

IntelliDigest
*Empowering Global
Food Sustainability*



Food Industry Sustainability Programme

Knowledge-to-Action Courses



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Welcome to the Food Industry Sustainability Programme (FISP)

With the current Agrifood practise, we will need a 70% increase in Agrifood production for us to meet demand from the increasing world population estimated to reach 9.5 billion by 2050.

At the same time, we are faced with severe constraints in land and farming inputs. About twenty five percent of arable land is degraded and needs significant restoration before it can again sustain crops at scale. In addition, we are witnessing increasing environmental pressures, such as climate change leading to extremely varying weather as well as social pressures from demand for more ethical and sustainable farm practices, higher standards for farm-animal welfare and reduced use of chemicals and water.

At the current rate of resource extraction, by 2030, the water supply will fall 40 percent short of meeting global water needs and rising energy, labour, and nutrient costs will have greater pressure on the overall profit margin in the food system.

The overarching question today is, "how can we sustainably feed over 9.5 billion people by 2050 without further damage to our planet-earth?"

We look forward to engaging with you in this Food Industry Sustainability programme to address the existing challenges in our food systems - climate change, increasing amount of food waste, unequal distribution of food (leading to over-consumption or malnutrition in different parts of the world), unsustainable agricultural practices that degrade arable land, food safety and security.

The time to act is now as we aim to meet United Nations Sustainable Development Goal targets by 2030.



Dr. Ifeyinwa Kanu

CEO, IntelliDigest ltd.



Dr. Sonal Choudhary

PI, STFC Food Network+

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Overview

Build capacity

To drive the global transformation of the food system

Tackle food challenges

For a greener and brighter future

Improve business models

For better overall food industry sustainability

Quick facts



Occasion: monthly



Location: Online



Class size: <25

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Courses

The courses are advised to be taken in sequence, however they can be taken individually.



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Key Outcomes

You will gain:

Knowledge

That equips you to take part in the transformation of the current global food system.

Practical Skills

To drive global change by enabling you to better deliver your individual or organisational goals.



Insight

To identify and define key food sustainability improvement areas in your country, organisation, and community.

Network

A new and diverse network to drive the change in the global food system, supporting idea and best-practice sharing.

How to reach the desired outcomes?

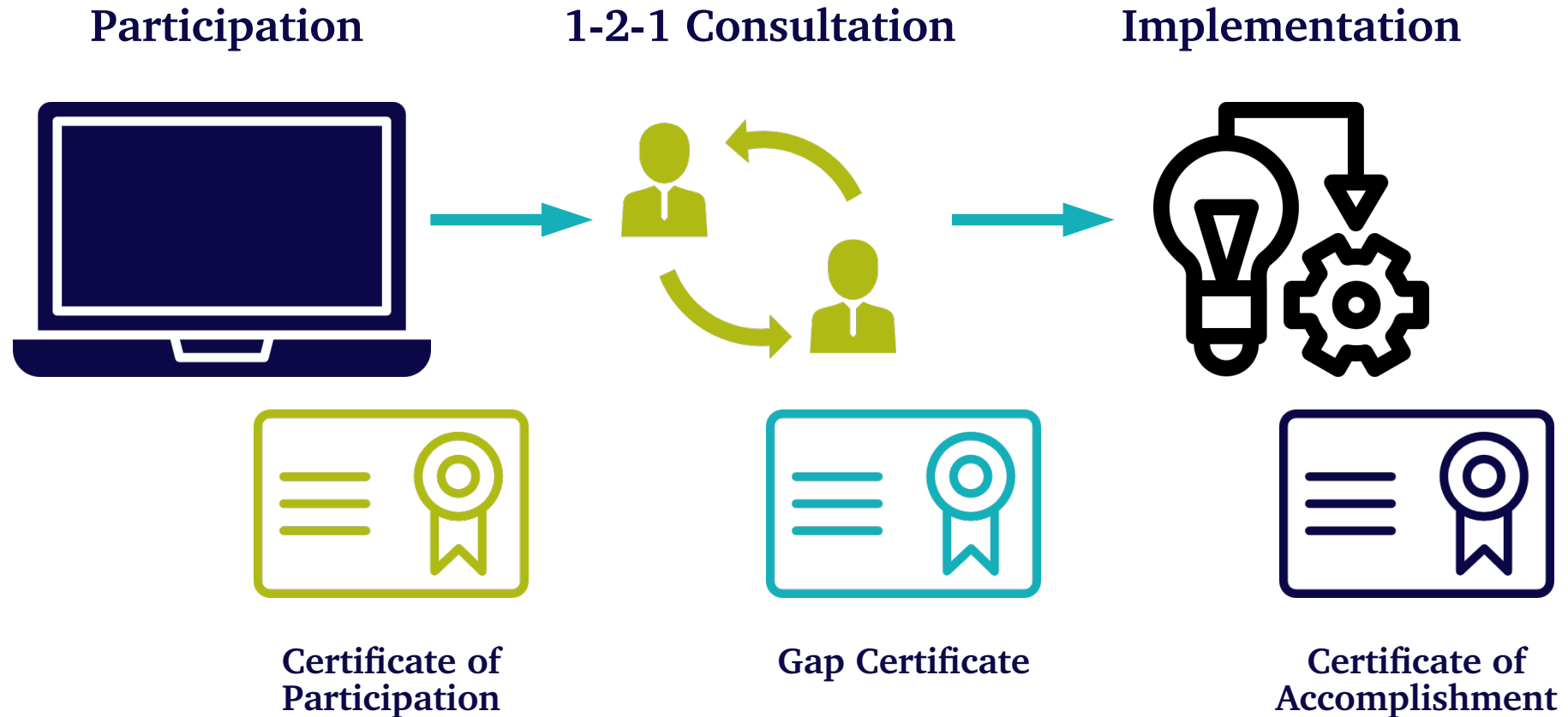
The core focus of the programme is to empower participants to identify and define specific food sustainability improvement areas within their organisations, communities, and countries.

Participants are then provided with structured tools and methodologies to enable them to explore new policy and strategy perspectives.

Team assignments and presentations are used to facilitate new thinking, and also to deepen the overall learning experience.

Participants will also benefit from the latest research undertaken by IntelliDigest, STFC Food Network+, research partners, and ongoing research by the facilitators.

The Certification Process



* Terms and conditions apply. Certificate of Participation is issued upon finishing any course. Minimum 3 courses must be taken to qualify for the 1-2-1 consultation, after which the Gap Certificate is issued, finally the Certificate of Accomplishment is issued after closing the sustainability gap of the organisation.

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Benefits

- ◆ Increased reputation
 - ◆ Increased income
 - ◆ Cost reductions
 - ◆ Internationally recognised certification
- 
- The image shows four stages of plant growth on a dark, textured background. From left to right: 1. A single, thin, vertical stem. 2. A stem with a few small, emerging leaves. 3. A stem with several pairs of larger, green leaves. 4. A stem with many pairs of large, vibrant green leaves, representing a fully developed plant. The text is overlaid on the left side of the image, with each diamond symbol aligned with a stage of growth.

Your course facilitators



Dr Jacquetta Lee

*Associate Director of the Practitioner
Doctorate Programme in Sustainability*

Supply chain and life-cycle thinking
for sustainable food system



Dr Wayne Martindale

*Associate Professor Food
Insights and Sustainability*

The role of nutrition in achieving
sustainable food system



Sterling Crew

*Chair of The Food
Authenticity Network's
Advisory Board*

Food Safety for a
Sustainable Food System



Dr Ifeyinwa Kanu

CEO of IntelliDigest

Tech and Data as enablers
for sustainability in the
food system



Dr Sonal Choudhary

PI, STFC Food Network +

Tech and Data as enablers
for sustainability in the
food system



Dr Tamara Bucher

*Senior Lecturer at University of
Newcastle Australia - Nutritional
Knowledge & Food Choices*

The role of Consumer Behaviour
in driving Food Sustainability



Dr Veronica Brooms

*Consultant and Researcher on
Sustainability & Strategic
Corporate Social Responsibility*

Food Security for a Sustainable
Food System

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Who are the courses for?

- ▶ **Farmers**
- ▶ **CSR and Innovation Managers in food manufacturing businesses, food retailing and catering business**
- ▶ **CEOs and Operation Managers of hospitality and food sector businesses**
- ▶ **Food policy makers in both Governmental and Non-Governmental organizations**
- ▶ **AgriTech, FoodTech Investors**
- ▶ **Curious and conscious consumers**

Join our global network

By completing one of our courses you will be eligible to join our global network of Food Sustainability Warriors.

Where you will be able to engage in ongoing conversations about the food system and its transformation.



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Apply Now



Visit www.intellidigest.com/services/courses to apply online.

For any other inquiry about the courses please contact:

info@intellidigest.com

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IntelliDigest is a biotechnology company specialising in establishing innovative solutions for businesses in the food system from farm to fork to become more sustainable; eliminating edible food waste and up-cycling inedible food waste back into the food system in the most efficient way. We draw on our cutting edge research, consulting and training capabilities to address the sustainability challenges faced by food producers and governments globally.



STFC Food Network+ works in collaboration with IntelliDigest to deliver the knowledge-to-action courses. STFC Food Network + is an interdisciplinary community working to provide a sustainable, secure supply of safe, nutritious, and affordable high-quality food using less land, with reduced inputs, and in the context of global climate change and declining natural resources. The SFN funds and supports collaborative projects that seek to make a meaningful contribution to the global food system through the application of technological and scientific expertise in robotics, AI, sensing technologies, space science and astronomy, particle/nuclear physics, and data science.

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www.IntelliDigest.com

All information is correct at the time of going to press. Please check our website for the most up-to-date information.

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