

## THE-ICE Webinar Series 18: Sustainable Food Systems – Food Expert Talks

### Webinar Presenters



**Bastienne Bernasco, MA, MSc**

**Senior Lecturer and Researcher, Saxion University of Applied Sciences, The Netherlands**

Bastienne Bernasco is an experienced lecturer, innovator, and practice-based researcher with a passion for inclusive knowledge building. Her interests include ethics and technology, knowledge creation, multidisciplinary dialogue, good food systems and design thinking in response to urgent global issues such as climate change and other UN goals for sustainable development.

In her role with Saxion Hospitality Business School, Bastienne has been Senior Lecturer and coordinator for Good Food and Honours programme, Liberal Arts and Sciences and Global Citizenship; Lecturer of Academic Writing, Business Models, and Graduation Project coach; Theme lecturer for Hospitality, Ethics and Technology; Saxion Green Office ambassador; a Board member of two projects aiming to establish regional sustainable food systems; and a member of the organizing committee of the Summer School for the Knowledge Building Institute 2021.

Previously, Bastienne was Team Manager for the Bachelor of Hotel Management, responsible for curriculum, accreditation, and networks, and the Editor in Chief for an online content project at Blink Publishing, *Wired*, for English as a foreign language.

Bastienne holds a Masters in Learning and Innovation from Aeres University of Applied Sciences Wageningen and a Masters in English and American Language and Literature from Radboud University Nijmegen, and has published and presented her work in a number of forums.



**Dr Evelina Gillard**

**Head of Research and Research Faculty, César Ritz Colleges Switzerland, Switzerland**

Dr Evelina Gillard is engaged in education as Head of Research and Research Faculty at César Ritz Colleges (Switzerland). Throughout her career, Evelina has worked across a variety of industries, including banking, automobile manufacturing, real estate investment, and luxury services in France and Switzerland.



**Dr Giuseppina Menconi**

**Research Faculty, César Ritz Colleges Switzerland, Switzerland**

Dr Giuseppina Menconi holds a PhD in Computational Chemistry from the University of Durham and a Master's Degree in Mathematics from the University of Piemonte Orientale in Italy. She obtained a PGCert in Higher Education from the University of Derby and gave a TEDx talk in Lucerne in 2015. At Cesar Ritz, she teaches several courses in the area of Food & Nutrition. Her research interests include Operational Sustainability, Food Philosophy, Food Chemistry and the role of our senses in the appreciation of the food we consume.



**Ms Lynda Pasmore**

**Lecturer in Gastronomy and Nutrition at Culinary Arts Academy, César Ritz Colleges Switzerland, Switzerland**

Lynda's career in food product development and communications spanned over 20 years and involved working for the British government and manufacturers of food and white goods. Moving into industry training and education enabled her to work in various international markets, before focusing on formal education. She holds a Chartered Institute of Marketing Diploma, a Certificate in Human Nutrition from the University of Lausanne, and a PGCE, awarded by the University of Hertfordshire. Lynda joined the Swiss Education Group as a Lecturer in gastronomy and nutrition in 2017.