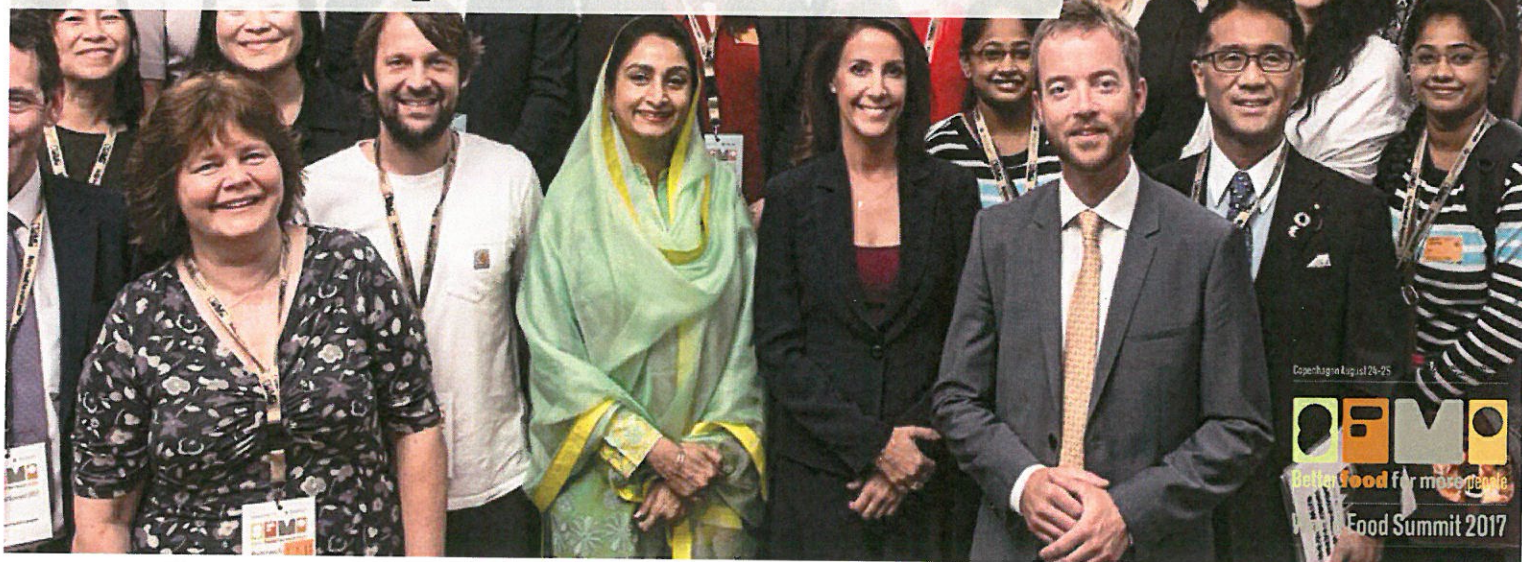


INVITATION

Better Food for More People event

Bruxelles
14 May 2018



We are pleased to invite you to attend the **Better Food for More People event** on 14 May 2018, from 18-20 at Rue d'Arlon 73, 1040 Bruxelles.

New food challenges are emerging in cities in particular. The urban population of the world has grown rapidly from 746 million in 1950 to 3.9 billion in 2014, and is expected to exceed 6 billion by 2045. Urbanization is not only challenging our traditional way of life and family structures: it is also challenging the system that feeds us, because what we eat and the way we produce our food has a strong impact on our health, social interactions and the environment.

Therefore we must strive for a healthy and sustainable development within production and consumption of food – ensuring “Better Food for More People”. The need for strong solutions across the world calls for urgent action. The event on 16 April allows for discussion among EU regulators, EU policy makers, companies, NGOs, etc. about the future of EU food policy and ensuring better food for more people.

The **Better Food for More People** event is organized by the Danish Ministry of Environment and Food.
Venue: Permanent Representation of Denmark to the European Union, Rue d'Arlon 73, 1040 Bruxelles.

Register and SAVE THE DATE!

Registration is free of charge and can be done by sending an email to brurepbfmp@um.dk. As places are limited, registration will be accepted according to “first come, first served”. More information is available on www.bfmp.dk

Preliminary program

18:00 Welcome and kickoff

Keynote speakers

18:00-18:30

The vision for the movement

Esben Lunde Larsen, *Danish Minister for Environment and Food*

Sustainability in the food chain

Vytenis Andriukaitis, *European Commissioner for Health and Food Safety*

EU perspectives on the future of food safety, food waste and nutrition (*moderator Ambassador Vibeke Pasternak Jørgensen*)

Tentative list of speakers

18:30-19:45

Sharing best practices through the EU Platform on food losses and food waste, *by Selina Juul, Founder of Stop Wasting Food Movement Denmark*

How to grow healthy minds and schools, *by Stephen Ritz, Founder, Green Bronx Machine*

Making collaboration in the value chain, *by Marcus Gover, CEO, WRAP*

Making a restaurant sustainable, *by Christian Puglisi, Chef, Relæ Restaurant, The World's most sustainable restaurant in 2016*

Making change – better and smarter – working together and across sectors and with multiple actors within the public, private and civil sphere, *by Lars Kolind, Chairman of Advisory Board*

19:45

Q&A

Closing remarks by The Danish Minister of Environment and Food, Esben Lunde Larsen

Refreshments by snacks prepared by students from “Sydhavnen” school in Copenhagen

