



## World Food Summit - Better Food for More People 2018

30-31 August 2018 in Copenhagen, Denmark

Venue: The National Parliament

### Preliminary Program for parallel sessions

31<sup>st</sup> August 2018

#### #2: Safer Food: Reducing diseases caused by contaminated food

In this parallel session, we aim to inspire new global, regional, national and local action, and we hope to foster discussions about how to initiate and scale solutions to ensure better food safety.

The global population is facing a very diverse range of food safety challenges, depending on whether consumers choose to buy their lunch as a prepacked meal marketed by a multinational food chain or whether they stop by the local street noodle shop. Either way, the notion of gastronomy – how to prepare and appreciate the food eaten – has the same potential to provide consumers with appetizing and safe meals in which creativity, profitability and food safety can coexist.

Every year, almost 1 in 10 people in the world fall ill after eating contaminated food, and actually 420 000 die. This means an annual loss of 33 million healthy life years<sup>1</sup>. Everyone along the production chain, from producer to consumer, has a role to play to ensure that the food we eat does not cause diseases.

The outcome of the World Food Summit in 2017 was the World Food Summit – Roadmap to 2030 with a specific target on safer food and recommendations on how to achieve the target: “By 2030 50% reduction of illness caused by food due to inadequate knowledge of hygiene in the food chain”.

The United Nations Sustainable Development Goals include a target for 2030 about ensuring healthy lives: “By 2030, substantially reduce the number of deaths and illnesses from hazardous chemicals and air, water and soil pollution and contamination (target 3.9).”

In this parallel session, we are looking for solutions to ensure healthy lives and reduce diseases caused by contaminated food, considering particularly food safety systems and how to empower consumers to maintain basic food safety skills and how to re-think the food system with co-creation of solutions.

---

<sup>1</sup> [http://www.who.int/features/factfiles/food\\_safety/en/](http://www.who.int/features/factfiles/food_safety/en/)

## Programme for Friday 31 August 2018

### #2: Safer Food: Reducing diseases caused by contaminated food

8.00-9.00 **Registration**

9.00-9.15 **Introduction by moderator**

9.15-9.45 **Status on the World Food Summit – Roadmap to 2030 and highlights since last year**

9.45-10.45 **Empowering consumers with gastronomy**

Follow up on the recommendations with presentations on best practice

Open discussion.

---

10.45-11.15 **Break**

11.15-12.15 **Re-thinking the food system**

Follow up on the recommendations from 2017 with presentations on best practice

Open discussion.

12.15-13.15 **Overcoming the global food challenges with partnerships and concepts – creating shared value for business and civil society at global, national and local levels.**

Partnerships can provide mutual rewards for business and civil society. This session aims to foster discussions on how to get started and overcome typical challenges.

Guided workshops with focus on

1. Transparency on drivers and reasons for initiating a partnership or concept.
2. Governance and scoping.
3. Effect and indicators.

---

13.15-13.30 **Wrap up and closing remarks by moderator**

13.30 **Lunch and networking**

---