

**Monday 20th May - DAY 1**

Start time	Lecture Theatres		
	B52	A25	Si Yuan
8:30 - 9:15	<b>ARRIVAL AND REGISTRATION</b>		
09:20	Welcome to Symposium - Dr John Harvey		
09:30	KEYNOTE: Navigating the future of food		
09:45	Jack Bobo - Director of Food Systems Institute		
10:00	<b>TEA AND COFFEE</b>		
10:15	<p align="center"><b>TRACK:</b> <b>Marketing for a Greater Good: food system challenges and innovations</b> Chair: Dr Clare Foster</p> <p><b>What Can the Cost-of-Living Crisis Tell Us About the Future of Food Security?</b> Professor Thomas Anker, University of Dundee School of Business</p> <p><b>Retail Alternatives: informal food access and remote island communities</b> David Marshall, Paul Freathy, Kari Davis and Eric Calderwood, University of Edinburgh / University of Stirling</p> <p><b>Towards a new resilience architecture in food sharing communities in the UK</b> Dulekha Kasturiratne, Uchitha Jayawickrama, Shaofeng Liu, Huilan Chen, Xinyi Li; University of Plymouth Business School</p> <p><b>Sustainable disruptive innovation: learnings from alternative proteins</b> Robin Struber; University of Birmingham International Business &amp; Strategy</p> <p><b>Innovation, Systems Thinking and Food Policy</b> Paul Frobisher, Strategic Innovation Ltd</p>	<p align="center"><b>TRACK:</b> <b>Social Eating and Canteen Cultures</b> Chair: Dr Marsha Smith</p> <p>The role of canteens in food education Dr Paolo Corvo, Università degli Studi di Scienze Gastronomiche</p> <p><b>The English Workday Lunch</b> Dr Jennifer Whillans, University of Bristol</p> <p><b>CanTeam: Transforming School Canteens into Community Hubs for Social Eating</b> Jonathan Harper FRSA, CEO Future Foundations and Founder of CanTeam</p> <p><b>Food System Reform as a Power Struggle</b> Floris Visser, Director of Public Food</p> <p><b>Reimagining Public Eating for Sustenance, Socialising and Sustainability: Conceptualising a Canteen Commensality</b> Dr Marsha Smith, Coventry University</p>	<p align="center"><b>TRACK:</b> <b>Consumer Food Waste</b> Chair: Dr John Harvey</p> <p>The food waste debate within contemporary food systems: state of the art and criticalities Dr Claudia Giordano, Natural Resources Institute, Finland</p> <p><b>Minimizing Food Waste: Leveraging Expiry Date Variance in Multi-Unit Purchases</b> Lulu Li, Yixia Sun; University of Nottingham</p> <p>Exploring the values and attitudes that promote sustainable food choice motives and reduce food waste in consumers Steven Kator Iorfaa, Lorenzo Stafford, Cressida Bowyer &amp; Lisa Jacka; University of Portsmouth</p> <p><b>Negotiating edibility through date labels: Consumer socialisations, practices, and competence in edibility assessments</b> Dr Jordan Lazell and Dr Annesha Makhal; University of Essex / Coventry University</p> <p><b>Tackling Household Food Waste: A Framework for Identification, Understanding, and Action</b> Nurul Islam Mohamed Yusoff, Elliot Woolley, Jan Godsell; Loughborough University</p>
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13:00	<b>LUNCH</b>		
13:15	KEYNOTE: Decoding the links between Nutrition, Gut Microbes, and Inflammation in Cardiometabolic Diseases		
13:30	Ana Valdes - Professor of Molecular and Genetic Epidemiology - Scientific Advisory Board for CPKelco and Zoe Ltd		
13:45	<p align="center"><b>PANEL DISCUSSION:</b> Ultra Processed Foods</p> <p>Chair: Dr Elizabeth Dolan</p> <p>Featuring:</p> <p>Dr James Flanagan - Reader in Epigenetics, Imperial College London</p> <p>Zoe-Marie Ellis - Head of Nutrition &amp; Science Communication UK &amp; Europe - Danone</p> <p>Professor Andrew Salter - Emeritus Professor of Nutrition Biochemistry, University of Nottingham</p> <p>Dr Gleb Yakubov - Associate Professor in Food Physics, University of Nottingham</p>	<p align="center"><b>PANEL DISCUSSION:</b></p> <p>Putting the Social into Social Eating- What are Sustainable Restaurants, Neo-Dark Kitchen Models and Afterschool Canteens?</p> <p>Chair: Dr Marsha Smith</p> <p>Featuring:</p> <p>Jonathan Harper, Future Foundations</p> <p>Carly Trisk-Grove, Sustainable Restaurants Association</p> <p>David Nicholson, School Kitchen Project</p>	<p align="center"><b>PANEL DISCUSSION:</b></p> <p>Plant-based diets and diet-related disease;</p> <p>Chair: Dr Terri Holloway</p> <p>Featuring:</p> <p>Claire Lynch - Education Lead, Plant-Based Health Professionals UK</p> <p>Vanessa Sturman - Transformational Health Coach</p>
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14:45	<b>TEA AND COFFEE</b>		
15:00	<p align="center"><b>TRACK:</b> <b>Food, big data, machine learning and AI</b> Chairs: Dr James Gouling &amp; Kuzi Makokoro</p> <p><b>Harnessing loyalty card data on food purchases to investigate dietary patterns – the LoCard study</b> Henna Vepsäläinen, Mikael Fogelholm, Jelena Meiniä, Anna-Leena Vuorinen, Hannu Saarijärvi, Majjalisa Erkkola, Jaakko Nevalainen; University of Helsinki / Tampere University, Finland</p> <p><b>Transactional data for good: Using machine learning on shopping data to estimate childhood obesity prevalence and socio-economic deprivation</b> Gavin Long, Georgiana Nica-Avram, John Harvey, Evgeniya Lukinova, Roberto Mansilla, Simon Welham, Gregor Engelmann, Elizabeth Dolan, Kuzivakwashe Makokoro, Michelle Thomas, Edward Powell, James Gouling; The University of Nottingham / The Co-operative Group</p> <p><b>Decoy effects in the wild: Using loyalty card data to examine evidence for (and constraints on) attraction effects in real-world consumer wine choices</b> James Gouling, Sean Devine, John Harvey, Anya Skatova, and Ross Otto; University of Nottingham, McGill University, University of Bristol</p> <p><b>How unequal is polyphenol consumption in the UK? Mining retail data reveals the influence of deprivation and seasonality on anthocyanin dietary intake</b> John Harvey, Gavin Long, Roberto Mansilla, Simon Welham, Peter Rose, Michelle Thomas, Gregor Milligan, Elizabeth Dolan, Joanne Parkes, Kuzivakwashe Makokoro, James Gouling; University of Nottingham</p> <p><b>Unveiling Growth Dynamics in Hyperlocal Food Sharing Platforms: A Machine Learning Approach to User Engagement and Retention</b> Yang Bong, John Harvey, Georgiana Nica-Avram, James Gouling, Gavin Smith; University of Nottingham</p>	<p align="center"><b>TRACK:</b> <b>Ethics, Rights and Responsibility in the Global Food System</b> Chairs: Dr Lara Bianchi &amp; Professor Judy Muthuri</p> <p>Are we making progress towards eliminating child labor? The Case of the Cocoa industry Dr. Berit Knaak; University of Geneva</p> <p>Locally driven vs. Globally pushed Sustainability Initiatives – Is one better than the other? Catherine Mazhandu, Coventry University</p> <p>Blue Empire: How the Norwegian salmon industry extracts nutrition and undermines livelihoods in West Africa Amelia Cookson Campaigner; Industrial Aquaculture, Feedback</p> <p>The UK's Farmed Insect Industry – Opportunities, challenges and research priorities Jamie Howe, Gesa Reiss and Nick Rousseau; University of Sheffield, University of Leeds, UK Edible Insect Association (UKEIA)</p> <p>The impact of consumers' bicultural identity on novel food alternatives Xiao Wang; University of Nottingham</p>	<p align="center"><b>TRACK:</b> <b>Food Supply Chains and operations</b> Chair: Dr Jordan Lazell</p> <p>Enhancing nutrient accessibility through the pursuit of nutrient density loss in food systems and supply chains Dr Jane Eastham, Dr Annette Creedon, Prof Tim Woods; Harper Adams University / Independent nutrition consultant / University of Kentucky</p> <p>Missed opportunities to prevent food waste on UK farms Dr Carrie Bradshaw; University of Leeds</p> <p>Driving Factors and Performance of the Whole Industry Chain in China's Fruit and Vegetable Sector: Case Studies of Two Leading Companies Lu Qiu; Hua Guo; Bowen Wang; Jing Li, Northwest A&amp;F University; Lanzhou University</p> <p>Applying systems thinking to build a Social Enterprise to serve public health. Maguire, R. M., &amp; Holub, E. B.; Warwick Crop Centre, University of Warwick Innovation Campus, Stratford-upon-Avon, UK.</p> <p>Misallocation reduction and grain production productivity: insights from China Yue Wang; Jiangsu Academy of Agricultural Sciences / Nottingham University Business School</p>
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ALL SESSIONS WILL BE COMPLETE BY 5PM LATEST