

M O F O O D



The ethical Chef Days



Audi

CARE's TALKs

powered by  **vodafone**

16 JANUARY 2018, ALTA BADIA

CIASA DLA CULTURA, LA VILLA

CARE's TALKs – Think BIG, Think Sustainable

Sustainability: from small to big realities.

Let's not just talk about sustainability: let's be sustainable, in our own way and on a larger scale.

After bringing together over 40 speakers from all over the world, with outstanding topics towards sustainability at the conferences in Badia and Salina, CARE's is going to propose **two new CARE's Talks** for the Winter Edition 2018.

In past editions, we got to know the facts and commitments to sustainability of **small realities**. This year, we want to **compare them with big realities**, multinational companies and broad-minded projects.

We want to go beyond the "dish" by giving voice to challenges involved outside of the restaurant and in **responsible resource management for future generations**, in order to promote the concept of eco-sustainable development. Some of our sponsors (**partner testimony**) will be given the opportunity to explain why they support CARE's and to present their **sustainability projects** and/or their **commitment to reducing waste**. In this way, we intend to focus on the contribution of major multinational companies to sustainable development.



MORNING | 9.00 a.m. - 1.00 p.m.

9.00 - 9.30 a.m. | WELCOME BREAKFAST

BAR (FIRST FLOOR)

PREPARED BY:

Andrea Tortora - chef pâtissier of Restaurant St. Hubertus in San Cassiano (BZ)
accompanied by **caffè Lavazza**

INTRODUCTION BY:

Lisa Casali - environmental scientist, blogger and writer

9.30 - 9.45 a.m. | WELCOME SPEECH

CONFERENCE HALL

Norbert Niederkofler and Paolo Ferretti

9.45 - 10.00 a.m. | PARTNER TESTIMONY: Why we support CARE's - PART 1

CONFERENCE HALL

VODAFONE - Manlio Costantini - head of business unit Enterprise

10.00 - 10.30 a.m. | PARTNER TESTIMONY: Why we support CARE's

CONFERENCE HALL

LAVAZZA - Michele Cannone - head of food service
SANPELLEGRINO - Marco Barbieri - int'l business unit

10.30 – 12.30 a.m. | Food and Farming: sowing small seeds, reaping the benefits.

CONFERENCE HALL

To adopt sustainable practices in food production is often easier when it comes to small businesses. The challenge is more difficult for the realities of larger businesses with “big numbers”.

What does large-scale sustainable food specifically mean?

What implications does it have on agriculture and nutrition?

Can we tackle the subject from other perspectives?

Experts, producers, chefs and activists will discuss about it.

MODERATOR:

Lisa Casali - environmental scientist, blogger and writer

SPEAKERS:

Manlio Costantini - head of business unit Enterprise, Vodafone

Oscar Farinetti - creator and founder of Eataly and FICO

Christian Fischer - director of agricultural and agro-environmental science course, Free University of Bozen-Bolzano

Harald Gasser - South Tyrolean farmer, Aspinger farm

Filippo La Mantia - chef of restaurant Oste e Cuoco in Milan

Matt Orlando - chef of Amass Restaurant in Copenhagen, Denmark

Günther Reifer - founder, consultant and trainer of TERRA Institute, Bressanone (BZ)

Andrea Sinigaglia - general manager of ALMA, the International School of Italian Cuisine



12.30 - 13.00 p.m. | PARTNER TESTIMONY: Why we support CARE's
CONFERENCE HALL

FERRARI TRENTO

MIELE ITALIA - Michele Laghezza - marketing director

LUNCH | 1.00 - 2.15 p.m.

WALKING LUNCH: NO WASTE
FOYER

James Close - chef of restaurant Raby Hunt a Darlington, UK

Pino Cuttaia - chef of restaurant of La Madia a Licata (AG)

Andrea Tortora - chef pâtissier of restaurant St. Hubertus a San Cassiano (BZ)

AFTERNOON | 2.15 - 5.00 p.m.

2.15 - 2.45 p.m. | KEYNOTE SPEECH: AUDI - The new roads of sustainable mobility
CONFERENCE HALL

AUDI ITALIA - Fabrizio Longo - general manager

The need for a new type of mobility for younger generations and, above all, the growing need for environmental protection are promoting the development of **electrical mobility**.

With the aim of making this type of sustainable mobility more accessible by providing a fast charging infrastructure for all-electric battery vehicles that travel along the main roads in Italy and Austria, **Audi** together with other well-known automotive manufacturers has joined the **EVA+** consortium.

The project was born in partnership with the main Italian and Austrian electricity distributors (Enel and Verbund) and aims to realise **Europe's largest high speed charging network**.

EVA + has been added to the **Zero Emissions Program, the Four Performance**

with which Audi, aiming to integrate sustainable technologies in the territory, has recently installed charging columns in Alta Badia, home of CARE's Winter Edition 2018, one way for Audi to reaffirm once again its commitment to eco-sustainable mobility.

2.45 - 3.15 p.m. | INTERVIEW: Food Waste Reduction and Enhancement
CONFERENCE HALL

MODERATOR:

Lisa Casali - environmental scientist, blogger and writer

SPEAKERS:

Maksut Askar – chef of restaurant NeoLokal in Istanbul, Turkey

Leonor Espinosa – chef of restaurant Leo Cocina y Cava in Bogotá, Colombia

Lara Gilmore - marketing and communication manager of Food for Soul



3.15 – 5.00 p.m. | Waste recovery and enhancement for a sustainable recycling

CONFERENCE HALL

Reducing and recycling residual materials from food production, livestock, and wastewater worldwide is a challenge that can be overcome by approaching self-sufficiency practices. We are meeting small and big realities that, thanks to food recovery and donation projects and the exploitation of agricultural by-products for the production of renewable energy, have learned to reduce and reuse their scraps wisely.

MODERATOR:

Lisa Casali - environmental scientist, blogger and writer

SPEAKERS:

Maria Chiara Gadda - member of the Province of Varese

Jan Hendrick - chef of the restaurant Jan in Nice, France

Stefania Lallai - Sustainability and P.R. Director of Costa Crociere

Marco Lucchini - general secretary of Banco Alimentare ONLUS Foundation

James P. McMahon - chef of restaurant Aniar in Galway, Ireland

Michael Niederbacher - founder, president and CEO of BTS Biogas, Brunico (BZ)

Norbert Niederkofler - chef of restaurant St. Hubertus in San Cassiano (BZ)



See you in Badia

