

The 2025 City St George's Food Policy Symposium

Professional Cookery - the missing ingredient for food systems transformation

15 May 2025

B200 and The Pavilion, Northampton Square, City St George's, University of London

The day in summary:

10.00 am – 10.30 am: Arrival and registration
10.30 am – 10.50 am: Welcome
10.50 am – 11.00 am: A few words from our sponsors
11.00 am – 11.20 am: Policy perspective
11.20 am – 12.00 am: Keynote address
12.00 pm – 1.00 pm: Plenary panel session one
1.00 pm - 2.15 pm: LUNCH
2.15 pm – 3.30 pm: Workshops
3.30 pm – 3.45 pm: COFFEE BREAK
3.45 pm – 4.45 pm: Plenary panel session two
4.45 pm – 5.00 pm: Roundup and closing remarks
5.00 pm – 6.00 pm: Networking reception

Full programme:

10.00 am - 10.30 am: Arrival and registration with tea and coffee

The Pavilion

10.30 am – 10.50 am: Welcome

B200

Professor Christina Vogel, Director, Centre for Food Policy, City St George's, University of London

10.50 am - 11.00 am: A few words from our sponsors

Peter Kenyon, The Master of the Worshipful Company of Cooks

11.00 am - 11.20 am: A few words from Baroness Joan Walmsley

Chair of House of Lords Food Diet and Obesity Committee 2024

11.20 am – 12.00 pm: Keynote address from Thomasina Miers OBE

Co-founder of Wahaca, Chef and Writer

12.00 pm - 1.00 pm: Plenary panel session one: *Why do we need to build capacity in professional cooking for food systems transformation?*

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Stephanie Assmann-Terada, University of Hyogo, Japan (via Zoom)

Jayne Jones, Public Sector Catering Alliance

Vince Kelly, CCC Westminster

Tim Lang, Centre for Food Policy, City St George's, University of London

Kate Nicholls OBE, UKHospitality

Chaired by Professor Christina Vogel, City St George's, University of London

1.00 - 2.15 pm: LUNCH

The Pavilion

2.15 pm - 3.30 pm: Workshops

- **Workshop 1: Routes to cookery: Reimagining training pathways to professional cookery through schools, prisons, colleges and beyond**
Speakers: Jenny Paxman, The School of Artisan Food and Nicole Pisani, Chefs in Schools
Facilitated by Naomi Fallon, City St George's, University of London and Dr Rebecca Wells, City St George's, University of London
Room B103
- **Workshop 2: How can we shift the value of chefs and professional cookery in British society?**
Speakers: Maria Dunbar, Leith's Education and Dr Taina Zaneti, University of Brasília, Brazil
Facilitated by Kim Smith, City St George's, University of London and Professor Martin Caraher, City St George's, University of London
Room C302
- **Workshop 3: Sourcing for scale: Reimagining public procurement as a tool for sustainable diets**
Speakers: Professor Kevin Morgan, Cardiff University and Philip Shelley, NHS England
Facilitated by Dr Christian Reynolds, City St George's, University of London and Dr Ferne Edwards, City St George's, University of London
Room BG02
- **Workshop 4: Resilient food systems: arming the armed forces, manufacturing and food service for future shocks**
Speakers include: Sarah Newton, Birmingham City Council and Alicia Walker, Shelter
Facilitated by Professor Tim Lang, City St George's, University of London and Dr Christopher Yap, City St George's, University of London
Room BG03
- **Workshop 5: Hidden UPFs in public catering: Exploring how professional cooking could increase minimally processed food**
Speakers: Tom Walker, Hackney School of Food and Sarah Buszard, The Food Foundation

Facilitated by Dr Yanaina Chavez-Ugalde, City St George's, University of London and Melanie Southerden, City St George's, University of London
Room C303

- **Workshop 6: Chefs as sustainable diets leaders? Rethinking professional skills needed for low emission menus**

Speakers: Tom Hunt, FIELDWORK By Tom Hunt and Andrea Zick, Brunel, University of London Facilitated by Niamh Kelly, City St George's, University of London and Professor Katy Tapper, City St George's, University of London
Room C308

- **Workshop 7: Building capacity in professional cooking to address staff shortages: Optimising the apprenticeship scheme**

Speakers include: Neil Delahay, The Clink Charity and Caroline Keohane, Food and Drink Federation
Facilitated by Professor Christina Vogel, City St George's, University of London and Camila Marcias, E5 Bakehouse and City St George's, University of London
Room B104

3.30 pm - 3.45 pm: COFFEE/NETWORKING BREAK

The Pavilion

3.45 pm - 4.45 pm: Plenary panel session two: *How can food policy and practice support capacity building for professional cooks for food systems change?*

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Olukemi Atijosan, London Food Board, Black Food Funding and African and Caribbean Heritage Food Network Ltd

Juliane Caillouette-Noble, The Sustainable Restaurant Association

Nicole Pisani, Chefs in Schools

Lauren Woodley, Nomad Foods

Paul Newnham, SDG2 Advocacy Hub (by video)

Chaired by Sheila Dillon, Presenter of BBC Radio 4's The Food Programme

4.45 pm – 5.00 pm: Roundup and Closing Remarks

B200

Professor Martin Caraher, Centre for Food Policy, City St George's, University of London

5.00 pm – 6.00 pm: Networking reception

The Pavilion

Poster exhibition

The Pavilion

- ***The role of school food in the UK's political economy: An exploration via the experiences of people working in school food provisioning***, Anicée Defrance, University of Greenwich <https://doi.org/10.25383/city.29040596>

- **Health by Stealth: reformulation as a targeted approach to improve the nutritional quality and sustainability of ready meals within the UK**, Shona Eagles, University of Greenwich and City St George's, University of London <https://doi.org/10.25383/city.29040635>
 - **Visualising food system outcomes for policymaking decisions in Ireland and the UK**, Alice Gilmour, University of Oxford <https://doi.org/10.25383/city.29040557>
 - **Crisis-Induced Inequalities: The Impact of COVID-19 Policies on Gendered Home Cooking Burdens Worldwide**, Pan He, Cardiff University <https://doi.org/10.25383/city.29040557>
 - **Exploring the evidence-to-practice gap in sustainable diet shift: the role of food practitioners in evidence use**, Rachel Headings, University of York <https://doi.org/10.25383/city.29040557>
 - **Nourish Cumbria: Strengthening the Local Food System through Agritourism**, Sarah King, Cumberland Food Partnership, Cumberland Council <https://doi.org/10.25383/city.29040611>
 - **Consumption of bushmeat after the COVID-19 pandemic: implication for food security in Ghana**, Joshua Kwao Oduah, University of Bonn <https://doi.org/10.25383/city.29040527>
 - **Less is Better – Reducing meat consumption in Cambridge colleges**, Sigurdur Martinsson, Cambridge University <https://doi.org/10.25383/city.29040650>
 - **Recipe for the future: Culinary education and food systems transformation**, Emily Schostack, University of Edinburgh <https://doi.org/10.25383/city.29040644>
 - **The effects of eco and hedonic labelling on hypothetical menu choices**, Datin Shah, City St George's, University of London <https://doi.org/10.25383/city.29040581>
 - **Spinning Plates: Exploring interlinkages between Food Insecurity and Food Literacy**, James Shepherd, University of Hertfordshire <https://doi.org/10.25383/city.29040581>
 - **Social impacts of sustainable livestock intensification in Brazil**, Jacqueline Tereza da Silva, Global Agriculture and Food Systems <https://doi.org/10.25383/city.29040638>
 - **Food education opportunities within primary school curriculums**, Kim Smith, City St Georges, University of London <https://doi.org/10.25383/city.29040632>
 - **Mapping Primary School Lunch Catering Provision in England**, Melanie Southerden, City St George's University, University of London <https://doi.org/10.25383/city.29040641>
 - **Rising mercury consumption from blue foods in China balanced by a shift to lower-mercury choices**, Wei Wang, Cardiff University <https://doi.org/10.25383/city.29040491>
 - **Exploring scope 3 emissions and food waste in fine dining – A UK case study**, Andrea Zick, Brunel University <https://doi.org/10.25383/city.29040581>
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This event is generously supported by



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of London*