



Co-funded by
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EDU4FOOD Webinar

The Farm to Fork Sector in Denmark

May 20th, Tuesday, 14-17



EDU4Food

"Educating youth towards sustainable, healthy
and equitable food systems"





EDU4Food

*Educating youth towards sustainable,
healthy and equitable food systems*

ABOUT THE PROJECT

The EDU4Food project focuses on **developing competencies in sustainable food-relevant sectors and promoting deep knowledge of the main pillars of the Farm to Fork Strategy** for youth and youth workers through educational modules as well as activities, methodologies, and lesson plans that align with sustainability goals.



KEY PROJECT GOALS

- 1) **Educate young people** about sustainable food systems.
- 2) Inspire consumption change through **interactive tools for youth workers**.
- 3) Promote healthy eating, **foster youth employment in the food industry**.
- 4) **Connect young people with local stakeholders** and disseminate project results.
- 5) **Promote inclusivity and accessibility**, ensuring the project's material engages and involves people from disadvantaged backgrounds.



EDU4FOOD Webinar Overview of the Afternoon



EDU4Food

"Educating youth towards sustainable, healthy
and equitable food systems"





Session 1:
Danish Innovation:
Changing Food
Systems
(14-15)

*The session will include **Project Results Presentation**
by **Crossing Borders** on the **EDU4FOOD** project.*



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havhost
CoolBlueFuture

Regenerative Approaches:
Harvesting From the Sea



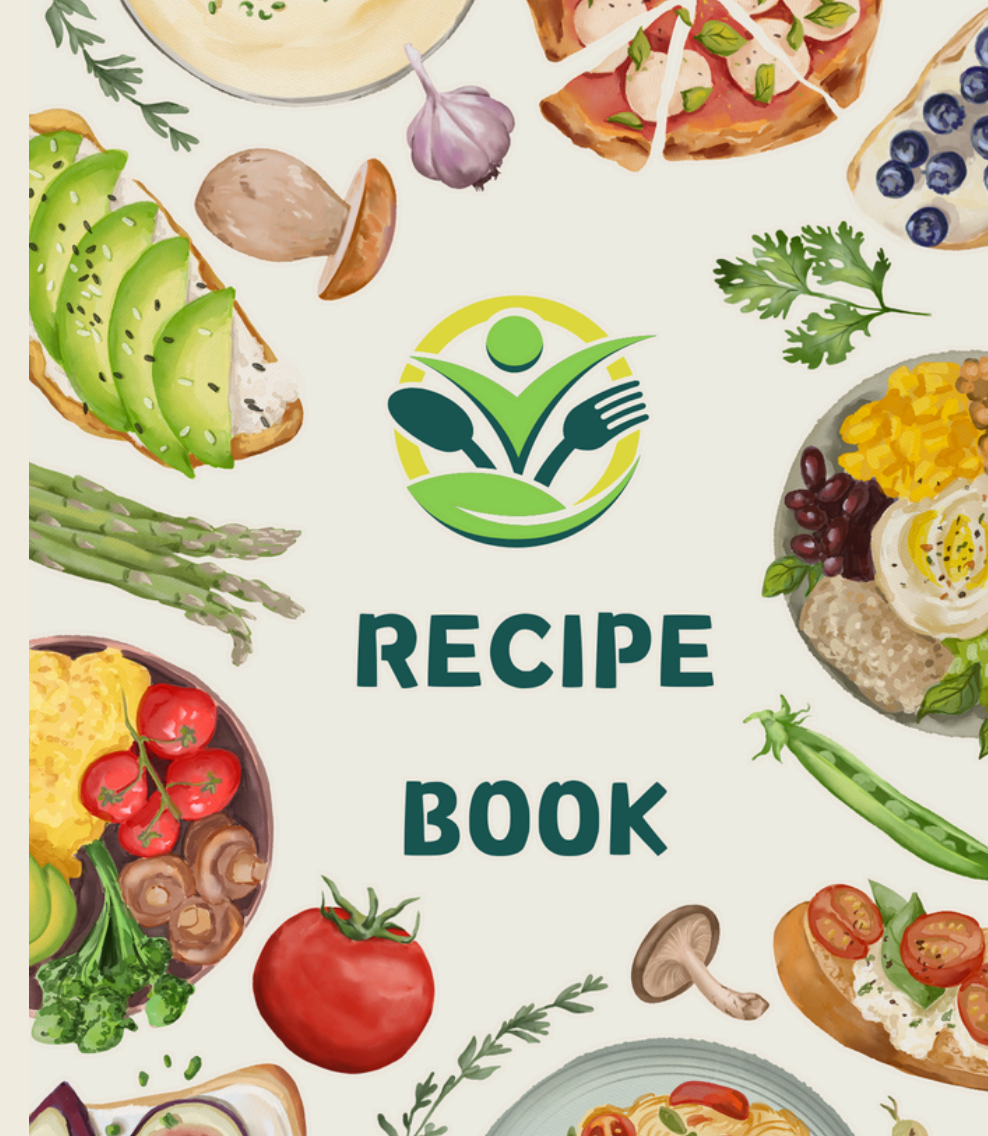
MATR

The power of Fungi:
Make Your Meals MATR



RECIPE BOOK & COOKING VIDEOS

Edu4Food has created a **recipe book with recipes and cooking videos with local ingredients, aimed at supporting small farmers and encouraging healthy cooking practices.**



Crispy zucchini with tzatziki! by KAINOTOMIA



SUCCESSFUL CASE STUDIES

The project also collected **ten case studies of successful and innovative sustainability initiatives**, aiming to inspire others to contribute toward a more sustainable and equitable food system.



MADBOKS

Redistributing Food in
Copenhagen to Prevent
Waste



Introduction

Madboks is a **community-driven initiative based in Denmark** that aims to address the significant issue of food waste by providing surplus food to those in need. **Their mission is to reduce food waste while simultaneously tackling food insecurity**, a growing problem in many communities. By **redistributing excess food that would otherwise go to waste**, Madboks contributes to environmental sustainability and supports vulnerable populations.

Denmark, despite being a high-income country, faces challenges related to food waste and inequality. Initiatives like Madboks are crucial in a socio-economic context where food waste not only represents a loss of resources but also exacerbates social inequalities. The project operates primarily in urban areas, leveraging Denmark's strong infrastructure and community networks to distribute food efficiently.

Actions

Madboks has undertaken several key initiatives to address food waste:

- **Surplus Food Collection:** The organization partners with local supermarkets, bakeries, and food producers to collect food that is nearing its expiration date or does not meet retail aesthetic standards but is still perfectly safe to eat.
- **Community Distribution:** The collected food is distributed to low-income families and individuals through community centers and local NGOs. This not only helps reduce food waste but also provides essential support to those who struggle with food insecurity.
- **Awareness Campaigns:** Madboks also runs educational campaigns aimed at raising awareness about food waste and promoting more sustainable food consumption habits among the general public.

Madboks's approach is innovative because it combines **environmental action with social justice**, ensuring that the food that would otherwise be wasted serves a beneficial purpose.

At a Glance

Challenges

- **Logistics of Food Distribution:** Ensuring timely and efficient distribution of food before it spoils.
- **Sustaining Volunteer Engagement:** Maintaining a reliable volunteer base for continuous operations.
- **Partnerships with Businesses:** Securing consistent and long-term commitments from food donors.

Future plans

- **Hiring Staff Members:**
 - Fundraiser
 - Content Creator
 - Volunteer Coordinator
- **Continue Operations in a Sustainable manner**
- **Consistently engage with new volunteers**



SPEAKER INTRODUCTION

THE POWER OF FUNGI:
MAKE YOUR MEALS MATR

Emil Kleis Boll

MATR

EDU4FOOD WEBINAR | MAY 2025



SPEAKER INTRODUCTION

REGENERATIVE APPROACHES:
HARVESTING FROM THE SEA

Anne Stald Møllmann

havhøst
CoolBlueFuture

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havhøst

**An ambition to combine marine
restoration and food production**

CoolBlueFuture



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The image features a serene background of a blue ocean under a sunset sky. Three large, solid red circles are arranged horizontally across the middle of the frame. The first circle on the left contains the text 'Climate crisis'. The middle circle contains 'Biodiversity crisis'. The third circle on the right contains 'Food crisis', with the words stacked vertically. Below the 'Food crisis' circle, there are several thin, white, concentric, irregular lines that resemble ripples on the water's surface.

Climate crisis

Biodiversity crisis

Food
cr
isis

CoolBlueFuture



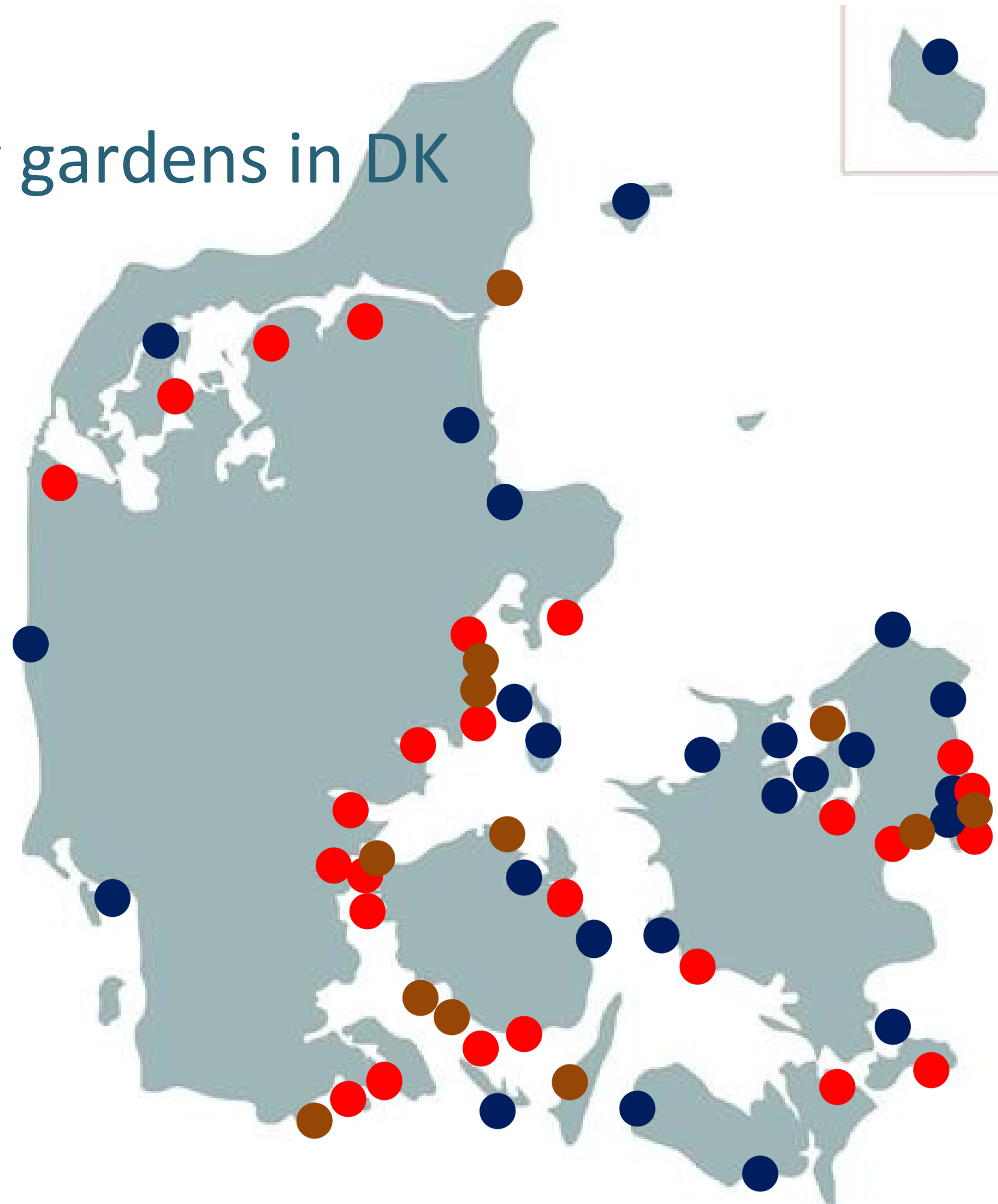
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Our definition of regenerative ocean farming

We understand regenerative ocean farming as the cultivation of edible aquatic species in such a way that the farming has an overall net positive impact on the surrounding marine ecosystems.

Blue community gardens in DK

- Established gardens
- Newest gardens
- Gardens in the making





BlueFuture



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Manifesto of regenerative ocean farming

1. We produce food

We have given ourselves the primary task of combining aquatic food production with active regeneration of the marine environment. As they grow our crops offer ecosystem services, such as nutrient absorption, increased biodiversity, binding of carbon dioxide, and other forms of mitigation against human-induced environmental harm, but to us these services are always directly linked to the cultivation of food as well as the numerous other practical uses of

5. We create robust business models

We combine, where possible, our regenerative cultivation with other income-generating activities such as low-impact fishing, processing, dissemination, education, social services and regenerative tourism. This approach enables more robust business models, increases local value creation and helps to secure local employment and thus the future of our coastal communities.

Small scale commercial cultivation today



Small scale commercial cultivation tomorrow?



Tre kystfiskere pakker dagens fangst, 2023



Stillehavssøsters gøres klar på kutteren, 2029

Island
CoolBlueFuture.org



CoolBlueFuture



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Get involved—become a member or donate to
Havhøst



havhøst



www.havhoest.dk

www.instagram.com/havhoest

[www.linkedin.com/company/
havhoest](https://www.linkedin.com/company/havhoest)

www.facebook.com/havhoest

havhoest



Session 2:
Get Involved:
Volunteer Opportunities
in Denmark
(15-16)

*The session will include **Project Results Presentation**
by **Crossing Borders** on the **EDU4FOOD** project.*



Byaasgaard:

*From the Bottom Up: Get involved
with Small Scale Farming*



Madboks:

*Join the Fight Against Food Waste in
Copenhagen*

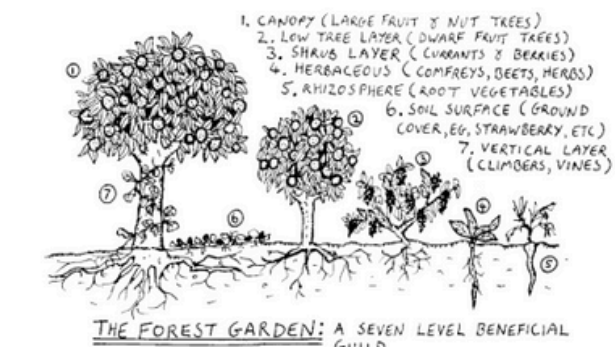


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EDUCATIONAL MODULES

Edu4Food includes **five comprehensive educational modules** meant to familiarise readers with different aspects of the farm-to-fork processes.

These resources include training kits on: **Food Waste, Sustainable Agriculture, Food Processing, Food Quality & Safety, Supply Chains**

THE FOREST GARDEN: A SEVEN LEVEL BENEFICIAL GUILD

Source: [Commons.Wikipedia](#)

Often domesticated animals can contribute to the permaculture system by cycling nutrients with activities like consumption of fallen fruit, maintaining weeds, spreading seeds and controlling insects. For example, chickens, contribute to the system by enriching the soil through their soil scratching, which mixes leaf litter, breaks down organic waste and uncovers pests. Eating insects and snails they break pest life cycle. At the same time, they can clear the land and prepare it for future planting. This synergic relationship promotes decomposition while feeding the soil (Lewis, 2021).



Source: [Unsplash](#)



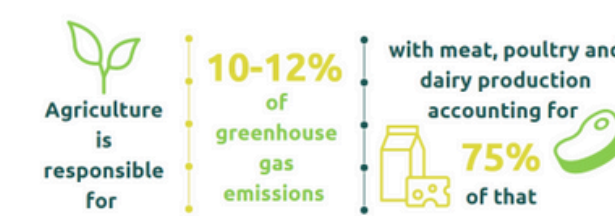
Fair Treatment of Animals

Animal welfare standards in sustainable farming

In recent years, the significance of animal welfare in commercial livestock operations has gained widespread recognition. Governments, academic institutions, and animal welfare experts are actively addressing this issue throughout the agricultural supply chain, responding to consumer demands for higher standards in food safety and animal care. Global and regional initiatives are also providing guidelines for acceptable practices. Businesses that prioritize animal welfare can gain a competitive edge by reducing costs through improved human-animal relationships, tapping into markets for welfare-certified products, and becoming preferred suppliers for retailers and consumers concerned with health, safety, and environmental sustainability.

According to the **World Organisation for Animal Health (OIE)**, animal welfare pertains to how well an animal is coping with its living conditions. An animal is considered to be in a satisfactory state of welfare if it is **healthy, comfortable, well-nourished, safe, able to express its natural behaviors, and free from pain, fear, and distress**. Ensuring good animal welfare involves disease prevention, veterinary care, proper shelter, appropriate management and nutrition, and humane handling and slaughter. The term "animal welfare" focuses on the animal's state, while other terms like animal care, animal husbandry, and humane treatment refer to the actions taken towards the animal (International Finance Corporation, 2014).

Did you know?



Agriculture is responsible for **10-12%** of greenhouse gas emissions. With meat, poultry and dairy production accounting for **75%** of that.

The World Organisation for Animal Health underscores the critical role of animal health and welfare in fostering sustainable agriculture. With a projected 20% increase in global demand for animal protein by 2050, there's



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SPEAKER INTRODUCTION

OPPORTUNITIES FOR VOLUNTEERING -
SMALL TO LARGE SCALE FARM

**Elena Horton &
Kenneth Tang Larsen**



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Byaasgaard

Naturecamping & Microfarm

a working experience farm



Who are we at Byaasgaard and what do we do?

Naturecamping

Working workshops (ceramics & old handworks)



Who are we at Byaasgaard and what do we do?

Farm Shop & Coffee Shop



Who are we at Byaasgaard and what do we do?

Small-scale-farming



Byaasgaard

Naturecamping & Microfarm

a working experience farm

Naturecamping
micro-agriculture-farm
Farm Shop & Coffee Shop
Working workshops (ceramics)

By the water 45 minutes north of Copenhagen



How can you get involved?

We offer community work days, including coffee and lunch:

- 10:00 - 13:00 Saturday 14th June
- 10:00 - 13:00 Wednesday 23rd July
- 10:00 - 13:00 Wednesday 6th August

Email us at pernille@byaas.dk

Or message us through our Instagram page
[@byaasgaard.mikrolandbrug](https://www.instagram.com/byaasgaard.mikrolandbrug) to book a space!



SPEAKER INTRODUCTION

JOIN THE FIGHT AGAINST FOOD
WASTE IN COPENHAGEN

**Pauline Blondet &
Wasiem von Heydebrand**



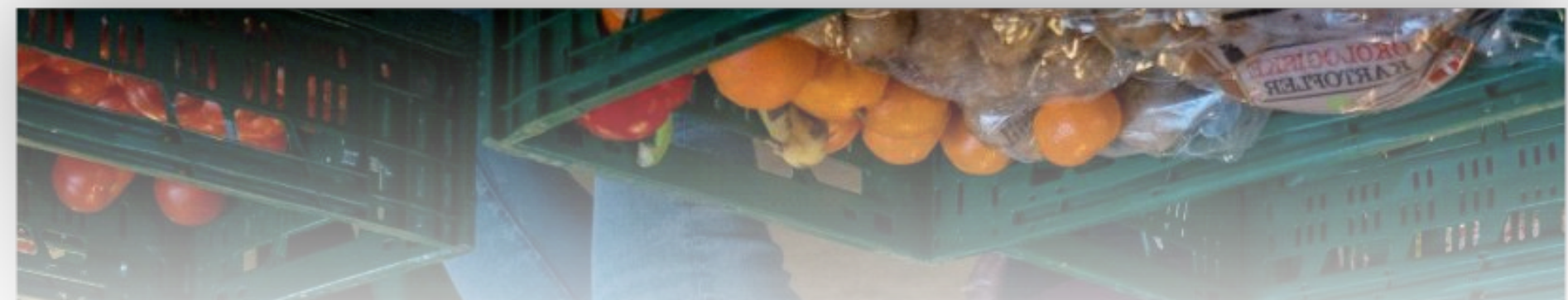
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Madboks

Madboks is a volunteer organization that focuses on creating more sustainable communities and has been saving food surplus from supermarkets and bakeries from becoming waste since 2020.

We aim to provide better nutrition to improve people's health by making better food more accessible while fighting food waste.



Madboks

Become a Volunteer



**Join our community
and save food from going
to waste!**

Positions Available

- 🍓 Food collectors
- 🍓 Sorters & packers
- 🍓 Box distributors
- 🍓 Drivers
- 🍓 Bakery collectors



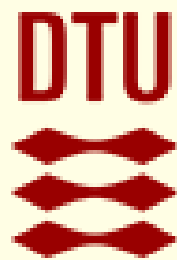
Scan the code to register as a
volunteer and get started right away!





Session 3:
Learning Pathways:
Sustainable Education
Programs
(16-17)

*The session will include **Project Results Presentation**
by **Crossing Borders** on the **EDU4FOOD** project.*



Technical University of Denmark:
*MSc programme in
Food Technology*



SolRa
Agroforestry

Syntropic Agroforestry:
*Low-input food systems for the
growers of tomorrow*



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EDUCATION GUIDE

A non-formal education toolkit for youth workers to lead **interactive workshops on sustainable food systems** using experiential, discussion-based learning.

It features **hands-on activities, farm visits, role-plays, and collaborative storytelling** to explore topics such as food waste, sustainable agriculture, and food safety.





CAREER OPPORTUNITIES

A resource outlining **food systems-related career paths** with profiles, required skills, and educational pathways for youth and educators.

It features career cards **covering job descriptions, core skills, education requirements, and salary ranges** in fields like agroecology, food entrepreneurship, and urban farming.

>>> CAREER OPPORTUNITY <<<

Educational Program Coordinator



What is an “Educational Program Coordinator”?

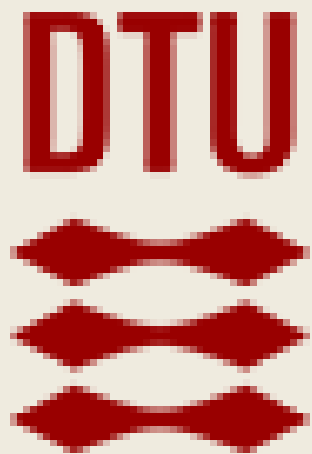
>>> Read More

The role of an Educational Program Coordinator in the Farm to Fork field is a crucial position for individuals dedicated to sustainable food systems and community education. This role involves designing and implementing educational programs that connect people and educate around sustainable agriculture practices. Whether working in an urban or rural setting, a coordinator focuses on fostering a deeper understanding of food production, sustainability, and environmental stewardship. In urban environments, this might include innovative approaches such as community gardens, hydroponics, or rooftop farming, while in rural areas, the role may involve traditional farming education and collaboration with local schools and agricultural communities.

SPEAKER INTRODUCTION

TECHNICAL UNIVERSITY OF
DENMARK: MSC PROGRAMME IN
FOOD TECHNOLOGY

Timothy John Hobley



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The MSc Eng programme in

Food Technology

By

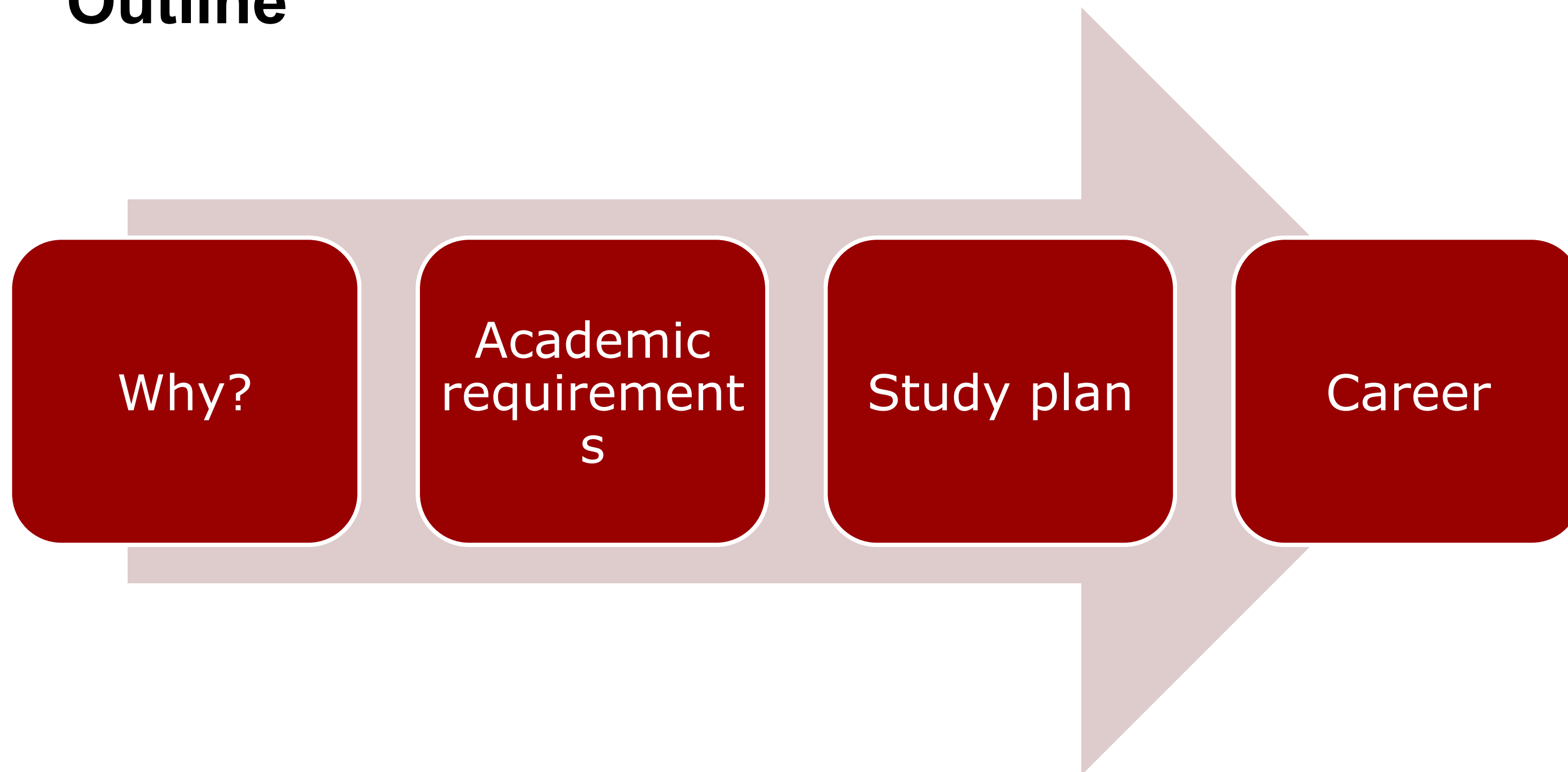
Tim Hoble, Associate Professor, Head of teaching (tjho@food.dtu.dk)

Marianne Uhre Jakobsen, Associate Professor, Head of Studies (muja@food.dtu.dk)

Lukas Salvó Aabel, Student (s213511@student.dtu.dk)



Outline



What is food technology?

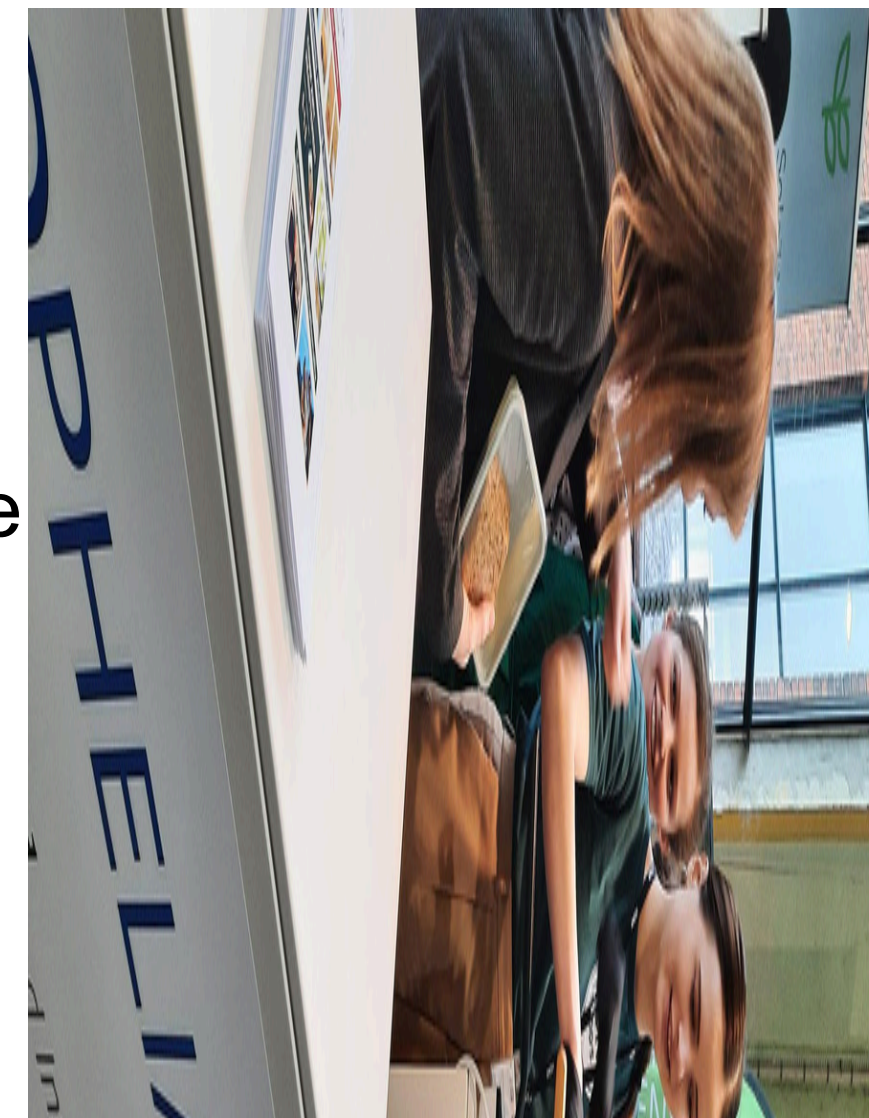
Combining methods, tools and techniques from different academic disciplines to produce healthy, safe and sustainable foods and ingredients

Mathematics
Physics
Chemistry
Biochemistry
Microbiology



Toolbox

Healthy, safe and sustainable
foods and ingredients



Why food technology?

- We need to produce more food, to feed more people, using less resources and more sustainably.
- Food and agro sector accounts for ca. 30% of green house gas emissions (FAO)
- 13.2% of food is wasted between harvest and retail – where food tech can play an active role; 19% more is wasted before being consumed (UN)
- The population is growing from 8 billion in 2022 to ca. 9 billion by 2037 and 10 billion in 2080 (UN)
- Animal food sources contribute 60% to climate impacts and 80% to land use of food production, whereas they provide less than 20% of calories and 40% of proteins.
- Global animal protein consumption is predicted to increase by up to 70% by 2050 (Falcon et al., 2022).

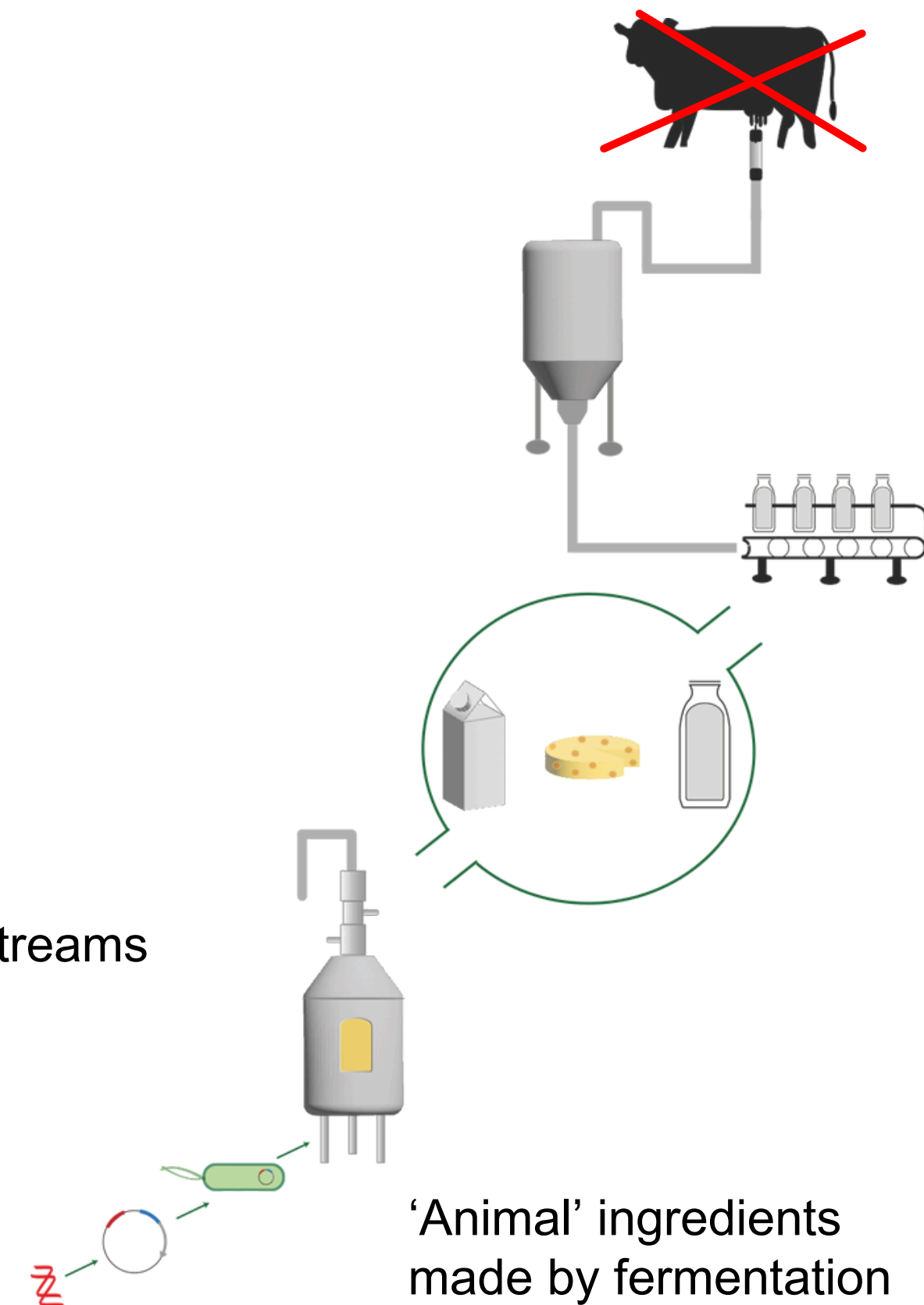


We need a new generation of innovative engineers to create safe, healthy and sustainable foods



Novel foods from new agro sources

Safe foods from by-products and sidestreams



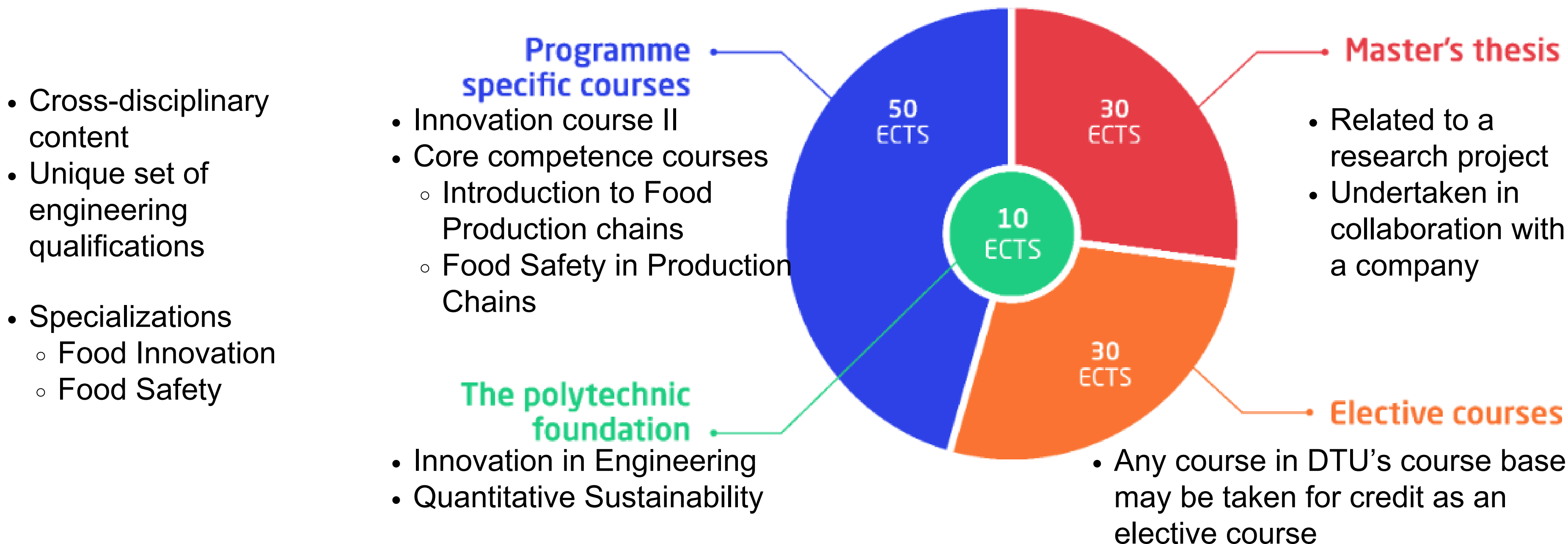
'Animal' ingredients made by fermentation

Academic requirements for MSc Food Tech

- Applicants from Denmark
 - Examples of BSc Eng programmes at DTU with access
 - Life Science Engineering (legal right)
 - Technical Biomedicine
 - Human Life Science Engineering
 - Biotechnology
 - Examples of BEng programmes at DTU which have access
 - Food Safety and Quality
- Applicants from other Danish Universities (KU, AAU, AU etc)
- International applicants
 - Academic qualifications will be assessed based on the documents submitted

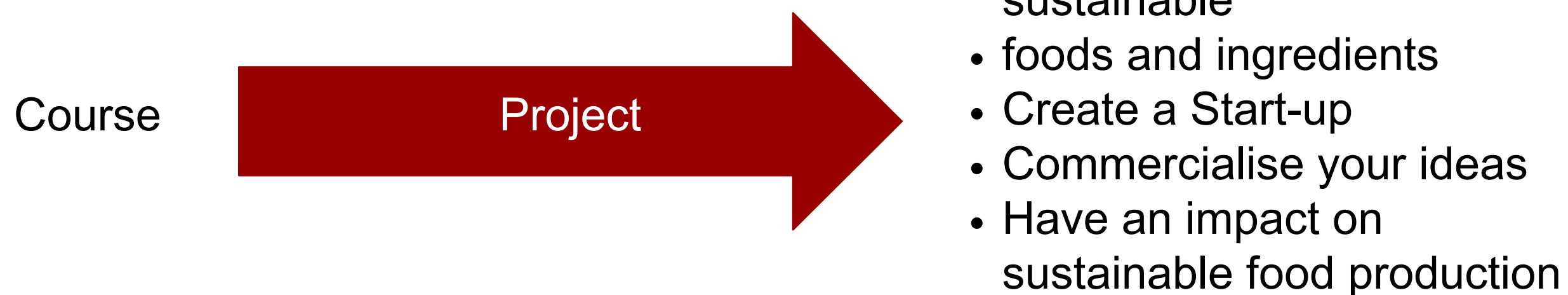


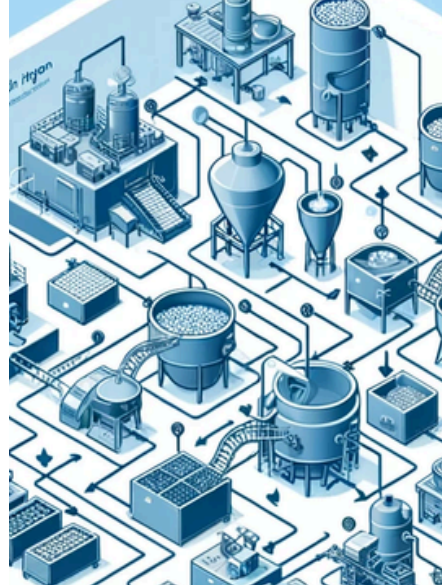
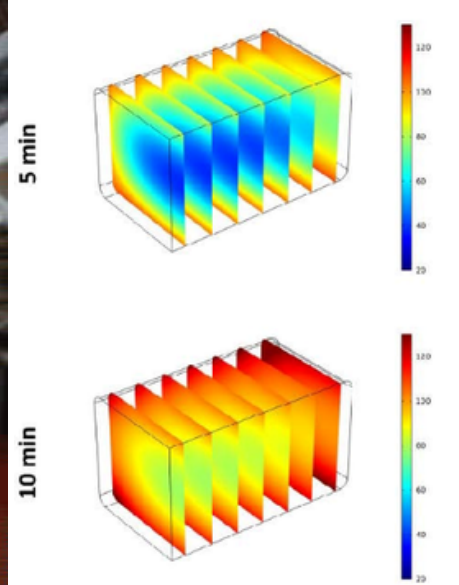
Study programme - Structure and study plan (2 years)



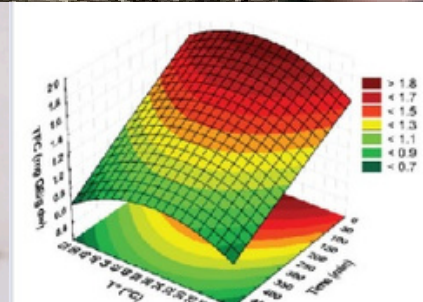
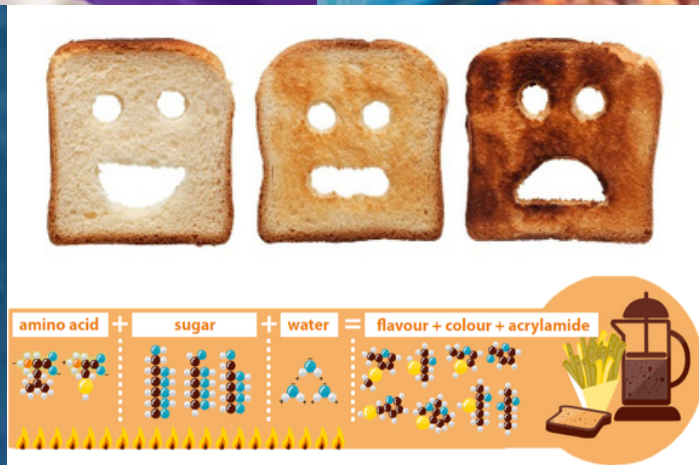
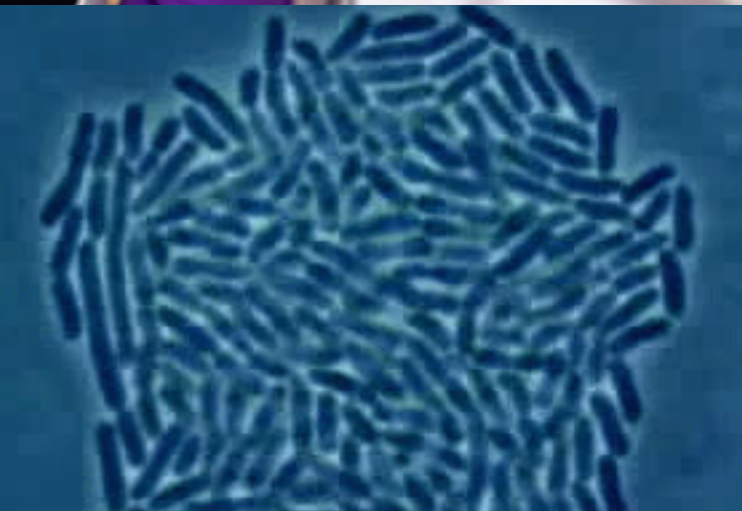
Study programme - Project-based learning

- Project courses
 - Work in teams to develop a solution using your toolbox of knowledge gained in the course





Food Tech Careers



Learn more



SPEAKER INTRODUCTION

SYNTROPIC AGROFORESTRY:
LOW-INPUT FOOD SYSTEMS FOR
THE GROWERS OF TOMORROW

Saul Avery

**SolRa
Agroforestry**

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Syntropic Agroforestry

Low-input food systems for the growers of tomorrow



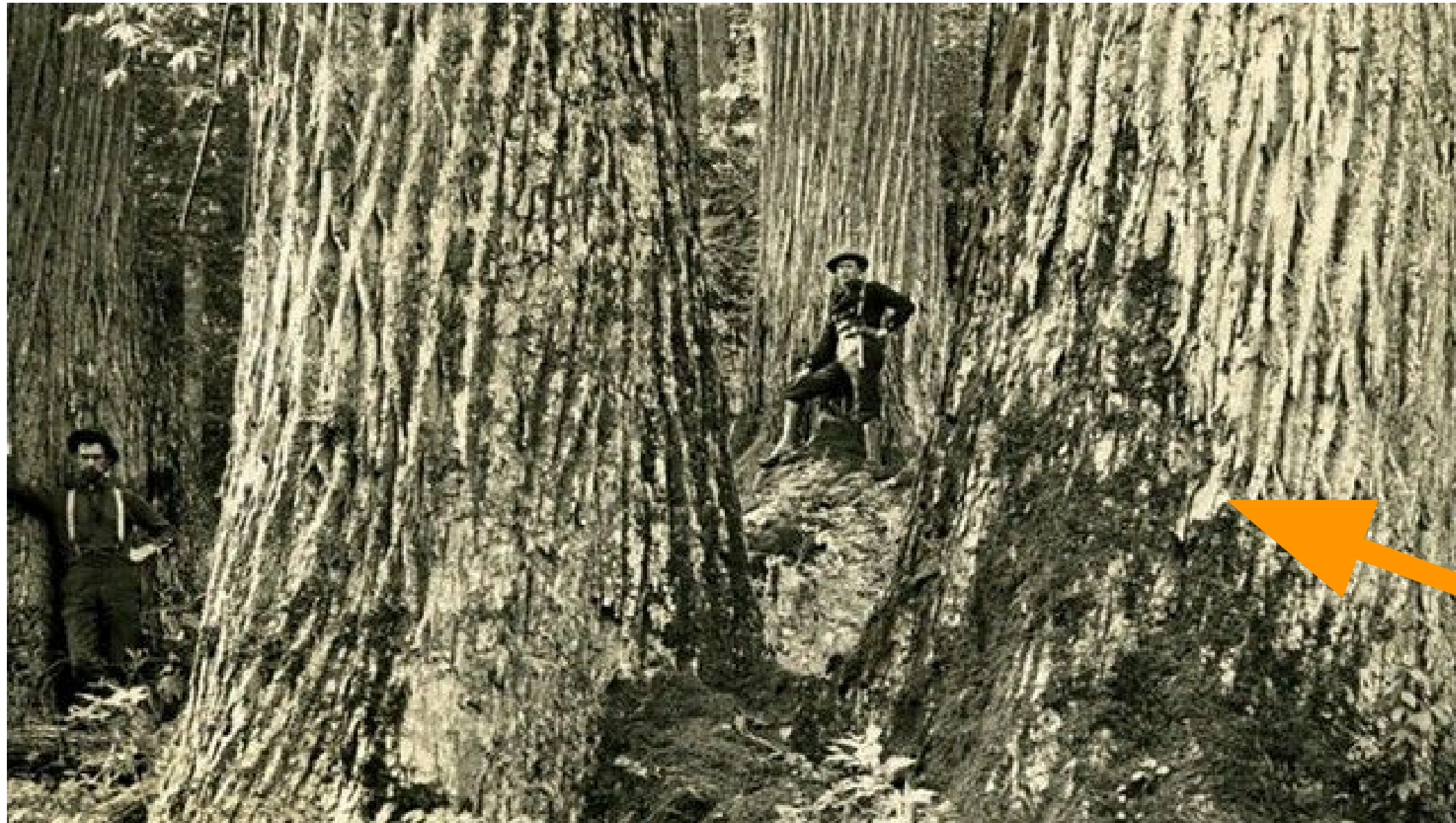
Saul Avery

SolRa

NordicSyntropics@gmail.com

Rethinking our food systems

- Longterm thinking
- Land Sharing vs Land Sparing
- Low input systems



'The Potato Tree'

Mimicking the forest



Mimicking the forest



Ernst Gotsch

**Fazenda
Olhos D'Água**

**Bahia,
Brazil**

**Tropical
system**

Mimicking the forest



**SolRa
Agroforest**

**Ballerup,
Denmark
Temperate
system**

Strata: Utilisation of Space

Poplar

**Honey
berry**

Rhubarb



Apple

Sage

Diversity



a lachar









The growers of tomorrow?



The growers of tomorrow?



Volunteer opportunities - Ballerup



28 June
Summer
pruning

29 Nov
Tree
planting

And more!
solra.dk



3 Day Intro Course - Bornholm



3 - 5 October 2025



**50% practical
50% lectures
Taught in English**

2026 = Launching 'Faelles-skov'



SolRa Agroforest, Ballerup

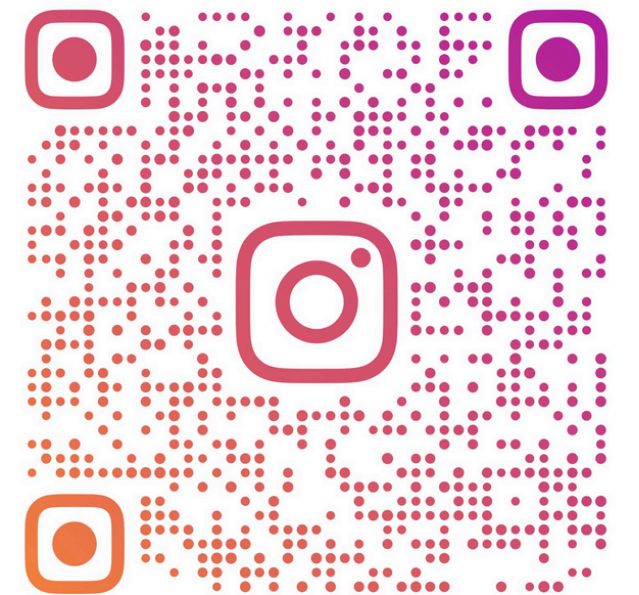
- April to November
- 16 sessions
- Co-share harvest
- Build a community
- Learn to grow your own agroforest

“Let Nature Invite You” -Ernst Gotsch



Get involved:

- Intro Course (3 -5 October)
- Folkeskole Classes
- Volunteer sessions
- Faelleskov (2026)



SOL_RA_AGROFORESTRY

NordicSyntropics@gmail.com / [Solra.dk](https://solra.dk)

CONSORTIUM

The project is implemented by a consortium of five organisations from different EU countries, each with expertise in the fields of education, sustainability, entrepreneurship and social inclusion.

PROJECT COORDINATOR



**Co-funded by
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PROJECT PARTNERS



Thank you for joining!

*Discover more about our project,
find resources and get involved below*



@Edu4Food



@Edu4food.project.eu



EDU4Food

**"Educating youth towards sustainable, healthy
and equitable food systems"**

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