Future Food Utrecht Yearly Symposium:  
A closer look at the EAT - Lancet Report  
11 October 2019  

Location:  Victor J. Koningsberger building, Budapestaan 4a/b, 3584 CD Utrecht  
Room:  PANGEA room – 1st floor  

Provisional program:  
9.00  Registration  

9.30-10.30  Opening with two key-note speeches:  

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<th>Speaker</th>
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<tr>
<td>Fabrice DeClerck, Scientific Director of EAT- forum</td>
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<td>Henk Westhoek, Head of Food, Netherlands Environmental Assessment Agency</td>
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10.45-12.15 Interactive break-out sessions (Part 1): discussion/exploration of problems  

Break-out session 1: Sustainable food production  

Organizers:  Jerry van Dijk (FFU)  
Room:  Buys Ballotgebouw - 205  

With the note that unsustainable food production is an important contributor to many global environmental challenges, the EAT-Lancet report calls for a sustainable food production system that has a radically lower natural resource use, uses limited space, shifts agriculture from being a carbon source to a carbon sink, and is at the same time capable of feeding a growing world population. This session will explore the feasibility of this goal, and the tools and options we have available to reach it, ranging from technology-intensive solutions to agro-ecology. This will include synergies and trade-offs between those approaches, as well as between different sustainability targets.  

Questions to be addressed:  
- What are the major sustainability challenges for the current food system?  
- How do different sustainability goals (e.g. biodiversity conservation and climate impact) trade off?  
- Which tools and technologies are available and how can they be combined to tackle the sustainability challenges while optimizing tradeoffs?  
- Is the goal of a sustainable food system that delivers enough food attainable?  

Kick-off speaker:  to be announced  

Break-out session 2: Beyond the EAT Lancet healthy reference diet  

Organizers:  Guido Van den Ackerveken (FFU)  
Room:  Buys Ballotgebouw 219
The 2019 EAT Lancet report presents a healthy reference diet that is strongly reduced in meat, in particular red meat, and enriched for vegetables and pulses. This plant-focused diet leaves room for animal-based food (e.g. cheese, dairy and low amounts of meat). From a sustainability point of view this diet has less impact than our traditional western-style diet. However, the question is if this reference diet is really healthy? Also, can one suggest one general diet for the broad diversity of consumers? In this break-out session we will discuss these topics.

Questions to be addressed:
- Is the reference diet scientifically sound?
- What is the biggest discrepancy between health and sustainability?
- What is missing in the diet (risk of deficiencies)?
- Is health-promoting (disease-preventing, immune-stimulating) food well represented?
- What food-safety aspects should be included (allergies, residues, toxins, etc)?
- Does organic or conventional matter with respect to healthy food?
- Should ultra-processed food be banned/discouraged?
- Do traditional dietary habits become endangered? And is that a problem?

Kick-off speaker: to be announced

Break-out session 3: The Governance of Fair Food

Organizers: Herman Lelieveldt (FFU) and Agni Kalfigianni (Geosciences)

Room: Buys Ballotgebouw 223

The EAT-lancet report emphasizes the need to make the food system more environmentally sustainable and healthy but pays virtually no attention to the distributional consequences of these shifts. In this break-out session we seek to explore the implications of the report for this theme and in doing so connect this to FFUs Food Fairness theme.

Questions to be addressed:
- Which different understandings of fairness can we identify from different societal actors, and who is identified as responsible for addressing questions of fairness in transnational supply chains?
- What is the relationship between fairness and other norms, such as effectiveness, efficiency, knowledge?
- Which actors in the food system have what kind of power (instrumental, structural, discursive) to promote (or not) fairness and what kind of fairness?
- How are issues of fairness relevant for the relationship between fairness and environmental sustainability?

Kick-off speaker: Prof. Dr. Lena Partzsch, Chair of Sustainability Governance, University of Freiburg

12.15-13.30 Lunch Break

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14.45-15.15 Break (and integration/selection of statements for plenary discussion)

15.15-16.30 Plenary discussion and debate with external moderator Mr. Dick Veerman, Foodlog.nl

16.30 Closing

16.30-17.30 Drinks

17.30 End of Symposium