

# Circular Food

## -closing the loop in food production-

### Open Source Circular Economy days 2016

#### 09.-13. June

### About Circular Food

As part of the OSCEdays 2016 we will present and discuss food production and consumption that contributes to a Circular Economy.

How can we use resources more efficiently? How can we use and connect new technologies that contribute to sustainability? How can we bring food production, without compromising a valuable qualitative produce, where most of its consumption is: the urban environment? These and more questions will be answered during the OSCEdays in hands-on workshops that are designed as problem solving and solution driven challenges.

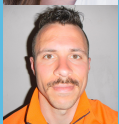
### Facilitators



**Lasse Carlsen**  
BIOARK/ Copenhagen



**Friederike Gaedke**  
CRCLR-Circular Economy Network/ Berlin



**Fivo Skouras**  
MYCOREV, Mycologist, Ecologist/ Berlin

**Nowhere Kitchen**

### About the workshops

Workshop contents:

- prototyping
- the recirculation of resources inside closed loop systems
- the sourcing of sustainable inputs
- the redirection of waste streams

Including the building of:

- **AQUAPONICS** production with plants and fish in a symbiotic system
- **INSECT PRODUCTION** as a positive contribution to the reduction of inputs
- **MUSHROOM** production on the base of waste products and alternative ways of re-use
- **COOKING WORKSHOPS** “cooking with what is there” - an improvisational cooking experience by renewing leftovers in combination with anthropology, education and art

**Where?**  
**Agora Rollberg/ Circular Economy**  
**Lab**  
**Am Sudhaus 2, Berlin-Neukölln**  
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