

SCAR FOOD SYSTEMS SWG – WORKSHOP
Brussels, 18th September 2019
From 13.30 to 17.00
DRAFT AGENDA

Venue: European Commission,
8, Square Frères Orban , 1040 Etterbeek, Brussels

Room: 11 Floor

CHAIR: *Monique Axelos, FR*

CO-CHAIR: *Minna Huttunen, FI*

**EUROPEAN PARTNERSHIP “SAFE AND SUSTAINABLE FOOD SYSTEMS FOR PEOPLE,
PLANET AND CLIMATE”**

WORKSHOP

13:30 – 13:45 General presentation on the Partnership – *Jörg Niehoff (TBC)*

13:45 – 14:00 Background and main developments of the Partnership Food Systems Partnership (FSP) – *Hans-Jörg Lutseyer (DG RTD C.2)*

Q&A

Roundtable – 4 working groups

14.00 – 15.00 Roundtable 1:

Q: What are the main challenges to be addressed by the FSP?

- Provide at least 2 challenges for a safe and sustainable FS (e.g. food safety, food waste, etc.) and
- Identify the specific gaps that can be addressed by the partnership (e.g. food safety: risk assessment methodologies, traceability, emerging risks, crisis management,...)

Q: What is the added value of FSP to tackle these challenges?

15:00-15:45 Roundtable 2:

Q: What are the expected impacts for policy/consumers?

Q: What is the best type of partnership for the selected challenge in view to achieve these impacts (public/public or public/private?)

Q: Which partners should be involved?

15:45 -16:00- *Coffee break*

16:00-16:45 – Findings from the 4 working groups

16:45 – 17:00 AOB