

# 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

#### 1.5 DEGREE 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

#### INFLUENCING AND ENGAGING FOR SCOPE 3 SUCCESS

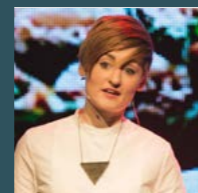
Understand how we can change the relationship between land and people, and move from a broken to an interconnected system. Learn how to build a stakeholder map and stakeholder management to move projects forward in reducing scope 3 emissions and how to be an effective change agent.



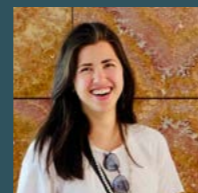
## THE HEALTHY SUSTAINABLE DIETS ACCELERATOR COACHES



**Kate Cawley**  
SUSTAINABILITY LEADERSHIP



**Lara Hanlon**  
FOOD SYSTEMS THINKING



**Emma Chow**  
REGENERATIVE SYSTEMS & CIRCULAR ECONOMY



**Ali Morpeth**  
SUSTAINABLE NUTRITION



**Charlie Derra**  
1.5 DEGREE FOOD DESIGN



**Caroline Mason**  
INFLUENCING & ENGAGING FOR SCOPE 3 SUCCESS

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

25% discount applicable for Business Members

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# CREATING FUTURE-FIT LEADERS