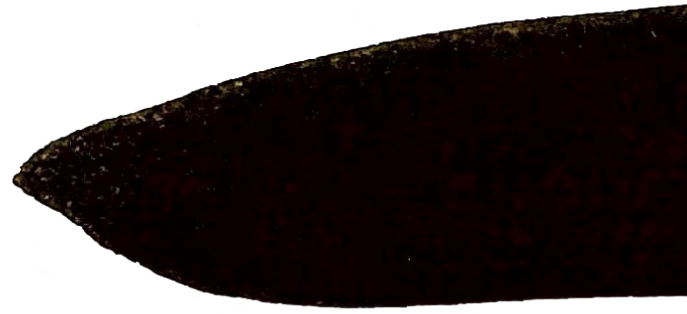


Mycelium.



Sustainability—

Towards a more profitable and climate-smart company

A course by Mycelium Gastronomy Network

in partnership with Julie Meneses, Ph.D



We offer an applied training on sustainability focused on building a transformative road map for your company. We want to provide you a theoretical framework and science backed tools that can be converted into contextualized and actionable solutions.

We offer a course with a systemic approach based on the Sustainable Development Goals but applied into the five Ps (People, Planet, Prosperity, Peace and Partnership) to better assess the goals.

Duration:

You will have access to 7 online ad-hoc synchronous modules and a 4-hour workshop focused on mapping and implementing opportunities. We want to guide you to create a more profitable and responsible ecosystem.

Main advantages:

- Leverages the knowledge of top leaders in sustainability applied to the food sector.
- Explore how to reach sustainable goals while being profitable.
- Understand how to create actionable and contextualized solutions for your company.
- Unique learning opportunity to deep dive into the five Ps approach and get practical knowledge.
- Be aware of the challenges of the future and how we can make positive future steps.
- Achieve your company's sustainability mission through the products you design.



Modules of the course:

Module 1: Introduction to sustainability

- Key global challenges relating to food systems
- Sustainable Development Goals
- The 5Ps approach.
- Individual and social compromises to promote sustainability

Module 2: Basic toolkit to promote positive impact

- Design thinking for product development with positive impact
- Life cycle assessment (LCA)
- Circular economy
- Sustainable packaging

Module 3: Greenwashing and marketing strategies

- Understand how to properly communicate with responsibility
- Identify key metrics to monitor

Module 4: Regulations and legal framework

- Get a clear picture of the regulatory framework to apply different policies.



- Grey areas, novel foods and EFSA

Module 5: The internal client

- Sustainable leadership and management
- Soft skills and communication strategies within your team
- Creating alignment around common goals

Module 6: How to be profitable and responsible

- Using different case studies from the food industry we will learn how we can apply those strategies and at the same time still be profitable

Module 7: Workshop (in person)

- Mapping opportunities in your ecosystem
- Understand the interactions in your value chain
- Design actionable solutions
- Build a personalized road map for your business
- Apply the 5Ps in your value chain and ecosystem

The program curriculum will be adjusted according to your specific needs and food sector and it can be tailored to your end goals.

