

INVITATION - SAVE THE DATE

Green Plate Forum 3.0

Future Food for Thought



enjoy sustainable dishes from around the world and learn how each culture contributes to sustainable development through its unique cooking practices and recipes.

join us for a discussion on collaborative innovation for sustainable value chains, ending hunger, achieving food security, improving nutrition, and promoting sustainable agriculture.

24 | 06 | 2025

4 - 7 pm at TÜWI Beisl
Dänenstraße 4, 1190 Vienna

For further questions and Registration (Link, QR):
till.ayasse@students.boku.ac.at
Registration



This student-led event of the BOKU course *Scientific communication and impacts* is a cooperation with ELLS and with students from SLU Uppsala and CZU Prague.



Green Plate Forum 3.0 Program

The event will start on Monday, June 23, with a get-together for students from CZU, SLU and BOKU and end on Tuesday, June 24, at 7:30 p.m., but we warmly encourage you to stay longer and enjoy our informal evening program.

Monday

18:00 Students ice breaker (TÜWI Beisl)

Tuesday

14:00 Briefing and preparation BOKU Team (TÜWI Beisl)

16:00 Official Start, arrival of guests and welcoming

16:15 Introduction to the project, world café setting, **Keynote** Africa Future Food

16:45 1st session:

Appetizer - Pão de Queijo served with Moringa Tea

Input on Cassava and Moringa by SLU

17:10 2nd session:

Starter – Moi Moi

Input on Beans by CZU

17:40 3rd session:

Main - Sorghum with Ratatouille

Input on Sorghum by CZU

18:15 4th session:

Dessert - Mango Sauce / Puff Puffs served

with Rwandan Tea and Ethiopian Coffee

Input on Mango, Rwandan Tea and Ethiopian Coffee by CZU

19:00 Feedback from tables and open discussion

19:30 Closing remarks

19:35 Informal get-together and debriefing (TÜWI Beisl)

Green Plate Forum 3.0 Menu

Each course will be accompanied by insightful presentations about the respective dishes throughout the evening. We also invite you to engage in guided table discussions during courses.

APPETIZER:

BRAZIL & AFRICA / ASIA

Pão de Queijo (baked cheese balls made with cassava flour) served with Moringa Tea



STARTER:

NIGERIA

Moi moi (bean pudding with onions, red peppers and spices)



MAIN COURSE:

FRANCE

Sorghum with Ratatouille (stewed tomato, garlic, onion, zucchini, aubergine and bell pepper)



DESSERT:

ETHIOPIA & RWANDA

Puff puffs (fried dough balls) with mango and mint sauce served with Ethiopian coffee and Rwandan tea



DRINKS:

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