

Fostering the Urban food System transformation through Innovative Living Labs Implementation

After four years of dedicated work, FUSILLI is now approaching its final stages. We celebrate the joint efforts of 34 partners from 13 countries as we conclude our mission to kick-start the transition towards sustainable food systems in urban, peri-urban, and rural areas. Although the project is ending, the transformation it sparked continues.

FUSILLI has planted the seeds of change, engaged communities, and built the organizational structures. Learn about the transformation work result and experiences developed in FUSILLI's 12 Living Labs and how they can be replicated to empower cities to foster sustainable food systems globally.

The consortium invites you to join in the exchange on the FUSILLI experiences and results!

Detailed agenda and site visits



Check here for the full details on the programme and speakers as well as information on the site visits.



Access the Knowledge Community for FUSILLI Resources



Explore FUSILLI's Scientific publication



Explore FUSILLI's Public Reports

Connect with us!



www.fusilli-project.eu



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Final Conference

Transforming the Urban Food System



19-20 November 2024



Nilüfer, Turkey



Agenda

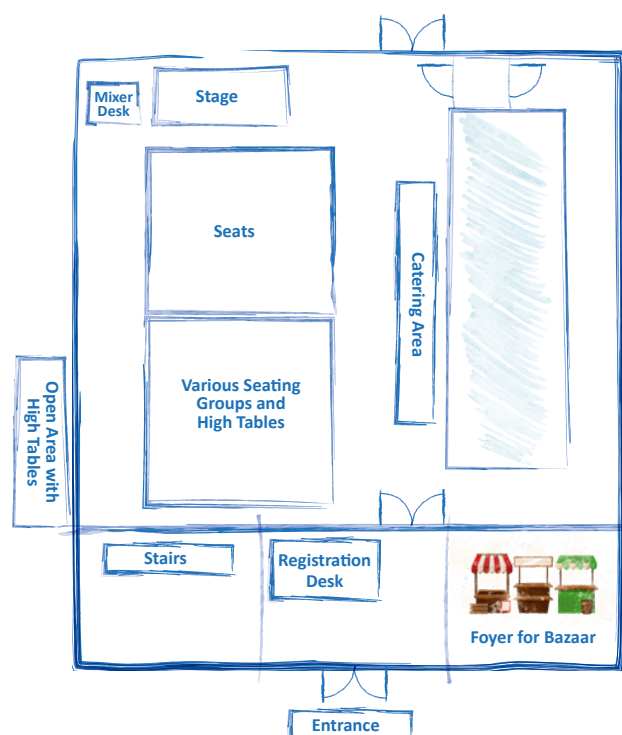
Map of venue

Agenda

Day 1

9:00 - 9:30	Registration and check in
9:30 - 10:30	Intro, welcome, and setting the scene for the conference
10:30 - 11:45	Panel Discussion: Impacts of Food 2030 Living Lab in policy development Enhancing Urban Food Systems: Leveraging FUSILLI and FOOD2030 Living Lab for Policy, Planning, and Action
	Coffee break 30'
12:15 - 13:15	Best practice session: Citizen engagement to renew/revolutionise food system transformation Insights into best practice activities to empower citizens to engage in their food system and actively contribute to its transformation
	Lunch break 45'
14:00 - 14:45	FUSILLI Cities Bazaar Get to know our cities in the exhibition area and wander the FUSILLI CITIES BAZAAR. Get in touch with city representatives, learn about their work and exchange idea.
14:45 - 16:00	Panel Discussion: Economic impact of transforming the food system What are the effects for economy and society?
	Coffee break 30'
16:30 - 17:45	Idea Hub: Envisioning the future food system Get inspired from the youth! Presentation of results of group work and insights into their vision on the Future of the Food System.
17:45 - 18:00	Closing
19:30 - 22:00	Community Dinner

Nilüfer Pancar Deposu



Day 2 Highlights of the Site visits



Meeting Point

9:30 AM, Wednesday 20th November
Nilüfer Pancar Deposu



Ürünli City Gardens

The City Garden in Ürünli grows nearly 200 varieties of vegetables, aromatic, and medicinal plants from traditional seeds collected from Turkey and abroad.



Compost Facility

This facility turns collected pruning waste from the municipality into compost for green spaces and citizens.



Hasanaga Food Hub (and lunch by Mobile Soup Kitchen)

The Food Hub supports local producers in using, processing, and selling their products, a center point for strengthening rural-urban connections and promoting local produce.



Nilüfer Bostan Salepoint Branch

This sale point of the Nilüfer Bostan cooperative label, brands and sells local products from associations through the Food Hub.



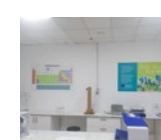
Altınşehir Neighborhood Urban Garden

This urban garden involves the neighborhood committee in its maintenance and operation, with municipal support for gardening materials.



Golyazi (Apolyont) Village

Located in the middle of a lake, this historic village is one of the oldest settlements in Nilüfer, full of historical ruins.



Nilüfer Agricultural Analysis Lab (Optional)

The lab conducts soil, water, and plant analyses for agricultural lands in Nilüfer, providing critical data for agricultural sustainability and productivity.

Test your knowledge on FUSILLI!

How well do you know the FUSILLI cities?

Visit the Living Lab stands at the City Bazaar and match the facts with the Living Lab it belongs to. Complete six in a row for a chance to win a special prize from Nilüfer!



<p>1 Intergenerational vegetable garden in a retirement home</p>	<p>5 educational games on different aspects of the food system</p>	<p>1.147 multi-stakeholder delegates in the City's Food Policy Council (8 Thematic Tables)</p>	<p>54.531 kgs of local products produced at the Food Hub produced with 705 work hours</p>	<p>150 microgreen growing kits distributed to the elderly and vulnerable under war condition</p>	<p>1 sustainability House for the city's 94,000+ citizens</p>
<p>1 seasonal no-waste sustainable cookbook</p>	<p>14 vegetable gardens and greenhouses at city nurseries and kindergartens</p>	<p>27.000 m²+ of urban garden to support local agricultural businesses</p>	<p>1 zero waste camp for children</p>	<p>7 branches of Bostan Salepoints with 299.665 visitors and product range is 200</p>	<p>1 digital food waste application for waste reporting for nursing homes and schools</p>
<p>300 second-video illustration of the city's food system</p>	<p>1 Food Policy Office (3 HR) appointed within the City Department for Environment</p>	<p>26 "Product of the Month" showcasing at least one local and seasonal new food product every month</p>	<p>751 meals saved through the intelligent waste bin pilot project</p>	<p>1 "Interdisciplinary Guidelines for Contributing to the Process of Reducing Food Waste in the city"</p>	<p>1.200+ urban gardens regulated on public land through the approval of the New Regulation for UCGs</p>
<p>2 Food Forums discussing paths towards food security</p>	<p>4.892 people benefited from food aids card (aka "Halk Kart") since 2021</p>	<p>1 Food waste analyzer app for the hospitality industry</p>	<p>1 work canteen living lab demo site for sustainable and healthy work meals</p>	<p>1.000 domestic home composters allocation for a composting pilot project</p>	<p>1 Communal vegetable garden at the home for the elderly</p>
<p>7+ tons of local organic food produced in the certified organic site</p>	<p>200+ students participated in the school garden design competition</p>	<p>1 Advisory service on implementing sustainable and healthy meals for public meal providers</p>	<p>50m³ of bioactive compost made and the method taught to urban gardeners, students and farmers</p>	<p>1 Food Basket of local artisan and circular no-waste food products</p>	<p>2 Healthy Eating and Habits Education Programme designed for young kids, families, and schools</p>
<p>3 Food Metrics Report</p>	<p>30 Food Creation Experiences in the form of Workshops for Children</p>	<p>5.700 small brown organic bins distributed to households</p>	<p>1 Circular pioneer award for their circular food experiments</p>	<p>1 Pedagogical garden with 200 kids participating in gardening workshops</p>	<p>1.000 m² of permanent raised bed vegetable garden applying regenerative agriculture principles</p>