



Course

# EU Farm to Fork Food Laws: What to expect?

**In this course we will anticipate on coming changes due to the European Farm to Fork strategy. This strategy intends to bring a lot of changes to the current agrifood systems that we know. To underline the need for these changes, a legislative framework is in development. What consequences this might have for governments, agrifood business and agricultural and food related organisations, will largely depend on new legislation.**

## Target group

This course is of importance for proactive professionals that are responsible for regulatory affairs (policy) in the food industry, at law firms, in (non) governmental organisations and business consultants.

## Results

In this course we anticipate on changes and consequences of the new EU food laws which means that the participants can prepare for that. In an interactive part we discuss with representatives of consumers organisation/NGO and supermarket chain scenario's that should or may apply to direct environment of the participants of the course. Combined with the possibility to bring in their own dilemma's, participants are better equipped for adjusting their company's sourcing-, production- and marketing strategy.

<b>Date</b>	<b>5 June 2024</b>
<b>Location</b>	<b>Wageningen Campus, Lumen building</b>

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Course leader Dr. Hanna Schebesta & dr.  
Mirta Alessandrini, Wageningen  
University & Research

## Outline and topics

- Consequences of the F2F Strategy as part of the Green Deal
- Systematic approach to sustainability, nutrition profiles and other initiatives on food composition
- Sustainable food labelling and
- food packaging and packaging waste
- Food innovation and technology (e.g. New Genomic Technology and cultivated meat)
- Food business responsibility
- How to prepare for the coming F2F legislation (monitoring, priorities, business impact, proactive approach)



## Programme

- Introduction Farm to Fork strategy and beyond & its importance for the food business**  
 Dr Mirta Alessandrini, Wageningen University & Research
- Sustainable food labelling and developments**  
 Esra Akdogan, Wageningen University & Research
- Packaging and Packaging Waste Regulation**  
 Dr Francesco Montanari, Wageningen University & Research
- Corporate Sustainability Due Diligence**  
 Dr Chiara Macchi, Wageningen University & Research
- EU Code of Conduct on Responsible Food Business and Marketing Practices**  
 Dr Silvia Rolandi, Wageningen University & Research
- Food safety & innovation**  
 Dr Mirta Alessandrini & Dr Silvia Rolandi, Wageningen University & Research
- Forecasting casting, interactive session**  
 Discussion with representatives of consumers organisation, NGO and/or supermarket chain, moderated by dr. Mirta Alessandrini.
  - bringing together future scenario's for business development (group work)
  - how to prepare for the coming F2F legislation (monitoring, priorities, business impact, proactive approach)
  - how participants could anticipate on regulatory changes

## Practical information



€ 695.- per person and covers tuition, course materials, lunch and refreshments.



Max. 35 participants.



Based on your attendance you will receive a certificate after the programme is finished.

## Registration

Enrollment is possible until 8 May 2024, or if the maximum number of participants is reached. Register via [wur.eu/academy](http://wur.eu/academy).

[Register](#)

This course will be conducted in the English language.

## Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

## Contact

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