



Summer University The Future of Sustainable Food Business Emmendingen

July 31st to August 14th 2016

European College of Human Ecology
German Society for Human Ecology
College of the Atlantic, USA



Summer University in Emmendingen

Objectives

During the two-week Summer University in Emmendingen the students were introduced to a human ecological approach to sustainable food businesses. The objective of the program was to both familiarize students with models and other theoretical constructs around sustainability and business, as well as provide students the opportunity to develop their own projects in order to apply concepts and theories in a "Real World Lab".

Method

The Real World Lab takes the form of a Charrette, i.e., a workshop open to the public, giving the cooperating businesses and interested citizens the opportunity to become involved in the learning process.

As work progresses throughout the two weeks, the student groups showed interim results, working towards a final exhibition on the last day.

Methods used were:

- Project experiential learning
- Visual representation
- Real world Lab
- Collective workshops

Experienced faculty members from both DGH and COA worked with the students to guide their learning, while respecting individual interests and creativity and encouraging students to self-organize.

Action

Students were introduced to a wide range of local food businesses and initiatives, working along the value chain in farming, retail, investment, food waste, and production. Students chose the partners that awoke their interest and formed three working groups.

Each group consisted of two to three students who decided on a self-chosen problem to investigate together with one of the cooperation partners in Emmendingen.

Throughout the two weeks, students worked together with their cooperation partners to develop projects including: investing investment strategies for a regional sustainable investment platform, mapping crops for a local biodynamic farm, experimenting with a new tofu processing method, investigating marketing strategies and rerouting the pick-up for a regional goat cheese manufacturer, and developing a new plan for an urban bee garden.

These results are presented on the following pages.



Zharina Nikko Tomas Casil, Philippines

I am Zharina Nikko Tomas Casil, 17 years old, from a small agricultural province in Region II, Philippines. I am currently studying the International Baccalaureate Program at the United World College Maastricht in the Netherlands. I have been an active student in different fields but one of the major ones that interests me most is Environmental Science. So far, I have been involved in a lot of environmental action groups, like Youth for Environmental Science Organization and Philippine Society of Youth Science Club in my former high school in the Philippines.

I believe that sustainable development, environmental issues, and their solutions are essential discussions for the youth and for the future. The Summer University, "The Future of Sustainable Food Business" has been a great opportunity for me to learn more about food systems and sustainability concepts that I wish use to impart my country in the near future.

Bernadette Kiesel, Germany

I am 27 years old and am studying in the master's program "Organic Agriculture" at the University of Kassel. I attended the Summer University on "The Future of Sustainable Food Business" as I have a long-standing interest and passion for food and all related aspects such as nutrition, food sourcing and processing. My previous apprenticeship at a German manufacturer of certified organic food and my work for a distributor in the Australian organic industry as well as time spent WWOOFing (world-wide opportunities on organic farms) helped me to already learn some benefits of sustainable food business.

The insights I have gained during the excursions, lectures, and the project work in this Summer University have opened up abundant new perspectives on sustainable development. Within the group work, I learned a lot about the importance of bees and their endangered status. I worked with Milena, Nikko, and the beekeeper, Mr. Körner, on the possibilities of urban beekeeping at the industrial site of Wehrle Werk AG in Emmendingen. We analyzed which bee-friendly plants would be needed to transform the concerned area into a "beeyard" and turn its shabby look into a pretty sight. I am grateful for the enlightening inputs and moreover for getting to know all the other participating students from around the world.





Ana-Zoë Nebelung, Germany

I am Ana-Zoe Nebelung (21) from Germany. After graduating from the Waldorf School Freiburg Wiehre two years ago I did one year of volunteer service in Colombia. This September I will begin studying architecture at Alanus Hochschule near Bonn, where I will explore my interests in ecological and sustainable architecture. I was motivated to apply for the Summer University in Emmendingen because of my interest in sustainability in every sense and out of a desire to expand my knowledge on this topic.



Milan Loose, Germany

My name is Milan Loose and I am a 23-year-old student of Philosophy, Politics and Economics with a passion for thinking about how the human mind is made up and how people with sustainable businesses ideas can be helped with finding financial resources. The reason for me to choose this broad field of studies was to combine different areas of interest and find an inspiring group of engaged students at the University of Witten/Herdecke. Alongside my studies I have supported student initiatives, set sustainability on the university's agenda and love doing sports.

Annalisa Torgbi, Ghana

I am Annalisa Torgbi and am 24 years old. I come from Ghana where I obtained a B.Sc. in Nutrition and Food Science and am currently studying an M.A. in International Food Business and Consumer Studies, a joint program between Kassel University and Fulda University of Applied Sciences. Coming from a country that still faces issues with sustainable food businesses, I am very concerned with the effect this has on our food systems in the future. Even though sustainability has become more of a common word used by most food business, I am interested in new ways to fully integrate sustainability in a food business and to apply this concept in my home country.





Milena Simić, Serbia

My name is Milena Simić. I am 17 years old and come from Niš, Serbia. I am about to start the last year of secondary school. After graduating, I am planning to begin my studies in physics or biophysics. I regularly attend biology seminars at Petnica Science Center where I did a project connected to microbial fuel cells with bio-cathodes earlier this summer. I am curious and want to know a bit of everything, therefore I have a lot of extracurricular activities – dance, English and German classes, volunteering at Writing Center Niš and Niš Greeters Service.

I applied for this program because I wanted to find out more about human ecology and sustainable food business. I believe that the world is like a mosaic – thousands of small pieces make the whole picture. Human ecology unites all those pieces – different scientific fields, and helps us understand our environment. What I learned this summer is how important it is to think in cycles, not linearly; because one thing never does just one thing, it causes dozens of different effects. I am glad that we were introduced to the concept of the abundance cycle, which has been really helpful in analyzing businesses. Also, being involved in the project about bees helped me understand that we must BEE aware of the Colony Collapse Disorder and realize their importance.

Paula Timmel, Germany

My name is Paula Timmel and I'm 17 years old. I applied to the Summer University because of my deep interest in sustainability and food production. Currently, I'm attending a boarding school Internatschule Schloss Torgelow in Mecklenburg Western Pomerania (North Germany). I plan to graduate in 2017.

I gained interest in this field of study, mostly because I grew up with organic food and an appreciation of it. But unfortunately I quickly noticed that people around me aren't really informed about the sources of their food, nor do they convey interest about the working conditions or environmental destruction that come along with conventional food production.

With my participation in the program I hoped to gain skills on how to inform people in my environment about the importance of a change in agriculture and food manufacturing and how to convince them to take an active part in it.



Dorothea Kretzschmar, Germany

I am Dorothea Kretzschmar and I am 21 years old. I grew up in Freiburg where I attended the Waldorf School and graduated in 2014. After graduation I volunteered in Argentina for one year at a home for people with special needs. In October 2015, I began studying architecture in the RWTH University in Aachen, but later realised that I did not only want to focus on architecture, but also on the interdisciplinary area of environmental studies. This interest was strengthened as a result of the environmental issues and problems I encountered with the Waldorf School.

To further build on my expertise and interests in this field, I applied to the Leuphana University in Lüneburg for Environmental Studies and was recently accepted. This same interest is the reason I chose to attend the Summer University. Although I was grown up in Freiburg, I didn't know anything about Emmendingen and I am really grateful to have the chance to learn more about the region where I live.



Landry Bamouni, Burkina Faso

My name is Landry Bertrand Bamouni. I am 18 years old and currently a student at Li Po Chun United World College in Hong Kong. I applied to the Summer University because the notion of sustainable food business was completely new for me. I love nature and eating organic food, and have been active in volunteering in a reserve in Hong Kong. Also, since my childhood, my parents taught me different methods of farming. I come from Burkina Faso, a west African country where 80% of the population are farmers. Yet, there are still people without any food. In contrast to Burkina Faso, Hong Kong is a rich place where food is often wasted. However, I think that has a relation with the food business including food production, food marketing and trade, food consumption. I have been lucky to visit and work a mindful organic farm in Thailand for a week, where I learned about the benefits of organic agriculture for our environment and our well-being.

In Emmendingen, we have had a friendly atmosphere and I got to know new people. Through the Summer University I have gained immense knowledge about human ecology from inspiring professors. And for sure this has a huge impact on life and the way of thinking. During these two weeks, I have worked with Monte Ziego, a cheese making factory in Teningen near Emmendingen. They aim to expand their factory so they need more goat's milk suppliers. Our project was to find new strategies to get more goat farmers.

David Steinwender, Austria

I am currently studying two master's programs at the University of Graz (Austria): „Environmental System Sciences – Area of Concentration: Geography,“ and “Sustainable Urban and Regional Development“. I've a big interest in regional food supply systems and how such initiatives can be implemented. I helped build up several community gardens in my home town and have still been part of the Campus Garden at our university. Furthermore, I am part of a community supported agriculture program and I am politically engaged in a few civic-society organizations considering the commons and food sovereignty. I also co-founded the Transition Town Group in Graz.

The Summer University was a very enriching experience for me, because both food business related issues and an in-depth look into human ecology were new to me. I enjoyed learning about new methods and approaches to analyze companies and eventually working with the goat cheese producer, Monte Ziego. My group worked to find new strategies to find more goat farmers willing to supply Monte Ziego. My experiences in spatial analysis derived from my studies were useful to provide some options for the optimization of the milk pick-up route, in other words: to reduce kilometers to save cost and reduce environmental impact.



Swadeepa Bohara, Nepal

My name is Swadeepa Bohara and I am a student from Nepal. I recently completed her Master's in Public Administration from Seton Hall University, New Jersey. I am interested in understanding how small food businesses and agricultural practices survive in the face of larger competitive market forces and in exploring other related topics through the lens of sustainability. I am currently working as a Daayitwa Public Service Fellow at the Ministry of Finance in Nepal and am researching innovative economic policies to accelerate growth of Small and Medium Enterprises in Nepal.

Henriette Kyntschi, Germany

My name is Henriette Kyntschi and I am 21 years old. I began studying land-use and conservation in Germany in 2014. I collected my first impressions of organic agriculture in my volunteer year after high school, where I volunteered on a biodynamic farm in the northern part of Germany. Later, I conducted an internship in Peru and then began to study at university. At my university I am also focused on sustainability topics like organic agriculture, nature protection, and biodiversity. Furthermore, I am very dedicated to and enthusiastic about all topics of the natural environment and agriculture. I spend my free time with topic-related activities as well. I am a member of the group "nature-friends" in Germany, where we discuss environmental topics, organize workshops and arrange environmental education projects for children. I also took part in the student initiative "Campus-Gardener", which deals with urban gardening and also creates gardening projects on our university campus. At the Summer University I worked with Monte Ziego and learned a lot about goat farming and alternative milk production.



Bayu Ahmad, Indonesia

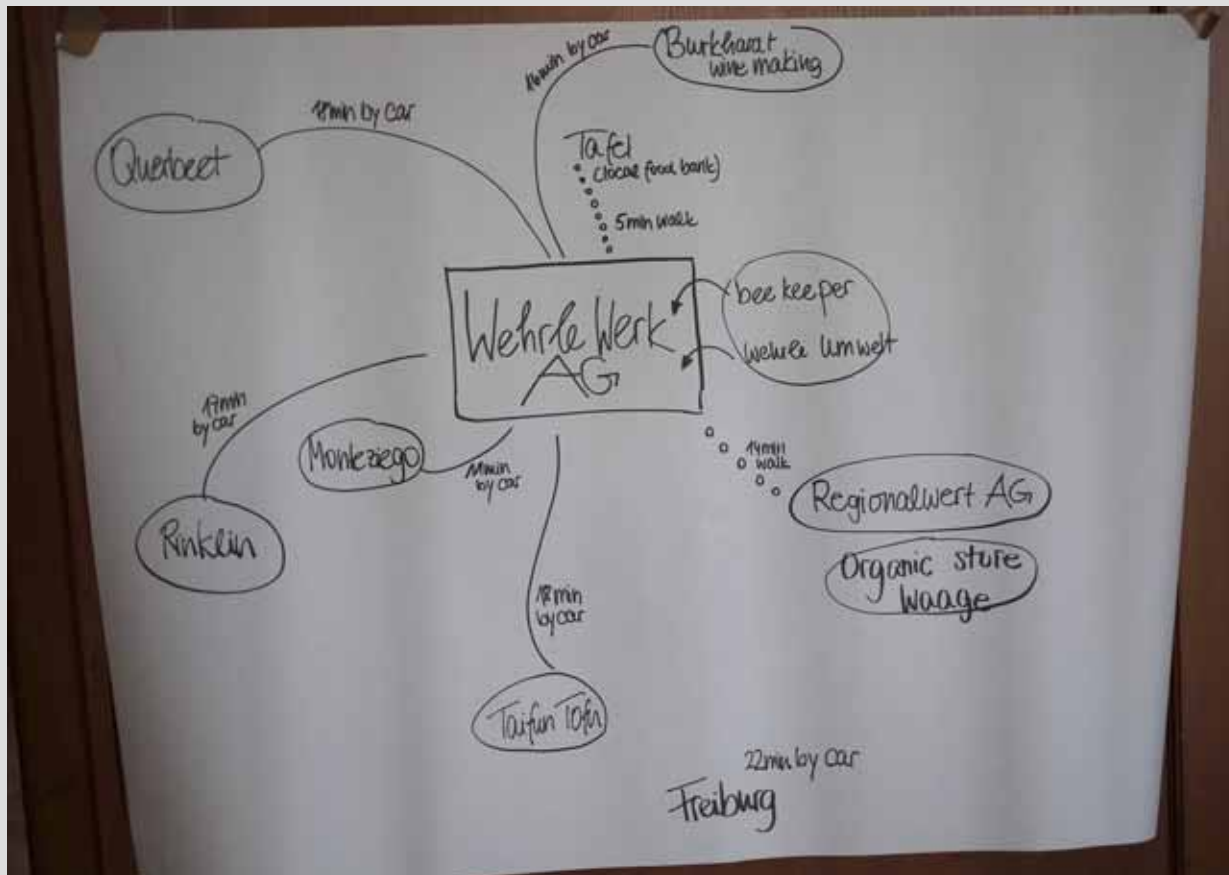
My name is Bayu Ahmad and I am from Bekasi, Indonesia – half an hour away from the capital city, Jakarta. I am an 18 year-old student at UWC Robert Bosch College in Freiburg, Germany. This school has a special focus on sustainability, which matches my interest. I have been interested in sustainability since my childhood, especially growing up surrounded with environmental issues. This interest is one of the reason I am attending this summer university, to explore more how to integrate sustainability and enterprise, especially in the area of food systems.

This is not only an interest that I have had since childhood, but is also a dream. It has been my childhood dream to have a vast land where I can integrate agriculture and nature conservation in order to contribute something tangible to the environment. This is one of the reasons I was interested in working with Querbeet Demeterhof for our group project. It is also more than just a farm; it has its own philosophy, which I found fascinating and have learned a lot from. During this course, I also had the chance to visit many interesting projects that I see as a potential project to exist in Indonesia as well.

Day 2 – City Tour with Former Mayor, Mr. Ulrich Niemann



Day 2 & 3- Visiting Cooperation Partners



Seven local enterprises and organizations offered themselves as cooperating partners for the group projects. They include:

- Tafel Emmendingen
- Querbeet Demetergärtnerei
- Rinklin Naturkost
- Weinmanufaktur Burkhardt
- Regionalwert AG
- Biomarkt Waage
- Wehrle Werk AG
- Imker, Herr Körner
- Monteziego Käserei
- Life Food, GmbH – Taifun Tofu

Day 2 – Visiting Cooperation Partners



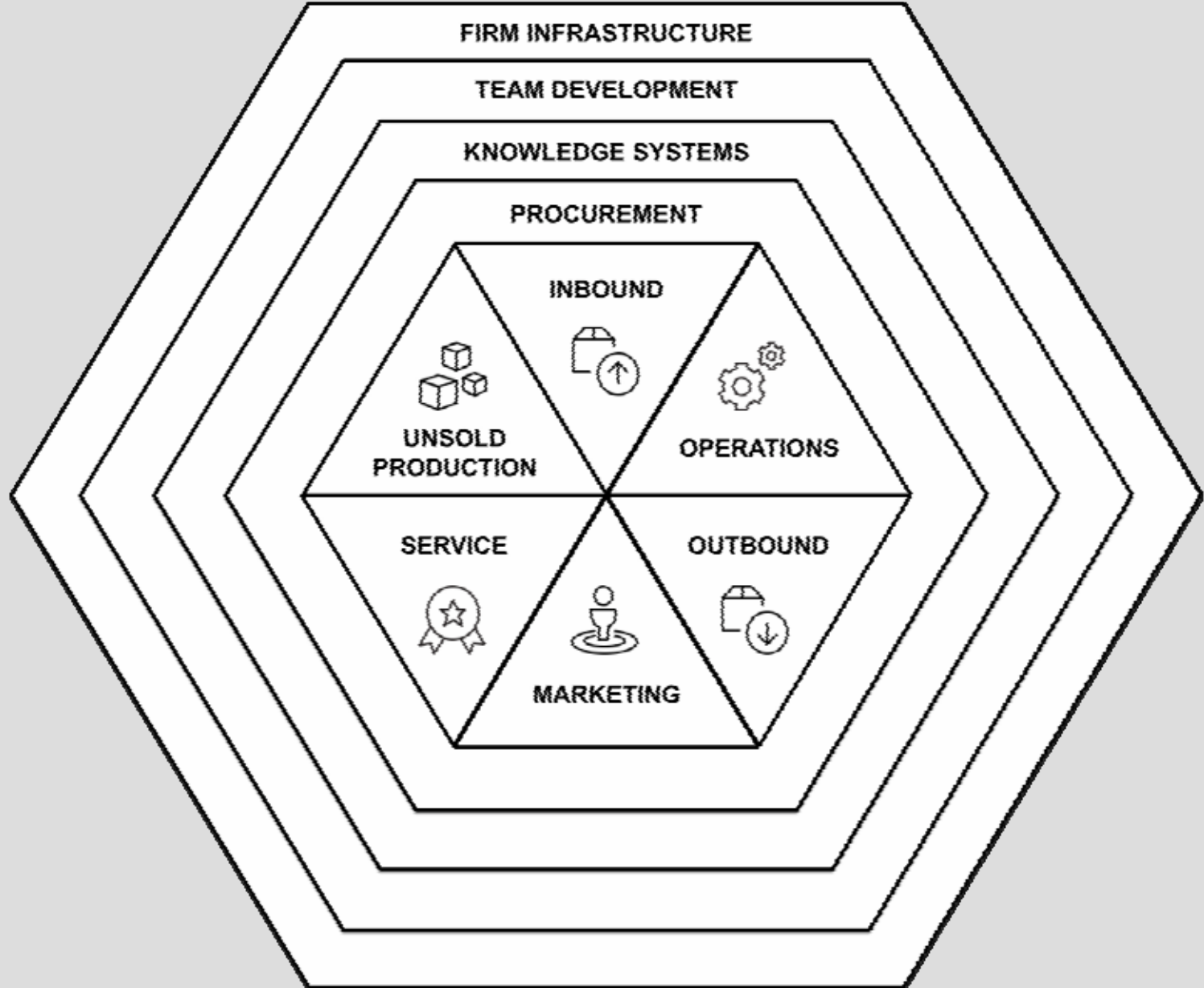
Day 3 – Visiting Cooperation Partners



Day 3 – Visiting Cooperation Partners



Sustainable Strategies for Business – The Abundance Cycle



Evening Lectures



Communal Meals



Communal Meals



Day 7 – Excursion to Freiburg



Day 7 – Excursion to Freiburg





Summer University Emmendingen

Group Projects



Day 3 – Selecting Project Partners



Group Project – Mapping Crops at the Querbeet Biodynamic Farm

Who is Querbeet?

Our project partner for the last two weeks was the organic “Demeter” (biodynamic) certified farm, Querbeet. This farm is located in Eichstetten, a village near Emmendingen. The farm has been biodynamic since 1956, and the current manager, Jannis Zentler, has been running the farm for five years. The main idea of biodynamic farming is to keep a closed cycle of nutrition and energy through variety of methods, including not using any external fertilizer and no pesticides. The farm has support from 8 employees – depending on the seasonal needs.

Regional Support

Querbeet is a partner of Regionalwert AG, a regional shareholder company that invests in social and ecological projects, such as organic farms.

Sales

The largest percentage, about 50%, of his products is sold directly, meaning customers are buying them the market or directly at the farm's shop. Another 40% of the products is sold to the CSA distributor (Community Supported Agriculture) and to kitchens. The smallest amount, about 10%, is sold to the wholesaler, Rinklin Naturkost.

Our Project Ideas

In order to support Jannis in his daily challenges we came up with four proposals and finally chose the fourth option. These proposals were:

1) Support a composting cycle system

This is a gap in his biodynamic cycle. Currently, the vegetables he sells go to the customer's home, but no organic waste comes back to produce compost for fertilizer for his plants. A compost cycle system, in which the people's waste is carefully collected, composted and then brought back to the fields, would help fill this gap.

2) Develop partnership with school children.

This would strengthen the ecological awareness of school children in building up a partnership, which would also allow them to participate in biodynamic farm work.

3) Support website and social media

In order to inform customers better about his business.



Group Project – Mapping Crops at the Querbeet Biodynamic Farm

Final Project: Mapping Querbeet's Crops

4) Develop a map to visualize and manage his fields

In the end we decided to work on the 4th option: to develop a map of his fields visualizing what he is growing and where. This would help to keep the overview over all the crops on his widely spread-out fields. The total area of the fields is 18 ha, which is divided into 11 ha for vegetable growing and 7 ha for clover. Crop rotation is used for all the fields (except the greenhouse) in order to keep the soil fertile.

Furthermore, this map will help him to organize crop rotation and provide new employees or trainees a better orientation of the farm. Finally, it will help keep those who come irregularly to stay up to date.



Group Project: Investment Strategies for Regionalwert AG

Structure of Regionalwert AG

Regionalwert AG (RWAG) is an investment company founded in 2006 by Mr. Christian Hiß with a mission to advance sustainable agriculture and food supply through an active participation of local citizens. The organization was founded with the core focus on value-added chain, advocating for regional agricultural sustainability, which is tightly connected to and dependent on sustainable regional processing and supply services.

The company offers shares, at the value of 500 Euros, to the citizens of the region around Freiburg, which raises capital used to invest in farms and businesses throughout the food system value chain. RWAG's aim is to build up a self-sustaining network that secures food supply for the long-term, redistributes profits to balance the profits from larger businesses to the losses of farms in the short run, and build a strong farming community.

Project: Strategy Ideas for Further Investment

The objective of the project was to suggest helpful marketing ideas to support a capital campaign of RWAG that will run from October 2016 through January 2017.

After meeting with three members of the staff as well as reviewing an investor brochure, the annual report of 2015, PowerPoint slides, and listening to two partners and an investor, three issues surfaced:

- The company is facing difficulties in finding new investors
- The company is facing difficulties in communicating losses to new investors
- The company has a limited number of staff and budget for marketing

To tackle these issues, we first tried to assess RWAG's strengths and weaknesses. RWAG builds on a shareholder base that strongly identifies with its mission and connects to other people in the region with similar values. Its businesses partners and companies show substantial solidarity with each other and have a large network of customers. What we see as weaknesses is a low budget for marketing and communication with the public as well as a strong but missing stakeholder engagement.

Group Project: Investment Strategies for Regionalwert AG

Suggested Ideas for New Strategies

To fulfill this objective, we provided about 10 ideas and proposed that two of the suggested ideas be considered for implementation, which were:

1. Potential New Investors – Mapping Green Party Voters

Mapping Green Party Believing in that a huge part of the shareholders is voting for the Green Party, we thought that by comparing the shareholder's place of residence with a map that shows in which parts of the region a majority of citizens has voted for Green might prove our thesis right. If this was the case, we should be able to identify areas in which Green Party voters live, who are not holding shares and direct marketing to these areas.

2. Engaging Stakeholders with an Enterprise Expo

Enterprise Expo event to engage existing shareholders, partner companies, farmers, and the public. After understanding the difficulty that Regionalwert AG was facing in communicating their business losses to new investors as well as limited engagement/dialogue with various stakeholders, we proposed this event.

We believe, by carefully planning and engaging network partners, in this event RWAG can accomplish several things. First, tap into the large customer base, which we consider to be potential investors

Second, this event can provide a platform to engage existing shareholders as influencers for new investors. Third, this event can also put a spotlight on the businesses and farmers and create an opportunity to share their motivation and challenges.



Group Project – Experimenting with New Methods at Taifun Tofu

Who is Taifun Tofu?

Taifun Tofu is one of the few producers of organic tofu with a lot of varieties in Europe. Having visited their facility and joining their employees to enjoy a meal during lunch, we can affirm that the tofu recipes were mouth-watering. Taifun Tofu tries as much as possible to merge the three components of sustainability – economic, social, and ecological – which we think is very good and important for their consumers to know.



1st Task: Experiment with a New Tofu Processing Method

The idea of a research project on comparing two processing methods of tofu making came about after our first visit to Taifun Tofu Company. We (Annalisa and Dorothea) were very excited to participate in this research of tofu making especially as food trends are shifting from a meat diet to a more vegan and vegetarian diet.

Aim

With respect to the research project, the main aim was to find a faster, more efficient and cost-effective technique to make tofu by trying a new technique (the juice mixer). Furthermore, the research was very important for the company because the company is always driven to improve their products and this research we made meant a lot to the company.

Process

The process to approach this was to make tofu using two different processing methods. These processing methods were only applied during the separation of solids from liquid (soymilk) step which included a manual separator and an automatic technique (juice mixer).

Results

At the end of the research, the firmness of the manual method was better than the automatic method because the filter was not fine enough with the new method (juice mixer). Also, the weight was higher using the automatic method because the juice maker separated more of the soy milk than the manual technique. The new method from the results obtained is a faster method. However, this method needs to be optimized to make its firmness better.

2nd Task: Consider New Marketing Strategies

Even though our main task was to test two processing methods for tofu making, we used this platform as a means to analyse the business, to get to know more about the organization and to find possible solutions in the area of sustainability.

To meet the second aim of analysing the business, we spoke to Felix (research expert) about Taifun Tofu-Life food company and found out this company had no marketing structure in place. We think Taifun tofu have amazing products and want more people to know about their products so we decided to meet the founder. After meeting the founder, we got to know Taifu tofu had on-going and some future marketing strategies in mind. We then got the chance to share our ideas on some marketing strategies with the founder.

Conclusion

In conclusion, we served two purposes; analysing the business of Taifun Tofu and working in the research field to find a new technique for making tofu. We feel more fulfilled having met the founder of Taifun and having presented recommendations on marketing options we researched on how other tofu companies position themselves and what consumers really want from food businesses such as Taifun Tofu.

Group Project –More Goat's Milk for Monte Ziego

Story of Monte Ziego

The project partner was Monte Ziego, an organic and biodynamic goat cheese producer near Teningen in southwestern Germany. The company was founded by Martin Buhl who comes from the northern part of Germany. With two goats and a lot of passion he decided to start a new business in 1999. Since then, Monte Ziego has become a successful company with a wide range of tasty cheese products.

Monte Ziego's Challenge: More Milk

The goat farmers supplying Monte Ziego produce their milk to meet biodynamic and organic standards. The production philosophy behind demeter are key to the quality of the cheese and a requirement in order to collaborate with Monte Ziego. They currently have ten fixed partners who produce high quality goat's milk for Monte Ziego. Milk is collected from a radius of about 80km around the company.

But the demand of the various goat's milk products is still growing. That is one of the main reasons that Monte Ziego would like to expand their production area and to find more cooperative farmers.

By 2020, they aim to double their milk supply (about 1,000,000 liters of quality goat's milk per year). Therefore, they aim to expand the radius of milk collection in order to find new farmers in Germany and also in the French region of the Alsace.

Our Three Considerations

This challenge shaped our task at the Summer University 2016. We considered three different approaches to reach the goals of expansion for Monte Ziego:

1. The farmers who already supply Monte Ziego could expand their goat's milk production by increasing the number of animals.
2. Monte Ziego could find more goat farmers in this region.
3. Monte Ziego could help cow farmers to convert their milk business into goat milk production.

The third strategy seemed the most promising one. Information on additional goat's milk producers in the region is very limited. Furthermore, because of the increase of problems on the conventional cow milk market, most of the farmers in the Schwarzwald region already have to rethink their production. Monte Ziego can offer a good alternative for the farmers to change their production by offering more money for their milk and longer lasting supply contracts. Financial problems are the main reason for changing.



Nevertheless, a lot of traditional farmers are afraid to change their milk structure and many of them have problems with the philosophy of demeter. Monte Ziego tries to understand these doubts by understanding the farmers, mediating, informing and communicating Monte Ziego's intention. They have good public relations and arrange presentations about the company and their philosophy.

Group Project – More Goat's Milk for Monte Ziego

Developing a Strategy and Efficient Rerouting

Our first task was to understand the business of Monte Ziego. Therefore, we had a large interview with Monte Ziego and did some further research on the Internet. We got familiar with the ideas and the different challenges. Our second task was to help develop a new strategy for Monte Ziego to find and involve new farmers. We added our "new campaign" to the actual existing one. Furthermore, we worked on finding new target groups and cooperation partners for the company. We also prepared a survey for Monte Ziego which they can continue to use in order to get more insights on the milk market and expected trends in the Schwarzwald region. We discussed all of our results with Mr. Buhl.

The third task of our project was to analyze their existing milk collection routes as a part of their logistical problems. A more efficient route would result in lower costs and at the same time save fuels and the lower impact of the environment. Therefore, different services and possibilities were tested and compared. These results were discussed with Mr. Buhl who gave us a lot of good feedback and advise.



All in all, we were very satisfied with our project. In the frame of the Summer University we could create some new ideas and impulses for the company. We are looking forward to how Monte Ziego will include our ideas and realize their future plans.

The last question is:

Muuhst du noch oder määhst du schon?
(Are you still moo-ing or are you already maa-ing?)

Group Project – Developing a Plan for Urban Beekeeping at Wehrle Werk

Why Urban Beekeeping?

Our group was inspired by the issue of the “colony collapse” (dramatic decrease of pollinators), in recent years which greatly affected biodiversity in the world. Urban beekeeping is the concept of keeping bees in urban areas, usually on rooftops, in backyards, at industrial properties, etc. Urban beekeeping prevents further decrease in the number of bees because they have a greater chance of survival in cities.

Goal: Create an Urban Garden Plan for Bees

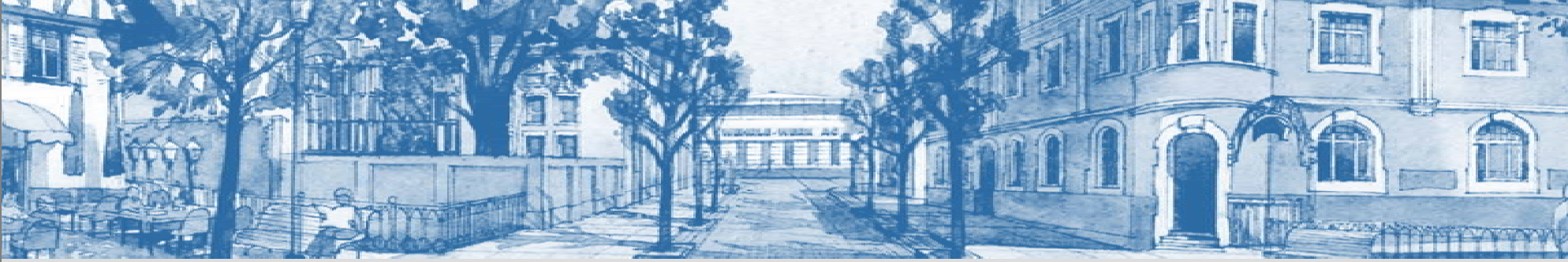
The goal of our project was to make a whole garden plan and proposal in order to make the empty site of Werhle Werk a bee-friendly environment. The project was initially an idea of a local beekeeper, Mr. Körner, who has a passion for bees. And he also offered to provide bee hives, equipment and to take care of processing the honey, wax, propolis, and royal jelly. Our aim was to communicate the benefits of urban beekeeping such as: keeping the biodiversity of pollinators on the area, awareness among the locals about bees, local honeybee production, and aesthetic purpose.

Throughout our project, we visited a bee pasture and a golf course with a bee-friendly site so we could adapt some concepts of urban beekeeping for designing our own bee yard (garden plan). Throughout the remaining days we interviewed Mr. Körner and made preparations for the presentation for the charrette.

Results: Plan, Infographics, and Leaflet

The garden plan consists of bushes such as willow and ivy, as well as seed mixtures such as Veitshöchheimer Bienenweide mehrjährig, Bingenheimer Bienenweide einjährig and Kiepenkerl Bienenfutterpflanzen. These plants do not cost much, are easy to manage, and maintain the criteria we saw as important for selecting. The garden plan is presented through a 3D Model, infographics, videos, pictures, and leaflets





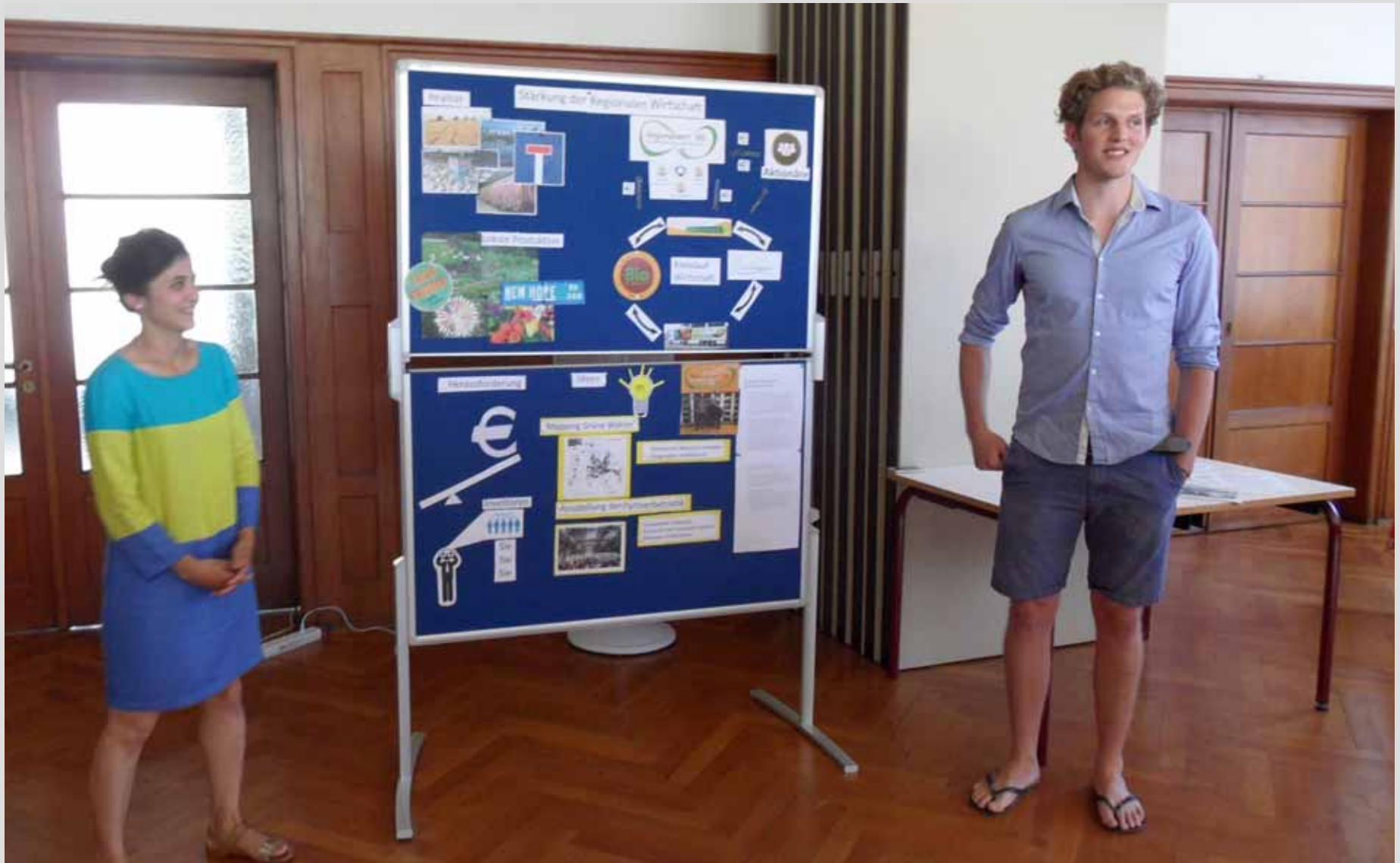
Final Exhibition At the Wehrle Werk



Presentation at the Exhibition Room



Presentation at the Exhibition Room



Presentation at the Exhibition Room

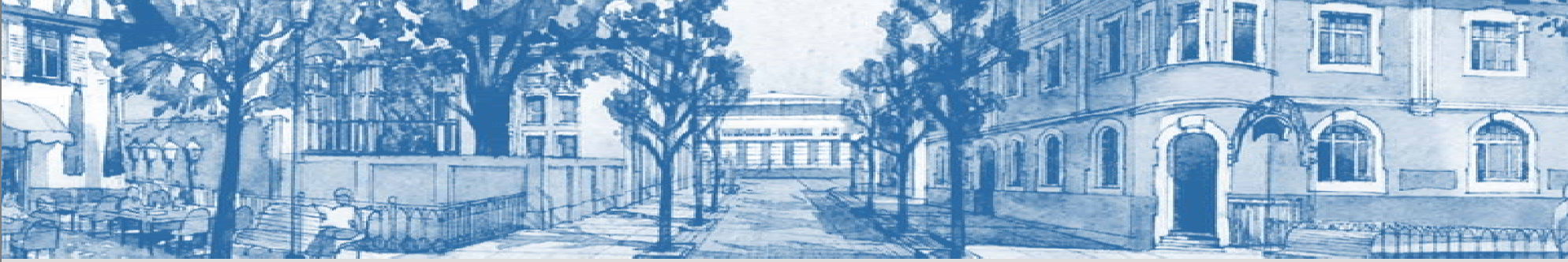


Presentation at the Exhibition Room



Presentation at the Exhibition Room





Team, Participants, Partners & Supporters



The Summer University Team & Participants

The Organization Team

Dr. Wolfgang H. Serbser, Berlin, Board Member of the German Society for Human Ecology and Speaker of the COHE Initiative, (www.coh-europe.de & www.dg-humanoekologie.de)

Prof. Jay Friedlander, USA, College of the Atlantic, Sustainable Business

Dr. Parto Teherani-Krönner, Berlin, Humboldt Universität

Rebecca Coombs, USA, College of the Atlantic, Class of 2014

Julie Schmidtsdorf, Germany, University of Sustainable Development Eberswalde, Class of 2016

Participants

Bayu Ahmad, Indonesia

Landry Bamouni, Burkina Faso

Swadeepa Bohara, Nepal

Zharina Nikko Casil, Philippines

Bernadette Kiesel, Germany

Dorothea Kretzschmar, Germany

Henriette Kyntschl, Germany

Milan Loose, Germany

Ana-Zoë Nebelung, Germany

David Steinwender, Austria

Milena Simić, Serbia

Paula Timmel, Germany

Annalisa Torgbi, Ghana

Guest Speakers

Jana Rückert-John, "Why Do We Eat What We Eat"

Dieter Steiner, "Integrative Concepts for the Great Transformation"

Lenelis Kruse-Graumann, "Education for Sustainable Development"

Christine Von Weizsäcker, "The Role of Biodiversity for Sustainable Development"

Ulrich Loening, "Convivial Science and Human Ecology"

The Summer University Partners & Supporters

Project Partners

Jannis Zentler
Querbeet Demetergärtnerei
Eichstetten

Christian Hiß
RegionalWert AG
Emmendingen

Martin Buhl, jochen Hierath
Monteziego Käserei
Teningen

Völker Steinberg, Robert Körner u.a.
Wehrle Werk AG
Emmendingen

Karl-Heinz Körner
Imkerei Körner & Schlaffe
Emmendingen

Wolfgang Heck, Stefan Hauck & Felix Klee
Lifefood GmbH - Taifun Tofu
Freiburg



Supporting Partners

Peter Dreßen
Tafel Emmendingen
Emmendingen

Harald Rinklin & Dominique Danieau
Rinklin Naturkost
Eichstetten

Mario Burkhardt
Weinmanufaktur Burkhardt
Malterdingen

Barbara Erb
Biomarkt Waage
Emmendingen

Andrea Philipp
aiforia-agency for sustainability
Freiburg



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Parto Teherani-Krönner



Bausteine für nachhaltige Zukunft Die zweite internationale Sommeruniversität der Europäischen Hochschule für Humanökologie widmet sich der Ernährung



Nachhaltige Ernährung ist das Thema der Sommeruniversität.

Was sind die Bausteine einer guten Ernährung, und die Ernährung und Ernährungshilfen... Die Sommeruniversität der Europäischen Hochschule für Humanökologie widmet sich der Ernährung...

Erst die Unterschriften... Der Waldgenuss... Bergparterriert selbst in Not... Die Zwischenmahlzeit bricht weg...

Die Sommeruniversität der Europäischen Hochschule für Humanökologie... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Die Sommeruniversität der Europäischen Hochschule für Humanökologie... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Stelle wird ausgeschrieben... Besatz für Musikbühnen... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Ehrlicher Rock mit deutschen Texten... Ausmaß des Verbreitungsgebietes... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Schnelle Linienbusse, volle Innenstadt... Die Sommeruniversität der Europäischen Hochschule für Humanökologie... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Jung und mit der Weisheit des Alters... Sport ist Leben... Wie laut werden Elztäler Windräder?... Konzentriert...

Von Nahrung und Nachhaltigkeit

Am Sonntag wurde die zweite internationale Sommeruniversität der Europäischen Hochschule für Humanökologie eröffnet



Die Vorfreude auf die zweite internationale Sommeruniversität ist offenbar groß - hier das Treffen der Teilnehmer am nächsten Sonntagmorgens in Bad Nauheim. Zweiter von rechts ist Wolfgang Seibert, einer der Initiatoren und Moderatoren der Idee, zweites von links Paro Teherani-Khoshdel.

Die Sommeruniversität der Europäischen Hochschule für Humanökologie... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Was leistet die Humanökologie?... Die Sommeruniversität der Europäischen Hochschule für Humanökologie... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Polizeijournal... Bürger hilft Polizei... Die Sommeruniversität der Europäischen Hochschule für Humanökologie... Die Sommeruniversität der Europäischen Hochschule für Humanökologie...

Suggested Literature

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