

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.

[APPLY NOW](#)

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

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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



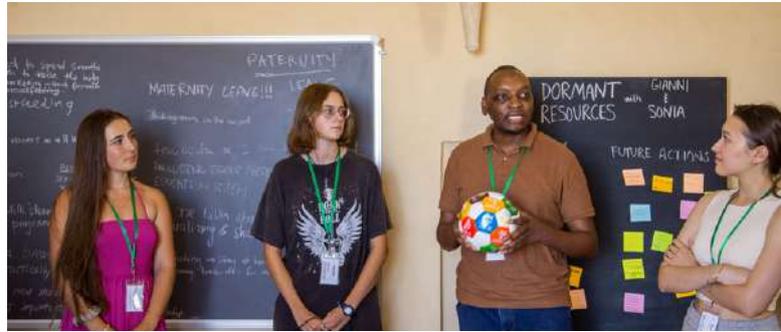
### EVENT & APERITIVO

**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**

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## 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



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## 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.



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## 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



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## 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

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