

**Healthy and sustainable diets: synergies and trade-offs  
5-7 July 2021, with optional diet-modelling on July 8.  
Wageningen, the Netherlands**

**Preliminary Programme VLAG Graduate Course**

**Monday July 5, 2021**

**Afternoon**

- 13.00-13.30 **Welcome & Registration**
- 13.30-14.30 **Welcome, acquaintance, course objectives**, Pieter van 't Veer, Wageningen University & Research, NL
- 14.30-15.30 **KEYNOTE 1: Making Better Policies for Food Systems** (Koen Deconinck, OECD)  
A Four-Track Approach for Encouraging Healthier Food Choices (Céline Giner, OECD)
- 15.30-16.30 **Breakout & feedback session**: This is to prepare the panel discussion on Tuesday. Small groups identify key issues on healthy and sustainable diets (30 min), followed by plenary presentation and formulating propositions to be discussed by the panel.
- 16.30-17.30 **SHARP diets – mathematical methods for balancing/optimizing nutrient intake, sustainability (and other) outcomes** (e.g., linear programming, weighing the attributes (indicators), Argyris Kanellopoulos, Wageningen University & Research, NL
- 17.30- **Course drinks**

**Tuesday July 6, 2021**

**Morning**

- 8.30-9.30 **Food choices and sustainability** (tbd) – Liesbeth Temme, RIVM
- 9.30-11.30 **Computer-assisted case study**: in groups of two, students work on a number of assignments in Excel, first studying diet optimization from a single parameter (nutrient intake/GHG emission), followed by multidimensional optimization (using ready-made Excel document, so participants only have to apply this, not develop this), Kasper Hettinga & Thom Huppertz, Wageningen University & Research, NL
- 11.30-12.30 **Finalize case study**: Interpret the results of the case study calculation. What is the meaning/implication of the outcomes of the calculations? What did you learn about optimizing diets? Kasper Hettinga & Thom Huppertz, Wageningen University & Research, NL
- 12.30-13.30 **Lunch break**

**Afternoon**

- 13.30-14.30 **KEYNOTE 2: Modelling global agricultural markets and sustainability with the OECD-FAO Aglink-Cosimo model** (Marcel Adenäuer/Hubertus Gay, OECD (presentation/Q&A, 40'/20')
- 14.30-15.30 **A case study on sustainable and healthy diets: the SHARP-model**. Dr Sander Biesbroek, Wageningen University, NL.
- 15.30-16.00 Break
- 16.00-16.30 **Pitches by food system stakeholders** (NGO, food producer, health domain).
- 16.30-17.30 **Discussion with stakeholders** on balancing requirements from social, ecological, nutritional and economic perspectives in working towards healthy and sustainable diets.

## Wednesday July 7, 2021

### **Morning**

8.30-9.30	<b>KEYNOTE 3: Modelling the sustainability effects of diets using the Aglink-Cosimo model</b> (Marcel Adenäuer/Hubertus Gay, OECD; presentation/Q&A, 40'/20')
9.30-10.30	<b>Interrelationship of feed and food production systems. Results from the SUSFANS project.</b> Hannah van Zanten, Wageningen University & Research, NL
10.30-11.30	<b>Breakout and feedback session:</b> formulate your future ambitions, and your take-home messages from this course (in small groups), present, defend, discuss.
11.30-12.30	<b>Closing lecture: Foresight of the EU Food system. Implications of production and health base scenario's.</b> Thom Achterbosch, Wageningen University & Research, NL

12.30-13.30 **Lunch**

### Optional one-day extension: Noon July 7 to Noon Thursday July 8, 2021

This extension aims to deepen insight in diet-modelling techniques.  
It includes computer exercises on different diet-models  
and using data provided by the course faculty.

**Faculty:** Dr Kasper Hettinga, Dr Argyris Kanellopoulos, Thom Huppertz, Dr Sander Biesbroek

### **Afternoon**

13.30-17.30 **Diet modelling practical exercises and support.**

### Thursday July 8, 2021

### **Morning**

8.30-11.30 **Diet modelling practical exercises and support.**

11.30-12.30 **Closing session** (course faculty)

Because of CoViD19, the Masterclass will take a virtual format. As the social interactions between participants and with the faculty is relevant to the learning outcomes, special attention is given to facilitate interaction, e.g.

- Lectures and discussion sessions will be alternated
- Virtual breakout-rooms and informal chat-options will be used
- Online session on sustainable menu's and cooking