**Background note:**

Food is one of the basic necessities for human sustenance. And yet, more than 800 million people in the world go hungry while a larger segment of the population consumes in excess leading to health issues related to unhealthy diets. These issues are, invariably, more pronounced in emerging economies such as India where inequality and inequity along with widening income gaps are significant developmental issues. While the hungry comprise ~21% of India’s adult population (2015-16, NHFW), the rate of obesity has increased from 12% (2005-06) to a staggering ~20% (2015-16) of the total population. The problem is particularly acute in urban areas with twice the share of obese people as compared to rural areas. Thus, providing the overgrowing urban and rural population with healthy diets remains one of the biggest global development challenges.

The process of food production and management has driven large-scale changes in land resources, water, forests and climate. Further, food choices of individuals impact both – their health and environmental sustainability. The recently launched EAT-Lancet report 2019 states that there is “an urgent need for radical transformation of the global food systems”. Managing and transforming the food system with a focus on sustainable food, which is not only affordable and nutritious but also seasonal, traditional, local, safe, can help to achieve better health for both humans and the environment which is the key to addressing the UN Sustainable Development Goals (SDGs).
### Session Agenda:

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<th>Time</th>
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| 09:00-09:30Hrs | Welcome Address: Prof. Manipadma Datta, V.C (Acting), TERI SAS  
Introduction to the session: Dr Chubamenla Jamir, TERI SAS |
| 09:30-10:30Hrs | **Panel I: How green is our Food?**  
Moderator: Prof Shaleen Singhal, TERI SAS  
Panelist:  
Sustainable Food Production: FAO India (TBC)  
Sustainable agribusiness: Prof. Pinaki Dasgupta, International Management Institute (IMI)  
Green Food Choices: Chef Manjit Gill, President, Indian Federation of Culinary Associations (IFCA) and Formerly Corporate Chef, ITC-Welcomgroup |
| 10:30-11:45Hrs | **Case Presentations: Linkages between Sustainable Food Choices and Land Desertification Neutrality (LDN)**  
Promoting sustainable food production amongst small scale farmers: Dr. Chubamenla Jamir, TERI SAS  
Sustainable food technology: Dr. Shashi Bhushan Tripathi  
Sustainable food value chain: TERI SAS  
Smart Cities and sustainable food: Prof Shaleen Singhal, TERI SAS  
Promoting Urban farming: Mr Kapil Mandawewalan, Founder, CEO, Edible Routes |
| 11:45-12:15Hrs | **Discussions and Q&A** |
| 12:15-12:30Hrs | **Conclusion and Way forward** |

### About TERI School of Advanced Studies

The TERI School of Advanced Studies is a Deemed-to-be-University offering Masters and PhD programs in sustainability studies. The programs offered build on the core disciplines of undergraduate students, infuse sustainability-oriented thinking in their consciousness and equip them with the inter-disciplinary skills necessary for systemic problem-solving.