



INDIA

Join us for 13 days of transformative learning focusing on food systems, regenerative agriculture, culture and social entrepreneurship

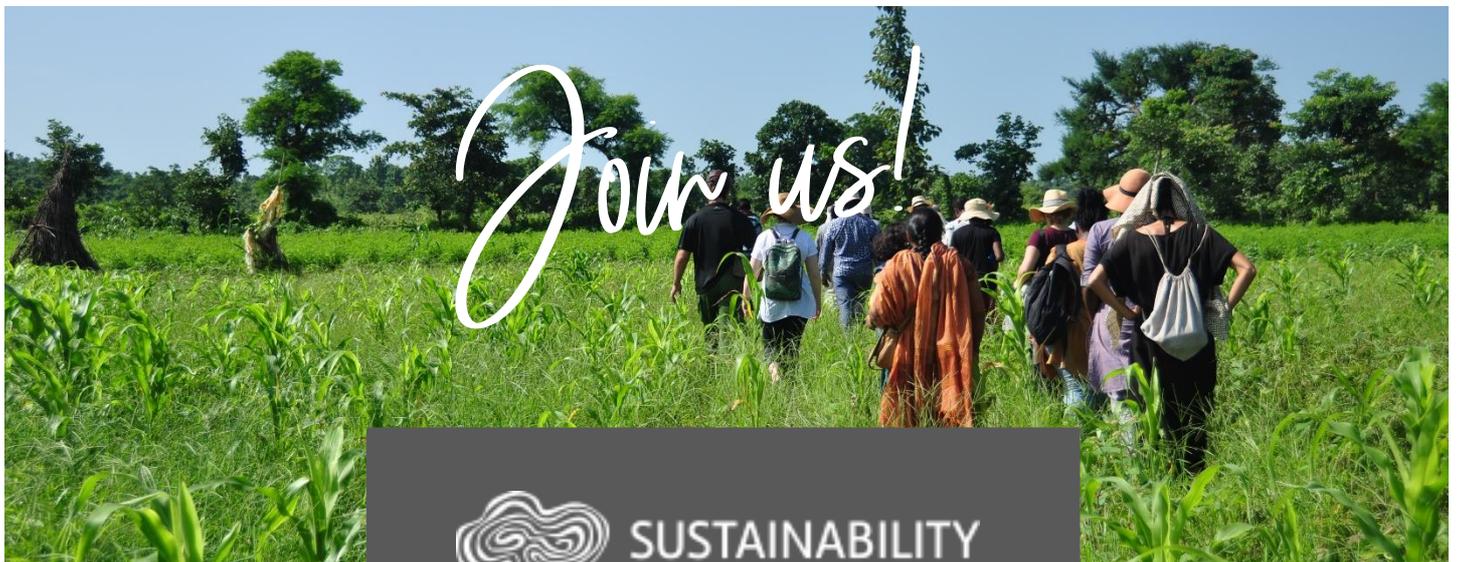
Included: Shared accommodation | Meals | Day Trips | Lectures | Experiences (International flight excluded)

R18 600 per person

Immersive learning journey exploring food and culture

20 August to 1 September 2018

To reserve your space, email Eduardo Shimahara at shima@sustainabilityinstitute.net
Places must be booked by 20 May 2018.



SUSTAINABILITY INSTITUTE





INDIA

Our food systems need radical change. While a third of the world's food is spoiled before it can be consumed, more than 800 million humans are going hungry. Industrial farming practices are degrading the soil and making farmers increasingly dependent on harmful fertilisers. Small farmers live in poverty, fretting over yields as climate change increases the prevalence of floods and drought.

Its flavours and tastes are some of the most replicated in the world, yet India's food story is complex and challenging. The Green Revolution of the 20th century left behind a heavy reliance on chemical fertilisers and pesticides which not only sent farmers into a spiral of debt, but over time poisoned the soil and led to decreasing yields. This documentary provides some insights:

<https://vimeo.com/132558424>

Today grassroots organisations are working to empower farmers once more, to encourage them to develop organic farming solutions specific to their local contexts. Forgotten local knowledge is regaining its worth. While India is transitioning to become a global economic powerhouse, local food and farming stories are shaping the country's history.

While it may not be immediately apparent, India and South Africa face very similar issues and contexts. Both part of the BRICS block, our countries are in the process of developing and fighting challenges of inequality and food security. This journey allows a new perspective on well-known problems and introduces new approaches to the issues we face back home.

The nature of an immersive learning journey consist out of lectures that take on a global focus, with field trips to various farms and rural development NGO's showing the gritty, practical side of food and farming at a grassroots level. Local practitioners and researchers will share their knowledge on guided trips to destinations that are out-of-reach to most tourists.

CERTIFICATE

Attendees who satisfy the minimum performance requirements i.e. attendance of the full journey, full participation and contribution to class and group projects, will be awarded a Certificate of Attendance from the Sustainability Institute.

THIS COURSE IS IDEAL FOR

This two-week immersive journey is targeted at postgraduate students, practitioners and curious travelers seeking to gain gritty insights and experience within emerging economy food systems. An immersive learning journey such as this will leave you with new perspectives and insights that can be applied to a multitude of situations and complexities.