

# IGNITE

2025 BANGALORE, INDIA



Are you a change maker, eager to shape a resilient future for food? Then foodwize **IGNITE** is for you.

Any food business or initiative must have 4 cornerstones health, replenish biodiversity. elevate human meaningful livelihoods and preserve diverse food cultures. A resilient future is going to require a transformation - new ways of thinking and doing. It requires a new kind of food leadership which operates at the convergence of traditional food wisdom, modern techniques and technology and is equipped to respond to new expectations and demands for consumers.

All people in the food ecosystem- growers, producers, restaurateurs, chefs, traders, educators must become beacons of change. Participate in foodwize IGNITE for a unique and immersive learning experience, at one of India's greenest campuses in Trivandrum, Kerala.









## **IGNITE**

#### **PURPOSE**

A transformative journey for food professionals who want to have a positive influence on the future of food. It will equip participants with the mindset, the vision and the skills to provide differentiated leadership towards the development of sustainable food services and practices and in turn catapult their businesses into innovative and responsible enterprises



#### **WHO IS IT FOR**

- Professionals in the food industry
- Strong leaders with a commitment towards social inclusion and the environment
- Cohort of 15 participants representing general managers/operations managers in food businesses, sustainability professionals, chefs, sourcing professionals, restaurateurs, and educators
- Individuals who have a zeal for action



#### **LEARNING & EXPERIENCES**

- Sustainable Food Systems
  - Soil Health, Food and Livelihoods
  - Impact of climate change
  - Nutrition and Public Health
- Economics and Markets of Sustainable Food
  - Metrics, Supply Chains, Regulations
  - Customer of the Future
- · Leadership skills for a new world
  - Skills for Food Leaders of the future
  - Leadership embodiment

#### WHEN & WHERE



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- One week residential program in 2025
- In Bangalore, India, venue details will be published soon
- Participants will have an immersive experience working with soil, fresh ingredients and sustainable techniques



#### **CATALYSTS**

Indian and International catalysts specialising in:

- Agroecology
- Climate Change
- Technology
- Economics

- Investments
- Media and Communications
- Food industry
- Research and Academia



# **BENEFITS**





#### Differentiated Leadership Skills

Build critical capabilities required to lead and thrive in a rapidly changing ecosystem. Build a culture of sustainability across your organisation



## Innovation in your products and practices

Develop bold, new ideas about incorporating sustainable practices in your supply chain, your products and operations



## Vision and Action Plan for Change

At the end of the program, each participation will develop a personal vision action plan for change



# New Partnerships in the Food Ecosystem

Forge new relationships across the food ecosystem to execute on your vision, cultivate stronger supply chains and uplift local economies



## Ability to uplift local communities

Understand how your business impacts your local community and determine how you can play a more active role



## Ability to protect the natural environment

Develop a greater consciousness about the impact of your business on the natural environment



# ABOUT US

At foodwize, we work together with the ecosystem of food growers, producers and consumers, in order to help all people build a deeper connection with food and strengthen food growing communities.

We are engaged in capacity development and learning, for organisations to build sustainable food practices. We create learning experiences to help everyone understand the prominence of food and build skills which are relevant for the future.

We are a pro-future organisation and we believe that when we are wise about food, we are wise about the world.







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