

Kick Off Meeting Fungi

Date: 8. September, 13:30

Place: PROGR / Turnhalle - Speichergasse 4, 3011 Bern

Room: Aula

Time: 13:30 – 17:30 followed by an Apéro

Program

13:00	Register & Coffee & Snacks	
13:30	Welcome & Introduction <ul style="list-style-type: none"> - Objective of the meeting - Possibilities for the future 	Swiss Food Research
14:10 – 14:35	Presentation of a holistic approach – How Fungi can be used to produce food and feed - Food from Wood	Jürg Grunder, ZHAW
14:35 – 15:00	Presentation of ideas <ul style="list-style-type: none"> - Vitamin-D Food supplement out of fungi-waste - King Oyster Filet 	Cécile Villiger, Fine Funghi AG
	<ul style="list-style-type: none"> - Toward simple and sustainable methods for growing and introducing new gourmet and medicinal mushrooms on the Swiss food market 	Christophe Bauer, Nicolas Pruvost
15:00 – 15:30	Break & Networking	
15:30 – 16:15	How fungi & fungal systems can help to build a sustainable Agro-Food System	Mark Stuetzler, Tyroler Glueckspilze & Mushroom Research Center Austria
16:20 – 17:00	Workshop & Discussion – Topics to be discussed: <ul style="list-style-type: none"> - In which areas can fungi & fungal systems be used? - What are the barriers to a wider use of fungi & fungal systems in the Agro-Food Segment? - What is necessary to boost the use of fungi & fungal systems in the Agro-Food segments? 	All
17:00 – 17:30	Wrap-up	Peter Braun
	Apéro (outside)	
17:30		

COVID-19

We will be following the BAG guidelines and recommendation for events and allow participation **with COVID certificate** documenting that you have been vaccinated for COVID-19, have had the disease, or have a negative test result. We are convinced this procedure will assure a safe meeting conduction and networking opportunities.

How to get there:

PROGR/Turnhalle can be reached by a 5min walk from Bern Main Train station – exit through the main entrance // <https://goo.gl/maps/xCnS1i56LBYLGJJs6>

Entrance: Speichergasse 4

