

April, 07 2017

DAY 3 | *Venue: Calle de Juan Verdeguer, 20 - Las Naves*

09:00	Registration
09:30 13:00	Market place (continue)
09:30– 10:30 Global landscape on climate services Moderation: Maria Manez (GERICS)	
09:30 10:30	Impulse talks <ul style="list-style-type: none"> • <i>Evan Fraser (University of Guelph)</i> • <i>Katiuscia Fara (World Food Programme)</i>
10:30 -11:30 Food, Agriculture and Climate Science Moderation: Maria Manez (GERICS)	
10:30 11:30	Impulse talks: <ul style="list-style-type: none"> • <i>FAO</i> • <i>Participatory and modelling study of consequences of climate and global change in agriculture and water– Manuel Pulido Velázquez (UPV)</i> <p>Story telling session with the Climate-Kic start-ups with a little surprise</p> <ul style="list-style-type: none"> • <i>Agromet</i>
<i>11:30-12:00 Break: time for coffee & discussions</i>	
12:00 – 12:30 Telling the story of climate change Moderation: Lola Kotova (GERICS)	
12:00 12:15	Telling the story of climate change visually <i>Léane de Laigue, Climate Outreach</i>

<p>12:15 12:30</p>	<p>How to give a talk everyone will remember <i>Julia Offe, Free-lance science communicator</i></p>
<p>12:30 13:00</p>	<p>Festival Wrap-up</p>
<p style="text-align: center;">13:00 – 16:00</p> <p style="text-align: center;">Climate Snack: connect climate research to food production</p> <p>*Climate Snacks aim to deliver interesting and relevant talks on latest research to a particular “crop” or “food ingredient” that might be affected by climate change and for which production might become a challenge. The idea is to organise the talks in an accessible format to the public. The aim is to provide a platform of exchange between the needs of the people using the agricultural products that might be affected by climate change and the researchers that carry out climate sciences.</p> <p>The climate snacks talks will be accompanied by the tasting of the “products under pressure”. So for example, tomatoes suffer extremely from water shortages (in cases of droughts) or increased humidity (in cases of long lasting rain). This can occasioned a decrease in the production but also in quantity and quality which might affect the high-quality needs for exquisite cooking. The same can happen with wine: increasing in temperature can produce an early sugar production in the grapes and a decrease of the quality of the wine. Climate snacks talks will connect climate research to food production.</p>	
<p>16:00</p>	<p>Farewell</p>
<p>19:00</p>	<p>Our festival will finish with “a climate of music” in the Fabrica de Hielo where we will be able to relax, meet other people and enjoy good music, and food. (http://bit.ly/ClimateuropeFabricaHielo)</p> <p>This part of the festival is open to the public because our Climateurope Festival joints the start of the Vesos Festival. Vesos promotes sustainability at the local level in the City of Valencia and is dedicated to a broader public (www.vesos.es)</p>