



World Food System Center 2018 Research Symposium Program

Thursday, 8 November 2018 | 17:15-21:00 | ETH Zurich, Audi Max (HG F 30)

This public event showcases food systems research happening at ETH Zurich. The main program will feature presentations from concluding research projects focused on sustainable food value chains followed by insights from our education initiatives. A networking poster session focusing on ongoing research and Center activities offers you the chance to interact directly with researchers.

www.worldfoodsystem.ethz.ch

Program

17:15 Welcome and Introduction

17:25 Session 1: Sustainable Food Value Chains

Featuring concluding postdoctoral projects supported by the Coop Research Program

Presented by

Iodine in milk and dairy products in relation to iodine in feed and the contribution to iodine intake in Swiss adults

Olivia van der Reijden
Laboratory of Human Nutrition

Inactivation of microorganisms on seeds for sprout production using cold atmospheric pressure plasma

Dr. Markus Schuppler
Laboratory of Food Microbiology

Soft matter approach to effective preservation of African leafy vegetables by drying

Dr. Leonie van 't Hag
Laboratory of Food and Soft
Materials

Assessing the resilience of tef and cocoa farmers against drought in Ethiopia and Ghana

Dr. Jonas Joerin
Climate Policy

Giants of the Amazon: Why consumers should be going 'nuts' for more sustainable food systems

Dr. Chris Kettle
Ecosystem Management

18:40 Session 2: World Food System Center Education Initiatives

Presented by

Tackling food system challenges through experiential education: The World Food System Summer School

Michelle Grant
Dr. Jonna Cohen
World Food System Center

19:00 Concluding remarks

19:15 Networking Poster Session and Reception

21:00 Symposium Ends