

The Future of Food

ITALY 2017

Florence, Rome & Sorrento

June 30 - July 10, 2017

How can we understand how food has made us who we are today, and how it shapes our future? These questions come to life in Italy and across Europe, where we'll consider how what we eat shapes our culture, environment, and economy. During our Summit, we'll discover food's ability to connect people, and present solutions to help feed our growing world.

On this tour, discover how food trends are contributing to the growth of the worldwide culinary industry—and what this means for the future of food. Explore the history of Italy's food industry as you visit local marketplaces and butcher shops and learn how western food trends are combining with European culinary traditions to make for a whole new business landscape. As you travel across Italy, explore how food entrepreneurs are driving the country's fast-paced culinary environment while keeping ties to the unique flavors of their heritage.

What you'll experience on the Italy Summit:

IMMERSIVE TRAVEL

Touring Europe brings the Future of Food theme to life as students gain knowledge and hands-on experience through cultural activities.

THOUGHT LEADERSHIP

World-renowned speakers and experts on the Future of Food lead discussions and workshops to inspire and educate students. Past Summit speakers have included Al Gore, Jane Goodall, and Sir Ken Robinson.

DESIGN THINKING

Small international teams of students learn the design thinking process and then use it to propose solutions to today's most pressing global challenges.

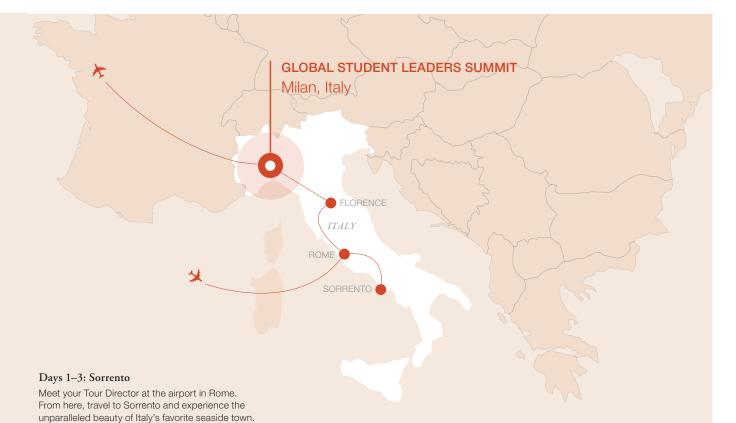
ONLINE LEARNING

weShare, our online learning platform, gives students a place to research, reflect, and share their projects pre and post-tour.

Space is limited.

Please ask your teacher for your tour number and visit effours.com or call 800-665-5364 to get started or sign up.





Days 4-5: Rome

hand at a cooking class.

Head to Rome via Pompeii, where you'll visit one of Europe's most compelling archaeological sites. From here, enjoy a Fraschetta dinner, where Italian cuisine and Roman flair come together deliciously in a casual setting. You'll also explore the world's most famous arena, the Colosseum, where you can almost hear the stamping feet of the crowds gathered for gladiatorial combat. Nearby, the Roman Forum marks the former heart of the Roman Empire. Make sure to toss a coin into the Trevi Fountain to ensure a return trip to the Eternal City.

Explore a Sorrento lemon grove and sample fresh cheese at a buffalo mozzarella farm. later, try your

Days 6-7: Florence

Visit Vatican City, marvel at Michelangelo's breathtaking ceiling in the Sistine Chapel and look out for the colorful uniforms of the Swiss Guard, protectors of Vatican City. Then, travel to Florence, the birthplace of the Italian language, opera, and the Renaissance. On the way, stop to explore small towns known for their cheese farms and consider the steps small-scale producers could take to integrate their traditional flavors and recipes into our increasingly interconnected food industry. In Florence, experience the vibrant San Lorenzo market, where butchers, fishmongers, and small specialty shops sell local olive oils, meats, cheeses, and much more.

Day 11: Depart for home

Arrive back home, prepared to join the movement.

Day 8: Milan

Continue on to San Miniato, where you'll visit a local butcher shop and learn about Italy's focus on local food production. Then, journey to Milan, host to the 2015 World's Fair on the Future of Food. While exploring the theme of "feeding the planet, energy for life" the Expo highlighted the Slow Food Movement, which grew out of Italy in the 1980s and has since embraced an approach to food that connects plate, planet, people, politics and culture. Dive into these themes as you explore Milan, before coming together to meet your teammates and participate in a team-building activity.

Days 9-10: Summit Conference

The leadership conference officially begins as you connect with students from all around North America and Europe in this inspiring and innovative setting. Over the course of two days you will hear from world-renowned keynote speakers, work with local and global experts, and collaborate with peers in small international teams. You will learn the design thinking process to develop solutions for the future of food and be inspired to take action back home.

EVERYTHING YOU GET

Full-time Tour Director; 3 Sightseeing tours led by expert, licensed local guides; Entrance fees for a Lemon Grove, a Buffalo Mozzarella Farm, Pompeii, the Colosseum, the Roman Forum, the Sistine Chapel, St. Peter's Basilica, the Duomo, a Food Market, a Butcher Shop; Experiential learning activities, including a Cooking Class and an Eataly workshop; Conference registration; weShare; Round-trip flights on major carriers; Comfortable motorcoach; Hotels with private bathrooms; Breakfast and dinner daily, Lunch on Days 8-10.

Join the movement. Make a global impact.

When you join a Global Student Leaders Summit, you also join a global movement. These extraordinary events combine an educational tour with a two-day leadership conference, tackling significant global issues in places where they come to life, and empowering students today to start becoming leaders of tomorrow.

Each Summit has a unique destination, theme, and perspective. At every one, students explore amazing places and address important global issues. And when they return home, they are prepared to use their newly developed skills to address local challenges.

Students designed innovative solutions to global issues at these Summits:

COSTA RICA

Addressing Environmental Sustainability

SWITZERLAND

Innovation and the Future of Education

THE NETHERLANDS

Exploring Human Rights

ICELAND

The Future of Energy

Visit eftours.com/SummitHighlights to see our past Summits in action and find out how you can be a part of it.





Students develop leadership skills and build new perspectives on global issues in workshops led by thought leaders. In small international teams, they learn the design thinking process and apply their learnings to propose new solutions.