

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](mailto: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.

# You're Invited

## Green Plate Forum 3.0 Program

The event will start with briefings for students from CZU, SLU, and BOKU on **Tuesday, June 24, 2025**.

We warmly encourage you to stay longer and enjoy our informal evening program.

- 13:00**      **Briefing CZU and SLU students**
- 14:00      Briefing and preparation BOKU Team (TÜWI Beisl)
- 16:00**      **Official Start, arrival of guests and welcoming**
- 16:15      Introduction to the project, and world café “Future Food” setting,  
**Keynote:** *Sustainability Aspects in Student Cafeterias*
- 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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