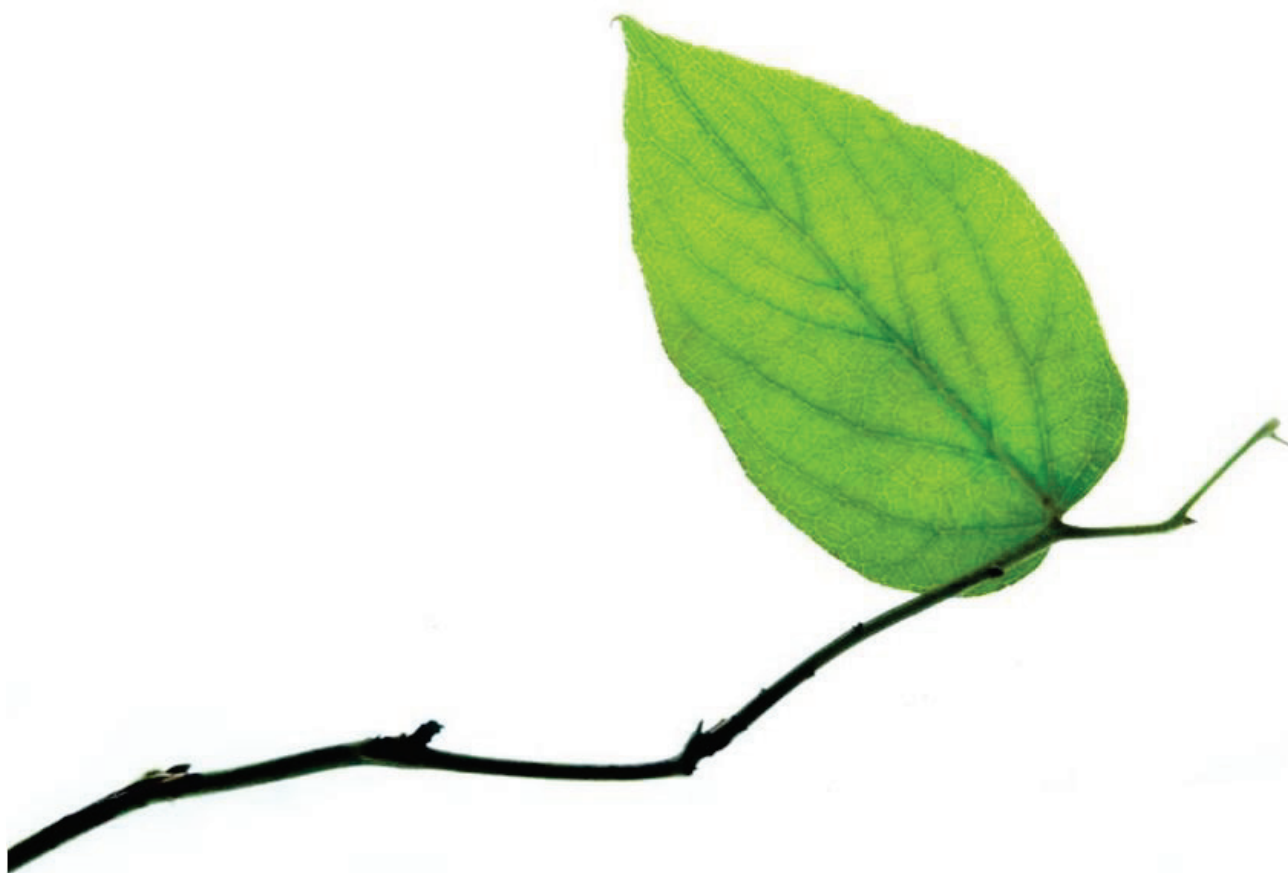




EPOS Intensive Study Programme

Organic Food Production Chain

25th July – 7th Aug 2015



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Programme

Day 1. Saturday 25/07/15

	Arrival	Accommodation in student hostel
17:00 – 19:00	Welcome workshop	
19:00	Welcome party	'Dziekanat 161' club

Day 2. Sunday 26/07/15

7:00 – 8:00	Breakfast	In hotel restaurant
8:30	Study trip – leaving for excursion	Leaving for a study trip (Place: Górznieńsko-Lidzbarski and Brodnicki Landscape Park)
11:30	Arrival	Arrival in Wilga Ecological Education Centre
12:00 – 13:00	Lunch	In Wilga Ecological Education Centre
13:30 – 16:00	Students' presentations on organic sector in each country	
16:00 – 16:30	Coffee break	
16:30 – 18:00	Environmental integration in the agriculture	Prof. David Pereira
19:00	Dinner	

Day 3. Monday 27/07/15

8:00 – 9:00	Breakfast	In hotel restaurant
9:00 – 11:00	Nutrient management in organic farming	Prof. Peter von Fragstein und Niemsdorff
11:00 – 11:15	Coffee break	
11:15 – 12:00	Application of some agronomic practices for weed control in organic and sustainable agriculture	Dr. Emanuele Radicetti
12:00 – 12:45	Impact of some agronomic practices on soil CO ₂ fluxes and soil C storage in the organic and sustainable agriculture	Prof. Roberto Mancinelli
13:00 – 14:00	Lunch at WILGA	
14:00 – 15:45	Co ₂ fluxes and soil C storage - workshop	Dr. Emanuele Radicetti & Prof. Roberto Mancinelli
15:45 – 16:05	Coffee break	
16:05 – 17:30	Student workshop in subgroups - Application of agronomic practices in a hypothetical organically managed farm	moderation: prof. Roberto Mancinelli
17:30 – 18:55	Methodology workshop: information on field work on the farms; selecting students working groups	Prof. Ewa Rembiałkowska, Dr. Dominika Średnicka-Tober, Dr. Renata Kazimierczak, Prof. Peter von Fragstein und Niemsdorff
19:00	Dinner	

Day 4. Tuesday 28/07/15

8:00 – 9:00	Breakfast	In hotel restaurant
10:00 – 13:30	Visiting Bio Food vegetable and fruit processing plant and organic vegetable farm of Roman Świniarski	
13:30 – 14:30	Lunch at Roman Świniarski farm	
15:30 – 16:30	Students' own work: evaluation of the farms / enterprises acc. to the IFOAM criteria (health, ecology, fairness, care); SWOT analyse of the visited farms / enterprises (strong / weak points, threats / opportunities) & development of strategies for improvement	
16:30 – 16:45	Coffee break	
16:45 – 18:45	Workshop session: students & lecturers	discussion of the group work results
19:00	Dinner	

Day 5. Wednesday 29/07/2015

8:00 – 9:00	Breakfast	In hotel restaurant
9:45 – 12:00	Visiting organic farm & processing plant, interviews with farmers & processors	cereal processing plant, green leg hens and orchard – Pokrzydowo – Mieczysław Babalski

12:00 – 13:15	Soil and plants in organic farming – field exercise: spade sampling	prof. Peter von Fragstein and prof. Roberto Mancinelli
13:30 – 14:30	Lunch	at Brodnicki Landscape Park Board
14:30 – 16:00	Visiting the Brodnicki Landscape Park Board	
16:30 – 18:00	Farm visit: vegetable and cattle farm	Zgniłobłoty – Andrzej Michałkiewicz
18:30 – 19:30	Dinner	barbecue

Day 6. Thursday 30/07/2015

8:00 – 9:00	<i>Breakfast</i>	
10:00 – 12:00	Farm visit : vegetable and dairy farm	Budziszewo - Józef Brzozowski
13:00 – 14:00	Lunch	at WILGA
14:00 – 16:45	Students' own work: evaluation of the farms / enterprises acc. to the IFOAM criteria (health, ecology, fairness, care);	SWOT analyse of the visited farms / enterprises (strong / weak points, threats / opportunities) & development of strategies for improvement
16:45 – 17:00	Coffee break;	departure to Golub-Dobrzyń
18:00 – 20:00	Knight horse fighting show & visiting a castle	in Golub-Dobrzyń
20:00	Dinner & visiting Castle	in Golub-Dobrzyń

Day 7. Friday 31/07/2015

8:00 – 9:00	Breakfast	
9:00 – 10:30	Current trends in the safe food production - fair trade, slow food, local, traditional and regional food	Lecture, dr Renata Kazimierczak
10:30 – 11:00	Coffee break	
11:00 – 13:00	Presentation of the own work done by the students	
13:00 – 14:00	Lunch	at WILGA
14:00 – 15:30	History and philosophy of organic farming	Lecture, prof. Ewa Rembiałkowska
16:00	Leaving for Warsaw	

Day 8. Saturday 1/08/2015

Students own work (preparation for the workshops & the exam; consultations with lecturers)

Day 9. Saturday 2/08/2015

Students own work (preparation for the workshops & the exam; consultations with lecturers)

Day 10. Monday 3/08/2015

8:00 – 9:00	Breakfast time	In hotel restaurant
9:00 – 11:00	Environmental aspects of agriculture	Lecture, Doc. Jan Moudry Jr.
11:00-11:15	Coffee break	
11:15 – 13:00	Organic plant breeding and selection of cultivars suitable for organic farming	Lecture, Doc. Petr Konvalina
13:00 – 14:00	Lunch time	In University Canteen
14:00 – 15:30	Domestic organic food and farming in the global market: the role of sustainable places in the competitive world order	Lecture, prof. Minna Mikkola
15:30-15:45	Coffee break	
15:45 – 17:15	Bioactive compounds in the organically produced plants	Lecture, doc. Ewelina Hallmann
17:15 – 18:45	Polyphenols in teas from organic vs. conventional production	Lab work, doc. Ewelina Hallmann & dr Dominika Średnicka-Tober
19:00	Dinner	

Day 11. Tuesday 4/08/2015

8:00 – 9:00	<i>Breakfast</i>	
9:00 – 11:00	Plant protection in organic farming	Lecture, prof. Eve Veromann

11:00 – 11:15	<i>Coffee break</i>	
11:15 – 13:00	Marketing in the organic food chain	Lecture, assistant prof. Teresa Briz
13:00 – 14:00	<i>Lunch</i>	<i>In University Canteen</i>
14:00 – 15:30	Food chain analysis in the organic sector	Workshop, assistant prof. Teresa Briz
15:30 – 15:45	Coffee break	
15:45-17:15	EU rules governing organic husbandry	Lecture, MSc Katharina Zipp
17:15 – 18:45	Organic husbandry and animal welfare	Lecture / workshop, MSc Katharina Zipp
19:00	Dinner	

Day 12. Wednesday 5/08/2015

8:00 – 9:00	<i>Breakfast</i>	<i>In hotel restaurant</i>
9:00 – 11:00	Ecosystem services	Lecture, Doc. Irina Herzon
11:00 – 11:15	<i>Coffee break</i>	
11:15 – 13:00	Ecosystem services	Workshop, Doc. Irina Herzon
13:00 – 14:00	<i>Lunch</i>	<i>In University Canteen</i>
14:00 – 15:30	Organic food quality and safety I	Lecture, prof. Ewa Rembiałkowska

15:30 – 15:45	<i>Coffee break</i>	
15:45 – 17:15	Organic food quality and safety II	Lecture, prof. Ewa Rembiałkowska
17:15 – 18:45	Preparation to the exam, consultations with lecturers	
19:00	Dinner	

Day 13. Thursday 6/08/2015

8:00 – 9:00	<i>Breakfast</i>	<i>In hotel restaurant</i>
9:00 – 11:00	Organic food and human health	Lecture, dr Dominika Średnicka-Tober
11:00 – 11:15	Coffee break	
11:15 – 13:00	Preparation to the exam, consultations with lecturers	
13:00 – 14:00	Lunch	In University Canteen
14:00 – 15:30	Preparation to the exam, consultations with lecturers	
16:30 – 19:30	Cultural programme	The Warsaw Uprising Museum, old town
19:45	Dinner	

Day 14. Friday 7/08/2015

8:00 – 9:00	Breakfast	
9:00 – 12:00	Preparation for the exam (individual work of students)	
12:00 – 13:00	Exam	
13:00 – 14:00	Lunch	In University Canteen
14:00 – 17:00	Free time	
17:00 – 19:00	IP evaluation (questionnaires), results of the exam, final marks, presentation of certificates to the participants	
19:00 – 23:00	Dinner	national dishes prepared by the students + party (bulding no. 32, room 1071)

Day 15. Saturday 8/08/2015

Departure