

“Food Sustainability – Time to Change” Wednesday 4th March

Sustainability has become part of the dialogue for every food operator in the last number of years. With it comes challenges, and very often large opportunities to differentiate your business. There is no doubt that the change that is underway is permanent, and not a fad. This focused seminar has pulled together some of Ireland's leading experts in the food and sustainability sectors who will challenge and stimulate your business and help answer some of the questions surrounding the role of sustainability within your business. Each of the speakers is regarded as being a pioneer within this space and we are confident you will take huge benefit from this event.

This event will be held in The Red Cow Hotel <https://www.redcowmoranhotel.com/>



Tadhg Buckley, AIB, Head of Agriculture, Food & Fisheries – **Making Your Business a Long-Term Sustainable Enterprise.** The benefits of implementing the three sustainable development pillars across your business.

Tristan Jacob, Ireland's First Sustainable Hotel “**The Iveagh Garden**” – Engaging with Sustainable Technology to Deliver a Reduced Carbon Footprint in Hospitality Provision. This will focus on Energy generation and conservation, waste management, commercial benefits, and marketing and PR benefits



Karen Deignan, Sustainability Works – **A sustainable food revolution** *The sustainability trends transforming the food industry and the brands and businesses leading the way.*

Michael Kelly, Grow it Yourself – **GUEST SPEAKER**

Michael is the founder of Grow it Yourself. He has written 3 books, countless articles and has inspired 500,000 people to grow food in 2017 alone.

Michael is a self-taught food-growing sustainability expert



Agenda

17.30 – 18.00	Registration, Tea/coffee, Networking
18.00 – 18.05	Opening by James Burke Dublin Food Chain Network Manager
18.05 – 18.15	Welcome by LEO South Dublin Justin Mulhern, Senior Enterprise Development Officer
18.15 – 18.35	Tristan Jacob, Ireland's First Sustainable Hotel "The Iveagh Garden"
18.35 – 18.55	Michael Kelly, "Grow It Yourself"
18.55 – 19.15	Tadhg Buckley, AIB, Head of Agriculture, Food & Fisheries
19.15 – 19.35	Karen Deignan, Sustainability Works
19.35 – 19.50	Q&A

Click **here** to book – Nominal €15 booking fee
<https://www.dublinfoodchain.ie/booking/?event=164>

This event is being led by Local Enterprise Office