

Sustainability is a meal, not a menu.

Hargreaves & Fink.

THE BEGINNING

When I finished my University I had have already experienced a lot of professional activities but had not feel myself identified with any one of them. In 1993 an opportunity arose to work as a restaurant attendant for a project with an innovative proposal for the nineties in a city as Porto Alegre, Brazil. The proposal calls my attention. A place that serves Italian food but with an aspect totally eclectic, colorfully and that supports cultural events of the town. Along with the fact that I needed a job urgently! My mother found the choice a little strange in a first moment. She tried to find the relation between the university and serve tables in a restaurant. At the end of the day it was 7 years of a new university.

Since 1993 my interest in themes involving food permeates people, processes and education. The Slow Food theme came to me through a research project. I drafted a proposal for a new restaurant and was looking for something that was aligned with my new ideas regarding food. The proposal was composed of a restaurant, a school and a shop selling local food production (manufactured in the restaurant or produced in the garden/orchard). I discovered that one of the biggest challenges in this project was to supply the restaurant with food produced according to the standards of production that respects nature, a fair trade for all parts involved and sustainable in the long term perspective. I did not find a way to fulfill these needs. Looking for

answers to these questions I began a PhD in Public Policy and Strategic Management in the Economics School.

To build the responses I drew a conceptual framework based on the Systems Theory and Neo-Institutional Theory. In the first theory I found the path that teach me how to understand the environment in an interactive, participative and accountable way constituted through integrated activities. In the second theory, I'm still seeking for answers in order to design an environment socially constructed that uses the economic organizations to develop productive scenarios.

I firmly believe in education as the way in order to build food system alternatives being economically productive, environmentally responsible and socially participative.

SUSTAINABLE FOOD

The gourmet needs to be an ecologist, because without the right ecology, you lose the flavor. But also ... the ecologist needs to be a gourmet to be less sad and less apocalyptic.

The systemic complexity of the object for me is the greatest challenge in order to understand it. However I try to stick to some parameters in order to deal with it:

- a. The production system must respect the local traditions that normally are originated from environmentally sustainable processes.
- b. The innovations must have commitment to the ecosystem.
- c. The production and marketing should seek a dynamic balance for all involved.
- d. The food produced must have relationship with the local diet.

SUSTAINABLE EDUCATION

Three visions:

- ☛ The ability of a system to engage itself into the continuous complexity improvement maintaining the consistency with the deep values of the human purpose.
- ☛ Preserve and develop the deep learning for everything that disseminates and remains, in a way that it not harms but, as a matter of fact, create positive benefits for people around us, now and in the future.
- ☛ The formal education denies the effectiveness of the learning processes that occurs outside the classroom or school. Most of the learning takes place without teaching, although the schools are based on the teaching, not on the learning.

Personally I believe that a sustainable education is the one that teaches how to learn. That stimulates the curiosity and the creativity. That is not fractionated. That supports the basic differences of each one of us. That is flexible. That has ecological values.

EXPECTATIONS

Learn experiences of other realities. Discover concepts and ideas.
Add arms and opinions to this challenge.

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