

Living Lab Progress

Turin

PUNTo Network Assembly - over 50 Associations reached and involved so far

Therapeutic horticulture accompanying pathways started for schools professionals and health centres

GIPA's periodical monthly meeting [11 departments and over 30 officials and technicians involved]

Aeroponic Cultivation Course - Third training appointment - More than 80 registrations in total

November 2022 January 2023 March 2023 May 2023 June 2023

Bread and pasta making Workshops with local grandmothers - 40 per/month

Circular's Pizza Presentation at World Championship of Pizza in front of 770 master pizza makers

Tours to the urban apiary and the kitchen garden - 60 per/month



Orti Generali Gran Galà of Mirafiori Sud

A special night during which twenty urban gardeners of the Orti Generali community are in charge to cook for the audience. Every gardener-cook can choose a recipe: the important thing is that it has to include at least one ingredient from their vegetable gardens. During the night, the attendants can vote their favorite food and take part to the charity auction to support the project and its objectives.



Circular Cuisine Workshop and wasteless aperitif

A circular cooking class with chefs aimed at the gastronomic preparation of a circular rural aperitif, open to all local citizens. UNISG, in collaboration with Pollenzo FoodLab and Orti Generali, each year provides a training course on Circular Cuisine for cooks and chefs who wish to apply the principles of the Circular Economy within the urban food scenario to create more sustainable food consumption and production models.



Food Metrics Report - 2nd edition

Published in December 2022, the Turin FMR is intended as a dashboard for the city's food system and policies. A data collection, processing and sharing tool to support the administration in monitoring the city food system and orienteering the design and implementation of new food policies. A yearly update and a periodic review of indicators to integrate and build stable networks for upgrading data and information are foreseen.

To foster a knowledge-sharing culture



Institutions, academic world and the neighborhood's first circular restaurant meet to present the first circular pizza, one of the food products typical of the territory, MA.MI food - Made in Mirafiori. MA.MI food builds and enhances relations between producers and territory, raising citizens' awareness, acting for the well-being of people and the environment, with the aim to create a more and more sustainable district. Three new products have been added recently: Miramisù, Millefiori urban honey and Biova Mirafiori, craft beer against waste.

Biodiversity Preservation and food sustainability



An integrated and co-designed educational pathway involving several stakeholders went into full swing during the spring when training modules, class lessons, open-air workshops and events occurred in two schools of the Living Lab Area. The activities rolled with teachers, educators, students and parents' involvement aim to raise awareness of sustainable food choices and circular economy, besides understanding the importance of pollinators in guaranteeing fresh and healthy food, deepening their biology and ecology.

