



Circular Economy for Food. Matter, energy and knowledge, in a circle.

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The ways in which we produced and consumed food in the last fifty years had devastating impacts on ecosystems and human societies. The agro-industrial sector contributed exceeding 4 of the 9 thresholds that determine the planetary limits — climate change, loss of biodiversity, alterations to the nitrogen and phosphorus cycle, changes in land use. The consumption of unhealthy food is causing very serious health problems, and while almost a billion people do not have food, we throw away quantities of food that would be enough to feed them without problems. It's clear that the current system, based on a strictly linear logic, does not work, and that the transition to a circular economy would bring enormous benefits to the environment and to consumers.

A logic that can be partially attributed to the knowledge and traditions of rural culture, in which everything was reused, and which could encourage awareness of the dynamics and cultural relations underlying the act of eating. Thinking in systems is the necessary condition for the understanding of how the different elements influence each other in the food system, in a flow of experiences that nurtures the development of resilient production systems, capable of sustaining the balance between man and the ecosystems.

We need to develop new alliances based on shared values and goals, to put an end on the behavioural disaster that accompanies the irrational depletion of resources and try to knit back together the social tapestry that must turn into the pivot of the change we wish for. Each and every one of us, is called to act for this change, be it as an individual or as part of a community acting in an environment, living in it and modifying it.

Biographical Sketch



Franco Fassio is a systemic designer, professor at the University of Gastronomic Science Studies (UNISG), National Counsellor of Slow Food, member of the permanent Design ADI Observatory (Food Design) and ASviS Alleanza Italiana per lo Sviluppo Sostenibile (SDGs 2, Zero Hunger), director of the Systemic Food Design Lab (UNISG), Circular Economy for Food Monitor (UNISG) and project manager SEeD for Global Goals (Slow Food). PhD in Design Culture (Polytechnic of Turin), he is specialised in the development of research projects that use ecodesign and systemic design instruments for food sustainability. UNISG professor of Gastronomic Design Sciences, EcoDesign, Food Design and Food Packaging, Company Creation, Systemic Design for Circular Economy, Designing Sustainability, he is author of numerous scientific studies as the recent book "*Fassio F., Tecco N. (2018), Circular Economy for Food. Matter, energy and knowledge, in a circle, Edizioni*

Ambiente". In 2015, 2016 and 2017 his projects entered the ADI Index, the publication for the best Italian design. He was awarded with many national and international acknowledgements, like the EWWR Award 2017, Oasis ambiente 2017, SERR 2016, A Green Inspiration Award 2012, Smau Mob APP Award 2012, Biennale Italia 2010 e 2008.