



IN
YOUR
HANDS

ACCELERATE CLIMATE ACTION

Close the climate skills gap with our Accelerator Programmes designed for high performing teams

OUR MISSION

OUR MISSION AT FUTURE FOOD MOVEMENT IS TO ACCELERATE CLIMATE ACTION BY FACILITATING A CULTURAL SHIFT THROUGH INSPIRATION, UPSKILLING AND COLLABORATION THAT MOVES THE FOOD INDUSTRY FROM OBSERVATION TO MEANINGFUL PARTICIPATION

WE ARE BUILDING A MOVEMENT TO FUTURE-PROOF THE FOOD INDUSTRY

Future Food Movement is a business membership community, that aims to radically upskill and support anyone in the food industry who understands that the turning point has come, and that **Every Job is a Climate Job**.

THE BUSINESS CASE TO UPSKILL

A resilient business is a future-fit business, for investors, customers, consumers and colleagues - failure to act on climate is top of the risk register for the next decade (World Economic Forum). The future commercial success and security of food businesses depends on closing the climate skills gap.



WHAT UPSKILLING MEANS TO US

UPSKILL Verb /'upskil/

01.

TO PROVIDE A COLLEAGUE WITH MORE ADVANCED SKILLS AND CAPABILITIES - THROUGH EDUCATION AND TRAINING - AND STIMULATE EMPLOYEES TO THINK BEYOND THEIR ROLE SO THEY CAN MEET FUTURE CHALLENGES IN A WAY THAT ADDS VALUE TO THE COMPANY.

02.

BUILDING CAPABILITY TO EQUIP YOUR BUSINESS FOR FUTURE SUCCESS AND SUSTAINABILITY - BY DEVELOPING THE SKILLS, PROCESSES AND RESOURCES REQUIRED TO ACHIEVE ITS FULL ECONOMIC POTENTIAL.



"IT'S EASY TO THINK SUSTAINABILITY IS SOMEONE ELSE'S JOB, BUT THAT'S JUST PASSING THE BUCK. THE ACCELERATOR DEEPENED MY UNDERSTANDING AND GAVE ME A NEW NETWORK TO SHARE EXPERIENCES, LEARNINGS AND CHALLENGES."



DAISY THOMPSON,
SALES SUSTAINABILITY LEAD, NESTLÉ

WHO WE ARE WORKING WITH



OUR COURSES

Our Accelerators give live access to innovative and passionate coaches, supporting teams across the organisation with the right knowledge and tools to drive impact and deliver results. There is no greater proof point than a high performing team.

Building high-performing teams and baking in climate competency across every function is the key to becoming a true business leader in the food industry.

THESE COURSES ARE FOR YOU IF:

- ➔ You're preparing to move into a management or director level role and want to break through with impact.
- ➔ You want to gain confidence in your unique abilities as a leader.
- ➔ You want to develop your leadership skills with climate literacy, to help navigate the challenges and disruption the food industry is facing.
- ➔ You work in any function: commercial, NPD, technical, HR, marketing, sustainability, finance, logistics, operations, innovation, procurement etc.

HOW IT WORKS

- 6 weeks
- 2 hour masterclass sessions
- Live coaching with experts
- Masterclass pre-reads
- CPD certified learning
- 3 months free access to FFM community, networking & events
- Ongoing LinkedIn alumni group access.



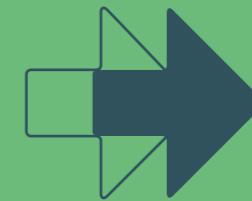
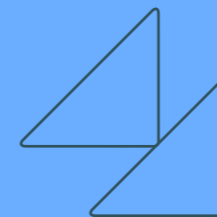
THE SUSTAINABILITY ACCELERATOR

Designed to empower leaders of the future with not only the foundational knowledge, but the confidence to challenge and create change with a new community of allies behind them.

The Sustainability Accelerator helps professionals working in food learn the foundational skills needed to navigate the climate skills gap challenge - regardless of your role and where you sit in the food system.

Sessions include:

- ✓ Onboarding & Welcome to Next Gen Sustainability
- ✓ Net Zero
- ✓ Climate Risk & Finance
- ✓ Equity, Diversity & Inclusion
- ✓ Human Rights
- ✓ Regenerative Agriculture



THE HEALTHY SUSTAINABLE DIETS ACCELERATOR

Designed to empower leaders of the future with food systems knowledge and how to support the shift to healthy, sustainable diets with integrity.

The combination of the influence of our environments on food choices, the critical role of businesses, decarbonising supply chains, and transitioning to sustainable farming practices is a complex challenge that requires collaboration among all stakeholders. This programme prepares managers, directors and future leaders with the knowledge, skills and capability to support the urgent need for a shift towards healthier and more sustainable eating habits.

Sessions include:

- ✓ Welcome & Food Systems Thinking
- ✓ Regenerative Food Systems
- ✓ Navigating The Health & Sustainable Diets Landscape
- ✓ Shifting Food Design
- ✓ Circular Economy For Food
- ✓ Sustainable Supply Chans

"GETTING A GRASP ON THE ENTIRE SUPPLY CHAIN IS CRUCIAL. THE ACCELERATOR BOOSTED MY EXPERTISE IN REGENERATIVE AGRICULTURE, HUMAN RIGHTS AND NET ZERO. ARMED WITH THIS KNOWLEDGE, I'M EMPOWERED TO DRIVE REAL SOLUTIONS TO THE CHALLENGES WE FACE."



VICKI TUCKER,
GLOBAL EXTERNAL AFFAIRS MANAGER, UNILEVER

THE SUSTAINABILITY ACCELERATOR



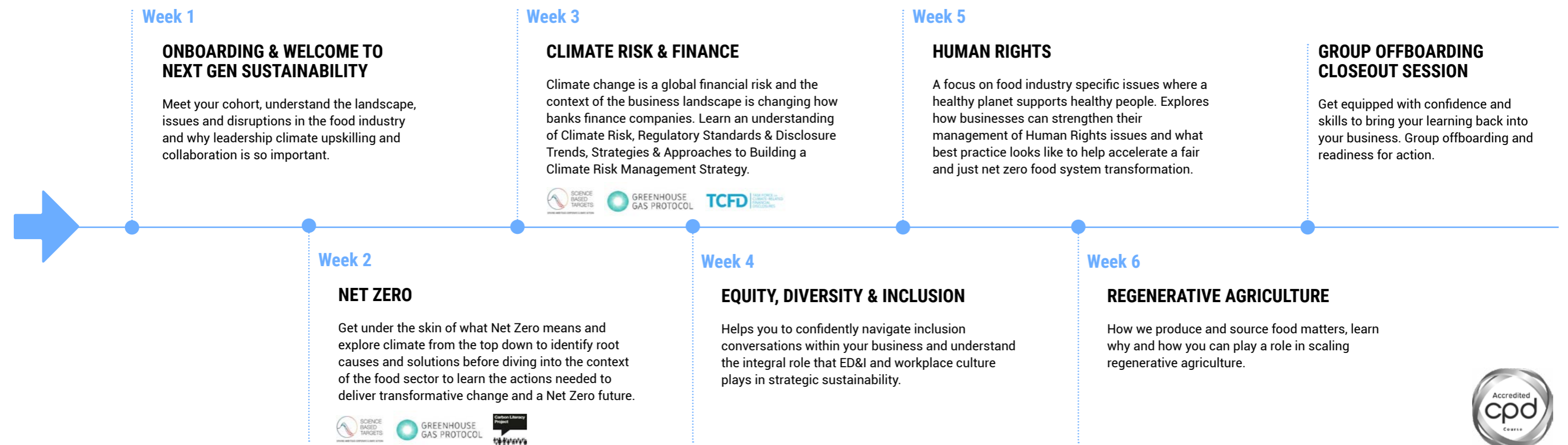
THIS PROGRAMME GIVES A FRAMEWORK FOR:



- Helping non-technical food professionals navigate an uncertain and complex world
- Building connections and a new network
- Growing confidence and capacity to plug into change and relook at business as usual
- Developing climate-first leadership.

▶▶ EMAIL US TO BOOK NOW

This 6 week accelerator is designed to empower leaders of the future with not only the foundational knowledge, but the confidence to challenge and create change with a new community of allies behind them. The programme encourages group interaction throughout to bring teams together to challenge each other and create real change.



YOUR SUSTAINABILITY ACCELERATOR COACHES



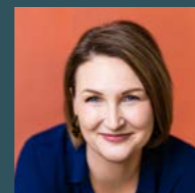
Kate Cawley
SUSTAINABILITY LEADERSHIP



Will Clare
NET ZERO



Macarena Carmona Schwartzmann
CLIMATE RISK & FINANCE



Katie Allen
EQUITY, DIVERSITY & INCLUSION



Louise Nicholls
HUMAN RIGHTS



Charlie Curtis
REGENERATIVE AGRICULTURE & SOIL HEALTH

£2,000pp Plus vat including 3 months Community Membership

25% discount applicable for Business Members

▶▶ EMAIL US TO BOOK NOW

FROM CLIMATE CONFIDENCE, TO CLIMATE CHANGEMAKER

THE HEALTHY SUSTAINABLE DIETS ACCELERATOR

This 6 week accelerator is designed to empower leaders of the future with food systems knowledge and how to support the shift to healthy sustainable diets with integrity. The programme encourages group interaction throughout to bring teams together to challenge each other and create real change.

THIS PROGRAMME GIVES A FRAMEWORK FOR:

- Creating and protecting long-term value
- Aligning to new value drivers
- Encouraging innovation
- Building business resilience.

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Week 1

WELCOME & FOOD SYSTEMS THINKING

Meet your cohort, understand the landscape, issues and disruptions in the food industry. Learn about the key concepts and tools of systems thinking, and how they can be applied to better understand and transform the complex web of actors, processes, and relationships that make up our global food system.

Week 3

NAVIGATING THE HEALTH & SUSTAINABLE DIETS LANDSCAPE

Find out how businesses can take proactive action to meet health and sustainability goals via joined up action and prevent a food system crisis. Delve into how the external policy environment influences businesses practices and how to respond.



Week 5

CIRCULAR ECONOMY FOR FOOD

The take-make-waste food system demands systemic solutions that go beyond incremental 'do less harm' approaches. The circular economy offers a common framework to rethink products, services, and systems to actually create good. Understand how to apply circular economy solutions to food and packaging and how to put this thinking into action, at scale.



GROUP OFFBOARDING CLOSEOUT SESSION

Get equipped with confidence and skills to bring your learning back into your business. Group offboarding and readiness for action.



Week 2

REGENERATIVE FOOD SYSTEMS

Develop a vision for a regenerative food system where food lives up to its full potential, and dig into regenerative economics. We'll build our capabilities to adopt a regenerative mindset and bring it into everything we do.



Week 4

SHIFTING FOOD DESIGN

Development and innovation teams, alongside technical, category, and commercial colleagues, have a huge role to play in unlocking improvements to current ranges and changing the shape of our future offer. Explore the principles of successful food design, with a focus on reformulating prepared convenience foods and driving a shift in offers and demand through new product development (NPD).

Week 6

ENGAGING AND INFLUENCING SUPPLY CHAINS

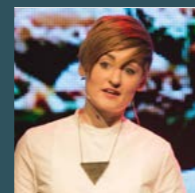
Understand how we can change the relationship between land and people, and move from a broken to an interconnected system. Learn how to build a stakeholder map and stakeholder management to move projects forward in reducing scope 3 emissions and how to be an effective change agent.



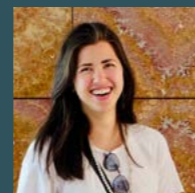
THE HEALTHY SUSTAINABLE DIETS ACCELERATOR COACHES



Kate Cawley
SUSTAINABILITY LEADERSHIP



Lara Hanlon
FOOD SYSTEMS THINKING



Emma Chow
REGENERATIVE SYSTEMS & CIRCULAR ECONOMY



Ali Morpeth
SUSTAINABLE NUTRITION



Michelle Rowley
SHIFTING FOOD DESIGN



Caroline Mason
ENGAGING & INFLUENCING SUPPLY CHAINS

£2,000pp Plus vat including 3 months Community Membership

25% discount applicable for Business Members

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CREATING FUTURE-FIT LEADERS

ONE DAY LEADERSHIP ACCELERATOR

Build leadership capability through climate literacy by addressing the climate skills gap with climate competent teams driving transformational change.



LEADERSHIP CLIMATE UPSKILLING WILL:

- Grow climate capability
- Give clarity on action planning, strategic narrative and delivery
- Build stakeholder confidence for long-term investment
- Align your leadership values and aspirations with the wider workforce
- Give conviction to act
- Modelling best practice

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Session 1

CLIMATE LEADERSHIP, FOOD SYSTEMS & THE ESG LANDSCAPE

Get motivated, inspired and grow conviction around the required leadership step change to step up on climate.

Session 2

NET ZERO

Get under the skin of what Net Zero means and learn the actions needed to deliver transformative change and a Net Zero future.



Session 3 & 4 : Choose 2 from 3 Available

REGENERATIVE AGRICULTURE

How we produce and source food matters. Learn the changes that can be taken to work with nature to improve land and produce high quality, nutrient dense food.

CLIMATE RISK

Develop an understanding of what climate change means for building a resilient business, and how to identify, assess, and manage material financial, performance, and compliance risks.

HEALTHY SUSTAINABLE DIETS

Find out how businesses can take proactive action to meet health and sustainability goals via joined up action and prevent a food system crisis.

Session 5

NAVIGATING THE FUTURE OF FOOD AND THE FUTURE WE WANT – ROUNDTABLE DISCUSSION WITH PRACTICAL ADVICE FROM COACHES

No longer 'if' but 'how' - can food fix the planet. And what role can you play in making it happen?



£12,000pp
(Non-Members) Plus VAT

£9,000pp
(Members) Plus VAT

Format: In person or online

Timing: 10am - 5pm

Pre-read circulated prior to day

CPD Certified

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SOME PROVOCATIONS & CONSIDERATIONS...

WHAT WOULD WE DO IF WE WERE STARTING AGAIN? HOW WOULD OUR NEW PURPOSE REFRAME THE CHALLENGE AND THE FOOD SYSTEM TRANSITION NARRATIVE?

HOW DO WE ENGAGE AND CONVINCING WHEN WE CAN'T ALWAYS CONTROL THE CONVERSATION?

HOW DO WE EMBRACE THIS AS AN OPPORTUNITY?

HOW CAN YOU USE THIS TO ENGAGE AND MOBILISE YOUR STAKEHOLDERS THAT MATTER?

BUILD YOUR BESPOKE INHOUSE ACCELERATOR



PREPARE YOUR ORGANISATION FOR COMMERCIAL LEADERSHIP AND RESILIENCE

- Ignites passion in your business for a faster net-zero transition
- Aligns senior and future leaders with ESG and business strategies
- 2-hour sessions | CPD certified | Online
- Suitable for up to 30 participants
- Target audience: Directors, senior, and middle managers across functions (commercial, operations, procurement, NPD, marketing, sustainability, HR, innovation, logistics etc)

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MIX AND MATCH FROM A RANGE OF 6 TOPICS BESPOKE TO YOUR BUSINESS NEEDS AND SKILLS GAP.

Future Food Movement is a people-led engine. We are curating voices from the cultural frontline who understand the challenges and opportunities in setting and making meaningful goals happen. Our masterclasses not only dive into the science but also keep it real, considering the practical and commercial realities of today's food system.

Masterclass 1



Kate Cawley
SUSTAINABILITY LEADERSHIP

ONBOARDING & WELCOME TO NEXT GEN SUSTAINABILITY

Every bespoke inhouse Accelerator kicks off with a Climate Leadership session led by Kate Cawley, the Founder of the Future Food Movement.

Meet your cohort, understand the landscape, issues and disruptions in the food industry and why leadership climate upskilling and collaboration is so important.

Masterclasses 2 - 6 CHOOSE ANY 5 FROM 16 AVAILABLE

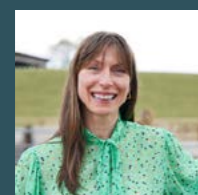
BUSINESS LEADERSHIP TOPICS	CLIMATE RISK	NET ZERO LEADERSHIP	REGENERATIVE FOOD SYSTEMS	FOOD SYSTEMS THINKING		
CLIMATE & NATURE TOPICS	NET ZERO LEADERSHIP	CLIMATE RISK	NAVIGATING THE HEALTH & SUSTAINABLE DIETS LANDSCAPE	FOOD WASTE & THE VALUE CHAIN	NATURAL CAPITAL & BIODIVERSITY	
SUSTAINABLE DIETS TOPICS	NAVIGATING THE HEALTH & SUSTAINABLE DIETS LANDSCAPE		SHIFTING FOOD DESIGN	SUSTAINABLE NUTRITION	CIRCULAR ECONOMY FOR FOOD	
VALUE CHAIN TOPICS	REGENERATIVE AGRICULTURE	NET ZERO LEADERSHIP	CIRCULAR ECONOMY FOR FOOD	ENGAGING & INFLUENCING SUSTAINABLE SUPPLY CHAINS		
SOCIAL IMPACT TOPICS	HUMAN RIGHTS	UNDERSTANDING FOOD JUSTICE & SOVERIGNTY TO FIGHT FOOD INEQUALITY		REGENERATIVE FOOD SYSTEMS	SUSTAINABLE LIFESTYLES	EQUITY, DIVERSITY & INCLUSION



OFFBOARDING AND ENABLEMENT SESSION

Gathering the cohort to review learnings and how those lessons will be put into action, developed in collaboration with your team.

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Caroline Mason
ENGAGING & INFLUENCING SUSTAINABLE SUPPLY CHAINS



Ali Morpeth
NAVIGATING THE HEALTH & SUSTAINABLE DIETS LANDSCAPE



Joycelyn Longdon
UNDERSTANDING FOOD JUSTICE & SOVERIGNTY TO FIGHT FOOD INEQUALITY



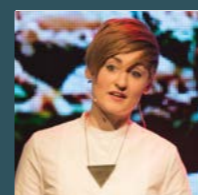
Macarena Carmona Schwartzmann
NATURAL CAPITAL & BIO DIVERSITY



Will Clare
NET ZERO LEADERSHIP



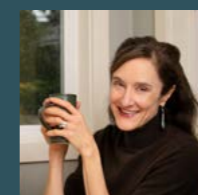
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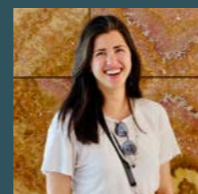
Michelle Rowley
SHIFTING FOOD DESIGN



Mary Purdy
SUSTAINABLE NUTRITION



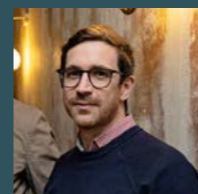
Jen Gale
SUSTAINABLE LIFESTYLES



Emma Chow
REGENERATIVE FOOD SYSTEMS



Macarena Carmona Schwartzmann
CLIMATE RISK



Andy Young
FOOD WASTE & THE VALUE CHAIN



Charlie Curtis
REGENERATIVE AGRICULTURE



Emma Chow
CIRCULAR ECONOMY FOR FOOD



Katie Allen
EQUITY, DIVERSITY & INCLUSION

YOUR MASTERCLASS COACHES

Bespoke Accelerator Programme
(6 Masterclasses plus Enablement Session)

£30,000
plus VAT

Each Masterclass can be purchased individually for inhouse bookings.

£7,500
plus VAT per masterclass