



“FROM FOOD WASTE TO SUSTAINABLE IMPACT”

AGENDA

09:00 – 09:30	Coffee & Registrations
09:30 – 09:40	Welcome from Cyprus Certification Company & Omnia
09:40 – 10:00	Presentation of the Food Chase Project
10:00 – 10:30	“Invisible Losses: Food Lost Before Reaching the Market”, Dr. Irene Voukkali, Lecturer Open University of Cyprus Chemical Engineering and Engineering Sustainability Lab
10:30 – 11:00	“Sustainability in a Restaurant: Zero Waste Practices and Philosophy”, Giannis Providakis, Head Chef Kuzuba Restaurant
11:00 – 11:15	Coffee Break
11:15 - 12:15	LIFE IP “CYzero WASTE” Natalia Georgiou & Charalampos Kalyvas, Environmental Officers Ministry of Agriculture, Rural Development and Environment
12:15 - 12:45	“Agno Zero Waste Grocery: How to Reduce Food Waste – Zero-Waste Living & Composting”, Demetris Michaelides, Co-Founder Agno Zero Waste Grocery
12:45 - 14:00	Lunch Break
14:00 - 14:30	“Food Safety”, Nicholas Orphanides, Senior Lecturer, Culinary Arts Programmes Intercollege
14:30 - 16:00	Cooking Demonstration within the Zero Food Waste Framework, Andreas Charalambous & Andreas Kyriakou, Chef Instructors Culinary Arts Programmes Intercollege (Copernicus Amphitheatre)

Unesco Amphitheatre, University of Nicosia

