



Closing conference of the project Train-Ce-Food - Education and nutrition in a way of circular economy - final conference of the project
Wednesday, 1 December 2021 at 10 a.m.

[Online](#)

Dear guests,

the social enterprise Association EPEKA and their partner consortium are successfully bringing to a close the Train-Ce-Food project, which is co-financed by the EU Horizon 2020 program. The 22-month project achieved the following results during its implementation:

- Research report (the report includes a systematic, theoretical and practical study of the current situation on the circular economy, food and entrepreneurship education in partner countries)
- Curriculum (the curriculum for secondary schools and university level for the integration of entrepreneurial and cooperative knowledge on the circular economy and business models of innovative food supply chains in the circular economy)
- E-modules (distance learning modules: introduction to the circular economy and innovative business models, entrepreneurship and cooperatives in the circular economy, establishment of a cooperative start-up, use of the circular economy in the food supply chain)
- E-textbook (specialized literature that includes topics such as youth entrepreneurship, cooperatives, the circular economy, the food supply chain, innovative business models and product development)
- Courses, workshops
- Mentoring (Mentoring for the establishment of a circular economy of cooperatives and entrepreneurship).

Despite the extremely difficult times due to the COVID-19 epidemic, we successfully completed the entire project, but due to restrictive measures, this meeting will be the only event where the entire partner consortium will meet in person and we invite the interested public to join us on the Zoom. [Link to the meeting](#).

Additional information is available at the: www.epeka.si and www.traincefood.si



Scientific and Research Association for Art, Cultural and Educational Programmes and Technology EPEKA, Social Enterprise
Koroška 8, 2000 Maribor, Slovenia, www.epeka.si, www.traincefood.si



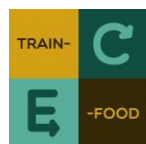


The EPEKA Association is organizing the event as part of the Train-CE-Food project, funded by the European Commission and the Ministry of Public Administration. The event is supported by the Municipality of Maribor and the Office of the Republic of Slovenia for Youth.



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Program of the closing conference of the project Train-Ce-Food

09.30	Registration for the closing conference
10.00	Welcome speech by the project coordinator and guests Štefan Simončič, president of the Association EPEKA, Soc. Ent.
10.15	Presentation of project results by partners Michael Eder (Strateco), Eva Žunec (MIITR), Maria Delakoura (Institute of Entrepreneurship Development), Arantxa Aguirre Sierra (Permacultura Cantabria), Daria Jovičić (FAZOS), Nadia Theuma (PARAGON EUROPE)
11.00	Presentation of the Foodsharing Network Austria, Valentin Gritsch <i>Tons of food are destroyed every day in the EU. According to data from the World Wide Fund for Nature (WWF) as much as 1,300,000,000 tons per year. If we compare this to the world population this amounts to half a kilo of discarded food per person per day! In Austria, this serious problem has been tackled with a food sharing project, where over 5,000 active members collect food from more than 600 companies a day. More information about this Foodsharing Network Austria will be presented by a dipl. Ing. Valentin Gritsch.</i>
11.30	Coffee break
12.00	Presentation of the Permaculture Garden by Boris Uranjek, Pri Baronu <i>Boris and Mihelca Uranjek both graduated agronomy and organic farming and they've been doing their job since 1999. The specialty of their tourist farm is, in addition to the excellent cuisine, also the permaculture way of farming.</i>
12.30	Presentation of baking with yeast by Anita Šumer <i>Anita Šumer is the driving force of the Drožomanija club, the essence of which is to replace yeast with yeast or sourdough. It is also a supporter of local production, local farmers and organic growers. It connects like-minded people and incorporates the principles of the circular economy into the food economy. She is the recipient of the award for the best book on bread in the world.</i>
13.00	Lunch break
14.00	Presentation of chef David Vračko, Restaurant Mak <i>David Vračko is known as one of the best chefs in Slovenia, but in reality, he is much more. He is the creator of memories. A visit to his temple is a unique experience. In addition to excellent food and getting to know the local offer, we also meet the chef as a storyteller, joker and DJ.</i>
14.30	Round table on the circular economy and food and how to include in the school curriculum: <i>Consortium of the Train-CE-Food and the guests will discuss the new content, connected with the Green Agenda of the EU, suitable for the school system. What are the possibilities for airing the curriculum and what needs to be changed in order to bring the concept of the circular economy closer to young people?</i>
15.30	Recap of the day, what are the next steps within the framework of the project Train-CE-Food and closing of the conference
16.00	Degustation of the ecological wines from the Styria region



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