.20-2.30 pm	Climate change and sustainable diets: Eating for 1.5°C	Colin Sage
2.30-2.40 pm	Making farm-to-fork front-of-the-pack: labelling a sustainable European diet	Alessandra Narciso
2.40-2.50 pm	Transitioning to legume-based agrifood systems	Bálint Balász
2.50-3.00 pm	Polycultures for radically sustainable food systems	Valentina Peveri
3.00-3.10 pm	Surplus food redistribution and healthy, sustainable diets	Tara Kenny
3.10-3.30 pm	ANSWERS TO QUESTIONS AND SHORT BREAK	
3.30-3.40 pm	Livestock industry practices that impact sustainable diets in the United States	Diego Rose
3.40-3.50 pm	Constructing a food retail environment that encourages healthy diets in cities	Dalia Mattioni
3.50-4.00 pm	The hybridization of food spaces and prospects for sustainable diets	Kata Fodor
4.00-4.15 pm	ANSWERS TO QUESTIONS AND SHORT BREAK	
4.15-4.30 pm	Students' contributions	AUR students
4.30-4.45 pm	Wrap up	Harriet Friedmann





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Speakers

- Bálint Balázs** Senior Researcher and Executive Manager, Environmental Social Science Research Group, Budapest, Hungary: balazs.balint@essrg.hu
- Couns. Stefania Costanza** Deputy Permanent Representative, Permanent Mission of Italy – UN Rome
- Maria Fonte** Adjunct Professor, The American University of Rome, Project Professor, Kyoto University, Former Professor University of Naples Federico II: mcfonte@icloud.com
- Harriet Friedmann** Professor Emerita, University of Toronto: harriet.friedmann@utoronto.ca
- Kata Fodor** Architect MAA and Doctoral Candidate, Aalto University, Finland: kata.fodor@aalto.fi
- Tara Kenny** Postdoctoral Researcher, School of Public Health, University College Cork: tarakenny@ucc.ie
- Dalia Mattioni** Research Associate, School of Geography and Planning, Cardiff University: Mattionid@cardiff.ac.uk
- Alessandra Narciso** Research Fellow at the Institute of History of Mediterranean Europe at the National Research Council (ISEM-CNR): alessandra.narciso@isem.cnr.it
- Valentina Peveri** Adjunct Professor at The American University of Rome (AUR) and international consultant: V.peveri@aur.edu
- Maria Grazia Quietì** Director, Master in Food Studies, The American University of Rome: M.quieti@aur.edu
- Donald Rose** Professor and Director of Nutrition, School of Public Health & Tropical Medicine, Tulane University, New Orleans, USA: diego@tulane.edu
- Colin Sage** Independent Research Scholar, based in Portugal: c.sage@ucc.ie
- Scott Sprenger** President, The American University of Rome: s.sprenger@aur.edu
- Students
MA Food Studies** Galina Akselrod-Golikova, Sierra Berardelli, Michaela Colangelo, Christina Ermilio, Julia Hernandez, Gregory Jones, Allan Lake, Lindsey Matteo, Shannon Miller, Jamie Nadler, Levi Rokey, Emily Sauter, Tana Schwarz, Alexa Selden, Mosaic Shrestha, Sarah Somes, Madison Taylor, William Terranova, Madison Warren, Katelyn Yee, and Natalie Zaffiro

Rome, 20 September 2021

