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**UNIVERSITY OF APPLIED SCIENCES**



***RDI projects and continuous  
education - a method for  
boosting local food systems  
at the grassroots.***

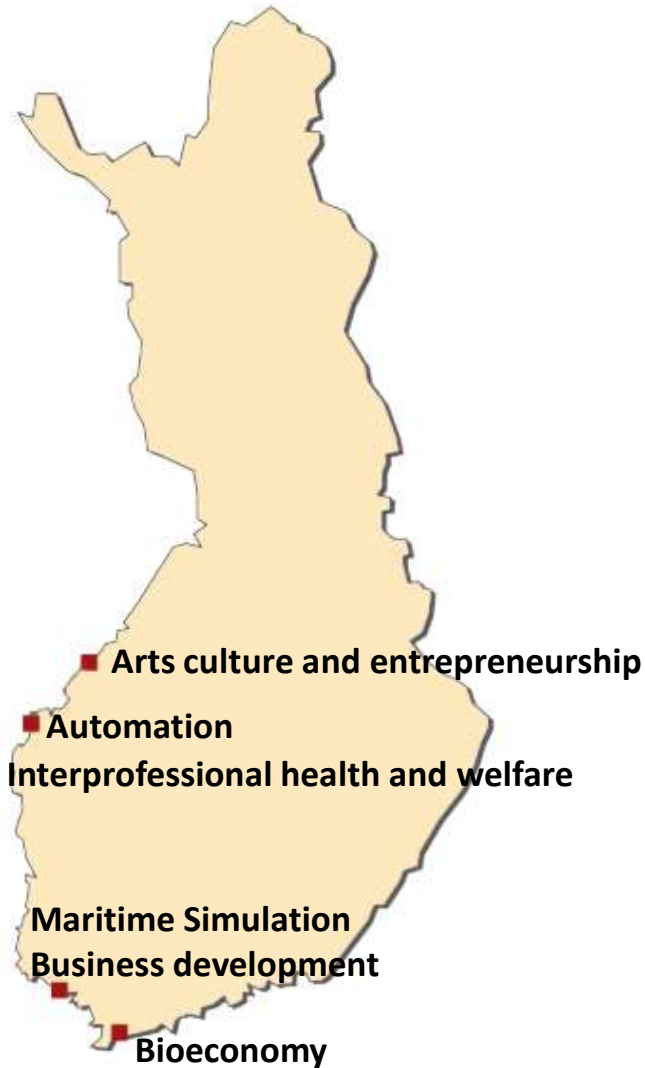
Marianne Fred

Bioeconomy faculty head of RDI



## RDI at Novia UAS

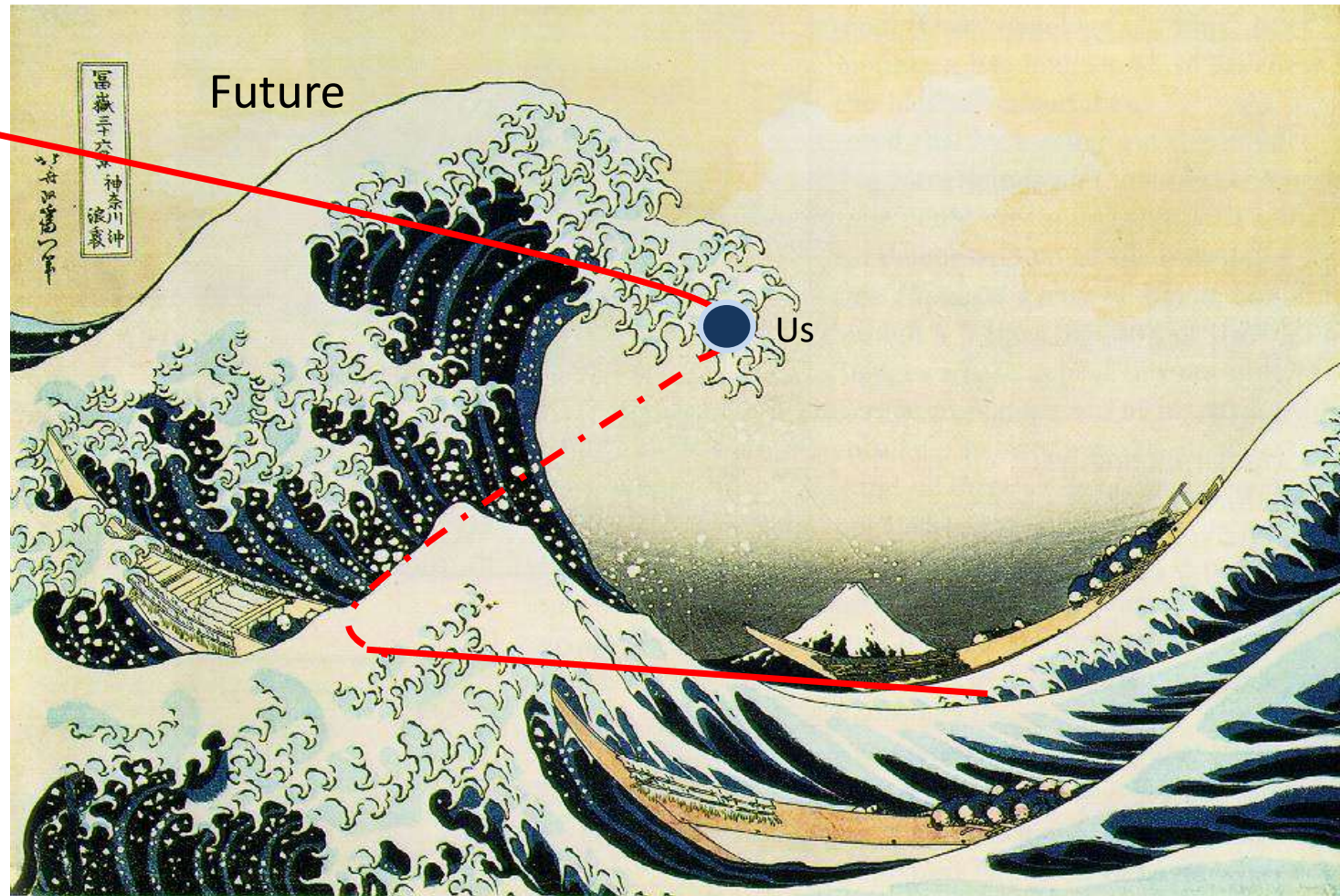
- Six areas of strength in RDI
- Externally financed, project based activities
- Active regionally
- State financing based on results – external financing, open studies and publications





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**Novia Campus in Ekenäs**



# Challenges in rural business

- Micro- and small businesses
- Limited capability for change leadership or even change capacity
- Food- and agricultural- businesses have strong steering frameworks
- Strong outside steering increases need for change capacity
- University of applied sciences can function as catalyst for developing companies and regions



Strategies  
-Green deal  
-Farm to Fork  
-Just transition  
-etc

Financing

RDI-projects

Themes

Partners  
-Local  
-Regional  
-Nordic

Experts

Continuous Education  
-Co-creation of new knowledge  
-Networks  
-Students become experts

Students

Regions;  
-Coastal  
-Rural  
-Nordic

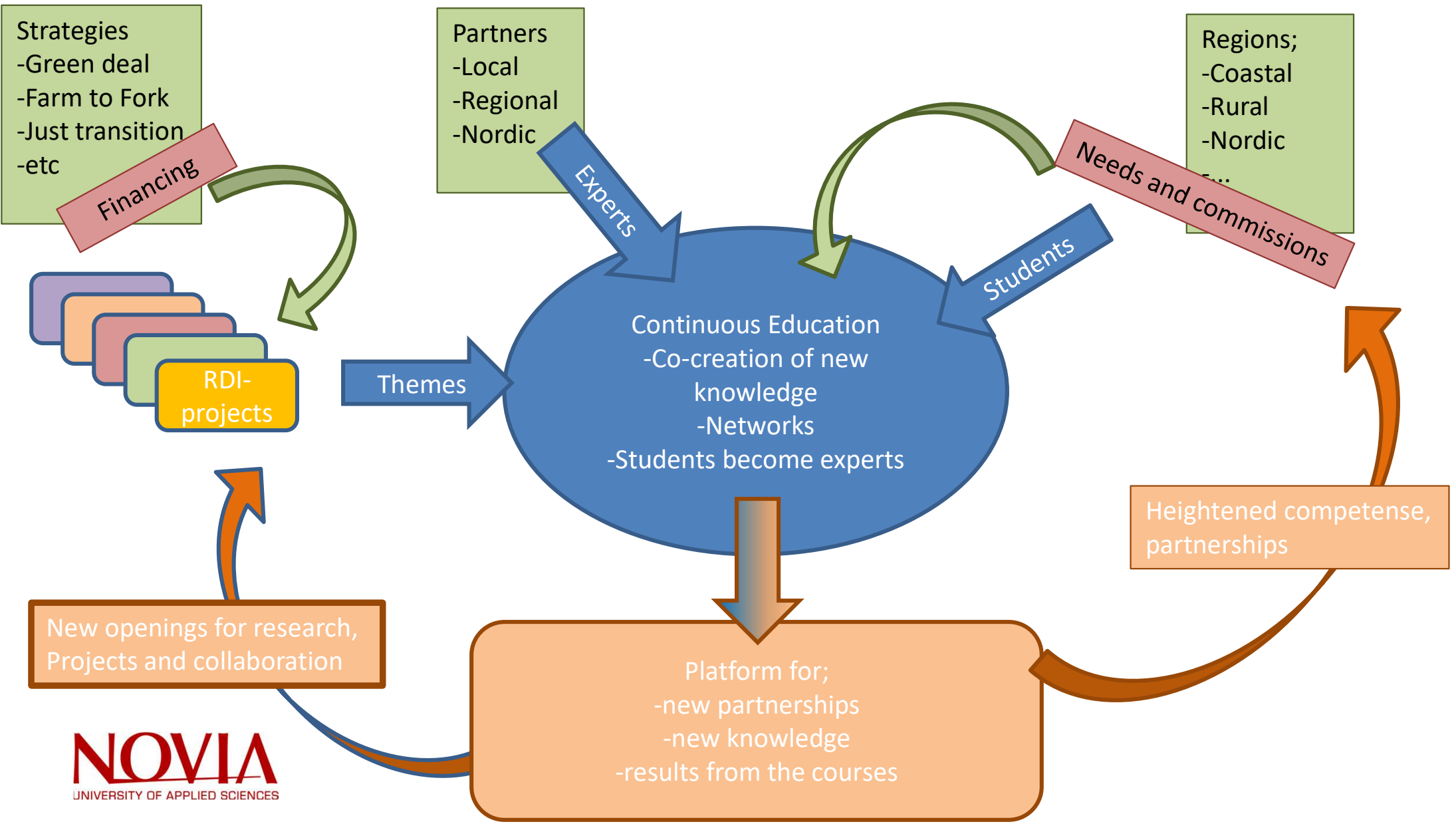
Needs and commissions

New openings for research, Projects and collaboration



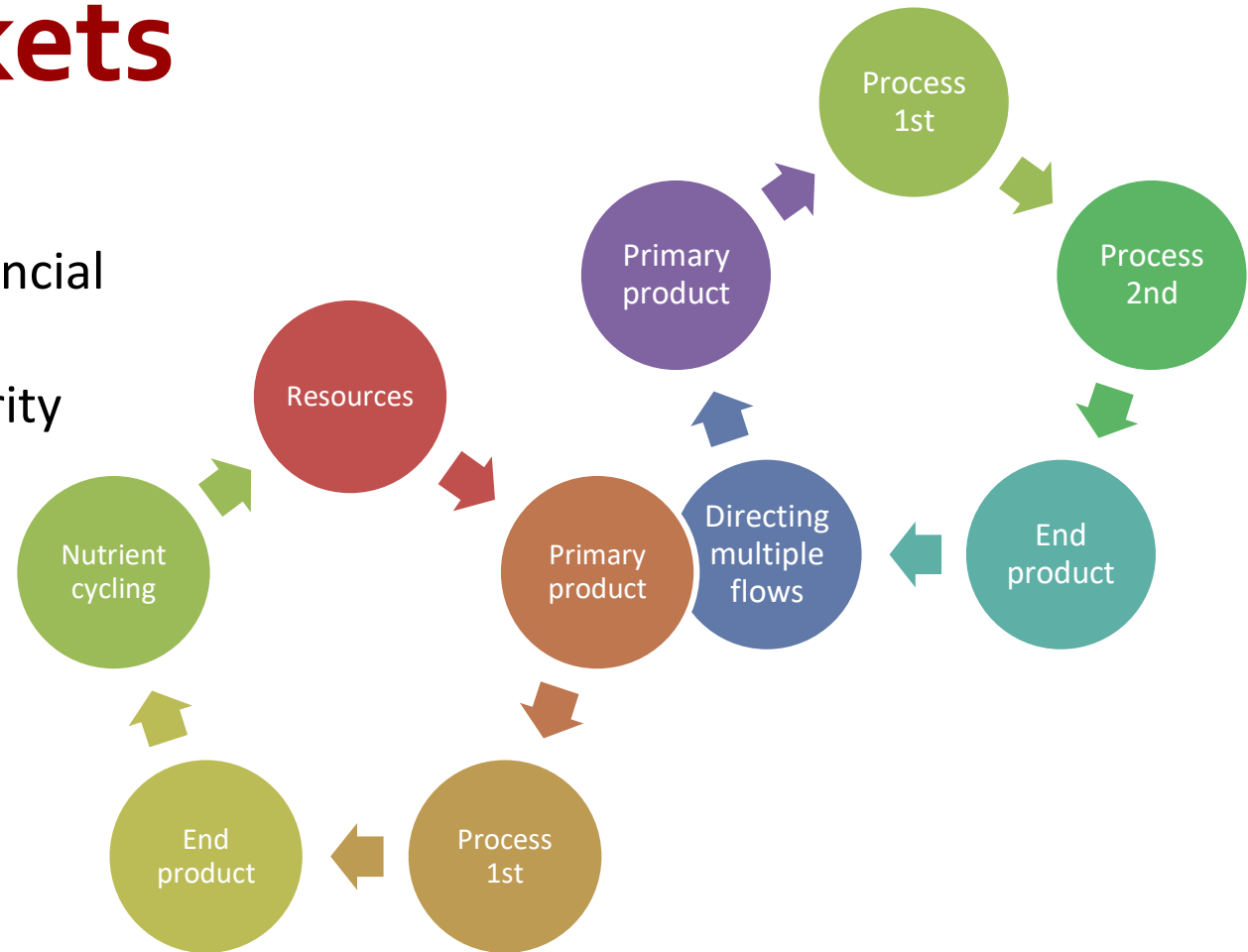
Platform for;  
-new partnerships  
-new knowledge  
-results from the courses

Heightened competence, partnerships



# Coupling of circles – developing regions and markets

- Co-creation as a process
- Increase sustainability including financial viability by
  - finding partnerships for circularity
  - effective use of resources
  - alternative economical models (CSA, Reko, direct sales)
- Boost local economies
- Inclusive processes
- Cooperation without boundaries





# Artisanal food – Coastal Food

- Cooperation btw regions
- ERDF and private funding
- 3-year project, 780 keuro budget
- 30-sp x 2 open course in artisanal food processing in bread, berries and fruits, vegetables, meat and charcutiers, and dairy
- Hybrid teaching already in 2016 ;)
- Study visits
- Forming networks of food artisans
- Connections to Nordic artisanal networks



# Open Nordic and Baltic championship in Artisanal Food

- Part of artisanal food project
- Product development in the form of championships
- Jury of experts and lay-men evaluate products - producers get feedback
- Seminars and study visits for contestants and public – local visibility
- Big price ceremony and dinner with artisanal products - brings horeca in contact with artisanal products
- Press and media visibility
- Established in Sweden by Eldrimner – joint competitions



# Winners from the Artisanal Food championships in Finland



# Establishing Food Artesanship – post project

- Association formed in 2018
- Responsible for the championship
- Keeping up the standard - Certification for Artesan food



**Mathantverkarna  
Ruoka-artesaanit**

<https://mathantverkarna.fi/>

# Diet for a Green Planet

- Seed Money project
- Södertälje Municipality
- Bringing together actors
- Bigger funding still pending
- 15 sp International course aimed at public meals
- Brings together professionals from many parts of the field (circularity)
- Co-creation
- Empowering, building identity



# Permaculture and regenerative agriculture

- Sustainable food systems need traceability, transparency and stories
- Primary produce
- Planning tool
- Circularity
- Connects to Artisanal food and Diet for a Green Planet networks
- 30 sp course spans from planning to implementing, processing produce, and entrepreneurship
- Seminars and fieldtrips, gather people





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