UPM IMPACT in SDG2
Zero Hunger
EELISA ACITIVITIES AROUND SDG2

Supply Chain Resilience Game

Description

The intensive program will create an educational context that encourages innovation and 'out of the box thinking'.

Confronted with an unknown environment the participants (students and tutors alike) will be asked to identify sustainable opportunities about food planning, in cooperation with students of the host university and local stakeholders. This will be achieved by incorporating participatory methods, design thinking, and spatial concepts. The students will propose interventions to support the local stakeholders and communities to create a more sustainable food system, addressing the social, economic, and ecological aspects in an integrated way. Approximately 25 students and 8 staff members per IP, so approximately 100.

Local stakeholders and civil society will take part on-site where the living labs are developed. There will be also invited lecturers and experts contributing to both the program.

Deliverables: Report on local food systems and proposal. Videoclip for dissemination

Community	Ethics, Social Commitment & Entrepreneurship		
Coordinator	m.simon@upm.es	ECTS	
Kind of activity	Course / Seminar		
Principal SDG	SDG 2 - Zero Hunger	Others SDG	SDG 2 - Zero Hunger
Starting date	2022-03-14	Ending date	2022-06-30
Target group	all	Teaching mode	In person
Link	https://community.eelisa.eu/?post_type=eelisa_activity&p=1213		

Hackathon For Privacy

Description

The students will learn the importance of the work of the Agricultural Extension Services and if it has a key role in agricultural development in some territories. The students will learn to design and make surveys for farm extension.

Assessment: Attend the seminar by 80% and carry out the final project

Community	Green Planet		
Coordinator	margarita.ruiz.ramos@upm.es	ECTS	
Kind of activity	Course / Seminar		
Principal SDG	SDG 2 - Zero Hunger	Others SDG	SDG 2 - Zero Hunger
Starting date	2021-01-01	Ending date	2021-12-31
Target group	master|bachelor	Teaching mode	Synchronous remote
Link	https://community.eelisa.eu/?post_type=eelisa_activity&p=1248		

International Seminar: Key Drivers for Optimal Operation of Public Transport Systems

Description

The students will learn to make statistical results of surveys and to analysis the results for farm extension.

Assessment: Attend the seminar by 80% of the classes and carry out the final project.

Community	Green Planet		
Coordinator	margarita.ruiz.ramos@upm.es	ECTS	
Kind of activity	Course / Seminar		
Principal SDG	SDG 2 - Zero Hunger	Others SDG	SDG 2 - Zero Hunger
Starting date	2021-01-01	Ending date	2021-12-31
Target group	master|bachelor	Teaching mode	Synchronous remote
Link	https://community.eelisa.eu/?post_type=eelisa_activity&p=1249		

High-tech Entrepreneurship: Lecture #8 – Business angels and venture capitalists: how do they decide about financing your start-up?

Description

This activity offers students an opportunity to gain knowledge in a practical way. It is a face-to-face activity and an active discussion is expected from the participants in order to acquire knowledge that can have a professional impact. It is expected to promote the cultivation of legumes as food production in a more sustainable way with the environment. This would imply a lesser use of chemical fertilizers that pollute aquifers and produce greenhouse gases.

Community	Sustainable Food Production (SFP)		
Coordinator	luis.rey@upm.es	ECTS	
Kind of activity	Workshop		
Principal SDG	SDG 2 - Zero Hunger	Others SDG	SDG 2 - Zero Hunger
Starting date	2023-10-16	Ending date	2023-10-16
Target group	all	Teaching mode	In person
Link	https://community.eelisa.eu/activities/nodulated-legumes-a-tool-for-sustainable-food-production-2/		

Integrating Ethics, Human Rights and Social Impact Analysis in your Artificial Intelligence Research

Description

Food waste is a persistent wicked problem in the global agenda linked to both ethical and environmental issues. Around one-third of all food produced globally is lost or wasted across the food system (FAO, 2011), from farm to fork, much of it avoidable. This poses an ethical and moral dilemma, as access to nutritious and quality food is still not available for many vulnerable population groups. On the other hand, wasting this food, with all the embedded resources required to produce it (C02, water, labor, land-use, etc.) is deeply unrespectful to nature and to the workers that had grown that food.

Food loss ("pérdida alimentaria") and food waste ("desperdicio alimentario") are relevant topics in the 2030 Agenda with a specific target (12.3) and indicator (12.3.1) directly tackling them. But they are also issues strongly interlinked to SDG #2 (Zero Hunger), target 2.1., or other SDGs such as SDG #13 (Climate Acton) or SDG #6 (Water and Sanitation).

Target 12.3. By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.

Indicator 12.3.1 (a) Food loss index and (b) food waste index

Target 2.1 By 2030, end hunger and ensure access by all people, in particular the poor and people in vulnerable situations, including infants, to safe, nutritious and sufficient food all year round.

At the Spanish level, the Ministry of Agriculture is leading a proposal for new legislation on Food Waste. The draft "Anteproyecto de Ley de Prevención de las Pérdidas y el Desperdicio Alimentario" is already available and receiving feedback from different stakeholders before its final approval. It should be noted that other EU countries, such as Italy and France, have already passed similar legislation which could inspire the Spanish norm.

Universities and university canteens are directly concerned with those food waste issues. As educational centres (and public administrations), they should be an example of good practices in this matter. But in addition to this, the draft Spanish norm indicates that:

"Los establecimientos de hostelería y otros servicios alimentarios tendrán que ofrecer a sus clientes la posibilidad de que se lleven, sin coste adicional, lo que no han consumido y tendrán

que informar de ello de forma visible, preferentemente en la carta o menú. Pare ello, deberán disponer de envases aptos reutilizables."

"Las instituciones como centros sanitarios y educativos o residencias que ofrezcan catering o servicio de comedor, sea con medios propios o ajenos, deberán contar también con programas de prevención y reducción de las pérdidas y el desperdicio alimentario que cumplan igualmente la jerarquía de prioridades establecida en la ley."

This means that, if the norm is finally approved, university canteens will have to track the amount of food waste they generate (an indicator that nowadays is not available at UPM canteens) and elaborate a plan for prevention and reduction of food waste based on the priorities marked by the new food waste law:

(1) food loss prevention,

(2) human use (including food donation),

(3) transformation,

(4) animal use,

(5) use as by-product by other industries,

(6) material recovery (compost and biodigest),

(7) energy recovery (biogas generation).

Regarding priorities (1) and (2), we should remark several barriers that currently exist and need to be taken into account:

Food donation has several hindering factors related to food safety issues (seguridad alimentaria), the responsibility on those donations (the good Samaritan act does not apply in most EU countries, including Spain, the donor is responsible for the donation in the same terms as a sale), or the fiscal treatment of those donations (VAT issues), among others.(CONTINUES IN REQUIREMENTS FIELD)

Community	The CIRCULAR and REGENERATIVE CAMPUS (EELISA CRC Community)		
Coordinator	ruth.carrasco@upm.es	ECTS	
Kind of activity	Challenge		
Principal SDG	SDG 2 - Zero Hunger	Others SDG	SDG 2 - Zero Hunger
Starting date	2021-01-01	Ending date	2021-12-31
Target group	all	Teaching mode	Hybrid
Link	https://community.eelisa.eu/activities/food-waste-hackaton-eelisa-too-good-to-go/		