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

www.climateshapers.org

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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.
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.

HANDS ON: Community Cooking
Learn from the locals and help prepare a delicious and nutritous dinner for all.

COMMUNITY DINNER

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 roots of the mediterranean Diet Living Heritage, the bio-cultural diversity of Mediterranean and culinary creativity .

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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 with 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

JEFFERSOIAN 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!

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
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 COFFEE EXPERIENCE

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

SUNSET APERITIVO

JEFFERSOIAN DINNER

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GASTRODIPLOMACY

DAY 6- 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.

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.

MEDITERRANEAN LUNCH

CLOSING CEREMONY

EVENT

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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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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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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