

THE HEALTHY SUSTAINABLE DIETS ACCELERATOR

This 7 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:

- Future-proof strategic business planning
- Influence sustainable growth strategies
- Pro-actively support customers with their HSD targets

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WEEK 1 (4TH MARCH, 10AM – 12)

WELCOME & NAVIGATING THE HEALTH & SUSTAINABLE DIETS LANDSCAPE

Understand the potential for change. 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 3 (20TH MARCH, 10AM – 12)

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 5 (1ST APRIL, 10AM – 12)

ROUNDTABLE DISCUSSION: REFLECTIONS & INNOVATIONS

Reflect on the course learnings with your peers, gain expert insights from our team, and be inspired by a disruptor in Healthy Sustainable Diets, who will help stretch your ambitions.

WEEK 7 (29TH APRIL, 1PM – 3PM)

ROUNDTABLE DISCUSSION: READINESS FOR ACTION – WHAT HAPPENS NEXT?

Equip yourself with the confidence and skills to integrate your learning into your business. Gain top tips from our expert on influencing progress, and connect with peers as the course concludes.

WEEK 2 (11TH MARCH, 1PM – 3PM)

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 4 (26TH MARCH, 1PM – 3PM)

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.



WEEK 6 (23RD APRIL, 10AM – 12)

INFLUENCING CLIMATE-SMART FOOD NPD

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).



THE HEALTHY SUSTAINABLE DIETS ACCELERATOR COACHES



Kate Cawley
SUSTAINABILITY LEADERSHIP



Louis Bedwell
INNOVATION AND DISRUPTORS



Lara Hanlon
FOOD SYSTEMS THINKING



Ali Morpeth
HEALTH & SUSTAINABLE DIETS



Emma Chow
REGENERATIVE SYSTEMS & CIRCULAR ECONOMY



Lucy Wager
CLIMATE SMART FOOD NPD

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

25% discount applicable to qualifying Business Members

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CREATING FUTURE-FIT LEADERS