

Title	BERG Science Café No. 2 – Eat, Feed, Take care
Venue	Valley of BioDiversity – Bergamo Botanical Garden
Date	21 st June 2017
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Type of update	Science Café report
Introduction	This Science Café was organized with 1 nutritionist and 2 agronomists researchers on cereals, fruit and vegetables of – CREA Council for Research in Agriculture and analysis on agrarian economy, department of the Ministry for Agriculture. The event took place in the Bergamo Botanical garden - Valley of Biodiversity section on the 21st June 2017. The Science café was developed to create a contact and a close relationship between public and scientific research, collect data and ideas for an exhibition on Food Security, check a new way of getting the public involved, make the concept of Food Security more popular.
Update	<p>Topic The aim of the activity was to help people to think on Food Security with a special point of view on primary productions such as fruit, vegetables and cereals: the supply chain of production, labelling, nutritional values, sustainability, food quality certification, healthiness, ecological footprint, balanced diet, food seasonality.</p> <p>Attendance 40 people attended to the activity: students, consumers, producers, cooks, generic public, educators, people interested in the topic on Food Security.</p> <p>Goals The goals were to engage people and enhance discussion about knowledge and misconception about food, starting from different views and the relationship between consumers/producers/retailers. This also enables to involve researchers and to create a debate with the public about very practical and crucial topics coming from citizens.</p> <p>Questions Participants were divided in 3 groups and every of 3 tables had different theme and questions on fruits and vegetables, cereals and cereals products, farmers and consumers relationship. The science café has been developed in two rounds. In the first one participants had to answer the questions “What do you know and what you don’t know when you buy food?(fruits and vegetables, cereals and cereals products)” and “What do you know about the farmers?”, in the second one the new group had to put in order of importance the answers of the previous group and they had to think what is the best way to find ways to learn what they don’t know and find information about food they usually eat and buy.</p> <p>Results In all the three categories (fruit and vegetables, cereals and cereals products, farmers and consumers), participants showed very high interest to the true origin of a food product, the supply chain and what’s behind the food production In the group FRUIT AND VEGETABLES participants think that the most important things they know about food are the product origin, the seasonality, the quality, the packaging, the shape, the label information and the personal experience (touch, fragrance, etc.), food advertising. People know nothing about the food production supply chain related to the use of pesticides and the environmental cultivation conditions. They think they can get these information going in small shops and having a direct relationship with the producers or buying locally. In the group of CEREALS people think that the most important things they know are where and when grains have been produced and packaged, their nutrition values, the way you can cook them, their cost, their role in the human’s health, the tradition behind their use. Cultivation methods, pesticides used on crops, employees’ conditions, environmental footprint and the real quality of the products. They think they can learn these information on the web, by the word of mouth,</p>

	<p>learning and becoming familiar with food legislation, knowing the legislations, talking to food suppliers and retailers. In the FARMERS AND CONSUMERS group people don't know much about the topic, they think there is a lack of relationships between producers, retailers and consumers. Some participants think that having a good relationship with a local supplier could be a guarantee of the quality of the product he sells. When they go to the supermarket they know nothing about the food. They think it is very hard to learn more about this topic because it's difficult to find information. During the plenary meeting in the end of the activity the researchers made comments about what they heard from the groups discussion. They were very interested in public discussion, in particular especially the public concerns about chemical residue in the food. They explained well what and how many pesticides and other chemicals are contained in the food and how they may affect people's health. It basically depends on how much pesticides are contained in food. They have been assured that the food safety controls in Italy have high quality standard. The researchers gave useful suggestions on how to get the correct information and which are the research communities people can trust.</p> <p>Outcomes</p> <p>This science café worked well. Our idea was to directly involve the participants on different discussion tables, on different rounds so that they would have an active role in the process. They could express and their own opinion and share them with the research community. Researchers were impressed to see people so involved in the topic of Food Security and they liked the activity. Their involvement at the end of the activity was very helpful to analyse what happened during the tables discussion and to make people more curious and engaged in the final plenary session. The participants expressed their satisfaction about this activity they had never experimented before, the presence of people with different interests and skills, of different ages, provided value to the discussion. We have realised that the final group discussion needs more time because was an effective time to share questions and answers between the public and the researchers.</p>
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