



# Kennedy Leigh-FOOJI PhD Scholarship Program in Sustainable Food Systems

## Call for Nominations

Program Overview: This scholarship aims to cultivate expertise in sustainable food systems through interdisciplinary coursework, community engagement, and practical experiences.

This esteemed scholarship, accompanied by a \$10,000 honorarium, will be bestowed upon 6 outstanding graduate (first year PhD level) students at The Hebrew University of Jerusalem. The scholarship will commence in May 2025 and extend through February 2026, spanning across two academic years. The honorarium will be allocated equally across the two academic years, with \$5,000 granted for each year. This honorarium will need to be matched by the student's advisor for a total scholarship of \$20,000.

Students from any discipline at the University are eligible to apply, as long as their research has relevance to Sustainable Food Systems. Scholarships will be awarded on the basis of academic excellence and relevance of research. The Student's PI has to be a member of FOOJI (to join the center use the link: <u>https://fooji.huji.ac.il/members</u>) and has to match the honorarium stipend.

During the scholarship program, the recipients will participate in the 3 of the 4 activities described below, which will enhance their understanding of the holistic approach to sustainable food systems. The recipients will present their work at the FOOJI annual conference.

### Activities:

- 1. Core Coursework: Fellows will be required to take at least one of the courses from the list in Appendix 1. These courses provide valuable insights into various aspects of food systems and are suitable for those looking to deepen their understanding of sustainable practices, policies, and challenges in the field.
- 2. Interdisciplinary Workshops:

Quarterly workshops, featuring experts from agriculture, nutrition, environmental science, and social sciences to discuss current challenges and innovations in sustainable food systems. Workshops program is summarized in Appendix 2.

- Community Engagement and Outreach: Fellows will require to do a community service project (60 hours) with local organizations (such as <u>the Jerusalem based food rescuers</u>) to assess food needs and implement initiatives, such as community gardens, food education programs, or local food festivals.
- 4. Annual Symposium and Networking:





An annual symposium for fellows to present their work, share insights, and network with academics, industry professionals, and policymakers, fostering collaboration on sustainable food initiatives and international conferences attendance.

Scholarship Benefits:

- Funding for research and project-related expenses
- Access to mentorship from experienced faculty
- Opportunities for publishing and presenting research findings
- Networking opportunities with industry leaders and policymakers

This program aims to equip PhD candidates with a strong foundation in sustainable food systems while fostering practical skills for real-world impact.

### **Submission Guidelines**

All documents and correspondence must be in English. Submissions should comprehensively include:

- 1. Completed Nomination Form (see below).
- 2. A Motivation Letter (not exceeding one page).
- 3. One page explaining how your research is related to sustainable food systems.
- 4. A support letter from the student's PI.

#### Timeline

Deadline for nomination submissions: April 7, 2025 Announcement of the award recipient: April 30, 2025 Please send all nomination form and associated documents to FOOJI@mail.huji.ac.il





Last Name:

# <u>Kennedy Leigh-FOOJI PhD Scholarship Program in Sustainable Food</u> <u>Systems</u>

**Nomination Form** 

First Name:

Title: Mr./ Ms. / Dr. / Prof.

Faculty:

Email:

Department:

Phone:

Please attached all the following items to the nomination form:

- 1. A Motivation Letter (not exceeding one page).
- 2. One page explaining how my research is related to sustainable food systems.
- 3. A support letter from the student's PI.

Nominee's signature: \_\_\_\_\_ Date: \_\_\_\_\_





## Appendix 1: Graduate level Coursework relevant to Food Systems at HUJI

- <u>Energy and the Environment</u> 82612
   This course deals with the physical and chemical processes associated with fossil fuel and renewable/alternative energy sources and the influence of energy use on the environment, on health, and on the Earth's climate.
- <u>Water and the Environment</u> 89301
   The aim of this class is to familiarize students with the complexities of water use in evolving environments around the world and to provide students with the knowledge required to advise the public and policy makers regarding the use of water.
- 3. <u>Recent advances in Plant Protection for Global Food Security</u> 73560 The course will cover the journey of plant protection so far and the future to detect, characterize manage and prevent plant pests as much as possible for preventing the food loss and make more food available.
- 4. Food loss and Waste 71123

The course will discuss the major causes of food losses at each stage of the production and distribution system. The course will further offer possible solutions to reduce food losses, including food rescue, technological solutions, regulation of standard criteria's and labelling of expiration dates, increasing public awareness and changing customers behaviors. The course will also describe relevant policy actions and regulations by governments and international organizations.

5. <u>Topics in Food Security</u> – 59543

The course offers an exploration of key dimensions in food security. The first part of the course will focus on critical aspects, such as availability, access, utilization, and stability. The second half will integrate interactive elements, including working groups for collaborative learning, group readings of journal articles, and the creation of a concise, impactful recorded presentation (similar to TED Talks) to offer real-world perspectives and insights.

6. Introduction to Development - 59531

The course provides students with an introduction to the field of international development, while focusing on community development and the impact of development interventions on disadvantaged individuals and communities.

7. Nutrition Insecurity and Its Prevention - 73979

The course will explore how governments in developing countries and the donors and organizations that work with them approach food insecurity and malnutrition challenges. The course will delve into the wide range of factors underlying food insecurity, including poverty, inequality, conflict and climate change and explore approaches to mitigating these factors. It will outline policy and programmatic alternatives for addressing immediate and underlying causes of food insecurity and malnutrition and will present the evidence on what works, what doesn't, and why. The course will also familiarize students with the main international organizations dealing with food security and malnutrition globally. Finally, it will take an in-depth look at the impact of COVID-19 on food security.





#### Appendix 2: Interdisciplinary Workshops program

- 1. Foundations and Global Perspectives on Sustainable Food Systems Session 1: Introduction to Sustainable Food Systems
  - Overview of food systems: What makes a food system sustainable?
  - Global challenges: Climate change, resource depletion, food insecurity, and biodiversity loss.
  - Key principles: Resilience, equity, accessibility, and nutrition. Speaker: Keynote by an expert in global food policy or sustainability. Session 2: Interdisciplinary Approaches to Sustainability
  - Overview of interdisciplinary methods: How social sciences, economics, and environmental science intersect in food systems.
  - Case studies: Successful interdisciplinary collaborations. Workshop Activity: Group discussion on the importance of cross-disciplinary cooperation for tackling food systems challenges.

Session 3: Sustainable Agriculture Practices

- Regenerative agriculture: Techniques such as agroecology, permaculture, and agroforestry.
- Technology in sustainable agriculture: Innovations in precision farming, vertical farming, and aquaponics.

Panel Discussion: Experts in agriculture, technology, and policy discuss sustainable farming practices and how they can be scaled.

2. Addressing Key Areas for Change

Session 1: Food Waste and Circular Economy

- The global food waste crisis: Impact on the environment, economy, and food security.
- Circular economy principles: How to minimize waste, reuse resources, and close the loop.

Group Activity: Designing a circular food system model for a specific region or city. Session 2: Urban and Rural Food Systems

- Urban food systems: The role of cities in sustainable food production, distribution, and consumption.
- Rural food systems: How rural communities are integral to sustainable food production.

Case Study: Urban farming in cities, rural cooperative models.

Session 3: Nutrition and Public Health in Sustainable Food Systems

- The link between food systems and public health: How the way we produce, distribute, and consume food directly affects human health.
- Nutrition security: Ensuring access to nutritious, healthy, and culturally appropriate food for all populations.
- Chronic diseases and food systems: Examining the role of food in preventing and managing diseases like obesity, diabetes, and cardiovascular conditions.
- Food as medicine: Exploring the potential of food-based interventions for promoting health and preventing disease.





Speaker(s): Experts in public health, nutrition science, and food policy. Workshop Activity: Interactive Group Discussion: Small groups will discuss strategies to improve nutrition within sustainable food systems. Topics could include communitybased nutrition programs, school meals, food labeling, or the promotion of healthy diets in underserved populations, the role of food systems in shaping diet-related health outcomes, Integrating nutrition into food policy frameworks: How can policies better prioritize health and nutrition alongside sustainability?, The impact of processed and ultra-processed foods on public health and the importance of whole foods.

3. Action, Collaboration, and Future Directions

Session 1: Collaboration Across Sectors

- Collaboration between academia, industry, and the community: How different sectors can work together for meaningful impact.
- Funding and resources: Finding and managing funding for interdisciplinary projects.

Workshop Activity: Design a collaborative initiative focused on a local or regional food system

Session 2: Policy and Governance for Food Systems

- Food policy frameworks: National and international policies to promote sustainable food systems.
- Governance models: Role of local governments, international organizations, and private industry in policy creation and enforcement.

Roundtable Discussion: Facilitated dialogue with policymakers on creating supportive policy environments for sustainable food systems.

issue, incorporating various disciplines.

Session 3: Education and Advocacy for Sustainable Food Systems

- Raising awareness: How to educate the public and advocacy strategies for policy change.
- Sustainable food systems education: Integrating sustainability into food-related curriculum and community outreach programs.

Interactive Session: Developing education and advocacy campaigns for sustainable food systems.