

MEDITERRANEAN EDITION | BOOT CAMP

# climate shapers

📍 Paideia Campus, Pollica

📅 21 - 26 July 2025

👤 Ages 16+

🗨️ English

Secure your spot for an award winning international learning experience!

**WHO** Open to all individuals motivated to make a change!

**DURATION** 6 days, 5 nights

**COST** 10 YEAR EDITION!!  
Special rate for alumni: 800 Euros

**LEARNINGS**

- REGENERATIVE MODELS
- INTEGRAL ECOLOGY
- ECOSYSTEM THINKING
- PROSPERITY DESIGN
- MEDITERRANEAN DIET & ALGORITHM OF LONGEVITY

**WHEN & WHERE** Paideia Campus, Pollica (SA), Italy  
📅 21 - 26 JULY, 2025

## WHAT

**Climate Shapers In Action:** Leveraging experiential learning methods, Boot Camps are a combination of interactive workshops, key note speeches, local food producer site visits, prototyping exercises, teamwork-based innovation challenges, and mentorship sessions all presented by visionary entrepreneurs, policymakers, innovators, and thought leaders.

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[www.climateshapers.org](http://www.climateshapers.org)

IN COLLABORATION WITH



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COMUNITA'  
EMBLEMATICHE  
UNESCO DELLA  
DIETA MEDITERRANEA

FOR MORE INFORMATION CONTACT  
[EDUCATION@FUTUREFOODINSTITUTE.ORG](mailto:EDUCATION@FUTUREFOODINSTITUTE.ORG)

# MEDITERRANEAN EDITION

## BOOT CAMP AGENDA

### DAY 1- ARRIVAL

VALLO DELLA LUCANIA TRAIN STATION  
(PROGRAM STARTING POINT)

### WELCOME TO PAIDEIA CAMPUS!

Your adventure begins in the emblematic community of the Mediterranean Diet in Italy, the beautiful village of Pollica where you will meet your fellow participants and settle into the Mediterranean lifestyle



### EVENT & APERITIVO

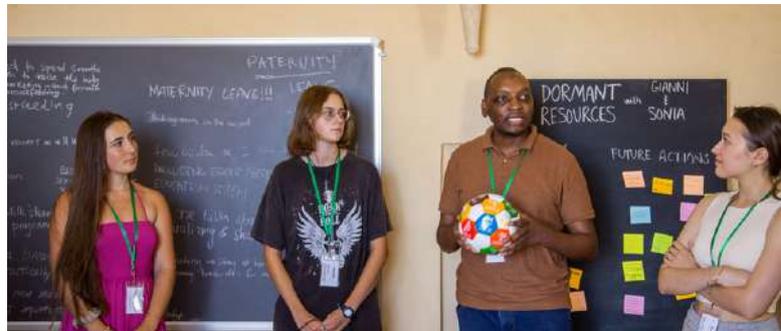
### COMMUNITY DINNER

### DAY 2- INSPIRATION

PAIDEIA CAMPUS

### KEYNOTE SPEECH from SPECIAL GUESTS

Every year we invite global speakers, experts in their field, to share with participants inspiring success stories. Speakers come from academia, industry, institutions, government, NGO's and start ups.



### CHALLENGE LAUNCH

### MEDITERRANEAN LUNCH

### IN THE FIELD: Archaeological site

Enjoy a guided tour of the site with historical and cultural insights of the Mediterranean Diet. Here you will learn about the diversity of Mediterranean plants and how they are used in the kitchen.

### HANDS ON: Community Cooking

Learn from the locals and help prepare a delicious and nutritious dinner for all.

### COMMUNITY DINNER

IN COLLABORATION WITH

# MEDITERRANEAN EDITION

## DAY 3- ASPIRATION

ASCEA VALLEY

### IN THE FIELD: LOCAL CHEESE PRODUCER

You'll be up before sunrise to follow the transformation of local buffalo milk into traditional cheese. The day will take you from the farm, through the transformation process, to the table. Product samples and snacks will be waiting for you!

### MEDITERRANEAN LUNCH

### IN THE FIELD: REGENERATIVE AGRICULTURE

You will visit a local producer and be guided through the fields to observe regeneration in action. Expect to see olive trees, animal grazing, and a variety of fruit and vegetable plants.

### TEAM BUILDING ACTIVITY

### COMMUNITY DINNER



## DAY 4- ACTION

PAIDEIA CAMPUS

### HACKATHON KICK OFF

### LEARNING TOOLS: PROSPERITY THINKING

You're ready to take action! Learn from our experts on how to solve challenges through Prosperity Thinking methodology. Work in team to begin solving for human and planet well being!

### MEDITERRANEAN LUNCH

### MENTORING

You will be supported by the experts at the boot camp through mentoring sessions.

### SUNSET APERITIVO



### COMMUNITY DINNER



IN COLLABORATION WITH

# MEDITERRANEAN EDITION

## DAY 5- ACTION

PAIDEIA CAMPUS

### REGENERATIVE MORNING ACTIVITY

Enjoy your last morning in Cilento with a calming group activity to prepare you for the big day ahead!

### TEAMWORK & FINAL TOUCHES

Work with your team to prepare your final solution presentation. Mentors will be available to support the teams.

### HACKATHON PRESENTATION

Present your solutions to the community and learn from others.



### MEDITERRANEAN LUNCH

### CLOSING CEREMONY



### DAY 6 - DEPARTURE

VALLO DELLA LUCANIA TRAIN STATION   
(PROGRAM DEPARTURE POINT)

Its time to return home and implement change in your local community!

Don't worry, the Future Food Alumni community will be there to support you.



IN COLLABORATION WITH

# MEDITERRANEAN EDITION

## LOCATION

### PAIDEIA CAMPUS

To enhance this real laboratory of terrestrial and marine biodiversity, we inaugurated the Campus Paideia. Located in Pollica, in the Cilento, capital of the Mediterranean Diet, this cultural project has its origins in the sixth century B.C. and intersects multiple disciplines.

The Castle of Princes Capano is where the Paideia Campus is housed, the "Castello Capano" dates back to the 12th century with a large square tower, built on three levels, that dominates the town skyline.

The Paideia Campus' program encompasses all aspects of the Mediterranean Lifestyle, including the themes of history, science and innovation, ecology, biodiversity, convivium, art and culture.

### POLLICA

Pollica is a town and comune in the province of Salerno in the Campania region of south-western Italy. The town's population is 2,300 with an elevation of 370 meters from sea level. Pollica is the largest town in the municipality with an additional five smaller towns nearby.

### CILENTO

Cilento is an Italian geographical region in the political region of Campania, located on the southern coast of Italy.

Cilento is known as one of the centers of Mediterranean Diet in the world and centered around the Cilento and Vallo di Diano Alburni National Park and its contiguous areas. The area is rich in tangible and intangible culture including:

- 4 UNESCO World Heritage Sites: Certosa di Padula; and the Geoarchaeological Areas of Paestum; Elea; Velia; and Cave di Camerota
- Included in the World Network of Geoparks
- UNESCO declared Intangible Heritage of Humanity and Pollica and Cilento Emblematic Communities for Italy of the Mediterranean Diet
- 15 Slow Food presidia
- 22 DOC/DOP/IGP branded products including buffalo mozzarella, olive oil and wine
- 30+ festivals celebrate local gastronomic creativity



IN COLLABORATION WITH

# MEDITERRANEAN EDITION

## ADDITIONAL INFORMATION

For over 10 years, Future Food Institute has lead educational programs globally. You will be hosted at our Paideia Campus, a beautiful and historic castle filled with classroom spaces, a garden, common areas and learning kitchens. The town of Pollica is located on a hillside overlooking the Mediterranean Sea. Here you will find a small grocery store, bar, restaurant, pizzeria and pharmacy.

### ACCOMODATION & COMMUNICATION

Your program fee includes accommodation in a shared room with other program participants. Breakfast is included with the accommodation and will be provided on site.

You are able to upgrade your accommodation to a single room for an extra fee.

You will be provided a packing list before the program begins.

### FOOD

All meals are prepared on site with local, fresh produce. We serve healthy and delicious meals following the guidelines of the Mediterranean Diet. We are able to accomodate all dietary requirements and will ask for your dietary requirements before departure.

### SECURITY & SAFETY

We have policies in place to make sure that you have a safe experience in Cilento.

- 24/7 security and support
- Dedicated staff member for the program
- On site medical support if needed

### TRAVEL

The program Drop-Off and Pick-Up location is Vallo della Lucania Train Station, this location allows for participants to arrive autonomously by train from Naples or surrounding areas. There will be a Future Food staff member at Drop-Off to greet you. From the drop off point, Future Food will take care of all transfers and logistics.

#### Drop-Off & Pick-Up Location

 Vallo della Lucania Train Station



## Limited spots available for Summer 2025

IN COLLABORATION WITH

GASTRODIPLOMACY | BOOT CAMP

# climate shapers

 Paideia Campus, Pollica

 June / July 2025

 Ages 18+

 English

Secure your spot for an award winning international learning experience!

**WHO** Open to all individuals motivated to make a change!

**DURATION** 6 days, 5 nights

**COST** 10 YEAR EDITION!!  
Special rate for alumni: 800 Euros

**LEARNINGS**

- REGENERATIVE MODELS
- INTEGRAL ECOLOGY
- CULINARY ACTIVISM
- GASTRODIPLOMACY
- MEDITERRANEAN DIET & ALGORITHM OF LONGEVITY

**WHEN & WHERE** Paideia Campus, Pollica (SA), Italy

 23 - 28 JUNE, 2025

 14 - 19 JULY, 2025

## WHAT

This unique experience aims to explore the power of creativity and culinary activism in revolutionizing our food systems. In particular, we recognize the crucial role of chefs and cooks as undercover agents of change who have the ability to shape our society through their culinary choices.

[APPLY NOW](#)

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Your adventure begins in the emblematic community of the Mediterranean Diet in Italy, the beautiful village of Pollica where you will meet your fellow participants and settle into the Mediterranean lifestyle.

Explore the transformative power of **gastrodiplomacy** as a catalyst for building a better future through shared culinary traditions and sustainable practices.



### EVENT & APERITIVO

### COMMUNITY DINNER

### DAY 2- INSPIRATION

PAIDEIA CAMPUS

### KEYNOTE SPEECH & WORKSHOP

Gastrodiplomacy for Integral Ecological Development and Prosperity Thinking: Delve into innovative approaches to sustainable development, balancing human well-being with ecological resilience.

### CHALLENGE LAUNCH

### MEDITERRANEAN LUNCH

### HANDS ON: Community Cooking

Learn from the locals and help prepare a delicious and nutritious dinner for all.

### IN THE FIELD: Archaeological site

Enjoy a guided tour of the site with historical and cultural insights of the Mediterranean Diet. Here you will learn about the roots of the Mediterranean Diet Living Heritage, the bio-cultural diversity of Mediterranean and culinary creativity.

### COMMUNITY DINNER

IN COLLABORATION WITH

# GASTRODIPLOMACY

## DAY 3- ASPIRATION

ASCEA VALLEY

### IN THE FIELD: LOCAL CHEESE PRODUCER

You'll be up before sunrise to follow the transformation of local buffalo milk into traditional cheese. The day will take you from the farm, through the transformation process, to the table. Product samples and snacks will be waiting for you!

### FOOD NEXUS – PEOPLE, PLANET, CLIMATE

Understand the interconnectedness of food systems and their impact on environmental sustainability and human health.

### IN THE FIELD: REGENERATIVE AGRICULTURE

You will visit a local producer and be guided through the fields to observe regeneration in action. Expect to see olive trees, animal grazing, and a variety of fruit and vegetable plants.

### MEDITERRANEAN LUNCH

### FOOD AS A TOOL FOR SOCIAL DEVELOPMENT AND INCLUSION

Discuss strategies to use food to bridge social gaps and promote inclusive development.

### COMMUNITY DINNER



## DAY 4- ACTION

PAIDEIA CAMPUS

### PIOPPI

### FOOD AS MEDICINE

Tackle the global nutrition challenge by exploring food's potential to enhance public health and combat malnutrition.

### MEDITERRANEAN LUNCH

### THE ALGORITHM OF LONGEVITY, PROSPERITY, AND FERTILITY

Discover how Mediterranean living and dietary principles, rooted in balance and biodiversity, contribute to fostering long lives, resilient ecosystems, and thriving communities.

### SUNSET APERITIVO



### JEFFERSONIAN DINNER



IN COLLABORATION WITH

# GASTRODIPLOMACY

## DAY 5- ACTION PAIDEIA CAMPUS

### REGENERATIVE MORNING ACTIVITY

Enjoy your last morning in Cilento with a calming group activity to prepare you for the big day ahead!

### LEARNING FROM BEES, THE MASTERS OF INTEGRAL ECOLOGICAL DEVELOPMENT

Dive into the world of bees, nature's greatest teachers of balance and sustainability. This hands-on experience offers participants a unique opportunity to explore the vital role of beekeeping in promoting biodiversity, fostering ecological resilience, and supporting local ecosystems. Discover how bees symbolize cooperation and harmony within their hives, reflecting the principles of integral ecological development.

Participants will also engage in discussions on Food Scape and local food policies that guide territorial development. Through this lens, learn how sustainable food systems rooted in local traditions and resources can become powerful tools for regenerating communities, preserving cultural heritage, and ensuring environmental health.

This activity combines practical learning with visionary thinking, equipping participants to translate the wisdom of bees into actionable strategies for ecological and social prosperity.

### MEDITERRANEAN LUNCH FOOD AND CULTURAL HERITAGE

Celebrate the preservation of intangible cultural heritage, focusing on UNESCO-listed traditions and the creative roles cities play in fostering cultural identity.



### HACKATHON KICK OFF

### LEARNING TOOLS: PROSPERITY THINKING

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### MEDITERRANEAN COFFEE EXPERIENCE

### MENTORING

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### SUNSET APERITIVO



### JEFFERSONIAN DINNER

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## DAY 6- ACTION PAIDEIA CAMPUS

### REGENERATIVE MORNING ACTIVITY

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### TEAMWORK & FINAL TOUCHES

Work with your team to prepare your final solution presentation. Mentors will be available to support the teams.

### FINAL PRESENTATION

Present your solutions to the community and learn from others.

## WHO IS IT FOR?

For young policy makers, activists, chefs, gastronomes, farmers, agri-chefs, students, innovators, scientists, culinary tourism enthusiasts, and professionals in the catering and collective dining sectors.

Join us to explore and expand your culinary and cultural horizons! Our Boot Camp offers an immersive experience that deepens participants' connection to local culture while encouraging them to reflect on their role in today's global food systems. Led by knowledge keepers in a "naturally educational" territory, attendees will develop a profound understanding of the interplay between past, present, and future, all set against the vibrant backdrop of Italian traditions.

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Gastrodiplomacy Boot Camps 2025 aim to unite chefs, policymakers, and tourism experts to explore food's power in shaping global relations and sustainable practices. Focusing on local culinary heritage, the G7 2025 Presidency will be held by Italy, focusing on increase efforts to tackle pressing global challenges, including the climate crisis, poverty, food insecurity, economic security, G20, which Presidency will be held by Brazil in 2025, focusing on three priorities and above all social inclusion and the fight against hunger with a specific Task Force on Global Alliance against Hunger and Poverty, energy transition and sustainable development (social, economic and environmental) with a specific focus on biodiversity and the Amazon Forest preservation, and UNGA in September 2025 will foster dialogue, education, and policy-making aligned with the UN SDGs, leveraging gastronomy's soft power to craft a healthier, more inclusive world.

## LEARNING OUTCOMES:

### **Culinary Diplomacy Mastery:**

Participants will understand the historical and contemporary role of food in international relations and develop strategies to leverage gastronomy for political influence and global cooperation.

### **Sustainable Culinary Practices:**

Attendees will learn sustainable sourcing, preparation, and consumption practices that contribute to environmental conservation and the promotion of biodiversity.

### **Cultural Preservation and Promotion:**

The program will enable participants to use gastronomy to preserve and promote cultural heritage, fostering respect and appreciation for diverse culinary traditions.

### **Policy Influence and Development:**

The boot camps will equip participants with the skills to engage with and influence policy related to food, agriculture, and sustainable development.

### **Economic Impact Understanding:**

Participants will gain insights into the economic impact of gastronomy on local and global scales, learning how to create value chains that benefit communities and the environment.

### **Educational Engagement:**

Chefs and food professionals will learn to act as educators and advocates for healthy, sustainable food choices, impacting public health and ecological well-being.



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