THE HEALTHY SUSTAINABLE DIETS ACCELERATOR

Session 3 | 18TH JUN (1PM-3PM):

NET ZERO FOOD SYSTEMS

Unlock Revenue Growth Through Clim ate Action: Discover how

a Net Zero strategy can open new revenue streams, cut

as a driver of health and sustainability co-benefits.

operational costs and meet demand for sustainability. Turn

climate goals into clear, scalable actions that deliver business

growth and efficiency, while building understanding of Net Zero

The Healthy Sustainable Diets Accelerator gives industry leaders the tools to drive commercial advantage through sustainable food systems. In just seven sessions, gain expert insight, peer support and real-world solutions to shape strategy, cut costs and future-proof your brand. Join a curated network of senior leaders and turn sustainability from pressure into opportunity.

£2,000 PER PERSON (+ VAT) INCLUDES:



- 3 months' membership to the Future Food Movement Network
- Exclusive access to member-only events and resources
- 30-minute 1:1 strategy/implementation consultation with our Healthy Sustainable Diets team to tailor the learning to your business

EMAIL US TO BOOK NOW

Session 7 | 8TH JUL (10AM-10:45AM):

ROUNDTABLE DISCUSSION: READINESS FOR ACTION – WHAT HAPPENS NEXT?

Your Action Plan for a Healthier, More Sustainable Food Future: Wrap up with expert-led discussion on how to apply your learnings. Get tips on influencing stakeholders, overcoming challenges and embedding sustainability into long-term strategy. Leave with a clear roadmap-and the confidence-to drive real impact.

Session 2 | 9TH JUN (1PM-3PM):

WELCOME: HEALTH & SUSTAINABLE NUTRITION

Discover how evolving nutrition policies, public health goals and

sustainability trends are reshaping the food industry. Learn how

to align your strategy to unlock growth, reduce risk and meet

demand-while strengthening your market position and

Turn Health & Sustainability into a Competitive Advantage:

FOOD SYSTEMS THINKING



Transform Complex Food Systems into Growth Opportunities: Understand critical connections in global food systems-including how health and sustainability interlink-and how to leverage them for strategic advantage. Learn how systems thinking reveals opportunities for cost savings, supply chain efficiency and competitive strength.

Session 4 | 23RD JUN (12PM - 12:45PM):

COHORT COLLAB

Expand Your Network & Share Insights: Join a collaborative session designed to spark new partnerships, ideas and solutions. Focused on peer learning, this session gives you space to explore shared challenges and opportunities with like-minded professionals in an open, engaging en vironment.

Session 5 | 27TH JUN (10AM-12PM):

CIRCULAR ECONOMY FOR FOOD

Beyond Sustainability: Creating a Regenerative Food

Economy: Go beyond 'doing less harm' by applying circular

economy principles to food and packaging. Gain insights into

waste reduction, regenerative sourcing and scalable business

models that create positive environmental and social impact.

Session 6 | 2ND JUL (1PM-3PM):

HSD FOOD DESIGN

Designing the Future of Food: Nutrition. Carbon. and Market Success: Learn to create products that meet health and sustainability goals without losing consumer appeal. This session provides practical tools for carbon benchmarking, ingredient reformulation and understanding what drives purchase decisions-all critical for successful NPD.

PREVIOUS PARTICIPANTS HAVE INCLUDED:

Session 1 | 3RD JUN (10AM-12PM):

preparing for future disruption.



The programme has opened up a circle of influential leaders and supported my strategic thinking. With the new resources and industry contacts, I can confidently update all levels of the business on the changing landscape and am well placed to lead the agenda with our partner retailers."

RACHEL SMITH, HEAD OF INNOVATION, GREENCORE

MASTERCLASSES DELIVERED BY EXPERTS FROM...









