



**Barcelona,
10th november 2021**

**Cibernàrium 22@
Roc Boronat, 117, planta 1
08018 Barcelona**

Hosted by:



Organized by:



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INTRODUCTION

Barcelona, World Capital of Sustainable Food in 2021, is one of the twenty participating cities of the "Food Initiative" launched two years ago by the Ellen MacArthur Foundation, a world reference whose purpose is to promote a global change that leads food towards a regenerative system, based on the principles of Circular Economy.

In this context, the "Fundación Restaurantes Sostenibles", with the support of the Barcelona City Council, organizes the I International Congress of Circular Economy and Restaurants, thus resuming the work initiated by the Symposiums of the same name, held in 2018 and 2019, which received a great reception from the food industry.

The main aspiration of this new international 2021 event is to present new proposals, debates, and operational solutions to continue supporting the transition towards sustainable agri-food systems and viable circular economy strategies, thus guaranteeing a complete offer of healthy, sustainable and responsible food outside the home.

This first Congress is structured around three key themes:

- Regenerative agriculture: new market demand and new agri-food supplies
- Revaluation of waste as a resource
- Eco-Conception: Innovation and new products. Restoration as a leading innovation prescriber within a circular economy

Information and registration:

Secretariat of the Congress:

congresofrs@grupodequatro.com

www.economiacircularyrestaurantes-frs.com

**Hybrid format:
onsite and online**

Free event

Programme





**"Circular Economy and Restaurant"
1st Congress**

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PROGRAMME

8.45 - 9.00 h.
Accreditations.

MORNING SESSIONS

9.00 - 9.30 h.

Welcome and official presentation of the Congress.

Luis González Vaqué, President of Ibero-American Association for Food Law;
Sergio Gil, Sergio Gil, president of Fundación Restaurantes Sostenibles (FRS).

Inaugural Sessions

"Barcelona: A city in transformation. Sustainability and Circular Economy as tools for economic reactivation".

Speaker: Sergio Gil, FRS.

9.30 - 10.30 h.

Pilot Project AMB (Metropolitan Area of Barcelona):

"Circularity Strategies in Restaurant Business".

Moderator: Federica Marzioni, FRS.
Speakers: Iván Enríquez, Restaurante Leka;
Víctor Quintillà, Restaurante Lluerna;
Javier Torres, Restaurante Cocina Hermanos Torres.

REGENERATIVE AGRICULTURE

10.30 - 11.45 h.

Regenerative Agriculture: New market demand and new agri-food supplies.

Moderator: Mar Isla, Tecnocampus.
Speakers: Lena Friblick, Botildenberg, Dèlice Network (Malmö, Sweden); Morten Storm Overgaard and Rikke Heide Storm Overgaard, Restaurant Moment (Roende, Denmark); Pepe Raventós, Raventós i Blanc; Jordi Castán, Restaurante Casa Amàlia.

11.45 - 12.15 h.

COFFEE BREAK. Networking.

ACADEMIC SPACE

12.15 - 13.00 h.

Dialogue among universities

Moderator: Sergio Gil, FRS.
Speakers: Chiara Gai, ESHOB; Emma Pla, CETT; Idoia Calleja, Basque Culinary Center; Bram-Kees Trouwborst, Abat Oliva CEU; Mar Isla, Tecnocampus.

WASTE AS A RESOURCE

13.00 - 14.30 h.

Waste as a resource: Revaluation of waste as a resource

Moderator: Gaby Susanna, plataforma Aprofitem els Aliments.
Speakers: Erik Anderson, Restaurante Spill (Malmö, Sweden); Constance Lambert, Winnow; representative of Iberostar; Gustavo Pérez Berlanga, Grupo Restaurantero Gigante (México); Marynes Rojas, Búmerang; Miguel Millera, Iberostar; Cristina Pérez, Mahou San Miguel.

14.30 - 16.00 h.

NETWORKING LUNCH. Sustainable Catering

AFTERNOON SESSIONS

ECO-CONCEPTION

16.00 - 17.30 h.

Eco-Conception: Innovation and new products. The restaurant business as a leading innovation prescriber within a circular economy

Moderator: Anna Achón, Barcelona centre de Disseny (BcD).
Speakers: Luis Ribó, Circoolar; Joan Balés, Healthy Spaces; Héloïse Vilaseca, La Masia de El Celler Can Roca; Ignacio de Juan-Creix, Plat Institute; Franco Fassio, Unisg (Pollenzo, Italia); Mariana Eidler, The Fork / Elisava; Sonia Massari, The Fork / Roma Tre University.

Closing session

17.30 - 17.50 h.

CLOSING OF THE CONGRESS

Ilma. Montserrat Ballarín, Councillor's Office for Commerce, Markets, Internal Regulations and Tax.