



**The goal of Sunday
is to settle into ETH
Week. You will meet
your team members
and exchange your
personal viewpoints
on food.**

12:00 — Registration followed by
Lunch Apéro at ETH Week Hall.

13:30 ● **WELCOME SPEECHES**
Sarah Springman and Julia Wysling
open ETH Week at ETH Week Hall.

14:00 ● **INTRODUCTIONS**
Meet the ETH Week Team at ETH Week Hall.

↘ **Build your project team.**

↘ **Construct the data display.**

↘ **Tell a story about your food system.**

↘ **Reflect.**

18:00 — Barbecue at ETH Week Hall.

19:00 ▲ **ETH WEEK AFTER HOURS — MARKETPLACE**
Meeting Food Entrepreneurs
at ETH Week Hall.

sunday
sep 6

WELCOME SPEECHES

Rector Sarah Springman and former VSETH President Julia Wysling will welcome you and open the first edition of ETH Week.

Sarah Springman will outline the goals of the CRITICAL THINKING INITIATIVE and relate them to the ETH Week while Julia Wysling will share her personal motivation for being part of the organisation of this pilot project. Both might encourage you to look beyond the boundaries of your own scientific discipline but also to enjoy the varied programme that is waiting for you.



SARAH SPRINGMAN is the Rector of ETH Zurich and Professor of Geotechnical Engineering. She studied soil mechanics at Cambridge University before embarking on a career in industry before returning to Cambridge, where she earned her PhD in 1989 and established an academic career as a lecturer. In addition to being a scientist, she represented Great Britain at the elite level in triathlon from 1983 to 1993, winning 20 elite European Triathlon Union (ETU) Championship medals in triathlon and duathlon.



JULIA WYSLING currently pursues a Master's degree in Mathematics at ETH Zurich. During 2013–2014, she was the president of the student union at ETH Zurich (VSETH). In this role, she started supporting ETH Week because it combines aspects she appreciates from her studies and from her work in the student union. For her, ETH Week is a way for the participants to work in goal-oriented teams, following an analytical and a scientific approach in order to form an opinion that has an impact on society.

INTRODUCTIONS

The members of the core group have been involved in organising, designing and making the first ETH Week possible. You will meet its members today and many faculty members will return throughout the week as experts. The ETH Week team is in charge of implementing your day-by-day activities. We have organised your field trips, the ETH Week After Hours, the Lunch Lecture Series, the Morning Sports programme, the ETH Week curriculum, the ETH Week Hall, food and accommodation and quite a bit of invisible logistics that hold everything together.



CHRISTINE BRATRICH is Director of ETH Sustainability and Head of the ETH Week team. Interdisciplinary research and applied projects on the topic of sustainability as well as interactions with interest groups in business, politics, and NGOs have characterised her career in academia and at WWF INTERNATIONAL. She has always loved to work in interdisciplinary groups of engineers, natural and social scientists during her doctoral studies at ETH Zurich and before. Because of this personal motivation, she immediately accepted to organise the first ETH Week and is now curious to see how it will all work out.



ALICE CHAU has just finished a Master's degree in Physics and currently considers pursuing her education on a doctoral level. Her interests span from the origin of the universe to food security, via journalism and youth engagement. She joined the ETH Week team as a student assistant. During the week, she will make sure everything runs smoothly, coordinating all the invisible threads that converge at the Info Desk.



OLIVIA KOLBE loves event planning and dealing with the unpredictable. She can also use the event know-how from her job for managing the daily life with her little daughter. Olivia joined ETH Zurich seven years ago and appreciates the challenging projects and interesting people she meets. She enjoys working on ETH Week as she is able to bring in her passion for organisation and sustainable topics.



ULLI MESSMER coordinates the ETH Week and is responsible for the side programme and excursions. She has a background in Business Administration and holds a Master's degree in the interdisciplinary study programme Master of Sustainable Development of the University of Basel. Ulli is a fan of interdisciplinary work and joined the ETH Week team with the hope to transfer this enthusiasm to the ETH Week participants. She has gained experience as project coordinator in an interdisciplinary, applied research project at Eawag.



BINBIN PEARCE studied urban metabolism and its impact on the phosphorus cycle for her PhD thesis. Learning about and implementing innovative teaching is what she is passionate about. She is grateful to have the opportunity to help with creating the ETH Week curriculum.



LEX SCHAUL studied Engineering at EPFL and Architecture at ETH Zurich. He has previously helped with the organisation of the ETH Sustainability Summer Schools and gained an understanding for what it means to work in interdisciplinary teams. Convinced by the relevance of bringing different perspectives together, he is glad to have been given the chance to be part of the first prototype of ETH Week.



ANN VAN DER AA has a fascination for languages and has followed an education as a translator in Belgium. However, she soon moved to event organisation and has since travelled the world creating exhibition booths as well as managing customer events in highly demanding circumstances. She recently joined ETH Zurich and absolutely loves the diversity of her new job. She enjoys working on ETH Week as she is able to bring in her passion for cooking and food. When she is not working, you will find Ann on her bicycle or hiking in the serenity of the Swiss Alps.

TRAINERS AND TUTORS

The goal of ETH Week is to embed your learning processes in real-life problems. Your work will be self-directed to exercise your ability for problem solving. Your team will be accompanied by a tutor who knows about the different steps that you are expected to complete. He or she will explain if tasks are unclear and encourage constructive team work and team forming processes. Benno Volk and Elke Tomforde from the central unit of Educational Development and Technology (LET) are teaching trainers and responsible for the tutor training program. During ETH Week they will be present to assist the tutors and provide them with supervision.



ELKE TOMFORDE studied Educational Sciences, Anthropology and Social- and Preventive Medicine at the University of Zurich and has a MAS in Work and Health. She headed a research project in Ergonomics at ETH Zurich and has experience in developing and leading study programmes in higher education. She is an expert in curriculum development and in non-disciplinary competencies at the central unit of Educational Development and Technology (LET) at ETH Zurich.



BENNO VOLK studied Psychology, Sociology and Educational Sciences at the University of Bamberg. He is the Head of the Curriculum & Faculty Development team integrated in the central unit for Educational Development and Technology (LET) at ETH Zurich. He is also the president of the Swiss Faculty Development Network (SFDN). Benno has many years of experience as a trainer, consultant and coach in continuing education, and as online trainer and visiting lecturer at several universities.



FRÄNZI AKERT likes unconventional ideas. Maybe that's why she worked as a cheesemaker after having studied agronomy, to then focus as a doctoral student, again at ETH Zurich, on a research project dealing with milk production systems. Regarding ETH Week, she is curious and excited about what ideas and processes emerge when you put together a bunch of students, experts from ETH Zurich, business leaders and food-connoisseurs during one week and let them take-off.



CHRISTIAN GIANG is a Master's student in Electrical Engineering and Information Technology specialising in Systems and Control. He joined ETH Week because it gives him the opportunity to learn from interdisciplinary team work and meet a variety of talented people from totally different fields.



WILFRED ELEGBA is a doctoral candidate at the Group of Plant Biotechnology at ETH Zurich. He holds a Master's from the University of Ghana. His career objective is to work towards improving food security and enhancing the lives of small-holder farmers in Ghana and Africa through the application of science. The ETH Week and the prospect of working together with young minds to develop solutions very much appeals to him.



DANIELLE GRIEGO is a doctoral student at the Department of Architecture working on energy demand reduction strategies for building districts. She holds Master's in Civil Engineering and a Bachelor's in Architectural Engineering from the University of Colorado Boulder. She is looking forward to working with the students of ETH Week and to use her experience from similar projects in the US.



KATHRIN FUCHS is interested in finding solutions to environmental problems and in analysing human impacts on ecosystems. She studied Environmental Sciences and Global Change Ecology in Bayreuth, Germany. To accompany a group during ETH Week as a tutor promises to be an inspiring task. She looks forward to the fruitful discussions of and critical analyses on different aspects of the global food system.



JOHANNES HECK studied Business Engineering at KIT in Germany before he joined the pd|z at ETH Zurich for his doctoral studies about the fuzzy front end of product development processes. He joined ETH Week because he wants to support others in discovering unknown unknowns and learning more about THE STORY OF FOOD.



JULIAN HELFENSTEIN is a Master's student in Environmental Science studying zinc nutrition in crops. He looks forward to assisting students with diverse backgrounds in tackling an interdisciplinary project at the ETH Week.



PARVATHY KRISHNAN is a doctoral student in the Plant Pathology Group at ETH Zurich. She considers ETH Week as an opportunity to work in interdisciplinary groups and enhance her skills in leadership, planning and group management. She is also looking forward to gain deeper insights into global food systems.



MELANIE IMFELD is about to graduate with Master's in Architecture from ETH Zurich. Her focus is mainly on urban design. She realised the power of interdisciplinary and intercultural teamwork at a workshop organised by ETH Zurich on pedestrian mobility in Ethiopia in 2014. She hopes that the upcoming ETH Week will equally be a success!



BARBARA LA CARA is a doctoral candidate in the Chair of Technology and Innovation Management at ETH Zurich. She studies social innovation and ethical decision-making in social enterprises. Participating in the ETH Week enables her to guide students in finding solutions to societal problems in innovative and sustainable ways.



TSCHERINA JANISCH is currently studying Management, Technology and Economics with a focus on Corporate Sustainability after obtaining a Bachelor's in Environmental Sciences. She is participating in ETH Week for the interdisciplinary teamwork and entrepreneurship and because she is looking forward to meet people with different backgrounds and working styles.



LUKAS SIGRIST holds a Master's in Chemistry from ETH Zurich. Since 2012, he is pursuing his doctoral studies. He joined ETH Week as a tutor since he is quite convinced about the CRITICAL THINKING INITIATIVE and wants to see how its 'centrepiec', ETH Week, will work out.



JOEP VAN DIJK is currently pursuing a doctorate in Climate Geology focussing on understanding past and future hot climates. He has joined the ETH Week so he can inspire and gain inspiration at the same time.



JUDITH WEMMER holds a Bachelor's and Master's degree in Food Science from ETH Zurich and National University of Singapore. She recently started her doctorate in the Laboratory of Food Process Engineering. She decided to join ETH Week as a tutor to learn more about how challenges along the food value chain are addressed by interdisciplinary teams.



IMANOL ZABALETA is an Agricultural and Environmental Engineer. Since 2013, he works at Sandec as a project officer and researcher and has conducted field work on solid waste management in Bolivia, the Philippines and Tanzania. ETH Week covers the exciting and challenging topic of food sustainability. Therefore, it was clear for him that he could not miss the chance of accompanying a group of students in such a project.

↘ Build your project team.

- What did you learn about your team members?
- What role did you play during this activity? Why?
- What kind of roles can you think of for your team?

PART A The tutors take you to your team spaces. A design challenge is waiting for you to be solved. The goal of this exercise is to get to know your team and get comfortable working in a group setting. (Suggested duration: 45 min)

PART B You are part of a large team. You will need to collaborate closely and organise your interactions well in order to not lose time. You might consider it helpful to define specific roles and responsibilities. Take some time now to discuss what roles might be helpful in order to fulfill the following goals:

- Document your work progress (i.e. photos, notes, etc.).
- Make sure you have time to complete all activities.
- Keep track of good ideas.
- Keep track of the decisions you will make along the way.
- Present a clear story by the end of the week about the problem and solution you have come up with.
- Keep track of your resources.

Consider:

- Changing roles so that everyone has a chance to do a different job.
- Having a conversation about what everyone would prefer to do and what their skills are.

If you are not quite sure what roles people should take on, don't worry. It will become more obvious what roles people should take on as the week progresses. (Suggested duration: 30 min)

↘ Construct the data display.

You will now build the data display. This will be where you collect the new knowledge you encounter over the course of ETH Week. Put each finding on a separate post-it note. Make sure that the data display is at least the size of three wooden pin boards, large enough so that you are able to fit several post-it notes in each cell.

Starting tomorrow, you will get an overview of the world food system and receive more information organised around four themes. We suggest you use the following template for the data display:

- Reserve one column for each of the four themes: sustainable diets, sustainable production, food waste and losses and food and feed imports.
- Reserve one row for each origin of the finding, e.g. talks by the different experts, the excursions, the Panel Discussion on Tuesday, the Lunch Lecture Series, your own research, etc.

We believe that this will allow you to collect and organise the information you will learn over the next few days. If you have another idea for how this data display should look, please discuss with your team and tutor. If everyone agrees, your tutor should inform either BinBin or Lex and we will come hear about your idea before you implement it.

FINDINGS / A finding is a piece of information about the food system that you have gathered over the course of the week that you found interesting. Findings can be a direct observation, a point from an expert, or a fact presented at one of the lectures or dug out by yourself from documents or online material. These are the stepping stones that will take you to your problem statement.

You will hear the following talks on Monday morning:

- The Global Challenges by Michelle Grant,
- Interactions and Boundary Conditions by Nina Buchmann,
- Sustainable Diets by Wolfgang Langhans and Mayte Morillas Arcos,
- Sustainable Production by Christian Stamm and Achim Walter,
- Food Waste and Losses by Claudio Beretta,
- Food and Feed Imports by Antoine Champetier.

There are 11 different excursions on Monday afternoon:

- Basimilch Cooperative,
- DSM Nutritional Products,
- Eaternity and Compass Group,
- Evolva,
- Fenaco Cooperative,
- Frigemo,
- Max Havelaar,
- St. Jakob Beck & Ässbar,
- Strickhof, Agridea and ETH Research Station for Plant Sciences,
- Tischlein Deck Dich,
- Urban Farmers.

15' ☹

sunday
15:45

TEAM SPACES

↘ Tell a story about your view of the food system.

PART A Let's jump into understanding the food system by first establishing what it is you already know. We would like you to draw a picture of:

- Where do you think your food comes from?
- Where does it go afterwards?

Try to think of what makes up your food system. Who are the people, places, and things that make up this system? How are these different elements related? Try to use as much imagery (and not text) as possible and try to tell an interesting story.

For some of you, it may have been a long time since you've done this. Don't worry! We will not be judging you on your artistic ability... everyone has can draw well enough for this activity.

After you have completed your picture, share your food story with one another team member, in pairs. When you have finished with one partner, move on to another one, until time is up for this activity. Discuss what are similarities and differences in the way that you have depicted the food system. Are there elements of a 'sustainable' food system in your pictures? (Suggested duration: 60 min)

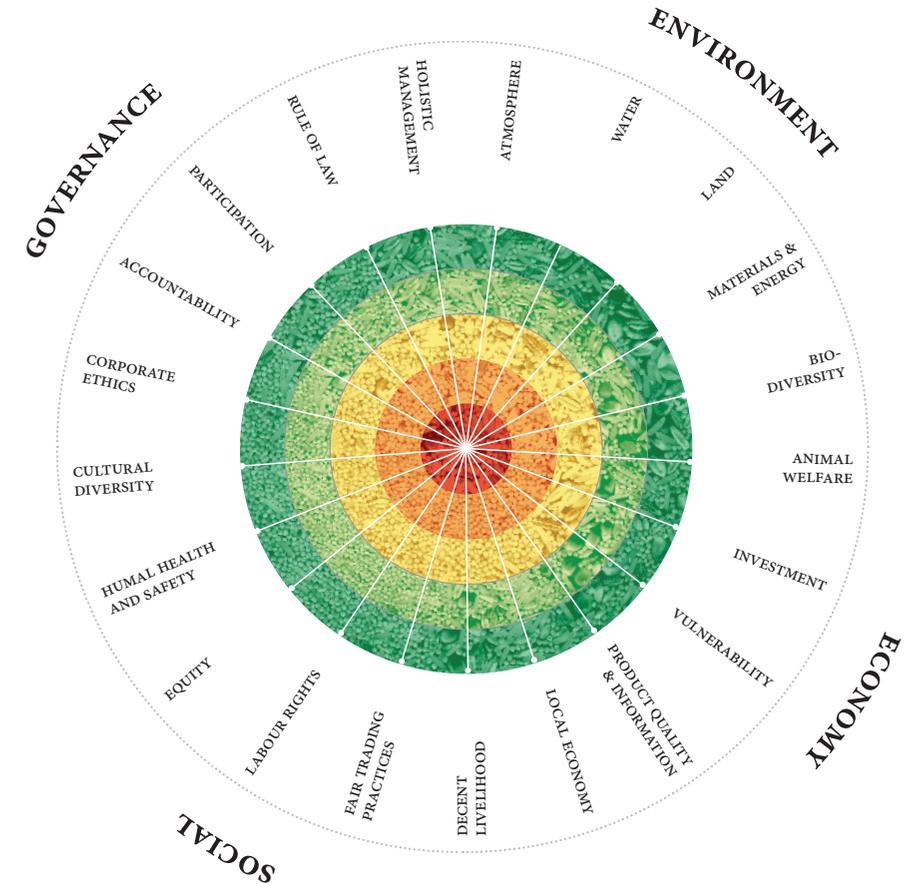
PART B Rejoin with the whole group and share your ideas of a sustainable food system. Document your ideas by hanging them onto the wall. No consensus has to be reached at this point, just find some similarities and differences in your ideas of what is a sustainable food system. (Suggested duration: 30 min)

- Is your understanding different from other people on your team? If so, how?
- What makes the food system sustainable?
- Does your group mostly agree or disagree on this? Why do you think this is?

Figure: modified from FAO, 'SAFA Indicators, Sustainability Assessment of Food and Agriculture Systems', 2013.

THE NEED FOR A SUSTAINABLE FOOD SYSTEM

Providing a safe, sufficient and healthy diet to everyone on the planet in a way that is socially, economically and environmentally sustainable is one of the most crucial challenges of our time. In the coming decades, the food system will face unprecedented challenges in its ability to feed and nourish the world. With the expected global population approaching more than 9 billion by 2050, there is a worldwide sense of urgency to find solutions. Therefore, the UN Food and Agriculture Organisation (FAO) elaborated guidelines to assess the sustainability of food and agriculture systems (FAO 2013B, SEE COMPENDIUM). The 21 themes, 58 sub-themes and 118 indicators that were developed are intended to support the assessment of food and agriculture value chains (figure opposite). The system refers to six environmental-related themes (atmosphere, water, land, materials and energy, biodiversity and animal welfare); to four themes related to economy (investment, vulnerability, product quality and information and local economy); to six socially relevant themes (decent livelihood, fair trading practices, labor rights, equality, human health and safety and cultural diversity) and to six themes related to good governance (corporate ethics, accountability, participation, rule of law and holistic management).



↘ Reflect.

At the end of every day, we have reserved some time in the schedule for you to reflect on your process. This is a chance to think about how your group is working together. Discuss what is good and what might need improvement. Discuss also what you should change in order to be both more productive tomorrow and keep every team member satisfied.

SELF-REFLECTION / The notion of self-reflection is linked to critical thinking and covers the ability and willingness to understand how your own values influence your communication. This enables empathy, which is the willingness (and capability) of understanding other people's viewpoints. When you understand where you come from, and you are able to critically reflect on how your judgement is affected by your background, your mind should also be flexible to accept the difference in perspective of other individuals. While you do not have to agree with the standpoint of the other individual, at least you can see where they are coming from (or you are willing to do so), and thus support a fair and rational communication, laying ground for a positive and productive working process.

× HEADS UP

The ETH Week After Hours programme tomorrow is limited to 80 participants. Please register today before 19:00 if you want to participate.

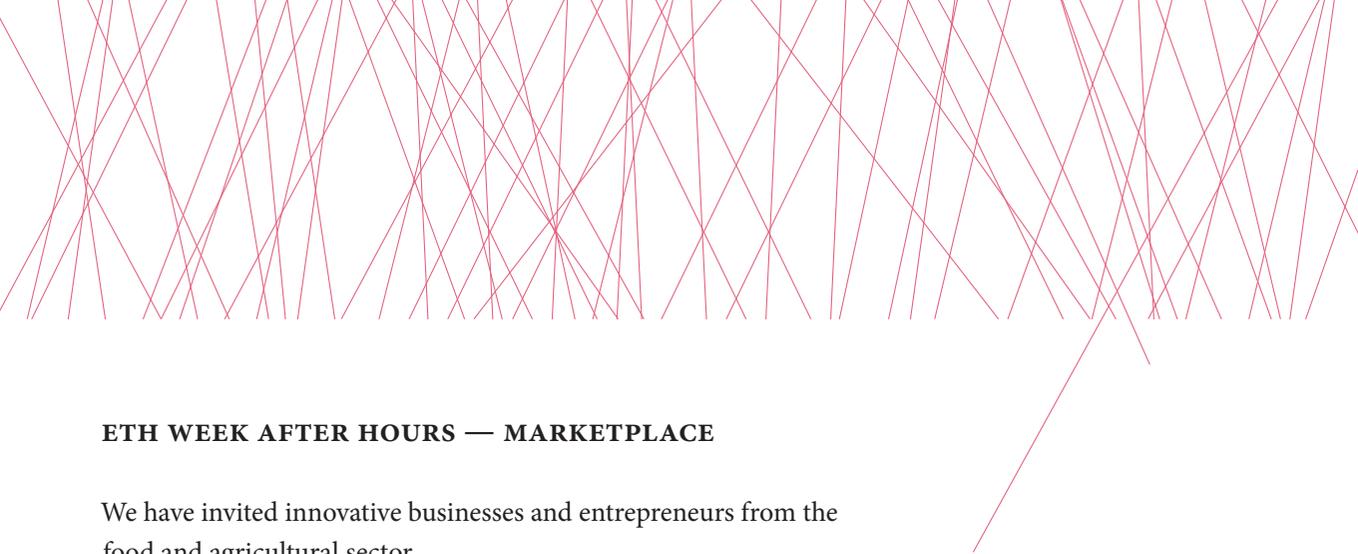
Guiding question:

- Do you see a problem arising within your team dynamic? What can you do in order to prevent this problem from occurring?

15' ☹

sunday
17:45

TEAM SPACES



× HEADS UP

Please reserve today before 19:00 if you want to participate in the Hatha Yoga class or the Morning Run tomorrow at 7:40.

ETH WEEK AFTER HOURS — MARKETPLACE

We have invited innovative businesses and entrepreneurs from the food and agricultural sector.

19:00 Learn about the essentials of the 6 businesses from short talks.

20:00 Meet the entrepreneurs personally at their market stand.

BAR / The bar is open until 23:00, join us for a drink and tie up the loose ends of the day.

CARBON QUEEN is an ecological barbecue grill that allows for efficient, smoke-free grilling and cooking on fire—without using charcoal or gas. Instead, the grill uses wood without burning it. The wood is carbonised into biochar that can be used in the garden to improve soil fertility.

EVERYCOOK is a kitchen robot who makes cooking fun for everyone. He can link to an online recipe database and to give recommendations that help you stick to a particular diet or a specific nutrition plan.

FEHRADVICE & PARTNERS AG is a consultancy group specialised in behavioural economics. The current study 'A Behavioral Economics Approach towards Sustainable Nutrition in Switzerland' for the Swiss Federal Office for the Environment is about Swiss eating behaviour and examines how its environmental footprint can be reduced.

REFILLER is a social business with the objective to reduce waste. Refiller has recently developed a system to re-use take-away cups in canteens. In cooperation with **CUP&MORE** they offer a logistics service as well as marketing and campaigning.

WORM UP is a start-up company that develops worm composting systems for households and communities. The actual worms produce nutrient rich organic fertiliser in a completely odorless process, right in your kitchen where the organic waste is produced.

ZUM GUTEN HEINRICH is a Zurich based start-up that sells street food via an e-cargo bike. By turning misshaped vegetables into healthy and sustainable meals, **ZUM GUTEN HEINRICH** actively participates in the fight against food waste. After a successful pilot phase, they offer daily lunches at three permanent locations in Zurich and in Bern.



**sunday
19:00**

ETH WEEK HALL



Monday will be about getting input from experts.



The goal of Monday is to start understanding the complexity of the food system. This means getting acquainted with how the food system operates over multiple scales: local, national and global. We also introduce four themes: sustainable diets, sustainable production, food waste and losses and, food and feed imports.

7:40 — Hatha Yoga and Morning Run at the HPS Sports Center.

8:45 — Introduction to the day at ETH Week Hall.

↘ **Start gathering observations for the data display.**

9:00 ● **TALKS — GLOBAL**
The Global Challenges of the food system with Michelle Grant, followed by Interactions and Boundary Conditions with Nina Buchmann at ETH Week Hall.

↘ **Ask questions related to the four themes.**

11:00 ● **TALKS — NATIONAL**
Introduction to the four themes in Switzerland with invited experts at ETH Week Hall.

12:00 ● **DISCUSSIONS — NATIONAL**
Parallel breakout sessions with the experts in the Team Spaces.

13:00 — Lunch to go.

↘ **Field trips!**

19:00 ▲ **ETH WEEK AFTER HOURS — A MATTER OF TASTE**
Sensory Assessment Seminar. Limited number of seats, registration required and in High German. In the Alumni Pavilion on Campus Zentrum.

* ETH Week Hall closes exceptionally at 14:00 as you will be on field trips. No bar tonight.

monday
sep 7

↘ Start gathering observations for the data display.

As you go through the day today, think about what are new pieces of information that you have discovered. We call these pieces findings. Make sure you document them as you listen to the talks, discussions and during your field trips. You will need them tomorrow to fill in the data display.

What have you learned from this morning about each of the themes?

- Sustainable diets
- Sustainable production
- Food waste and losses
- Food and feed imports

monday

THE GLOBAL CHALLENGES OF THE FOOD SYSTEM

The world food system a complex system: it is the fundamental connection between people and the planet (FAO 2015A) and integrates all food related activities including, but not limited to, agricultural production, processing, transport and consumption of food (WFSC 2015). Each of these activities involve diverse stakeholders involved in one or more aspects of transforming raw materials and inputs into food products and distributing them to the consumer, through what is termed a 'food value chain'. The first session will give an overview of the complexity of the food system and highlight current global challenges.

INTERACTIONS AND BOUNDARY CONDITIONS

The second session then focuses on the interactions and boundary conditions: all these activities, inputs and outputs, are constrained by complex boundaries set by environmental, social, political and economic conditions. These boundary conditions are not static; rather they interact with change drivers and cross both national and geographic borders. This means that food systems are tightly connected to drivers such as climate change, loss of biodiversity, resource scarcity, demographic change and political or economic shocks. All of this affects how the food system can deliver its intended outcomes, namely food and nutrition security, environmental quality and social well-being.

For supplementary information to the food system, see the [COMPENDIUM](#).



NINA BUCHMANN studied Geocology at the University of Bayreuth, Germany and received her PhD in Plant Ecology. She became Professor for Grassland Sciences at ETH Zurich in 2003. Her main research topics include plant and ecosystem physiology, biogeochemistry of terrestrial ecosystems, particularly the response of soil and ecosystem carbon, nitrogen and water dynamics to climatic conditions and management regimes, and interactions among biodiversity, ecosystem functions and services, and sustainable resource use.



MICHELLE GRANT is the Executive Director of the World Food System Center at ETH Zurich. She has a background in Chemical and Environmental Engineering from the University of Queensland in Australia, along with a Master's in Management, Technology and Economics from ETH Zurich. Michelle has worked as an Engineer in Australia, Norway and Costa Rica, as the project manager at the former ETHsustainability and as the founder and director of a consultancy in Australia.

↘ Ask questions related to the four themes.

You will now change to the national scale and learn about the four themes of the week:

- First, in a group, define your own questions about these topics. These questions will be collected.
- Second, in four short talks, experts will give a short overview of the topic.
- Third, learn about one of the themes in more depth by interacting with the experts in a breakout session where they will answer your questions.

For more information on the four themes, go to the next page.

- What questions do you have on the four themes that you would like to discuss with the experts at 12:00?

30' ⌚

monday
10:30

ETH WEEK HALL

THE FOUR THEMES

As food systems are highly complex, the ETH Week curriculum is designed around four themes, allowing you to gain a deeper insight by focussing on the thematic challenges. After having heard about the global scale, the following themes will focus on the national scale in Switzerland:

SUSTAINABLE DIETS / How can we foster diets with low environmental impacts which contribute to food and nutrition security and to a healthy life for present and future generations?

SUSTAINABLE PRODUCTION / How can we design and implement agricultural production systems that nurture healthy ecosystems, support the sustainable management and productivity of landscapes, and ensure sustainable livelihoods?

FOOD WASTE AND LOSSES / How can we eliminate the waste and loss of food and associated nutrients, water, energy, land and labour?

FOOD AND FEED IMPORTS / How can Switzerland secure its own food and nutrition security, through sustainable diets, while contributing to a sustainable, resilient and fair global food system?

This focus should allow the investigation of a variety of interconnected issues through lectures, discussions with stakeholders, literature and exchange with colleagues with different disciplinary perspectives. Developing sustainable solutions in each of these four areas requires a consideration and understanding of the entire food system and its interlinkages – on global, national and local scales.

SUSTAINABLE DIETS

CURRENT SITUATION

Several developments drive global dietary transition, notably the replacement of traditional food items by refined sugars and refined fats, oils and meat. This affects all levels of the food value chain, from production to consumption (overconsumption) and has major health implications, in particular the continuous rise in non-communicable diseases such as obesity, type-II-diabetes, cardiovascular diseases, some types of cancer, joint problems, etc.

SUSTAINABLE DIETS

In 2010, the FAO has given the following definition: “Sustainable diets are diets with low environmental impacts that contribute to food and nutrition security and to healthy lives for present and future generations. Sustainable diets are protective and respectful of biodiversity and ecosystems, culturally acceptable, accessible, economically fair and affordable, are nutritionally adequate, safe and healthy, and optimise natural and human resources.”

WHAT DOES THIS MEAN FOR SWITZERLAND

If sustainable diets are ‘possible’, would the same approaches work in the UK, in Scandinavia or in France? Would the same be feasible in Switzerland and would it be politically and socially acceptable (in a culture that is very hesitant to implement boundaries)? We will discuss possible obstacles and approaches, such as political incentives like the introduction of a fat tax, the increase of prizes for non-sustainable food or items promoting negative effects on health and environment.

HUMAN NATURE

Human nature is another aspect that hampers the implementation of sustainable diets. The pursuit of pleasure is a major driving force of behaviour and, whether correct or not, sustainable diets are often perceived as less attractive. Also, the unfavourable contingency ratios must be considered: the pleasure of good tasting food is experienced immediately, the negative consequences for health and environment are less tangible, usually in the distant future and often in distant places, i.e., in other parts of the planet.

●
monday
11:00

ETH WEEK HALL



WOLFGANG LANGHANS is a Professor at the Institute of Food, Nutrition and Health at ETH Zurich. His research focuses on the physiology and pathophysiology of the neuroendocrine control of eating and energy balance, including obesity and type-II-diabetes. The research aims at characterising physiological mechanisms that control eating and energy balance and their disturbances, the ultimate aim being to identify potential targets for the treatment of obesity and its comorbidities in humans.



MAYTE MORILLAS ARCOS holds Master's degrees in Agronomy and Food Industry Engineering and has successfully completed two MAS programmes in Hydraulic Engineering and Supply Chain Management. She has extensive work experience in academia and industry and now works as a Programme Manager at ETH Zurich, focusing on the interrelationships among nutrition, health and the environment. She is also currently enrolled in the ETH MAS Programme in Nutrition and Health.

SUSTAINABLE PRODUCTION

WHERE OUR FOOD COMES FROM

'Natural' plants and animals could only nurture a very small fraction of our global human population. Ca. 10'000 years ago, we started 'domesticating' certain plants and animals, altering these species according to our needs and desires and evolving to the high-yielding 'crops' and 'livestock' that we know today. For practically all of them, it would not be possible to survive without humans. Agricultural production encompasses the entire breadth of measures taken by farmers to assure adequate food: Making sure that crops get enough light, water, mineral nutrients with minimal risk of pests and diseases. The details of the production process differ from species to species, but some basic principles of crop production are commonly applied. During the last 100 years, mankind has become aware that its technological capabilities to 'improve' crops, livestock and their production now requires self-restrictions due to negative and often unforeseen side effects. Today, it is clear to all stakeholders that future agriculture needs to be 'sustainable'. Yet, what this means exactly in different regions of the world for the production of different species will remain an ever-lasting topic in a dynamically changing social and natural environment.

ENVIRONMENTAL SIDE-EFFECTS OF AGRICULTURAL PRODUCTION

The unwanted side effects of agricultural production may impact the air through greenhouse gas emissions for example, soils due to erosion and compaction or salinisation and water bodies by abstracting water. In Switzerland, one of the most prominent negative side effects of agricultural production is the pollution of rivers and lakes with pesticides and nutrients. Such water quality issues arise from the fact that the target state in an agricultural vs. an aquatic ecosystem are quite different. Agricultural production aims at high yields which require optimal nutrient levels and the absence of weeds, pests or diseases that could harm the crop. In the aquatic environment, the societal goal is to maintain or re-establish conditions close to the natural state. This implies generally low nutrient levels and the absence of toxic compounds like pesticides. These side-effects are not easily avoided. In densely populated countries like Switzerland the close spatial proximity between agricultural land and susceptible streams and lakes is a major factor. Furthermore, mitigation options to abate one environmental problem may increase another problem. Accordingly, good solutions relying on new technologies, best management practices or education of farmers need to be adapted to the specific conditions.

●
monday
11:10

ETH WEEK HALL



CHRISTIAN STAMM is the Deputy Head of the department of Environmental Chemistry at Eawag, the Swiss Federal Institute for Aquatic Science and Technology. He holds a diploma in Zoology from the University of Zurich and a Doctorate in soil physics from ETH Zurich. His research focuses on the transport of agrochemicals from soils to (surface) water bodies at different spatial scales and interdisciplinary approaches for developing scientific bases of sustainable agriculture and assessment of water quality.



ACHIM WALTER is Professor of Crop Science at ETH Zurich and an expert in environmental systems, plant biology and agricultural sciences. He studied Physics, Biology and Environmental Sciences at the University of Heidelberg and at ETH Zurich. His research is dedicated to establishing and improving plant phenotyping approaches – non-invasive, image-based methods quantifying plant growth and crop performance.

FOOD WASTE AND LOSSES

The production and consumption of food is responsible for about one third of all the environmental impacts caused by humans worldwide. Therefore, a key element in reducing our environmental footprint to a sustainable level of less than one planet is reducing the environmental impact of the food value chain. There are many options to reach this goal. However, the simplest and most efficient way is to optimise food distribution, or in other words, to waste less food. Presently, around one third of all food that is available from production is wasted globally. This is not only a tremendous waste of resources, it is also very unethical considering that about 3 billion people are suffering under- or malnutrition.

In Switzerland, total food losses are estimated to be similar to the global level. However, most of the food is wasted at the consumer level due to high expectations on food quality and constant availability of a broad variety of fresh products, while in the developing countries most of the losses are pre- and post-harvest losses due to lacking knowledge and infrastructure.

The treatment of food losses has generally low environmental impacts or even small benefits, e.g. if feedstuff can be substituted or if renewable energy can be produced from biogas production. The main impacts are caused by the additional production needed to feed the people. Based on this insight food waste and losses refer per definition to all the food that is or was edible providing a safe, nutritional value and is finally not eaten by humans.

According to present data nearly half of the total calories available from production and import in Switzerland (edible crop yields at harvest time and animal products, including slaughter waste) are lost across the whole food value chain. Half of these losses would be avoidable given appropriate mitigation measures. Most avoidable food losses in Switzerland occur at the household, processing, and agricultural production stage of the food value chain. Households are responsible for almost half of the total avoidable losses (in terms of calorific content).

In the recent years many private and public initiatives have been emerging with the goal of reducing food waste. The topic has become a major issue on the public agenda.



monday
11:25

ETH WEEK HALL



CLAUDIO BERETTA holds a MSc from ETH Zurich and is currently pursuing his doctoral studies on the environmental impacts of food losses in Switzerland, also at ETH Zurich. His research activities include the quantification of food waste, development of methodology and terminology, ecological impact as well as prevention strategies. Claudio has also co-founded the association foodwaste.ch.

FOOD AND FEED IMPORTS

THE CURRENT SWISS AGRICULTURE AND TRADE POLICY

Switzerland is a small country with an open economy. Its food system is connected to the global food system through large trade flows, both imports and exports. The net outcome of these trade flows shows that Switzerland produces between 60 and 70% of the food it consumes (depending on the choice of indicator). Yet, current agricultural and trade policies partially isolate Swiss producers and consumers from foreign markets through large import tariffs and farming subsidies.

CURRENT POPULAR INITIATIVES AND INTERNATIONAL TRENDS

Three recent popular initiatives seek to increase, to different degrees and modalities, the protection of Swiss domestic agricultural production. The arguments behind these propositions revolve around food security, farmer's income, and other aspects of sustainability of the Swiss food system. In contrast, other voices, including international organisations such as the OECD, promote a reduction of trade barriers arguing that protectionism prevents a fairness and efficient use of resources in the global food system.

INSIGHTS FROM ECONOMICS

With this backdrop, we will explore the insights provided by economics on current debates around the functioning of the Swiss and the global food systems in terms of sustainability, resilience, and fairness. We identify the central tradeoff of protectionism and discuss how some of the objectives of current initiatives might be met by altering food and feed trade flows in and out of Switzerland. We will further discuss how certain aspects of ongoing initiatives are well known to economists (e.g. food sovereignty), whereas other await for clearer answers (e.g. speculation on agricultural commodities).

× HEADS UP

After this session, you will move to the Team Spaces. Each one of the four pavillions will host one discussion related to one of the four themes. The pavillions are marked accordingly.

●
monday
11:35

ETH WEEK HALL



ANTOINE CHAMPETIER is an agricultural and resource economist. His work focuses on agricultural ecosystems and the management of resources such as pollinators or invasive species. His research combines modelling tools from economics and ecology in order to help understand the behaviour of farmers and other managers and improve the institutional environment in which they operate.

↘ Field trips!

You will now join other students outside of your project groups to go on a field trip. This is a chance to apply what you learned about the global and national food systems to the local context. Consider the following:

- Use the opportunity to engage in critical but polite discussions with the people you meet on the site. Think of questions you may have on the way there.
- You will be responsible for presenting what you learned on the field trip to the rest of your project group tomorrow morning, so make the most of the trip!
- Take an image (or tangible object, if allowed) back from the field, while sticking to your common sense and the law.
- After the field trip, discuss with your group what are the 2-3 most important points that you learned. This will be the basis of the brief presentation you will make to your project group tomorrow.

× HEADS UP

Please make sure to pick up your lunch bag at the ETH Week Hall at 13:00 and go to the meeting point in time for the field trip. For more information, refer to the field trip envelope that your tutor passed out yesterday.

Before you leave on the field trips, reserve for Zumba or the Morning Run tomorrow at 7:40.

**monday
afternoon**

FIELD TRIPS

BASIMILCH COOPERATIVE / is located on the a dairy farm IM BASI in the agglomeration of Zurich. Instead of selling their organic milk for a low price to the dairy industry, the owners founded a cooperative to produce their own organic dairy products. The members receive dairy supplies regularly against a yearly subscription.

DSM NUTRITIONAL PRODUCTS / is one of the world's leading suppliers of vitamins, carotenoids, nutritional lipids and other ingredients for animal feed, food and beverage and related products. They have recently launched a project in cooperation with the World Food Programme in Rwanda.

EATERNITY & COMPASS GROUP / offers software that calculates the climate impact of menus in restaurants. Their first large customer is the Compass group, operating the Fusion Mensa at Campus Höggerberg. They are currently introducing the software into 44 of their company canteens in Switzerland.

EVOLVA / is a company in Basel producing ingredients for health, wellness and nutrition. Rather than directly harvesting an ingredient from a plant, animal or coral, EVOLVA transfers its genetic blueprint into yeast. The yeast is grown in a fermenter and produces saffron, stevia or vanilla.

FENACO COOPERATIVE / An approach for responsible feed imports into Switzerland. The **FENACO-LANDI GROUP** is a cooperative held by the Swiss farmers with the objective to concentrate market power in order to sell a high share of domestic products. FENACO provides farmers with means of production and takes over their agricultural products, which then are processed into safe, high-quality products.

- What part of the food system is relevant for this organisation?
- What problem is this organisation trying to address?
- Who are the main stakeholders/actors that this organisation is concerned with?
- How is the organisation addressing the problem?
- What are the challenges that this organisation is facing? Why are these the challenges?

monday
afternoon

FRIGEMO / is one of the biggest food producers on the Swiss market and a pioneer in the reduction of food waste. FRIGEMO belongs to the FENACO GROUP, a cooperative held by Swiss farmers. It is a specialist in potato, vegetable, salad and egg products. They mainly produce and market fresh and frozen products.

STRICKHOF, AGRIDEA AND ETH RESEARCH STATION FOR PLANT SCIENCES / Eschikon hosts three important institutions in the field of agriculture: Strickhof is the agricultural school of the Zurich Canton. Agridea is the Swiss governmental extension service, which facilitates exchange processes within the Swiss agricultural knowledge system. Finally, the research station for Plant Sciences of ETH Zurich is addressing research questions on plant breeding and crop production.

TISCHLEIN DECK DICH / is an association that saves food from being wasted and redistributes it among people in financial distress. Each week, the association whose name comes from the Grimm's fairytale THE WISHING TABLE, reaches about 15'200 people in need through their 102 distribution points that are mostly run by volunteers.

ST. JAKOB BECK & ÄSSBAR / ST. JAKOB BECK is the bakery of the FOUNDATION ST. JAKOB, a commercial social enterprise that offers work to people with disabilities. Products are manufactured in a socially and ecologically responsible way and efforts are made to reduce food waste. Bread and pastries that is not sold is passed to ÄSSBAR, who then offer the produce from the previous day to a reduced price. ÄSSBAR is the second stop of the excursion.

URBAN FARMERS / are growing vegetables and fish in a closed water cycle on their first rooftop farm in Basel. Can't see how how fish and vegetables come together? Aquaponics is the keyword here.

MAX HAVELAAR / The foundation is part of Fairtrade International and awards the fairtrade label to products in Switzerland that are produced following strict social and ecological criteria and that are traded fairly. They are involved in helping such products to enter the Swiss market and run information and awareness rising campaigns.

monday
afternoon

ETH WEEK AFTER HOURS — A MATTER OF TASTE

Taste, a sensible topic in a week dedicated to food, will be the topic of this evening that takes place in the Alumni Pavilion (MM C 78.1) on Campus Zentrum. Please start registering at 18:45.

19:00 Meet **PATRICK ZBINDEN** at his Sensory Seminar (in High German).

20:00 Enjoy an apéro riche and acquire a taste for **ESSENTO's** courageous proteins.

ESSENTO is a young start-up with graduates from the University of St. Gallen and ETH Zurich, focussing on the potential of insects as a future source of protein in Swiss kitchens. The implementation of their idea is supported by **INNOVATE4CLIMATE** and **OUR COMMON FOOD**.

EXCEPTIONS / ETH Week

Hall is closed since 14:00 today, therefore no bar today.



monday
19:00

ALUMNI PAVILION



PATRICK ZBINDEN is a sensory analyst, an expert in evaluating food using his senses. He has been trained to focus on the perception of flavours and spices. His senses are precise enough to comply to the DIN standards of the field and are reevaluated every five years. Also a food journalist, he moderates his own show on the Swiss public radio. His cooking seminars are popular among famous chefs and food connoisseurs alike.



Tuesday will be about framing the problem.



The goal of Tuesday is to start framing the problem you will be working on for the rest of the week. Collect, organise, and discuss the information you have already gathered.

7:40 — Zumba and Morning Run at the HPS Sports Center.

8:45 — Introduction to the day at ETH Week Hall.

↳ **Share your field trip experience.**

10:15 ● **PANEL DISCUSSION**
Representatives from different sectors discuss ‘What is a good problem and why?’ at ETH Week Hall.

↳ **Follow-up on the discussion.**

12:15 — Lunch with ZUM GUTEN HEINRICH.

13:15 ◆ **LUNCH LECTURE SERIES**
Food Speculations
with Marc Chesney at ETH Week Hall.

↳ **Fill out the data display.**

↳ **Make linkages between your observations and define a problem area.**

↳ **Present your linkage map to experts.**

↳ **Reflect.**

18:00 — Tavolata at ETH Week Hall.

19:30 ▲ **ETH WEEK AFTER HOURS — NETWORKING NIGHT**
Meet your professors, staff members and friends and participate in our beer degustation.

tuesday
sep 8

↘ Share your field trip experience.

Use two minutes to explain the most important insights from yesterday's field trip. Show a picture or object that represents what you've learned.

To remind you, these are the questions from yesterday that you were supposed to answer:

- What part of the food system is relevant for this organisation?
- What problem is this organisation trying to address?
- Who are the main stakeholders/actors that this organisation is concerned with?
- How is the organisation addressing the problem?
- What are the challenges that this organisation is facing? Why are these the challenges?

45' ⊖

tuesday
9:00

TEAM SPACES

PANEL DISCUSSION

‘What is a good problem and why?’ Moderated by Bernhard Wehrli, representatives from different sectors discuss the following questions:

- How do you decide which problems require your attention and further work?
- What are your criteria for good problem definitions?
- In which context does your work contribute to a more sustainable food system?



PATRICK CAMELE has been appointed CEO of the SV Group in November 2012. Before he held the CEO position of the SV Group Switzerland. He is an economist and holds an executive MBA of the University of Applied Sciences in Lucern. He started his career in banking and became key account manager of Bestfoods Switzerland in 1993. After 1999 he was managing director of the food service division at Unilever with assignments in different European countries.



KATHRIN FENNER is a group leader in the Environmental Chemistry department of Eawag, the Swiss Federal Institute for Aquatic Science and Technology. She holds a Doctor's degree in chemistry from ETH Zurich and was a visiting scientist at the Lawrence Berkeley National Laboratory in California and the Department of Biochemistry of the University of Minnesota. Her research focus is the analysis and prediction of biodegradation pathways of pollutants including pesticides. In this field she was awarded an ERC consolidator grant in 2014.



BERNARD LEHMANN was appointed Director of the Swiss Federal Office of Agriculture (BLW) in 2011. Before he was professor of agricultural economy at ETH Zurich since 1991. He has an agricultural background and studied agricultural engineering at ETH Zurich. After earning his Doctor's degree at the Institute of Agricultural Economics, he held positions at the Swiss Farmes Office in Brugg and the Swiss Farmers Association.



URS NIGGLI is the Director General of FiBL, the Research Institute of Organic Agriculture in Frick since 1990. He studied agricultural engineering with a focus on crop production at ETH Zurich and obtained a Doctor's degree in the Department of Plant Sciences at ETH. Between 1985 and 1989 he was a group leader in weed control at the Research Institute in Wädenswil (nowadays Agroscope). Over the last decade he was a lecturer in organic farming at ETH Zurich and Kassel University.



BERNHARD WEHLRI is Professor of Aquatic Chemistry at ETH Zurich and is affiliated with Eawag, the Swiss Federal Institute for Aquatic Science and Technology. His interdisciplinary research group is analyzing biogeochemical cycles in rivers and lakes with the goal to improve the sustainable management of water resources.

↘ Follow-up on the discussion.

After the panel ends, try to establish the most important take away messages. Keep them in mind when you start problem framing this afternoon and tomorrow.

PROBLEM FRAMING / The act of framing is first of all a cognitive necessity of the human brain. In order to digest and make something useful out of the complex information we are constantly exposed to, the brain cuts information down to smaller pieces, decreasing complexity. During ETH Week, you are asked to frame a problem in relation to the food system. When we ask you to frame a specific problem, we ask you to decrease complexity in order to fully understand a small cut-out of the complex food system, and make something useful out of that focus.



tuesday
13:15

ETH WEEK HALL

LUNCH LECTURE SERIES

During the next three days, we have invited speakers who shed light on the world food system from additional perspectives. Marc Chesney will share his expertise on the finance sector and food speculation.



MARC CHESNEY is Director of the Department of Banking and Finance and Professor of Finance at the University of Zurich. Prior to his appointment in Zurich, he was a professor and the associate dean at HEC Paris. His main research interests lie in quantitative finance and environmental finance. His papers have been published in the leading academic journals on quantitative finance. He is also the author of the book 'Vom Grossen Krieg zur permanenten Krise' and writes op-eds on topics such as environmental finance and ethics in finance.

↘ Fill out the data display.

You will have 1 hour to complete the steps. Make sure that someone in your group is keeping time so that you will get to each step.

PART A Take some time to recollect what you have already learned during ETH Week. Write each observation, fact, or piece of information from your workbook onto a separate post-it. For each observation, recall:

- During which activity did you learn about this information?
- To which of the four themes does this information relate?

Place the post-it in the corresponding box on the data display.
(Suggested duration: 15 min)

PART B After you are done filling out your own individual observations, form sub-groups of 3–4 to discuss your most interesting observation (1 per person). Place this chosen finding on a larger piece of paper and put into the data display. During this discussion, keep the following questions in mind:

- Who is involved and affected by this finding?
- Why do I think this finding is true and relevant? Choose one observation per person.

(Suggested duration: 30 min)

PART C When everyone has chosen and presented the observation, come together as a complete project team to briefly state your chosen observation to everyone else. (Suggested duration 15 min)

At the end of this activity, there should be 1 observation per person in your group that you have selected to be the most interesting findings from the week so far.

Hints:

When you decide what to write on the post-it, consider the following:

- What is information that can be considered ‘facts’ vs. information which is only the opinion of experts? Make sure that you put down facts and not opinions.
- What did you observe in person about the food system during the field trip?
- What is information that has new or surprising to you?
- What information do you consider to be especially important to you in order to create a more sustainable food system?

Guiding questions:

- Did you have trouble making the distinction between what is a ‘fact’ and what is an opinion?
- What are burning questions you have about the food system as a result of this activity?

60' ⌚

tuesday
14:15

TEAM SPACES

↘ Make linkages between your observations and define a problem area.

You will have 1 hour to complete both parts. Make sure that someone in your group is keeping time so that you will complete each step.

PART A In the previous activity, each of your group members has selected an observation. In this activity, you will create LINKAGES between these observations. To create these links, consider:

- Are these observations related in any way?
- Might there be stakeholders who are involved in multiple observations?
- Might there be similar institutions involved in multiple observations?
- Might there be similar themes involved in multiple observations?
- If you can't find a link for a particular observation, try to think more broadly until you find a connection.

When these linkages have been established, draw the map of linkages with the interrelated observations. (Suggested duration: 30 min)

PART B Within your group, have a discussion to choose one observation that presents an interesting problem area worth solving. Justify your selection. (Suggested duration: 30 min)

At the end of this activity, there should be a LINKAGE MAP which shows the relationship between the 12 observations and one specific observation. You will present this to an expert who will join you during the next activity. It will serve as the basis for your problem statement tomorrow.

Hints:

- If your group is unsure about linkages that are being created, make sure you note down these uncertainties and ask the expert later during the day.

Guiding questions:

- What did you learn from making a linkage map?
- What did you learn about how things are related to one another?

60' ⌚

tuesday
15:15

TEAM SPACES

RESEARCH GUIDES

This afternoon, you will meet the research guides. They are able to answer general questions regarding the four themes based on the assigned readings. They will also assist you as 'sign posts' in case you need help. This means that they are able to point you to appropriate resources or a specific expert if you are not able to answer a question yourself. They are also able to guide you regarding the proper way to conduct literature reviews, surveys or other research methodologies.

Anna Katarina Gilgen will introduce you to the research guides who will be joining you in your team spaces this afternoon and all day tomorrow.

tuesday



ANNA KATARINA GILGEN joined the World Food System Center of ETH Zurich in January 2014. She holds Doctor's degree from ETH Zurich with an emphasis in Agricultural Sciences. Her research focused on the impacts of extreme summer drought on Swiss grasslands. Her work was part of the National Centre of Competence in Research (NCCR) Climate, an interdisciplinary network bringing together researchers from many different disciplines of natural sciences, history, and economy.



FABIOLA ALIG has focused on food safety and food processing during her studies in food science at ETH Zurich. Currently, she is finishing her Master's thesis on steryl phenolates as inhibitors of cholesterol esterases. Through her studies she has always been interested in different topics related to interdisciplinary thinking. She is looking forward to meeting the various participants to discuss this topic of common interest.



LUKAS BÖCKER has recently graduated from ETH Zurich with a Master's degree in Food Science. In this system-oriented natural science programme, he learned about the relationships between food properties, structure, and production processes and set his focus on food processing operations. Regarding the upcoming ETH Week, he is excited to listen to the ideas that tackle the problems of the food system in the 21st century.



LISA BOUNOURE has completed her PhD in Physiology at the University of Zurich, studying the impact on health of consuming animal or plant-based sources of proteins. She then joined the ETH spin-off EATERNITY and works today as a project manager and clinical researcher in malnutrition at the Cantonal Hospital in Aarau and as a campaign coordinator and member of the campaign team for the Swiss project Solar Impulse.



HANNES HÜBNER has finished his Master's degree in agricultural sciences at ETH Zurich with the primary topics of animal production, agricultural trade and evaluation of non-monetary values in agricultural systems. He is looking forward to be part of ETH Week to both share his knowledge with the participants and enrich his perspective listening to their points of view.



KLAUS JAROSCH studied in Vienna and Uppsala and is currently a doctoral candidate at ETH Zurich, working on the characterisation of organic phosphorous compounds in soil. His interests include sustainable land management, nutrient fluxes in (agro)-ecosystems and nutrient recycling systems. He is very happy to be part of ETH Week and is looking forward to an exciting experience and intensive exchange of ideas with other participants.

↘ Present your linkage map to experts.

Take 20 minutes to present your linkage map and the chosen observation to the experts and one other project team. Decide which team will present first, then switch. (Suggested duration: 75 min)

DOCUMENTATION / An important aspect of an effective project is that you are transparent and clear about why you chose to follow the specific path. This provides a transparency and clarity about the logic of your choices, which makes your argument more solid and trust-worthy. Tracing your path is much easier if you document your decisions as you go. Keep a diary of the discussions . Use it at the end of the week when you prepare your story. Keeping track of your path can also prove valuable for team dynamics. Should you experience disagreements about decisions made along the way, knowing the criteria on which decisions were made can be a good way to re-establish a sense of agreement.

Hints:

- Use the expert as a resource for exploring the chosen observation in more depth and check to see if your assumptions are true. The expert will give you feedback regarding the accuracy of the connections you've made and how you might collect more information on the topic. The expert will also help you specify and delineate the observation that you presented.

Guiding questions:

- What information is still lacking in order to be more certain of the problem at hand?
- How will you collect the remaining information during the next day?
- Is the finding substantial and correct? If not, what are the other observations that group can select instead?

1H15' ↻

tuesday
16:30

TEAM SPACES



LINN BORGEN NILSEN joins us as an expert. She works as a senior scientist at the Center for Development and Cooperation (NADEL) at ETH. She graduated from the Norwegian University of Life Sciences (UMB) in 2004, and has worked at research institutes and in international development organisations since then. Her research interests and topics of work are related to food security and management of natural resources in the context of rural development.

↘ Reflect.

Each day, we will reserve some time in the schedule for you to reflect on the activities of the day. This is a chance to focus on how your group is working together. Discuss what is working and what might need improvement. Discuss what you should change in order to be both more productive tomorrow and keep every team member satisfied.

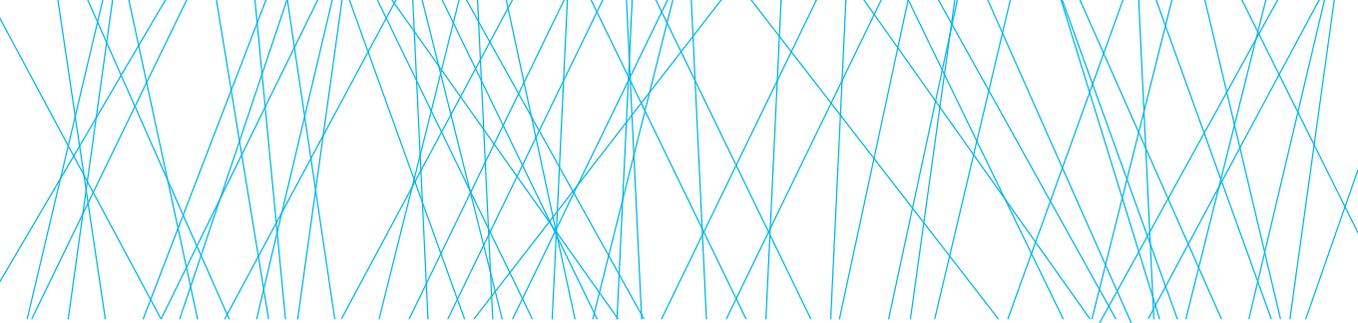
VALUES AND EMOTIONS / An important stepping stone to a successful interdisciplinary group work is to acknowledge the fact that you each as group members carry an individual set of values, influencing their communication and perception of the food system. This should be seen as a resource rather than a disadvantage, as each group will hold many different perspectives that can each explain something relevant about the food system and prove mutually enhancing. However, it important to acknowledge how your values and emotions influence communication in order to realise the potential of the interdisciplinary group work.

- Do you see a problem arising within your team dynamic? What can you do in order to prevent this problem from occurring?

15' ☹

tuesday
17:45

TEAM SPACES



× HEADS UP

Please reserve today before 19:00 if you want to join for Pilates or the Morning Run with Sarah Springman tomorrow at 7:40.



tuesday
19:30

ETH WEEK HALL

ETH WEEK AFTER HOURS — NETWORKING NIGHT

Get to know faculty and staff members in an informal way over dinner and during a beer degustation. Networking is not your favorite thing? No worries, you can talk about your newly acquired knowledge about beer and its taste. We have invited sommelier Guido Albrecht of the Bierakademie St. Gallen to guide us through different flavors of Swiss beers. Cheers!

BAR / We serve special beers tonight (and only tonight).

We encourage you to use the opportunity and talk to new people. All people professors and staff members invited are curious to get to know you and learn more about ETH Week.



GUIDO ALBRECHT has originally worked as a restaurateur and marketer. Travelling often during this time, he learned about the different local beers in Switzerland. ‘Beer is an attitude towards life’ says Albrecht. Meanwhile, his hobby has become his profession: he obtained a diploma as beer sommelier in Germany and is currently continuing his education on the Master’s level. He owns the first independent beer academy in Switzerland and offers different seminars.



Wednesday will be about defining and refining your problem statement.



The goal of today is to formulate a concise problem statement. This will be your basis for generating solutions tomorrow. Research guides and experts are available to help you sharpen your arguments and clarify remaining questions. All teams will briefly present their problem statements at the end of the day.

7:40 — Pilates and Morning Run with Sarah Springman at the HPS Sports Center.

8:45 — Introduction to the day at ETH Week Hall.

↘ Create a plan for the day and collect more knowledge.

12:15 — Lunch with BUFFET DREIECK.

13:15 ◆ LUNCH LECTURE SERIES
The Middle of the Value Chain
with Eliana Zamprogna at ETH Week Hall.

↘ Formulate the problem statement.

↘ Establish solution selection criteria.

16:15 ● PRESENTATION ROUND
All teams share their problem statements at ETH Week Hall.

↘ Reflect.

18:00 — Tavolata at ETH Week Hall.

19:30 ▲ ETH WEEK AFTER HOURS — FILM NIGHT
Tonight, we turn the ETH Week Hall into a pop-up cinema.

wednesday
sep 9

↘ Create a plan for the day and collect more knowledge.

Based on the feedback from the experts yesterday, you should now collect additional information necessary for you to create a problem statement. Make sure everyone has a role. Start with a plan for the day and the distribution of the roles of every team member. Your group is responsible for using this time well. Contact the research guides if you need help with literature research.

Make sure you can answer the following questions for your observation:

- Who are all the stakeholders that are involved in the observations and how are they interlinked?
- How do these stakeholders interact with one another across the global, national, and local food systems?
- What are all the mechanisms and institutional arrangements that enable the chosen observation to be true?

THE REQUIREMENTS FOR FRIDAY

One of the challenges of ETH Week is to keep the right balance. On the one hand you need to create a prototype in a timely manner. On the other hand, keeping the bigger picture in mind and working scientifically is just as important. In other words, you are required to be bold to move forward quickly, while simultaneously keeping the implications of your intervention in mind.

The following six requirements have been established to help you find a balance to to tell a successful story at the end of ETH Week:

LIMIT THE SOLUTION SPACE / We ask you to stay within the boundaries of the four themes and present a solution which is relevant to a Swiss actor.

USE YOUR PROTOTYPE / The tangible prototype that you produce tomorrow will be the best tool to explain your idea and to convince the audience of its feasibility. You shall not use Powerpoint.

TELL A COHERENT STORY / Make use of the tricks of a good narrator, build tension and choose the right rhetoric in order to be persuasive and clear. In a way that is as simple as possible, explain the different steps of your project: Problem statement, insights backing this statement, solution selection criteria and solution description.

DEMONSTRATE SYSTEM THINKING / Make the problem definition explicit and explain possible implications of your proposal and how you have tried to weigh the tradeoffs.

HOW RELIABLE ARE YOUR ASSUMPTIONS / Explain your assumptions in terms of facts and figures. Make possible gaps explicit that you were not able to work on due to the complexity of the issue.

EXPLAIN THE RELEVANCE / Explain how the solution is embedded within the specific ecological, political and socio-economical context.

LUNCH LECTURE SERIES

Eliana Zamprogna will share her point of view from perspective of a processing company in the middle of the value chain.

BÜHLER AG / holds globally leading market positions in technologies and methods for processing grain into flour and feed, as well as for the production of pasta and chocolate, in die casting, wet grinding and surface coating. The company's core technologies are in the areas of mechanical and thermal process engineering.



ELIANA ZAMPROGNA holds the position of Sustainability Officer at Bühler AG. She received her Doctorate in Chemical Engineering from the University of Padua (Italy). She develops and implements the sustainability strategy, leading to the enhancement of the economic, environmental and social footprint of the organisation. Before joining the company in 2003, she worked as scientific researcher in the USA.

↘ Formulate the problem statement.

Take the results of your research and crystallise the information down to a precise problem statement. Start with the chosen observation from yesterday and answer the following questions:

- Who are the stakeholders that the group would like to be focused on?
- What need are you addressing for this group of stakeholders?
- Why are you addressing this need?

Produce one sentence as your problem statement. You could, for example, use this template:

[A group of stakeholders]...need...[existing need within the food system]...because of [the observation your group has selected already].

You will be presenting this statement at the end of the day, starting at 16:15.

Hints:

- You could consider splitting into 2–4 sub-groups and create several problem statements. You could then come together and select one.

60' ⌚

wednesday
14:15

TEAM SPACES

↘ Establish solution selection criteria.

Split into 2–4 sub-groups and start thinking about the solution selection criteria. Consider:

- What kind of solutions do you want to have? Do they have to be economic, easy to implement, or super local?
- To which of the four themes should the solution refer to and why do you think this is important?
- Any criteria is fine, but they have to be transparent, clear and useable.
- Think about the possibility of a scale, quantitative or qualitative, to judge the relative ‘soundness’ of different solutions you may come up with.

You will use these criteria in order to sift through the solutions you will come up with during the brainstorming and prototyping session tomorrow.

Tomorrow morning, you will brainstorm for solutions to your problem statement. After this first step, you will have a large amount of possibilities. This is where the solution selection criteria come in as a way to control this process, discarding less optimal ideas. Try not to get lost in the details; you will get a chance to improve the set of criteria again tomorrow.

- How will you know that a solution is good?
- What are your personal standards? Does this match your group’s standards?

↘ Presenting the problem statement.

The problem statement is an important ingredient of your final story you will tell on Friday. Today, you will get a little practice for this event by presenting the problem statement to the other teams of ETH Week. Every team gets two minutes. Say your problem statement and make a convincing and well-founded argument for your choice.

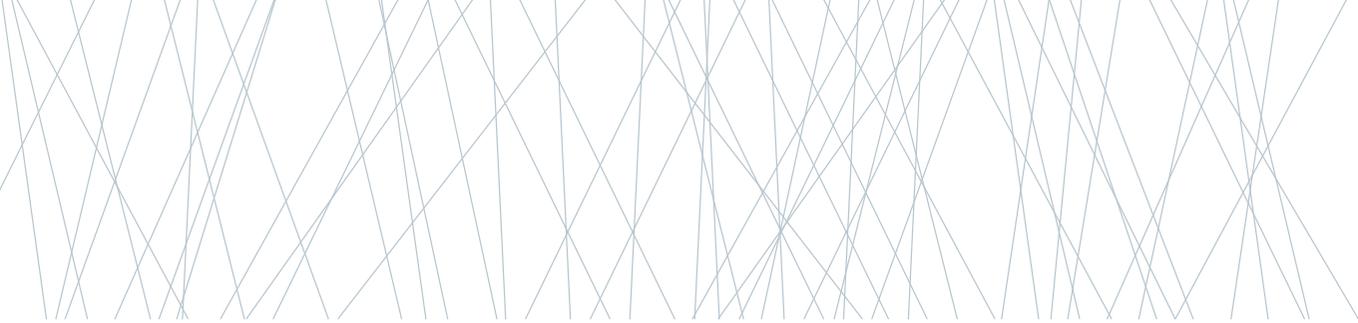
The design challenge you will address tomorrow answers to the problem statement you established today.

- While you are presenting one version of the problem statement, keep in mind that this is not the final version. We encourage you to keep on iterating and improving this statement through tomorrow. You may find that in the process of solution finding, you will also find a more relevant problem.
- What are the similarities and differences between your problem statement and the arguments of the other teams?

↘ Reflect.

After your first team presentation, reflect how your arguments came across and how you can improve your presentation. Are there things you liked from the other groups?

- How are you enjoying the work right now?
- What is something new you might have learned about the way you work in a group?
- What role do you tend to take on?



MOVIE NIGHT

Tonight, the ETH Week Hall turns into a pop-up cinema. We have prepared a selection of films, all related to food of course: three documentaries and one of more entertaining nature. Bring your EduApp device, you decide which movie will be shown!

DIE ZUKUNFT PFLANZEN / France 2012, Marie Monique Robin, German with English Subtitles, 90 min. How can we feed the world? With the rapid demographic growth, agronomic models will have to change their paradigm towards organic agronomic solutions to avoid future misguided developments such as depleted soils and water springs.

MORE THAN HONEY / (Switzerland 2012), Markus Imhoof, English with English subtitles, 95 min. Over the past 15 years, numerous colonies of bees have been decimated throughout the world, but the causes of this disaster remain unknown. Depending on the world region, 50% to 90% of all local bees have disappeared, and this epidemic is still spreading from beehive to beehive – all over the planet.

JUST EAT IT / (Canada 2014) Grant Baldwin, English, 74 min. Filmmakers and food lovers Jen and Grant dive into the issue of waste from farm, through retail, all the way to the back of their own fridge. After catching a glimpse of the billions of dollars of good food that is tossed each year in North America, they pledge to quit grocery shopping cold turkey and survive only on foods that would otherwise be thrown away.

CHEF / (USA 2014) Jon Favreau, English, 114 min. Carl Casper is an acclaimed chef with a family life that seems as decaying as his artistic freedom. Those frustrations boil over into a raucous viralvideod public confrontation against a restaurant critic who panned his cooking of food that his boss ordered him to make against his instincts.

× HEADS UP

Please reserve today by 19:00 if you want to participate in the BodyArt class or the Morning Run tomorrow at 7:40.

Tomorrow evening is Sports Night. If you want to participate in the football tournament against the President, play volleyball or jump into the circus manege, please also register today by 19:00. More information at the Info Desk.



**Thursday will be about prototyping solutions
to your problem statement.**



It is finally time to start working on solutions! You will use brainstorming and prototyping techniques to explore the possibilities and limitations of your ideas. Think outside the box and try out new ideas.

7:40 — BodyArt and Morning Run at the HPS Sports Center.

8:45 — Introduction to the day at ETH Week Hall.

9:00 ● Prototyping—Explained at ETH Week Hall.

↘ **Brainstorm solutions.**

↘ **Rework your solution selection criteria.**

↘ **Ideate using prototyping.**

12:15 — Lunch with SEEDCITY and BIO FÜR JEDE.

13:15 ◆ **LUNCH LECTURE SERIES**
Challenges to End Hunger
with Rupa Mukerji at ETH Week Hall.

↘ **Revisit the team roles.**

↘ **Further develop your prototypes.**

↘ **Test your prototype.**

↘ **Reflect.**

18:00 — Tavolata at ETH Week Hall.

18:45 ▲ **ETH WEEK AFTER HOURS — SPORTS NIGHT**
Football, volleyball or circus manège. You choose how to spend the evening at the HPS Sports Center.

thursday
sep 10

THE DESIGN THINKING SPECIALISTS

The day is structured by a team of design thinking experts, providing you with brainstorming and prototyping methods that will be used to develop solutions approaches to your problem statement.

This morning, they will kick off the day in the ETH Week Hall before taking an active role in the team spaces.



STEFANO BRUSONI was appointed Professor of Technology and Innovation Management at ETH Zurich in 2011. He holds a DPhil in Science and Technology Studies from SPRU at the University of Sussex, UK. Prior to entering academia, he worked as a firefighter, which he enjoyed tremendously. His research interests include the emergence of alternative product architectures, firm dynamics and modularity, how new rule sets emerge on an individual level and the evolution of managerial systems.



ANNA DÉREKÝ is pursuing a Doctor's degree at the chair of Technology and Innovation Management at the ETH Zurich. With a background in neurosciences and economics, she is interested in the micro level processes of entrepreneurial decision making. Her research interests include decision making processes in entrepreneurship, strategic choice, social innovation, self-control, individual and organisational learning, learning processes, teaching and training tools.



FLORIAN RITTINER studied mechanical engineering and business administration at ETH Zurich before writing his doctoral thesis on the improvement of product development processes at ETH Zurich. He is a postdoctoral researcher at the Department of Engineering Design and Materials at NTNU in Trondheim, Norway and an affiliate researcher in the Product Development Group Zurich. He studies spatial influences on design processes. In his spare time he coaches children's athletics and spends as much time as possible in the mountains.

DESIGN GUIDES

Today, you will also meet the design guides. They will be able to assist you if you need help during brainstorming or prototyping. Through their own experience, they are able to relate to challenges you might face and give advice on how to proceed.



ALAN LLAMAS is interested in strategic human-centered innovation processes. He is a research fellow at EPFL, lecturer at ETH Zurich and the managing partner of SparkLabs, an initiative between both universities with the purpose of teaching Design Thinking as an approach to innovation.



STEFAN BREIT is studying environmental science. Due to his background, the topic of ETH Week is of high relevance for me. Especially, I'm very excited about all the people who will come together and will develop good ideas about the future of food!



AURELIA MÜGGLER studied music in gymnasium. Since 2010, she studies architecture at ETH Zurich. She has participated in different workshops in Addis Abeba, Ethiopia, Venice, Italy and in Ciudad Abierta in Chile.



REGINA VOGEL combines a Design Thinking background with six years of innovation management for sustainability at the interface of education, R&D, and entrepreneurship at Climate-KIC Switzerland. She is a passionate developer for teaching products. She enjoys facilitating workshops and coaching student groups in formats like the ETH Week where students learn by doing.

↘ Brainstorm solutions.

You will start with a brainstorming session, that answers to your problem statement. In this first step, you will try to generate as many ideas as possible. Design guides will help you achieve the task, stressing the importance of listening to others and moving in space in order to foster creativity and divergent thinking, ultimately broadening the solution space. You will follow a sequence of 3 steps: brainstorming, selection and clustering.

EMPATHY / Both knowing your individual viewpoint and to be willing to learn from other people's viewpoints are necessary ingredients for precise problem framing and subsequently for developing successful solutions. Why? Quite simply because you are trying to solve a problem of another actor, not a problem of your own. It takes empathy, the ability and willingness to bring yourself into other people's shoes. This is a competence, which is not only important for an effective communication and a collaborative teamwork, but also for the success of your solution.

— What idea did you like the best from the brainstorming session?

— Why did you like this idea?

45' ⊖

thursday
9:30

TEAM SPACES

↘ Rework your solution selection criteria.

Refer back to the solution selection criteria your group created yesterday. Develop a more refined version of these criteria as a way of evaluating the solutions brainstormed so far. The criteria enable you to decide which solutions to prototype later in the day.

- Go back to the criteria you have defined yesterday. In what way do they still make sense. How would you improve them?

45' ⊖

thursday
10:15

TEAM SPACES

↳ Ideate using prototyping.

You are now ready to sketch out the first solution ideas. You will divide up into sub-teams and do two rounds, with time for feedback in between.

This step is also referred to as low-resolution prototyping. It applies to the earlier phase of testing your idea. Your idea is just beginning to come to life. Also, try to forget about precision and perfection for the moment: low-resolution prototypes are quick and cheap to make, but they are still sources of valuable insights, as you study them, discuss and test them with your peers.

PROTOTYPING / is your chance to bring ideas out of your head into the material world. Prototypes can be very different in format, ranging from a wall of post-it notes, to 3D models, to role-play. However, the general idea of prototyping is that you get a precise insight into how your solution will function in reality, and how it will be experienced from the actor's perspective. It can be a good idea to set a goal for what you want to test and learn from your prototype before you choose the material and the scale of your prototype. You will experience the value of making your intangible ideas concrete. Besides providing the possibility of testing and continuously refining your ideas in an intuitive way, prototypes are also valuable conversation pieces. They can be used to communicate your ideas in an intuitive manner. A prototype can prove to be a valuable reference point in a conversation (or your presentation tomorrow). Bear in mind that your solution should be graspable for someone who is introduced to it for the first time. Finally, a well-fabricated prototype can have a purely rhetorical value in addition to its message if the audience is able to recognise its value immediately.

- When was the last time you sketched?
- Do you think you will use this tool for projects in the future? Why or why not?

1H15' ↻

thursday
11:00

TEAM SPACES



thursday
13:15

ETH WEEK HALL

LUNCH LECTURE SERIES

Rupa Mukerji will close the series with the lecture
'Challenges to End Hunger'.



RUPA MUKERJI is the co-head of advisory services at Helvetas. She holds a post graduate diploma from the Institute of Rural Management in Anand, India. Before joining Helvetas, she established and led a development research consultancy organisation in India. She has also contributed to the IPCC Fifth Assessment Report as a lead author of Working Group 2.

↘ Revisit the team roles.

Today, it might be a good idea to delegate members of your team to start working on the story line for the final presentation tomorrow. These people will focus on how to describe and condense the result of your team, linking the construction of the problem statement to the generated solution.

When you tell your story tomorrow, the jury will judge your project according to this set of questions.

- **SOLUTION SPACE** / Does your prototype illustrate a solution that involves a Swiss actor? Does it relate to one of the four themes that were introduced on Monday?
- **PROBLEM FRAMING** / How clear and precise is your problem framing?
- **STORY TELLING** / How convincing is your presentation?
- **SYSTEM THINKING** / Do you explain how your solution relates to the food system? How it will affect it? Are you aware about the connections between the different scales of the food system?
- **RELIABILITY** / Have possible gaps been made explicit, that you did not work on due to the complexity of the issue? Are your quantitative claims correct within an order of magnitude?
- **RELEVANCE** / How does your solution reflect the ecological, political and socio-economical context?

- What is your role today?
- What information do you need to give to whom in order for everything to be ready at this time by tomorrow?

↘ Further develop your prototypes.

You will split again into sub-teams. Use different techniques and materials depending on the type of product, service or model that is being prototyped. The design guides can answer questions about how to build your prototypes. The afternoon is also structured in two rounds with a feedback session in between.

After having tested your idea in the morning, you will be able to further develop your prototype. This mode is called high-resolution prototyping, and this is where you risk a higher cost in producing one or a few prototypes. An effective prototype is one that provides the clearest understanding of how your idea will change the situation, addressed in your problem statement. Ideally you would present your prototype to the actor you have defined as part of your problem statement, which can be seen as your client, but it could also be experts or, as in our case, other ETH Week participants.

- A page to keep track of your favorite ideas during the prototyping process.
- How has the prototyping process affected your group's problem statement?

↘ Test your prototype.

It is time to share your ideas with someone outside of your group. Present the prototype to another project team and they will do the same. Limit your presentation to 2 min and account for 8 min of feedback per team.

Hints:

- This is a way to get external validation for your ideas before addressing the larger audience tomorrow. This feedback will be valuable to refine parts of your solution and polish your arguments.

30' ⌚

thursday
17:15

TEAM SPACES

↘ Reflect.

Try to summarise the results of the day and start planning tomorrow.
Please consider that everything needs to be finished by 12:15 tomorrow.
For logistical reasons, prototype and electronic material are then moved to the ETH Week Hall and handed in at the Information Desk. If you have time, you may also start thinking of a name for your project.

15' ⊖

thursday
17:45

TEAM SPACES

SPORTS NIGHT

It's time for some friendly competition between you and your ETH Week mates! After 5 days working on the Story of Food we are sure you have a lot to digest—mentally and maybe also literally.

Please bring comfortable sports clothes and indoor sports shoes. The ASVZ facilities close at 21:45. Spectators who want to watch the football tournament are welcome, the bar is also open until 23:00. All sports are instructed by professional ASVZ trainers and take place at the HPS Sports Center.

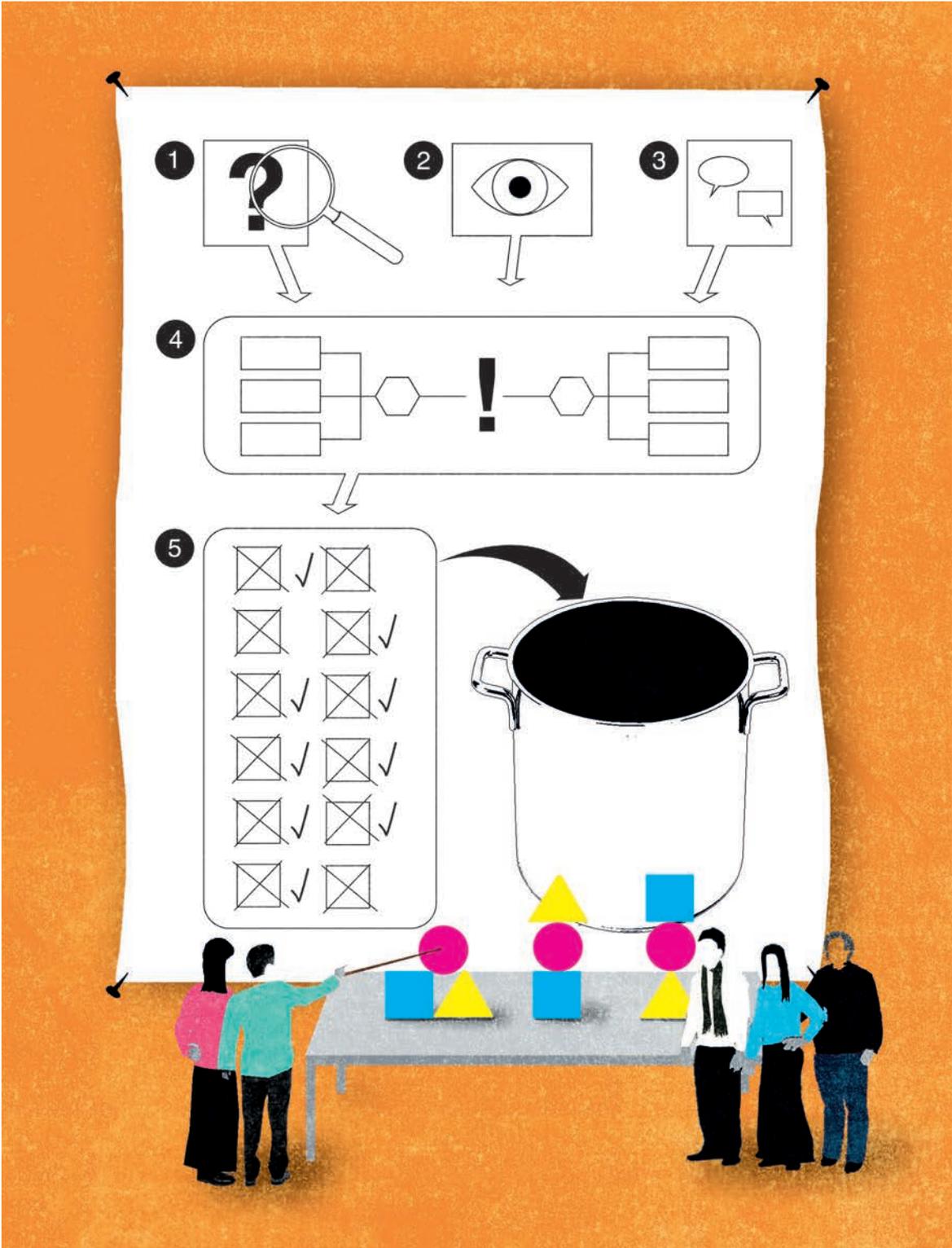
FOOTBALL / We invite you to challenge Lino Guzzella, President of ETH Zurich, in a football tournament. Matches will take place in Hall 1 at 18:45 and 20:15. 24 participants.

VOLLEYBALL / Two volleyball sessions will take place in Hall 2 at 18:45 and 20:15. 24 participants per session.

CIRCUS MANEGE / You may also want to learn some new skills in a circus manege with slack-lining, trampoline, airtack, juggling and unicycling. Two sessions will take place in Hall 3 and in the Bewegungslabor at 18:45 and 20:15. 40 participants per session.



**Friday will be about
telling your team's story.**



**On this last day of
ETH Week, we ask you
to focus on telling a
balanced story that
convinces the audience
of your problem
statement and your
prototype.**

7:40 — Thai Chi and Morning Run at the HPS Sports Center.

8:45 — Introduction to the day at ETH Week Hall.

↘ **Prepare the presentation and
finish your prototype.**

12:15 — Lunch with MEIN KÜCHENCHEF.

↘ **Practice.**

↘ **Reflect and relax.**

15:30 ● **FINAL PRESENTATIONS**
It is time to get on stage and tell
a convincing story at ETH Week Hall.

18:30 ● **CLOSING CEREMONY**
Lino Guzzella concludes ETH Week
at ETH Week Hall.

19:15 — Flying Dinner

20:30 ▲ **ETH WEEK AFTER HOURS — UNTIL NEXT YEAR?**
It is time to celebrate, the last six days
at ETH Week Hall.

friday
sep 11

↘ Prepare the presentation and finish your prototype.

Use this last session to finish your project. Decide how to best use the 7 minutes to tell your story. In order to be more time efficient, you may delegate the responsibility for finishing the prototype, polishing specific arguments and writing the overall narrative. The requirements for your story can be found on the next page. You will also need to decide on a name for your project. Be done by 12:15.

× HEADS UP

- Your team will draw its place in the sequence of the final presentations at 9:00 after the introduction to the day in the ETH Week Hall.
- By 12:15, you have to hand in your project at the Information Desk. We need the title of your project and all electronic materials as a zip file labeled with your team number and title. Example: 'Team 13 - Stardust.zip'. Place your prototype next to the stage in the ETH Week Hall.

3H 

friday
9:00

TEAM SPACES

THE REQUIREMENTS

We would like to repeat the requirements introduced on Wednesday: Please keep the right balance in mind when you are going to present your story this afternoon.

LIMIT THE SOLUTION SPACE / As mentioned before, you should stay within the boundaries of the four themes and limiting the solution to a Swiss actor.

USE YOUR PROTOTYPE / Starting from what you have produced on Thursday, your tangible prototype will be the best tool to explain your idea and to convince the audience of its feasibility. You shall not use Powerpoint.

TELL A COHERENT STORY / Make use of the tricks of a good narrator, build tension and choose the right rhetoric in order to be persuasive and clear. In a way that is as simple as possible, explain the different steps of your project: Problem statement, insights backing this statement, solution selection criteria and solution description.

DEMONSTRATE SYSTEM THINKING / Make the problem definition explicit and explain possible implications of your proposal and how you have tried to weigh the tradeoffs.

HOW RELIABLE ARE YOUR ASSUMPTIONS / Explain your assumptions in terms of facts and figures. Make possible gaps that you were not able to work on due to the complexity of the issue explicit.

EXPLAIN THE RELEVANCE / Explain how the solution is embedded within the specific ecological, political and socio-economical context.

Make sure you answer the following questions when you present your 'story of food' later:

- **SOLUTION SPACE** / Does your prototype illustrate a solution that involves a Swiss actor? Does it relate to one of the four themes that were introduced on Monday?
- **PROBLEM FRAMING** / How clear and precise is your problem framing?
- **STORY TELLING** / How convincing is your presentation?
- **SYSTEM THINKING** / Do you explain how your solution relates to the food system? How it will affect it? Are you aware about the connections between the different scales of the food system?
- **RELIABILITY** / Have possible gaps been made explicit, that you did not work on due to the complexity of the issue? Are your quantitative claims correct within an order of magnitude?
- **RELEVANCE** / How does your solution reflect the ecological, political and socio-economical context?

friday

↘ Practice.

Your story can only be 7 minutes long. In order to successfully present in such a short time, you need to practise. Go back to your team space and rehearse your story to your neighbouring team and vice-versa. Try to do 2–3 iterations and pretend there are 200 people in the audience.

You would probably prefer to continue working on your presentation or prototype instead of wasting valuable time on a dry-run. However, it does not only matter what you say but also how you say it, and this is how you control that aspect.

× HEADS UP

- Keep in mind that each group has 7 minutes for their final presentation.
- There are 5 hand microphones.
- There are only 3 minutes between presentations. Therefore, once finished, each group needs to leave the stage as quickly as possible and head back to their seats.

60' ⌚

friday
13:15

TEAM SPACES

↘ Reflect and relax.

- Note the most important thing that you have learned during ETH Week or draw a picture in order to relax.

The official part of ETH Week ends by the time you tell us your story. Before it gets serious though, sit together with your tutor and team mates and reflect on what you have learned during the last 6 days. As it is the last time you formally meet during ETH Week, use it as an opportunity to find a common understanding of the experience you have gone through.

We want you to set aside time not only to 'do' but also to 'reflect'.

60' ⌚

friday
14:15

TEAM SPACES

× HEADS UP

- In order to guarantee a smooth change between two groups we ask you to take seats according to the sequence of the final presentation.
- You can cast a vote for your favorite team by using EduApp.

FINAL PRESENTATIONS

- 15:30 The final presentations will take place in the ETH Week Hall and will be moderated by Reto Knutti. We have invited 6 guests to listen to your stories, too.
- 15:40 The first half of the teams will share their stories.
- 16:40 Short break showing impressions of the last 6 days.
- 17:10 The second half of the teams will share their stories.
- 18:20 Peer voting.



KATHRIN FENNER is a group leader in the Environmental Chemistry department of Eawag, the Swiss Federal Institute for Aquatic Science and Technology. She holds a Doctor's degree in chemistry from ETH Zurich and was a visiting scientist at the Lawrence Berkeley National Laboratory in California and the Department of Biochemistry of the University of Minnesota. She was awarded an ERC consolidator grant in 2014.



RETO FREI is co-founder of the TIBITS restaurant chain. Along with his brothers Christian and Daniel, and his business partners Rolf and Marielle Hiltl, he opened the first restaurant in 2000. Their vision was to create a high-class, fast food restaurant where people could enjoy tasty vegetarian food in relaxed surroundings. Meanwhile, the brothers have five TIBITS eateries in Switzerland (Winterthur, Bern, Basel and two in Zurich) as well as a vibrant tibits restaurant just off Regent Street in London.



THOMAS GUMBSCH has done his Bachelor's and Master's studies in physics at ETH Zurich and the last remaining step before he graduates is his Master's thesis. In his free time, he participates in ballroom dance competitions of waltz, tango, etc. He is currently being the President of the students' association VSETH for one year. During this time he also wants to decide about what specialisation to choose for his thesis: theoretical or experimental physics.



SILKE MEYNS studied Chemistry at the University of Hamburg, Germany and got her Doctor's degree at ETH Zurich in Food Science. She joined Eawag, where she first headed an analytical lab for surface water and biological material for 9 years, followed by a year in the staff of the directorate being responsible for marketing activities. In 2001 Silke joined ETH transfer and is now heading the group patents and licenses. In 2008, she received the CAS for General Management of the Institute for Strategy and Business Economics of the University of Zurich.



ACHIM WALTER is Professor of Crop Science at ETH Zurich and an expert in environmental systems, plant biology and agricultural sciences. He studied physics, biology and environmental sciences at the University of Heidelberg and at ETH Zurich. His research is dedicated to establishing and improving plant phenotyping approaches – non-invasive, image-based methods quantifying plant growth and crop performance.



CHANTAL WEIBEL pursues a MSc degree in environmental science at ETH Zurich and is about to write her master's thesis this October. She is the president of the Fachvereinsrat and an active member of UFO, the student association of her department. Her roles at ETH Zurich combine her interests in both caring for the environment and representing her fellow students in order to foster a positive student culture.

CLOSING NIGHT

18:30 Awards Ceremony with Lino Guzzella

19:15 Flying dinner

We hope you had a great time with us during ETH Week.

20:30 It is now time to celebrate!

DISCO / ?



LINO GUZZELLA is the President of ETH Zurich and has been Professor of Thermotronics since 1999. After studying mechanical engineering himself at ETH Zurich for his Diploma and Doctor's degree, he held several positions in industry and academia. From 2001 to 2003, Lino Guzzella headed the Department of Mechanical and Process Engineering, and from mid-2012 until the end of 2014, he was Rector of ETH Zurich. His research focuses on novel approaches in system dynamics and control of energy conversion systems. Control-oriented systems modeling, dynamic optimisation and feedback control design methods are the main area of research. Among many other awards, he has also received the Golden Owl 2011 for Excellence in Teaching.



Thank you.