

EMPOWER

IntelliDigest
*Empowering Global
Food Sustainability*

June 2021

Sustainable Gastronomy Day - June 18th 2021

The food and culture connection

Creating a sustainable system through
the art of Gastronomy

Empowering food sustainability from farm to fork

Consumer Behaviour & Dietary Choice Webinar

Launch of Global Food Loss & Waste Tracker

EMPOWERING GLOBAL FOOD SUSTAINABILITY

Our Mission for 2030

The art of Gastronomy connects food and culture – cooking styles and preparations, local produce in global regions and the production of healthy, delicious food.

IntelliDigest acknowledges that creating a sustainable food system requires a global effort. On June 18th 2021, IntelliDigest will celebrate Sustainable Gastronomy Day with focus on Consumer Behaviour and Dietary Choice.

Based on United Nations report, current estimates show that nearly 690 million people are hungry, or 8.9 percent of the world population – up by 10 million people in one year and by nearly 60 million in five years.

The world is not on track to achieve Zero Hunger by 2030. If recent trends continue, the number of people affected by hunger would surpass 840 million by 2030.

It has become vital to evolve a more sustainable food systems to feed over 9.5 billion people by 2050.

It is great to see various organisations stepping up to the challenge with ReLondon

hosting a Circular Economy Week with a focus on Food System Sustainability sponsored by IntelliDigest. During the London Circular Economy Week, we will be looking to address questions such as What does a Circular Economy Food System look like? How do we actually achieve Food Sustainability?

The United Nations has highlighted that by making choices to eat sustainable, locally produced food we can all be part of developing a sustainable food system.

Sustainably produced food significantly reduces greenhouse gases and takes pressure off our oceans, forests and soil.

Choosing local produce ensures farmers make a living whilst consumers are more aware of what's in their food whilst encouraging healthier lifestyles and preserving culinary origins in local areas.

Sustainable Gastronomy Day encourages us to eat sustainably and consider where food comes from, how it's grown and the logistical process food undertakes to get from farm to fork.

Working with key stakeholders in the food system, we aim to address the food sustainability issues through capacity building and cutting edge technologies.

NHS Highland encourage consumers to purchase locally produced food, with Marriott International reducing food waste by 50% by 2025.

By choosing sustainable, local food we can eliminate hunger whilst healthy food creates improved health and well-being. This also promotes responsible consumption and production which helps us fight against climate change.

Our mission is to empower global food sustainability from farm to fork. Food culture, diversity and production is prominent across the world – this is why at IntelliDigest we believe everyone has a part to play in solving global food challenges by 2030 and creating sustainable impacts for future generations.



Technology

Developed by IntelliDigest and supported by STFC Food Network+, Royal Academy of Engineering, and ReLondon.

The Global Food Loss & Waste Tracker platform is scheduled to officially launch on June 18th where the first 100 people who sign up will receive a smart scale for free that will update the weight of the food waste automatically on the platform.

Sign up for the platform now on the [website](#) or download our [app](#).



Consulting

As part of the effort in rolling out the Global Food Loss & Waste Tracker we work with national institutions and governments to:

- Reduce GHG emissions
- Monitor Net Zero Targets
- Increase Awareness
- Improve Livelihoods
- Improve Land Use
- Improve Resource Recovery



Knowledge To Action

IntelliDigest invites you to join our Sustainable Food Production Programme. Our capacity-building courses equip you to understand and develop your knowledge about the key components needed to create sustainable food systems. Our courses will help you to develop practical skills about the impact of farming systems and how technology can help create sustainable farming.

To meet SDG Goals by 2030, we welcome you in signing up to our Sustainable Food Production Programme.



Research

IntelliDigest are proud to contribute innovative research in fighting the global food system crisis. Our research has led to sustainable solutions for hospitality, including supporting gastronomy by creating solutions for regional and national food strategies and preparation and consumption behaviour. To find out more about how our research can help Gastronomy head to <https://intellidigest.com/services/research/>.

Circular Economy Week (CeweekLDN) - [Register Here](#)



Launch of The Global Food Loss & Waste Tracker



Register for our capacity building courses with a 50% discount right now

Food Industry Sustainability Capacity Building Course Facilitators



Dr Wayne Martindale
The Role of Nutrition in Achieving a Sustainable Food System



Dr Ifeyinwa Kanu
Tech & Data as Enablers for Sustainability in the Food System



Dr Jacquetta Lee
Life-Cycle Thinking and your Supply Chain for Sustainable Food Production
Tools for Supporting Life-Cycle Thinking

IntelliDigest

BOOK NOW

Remember to join us at the Consumer Behaviour and Dietary Choice Webinar on June 18th at 1pm (GMT+1)

Sign up [HERE](#)

www.IntelliDigest.com