

Creating sustainable change in food systems

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Impressions from 2019



Tour of Gut Rheinau, the organic farm in Rheinau, Switzerland, where the WFSC summer school 2019 took place



Weeding during a farm work session. After everyone returned with back pain, the eye-opener for many was what it means to be an organic farmer.

Key Facts World Food System Summer Schools



8 Summer Schools organized so far in Switzerland (5x), India (1x), South Africa (1x), Ivory Coast (1x)



Alumni network of 188 participants from 54 different countries



More than 100 different contributors from academia, industry, policy, development cooperation and civil society organizations



Read more about the course design

12 Design Criteria

1. Promotion of cross-cultural exchange and teamwork
2. Raise awareness of context specificity of food system challenges and solutions
3. Systems thinking approach, exploring the food system as a complex system
4. Interdisciplinary and cross-sectoral approach
5. Incorporation of a blend of experience, theory and skill acquisition
6. Experimental approach to program design
7. Exploration of agency and power of diverse actors
8. Values-based approach to teaching and course/curricula design
9. Appreciation of all participants as both producers and users of knowledge
10. Diverse participant cohort and promotion of an equitable and inclusive environment
11. Diverse faculty cohort and a core facilitation team on site for course duration
12. Course location offering a degree of isolation with opportunities to engage first-hand with food system issues

Case Study Sustainable Regional Food Networks



A student team *ideating* solutions

