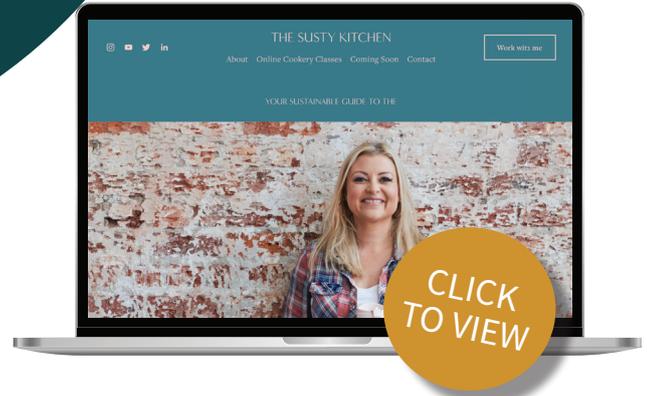


29 ROZANNE STEVENS

The Noosphere Institute

Type: Social enterprise
Country: Dublin, Ireland



Why it is a good practice?

Rozanne is the founder and culinary director of The Noosphere Institute, a unique social enterprise project in partnership with Dublin City University. Noosphere has been selected to take part in a prestigious GCSO (Global Commission for Sustainable Outcomes) study to create a model zero-waste, sustainable test kitchen which will be replicated on campuses around the world. This will incorporate food services and contract catering across the industry and act as a research and development facility for plant-based foods, food production and sustainability practices. The Institute runs a Zero-waste kitchen programme, and looks at contemporary wholefood approach, nutritional analysis, plant-based recipe, and menu development for food services. As well as providing staff training and mentoring and sustainable development goals implementation

About

Rozanne Stevens is one of Ireland's food champions and is a trailblazer for food sustainability. Wholefood Eco Chef, Zero-Waste Sustainable Test Kitchen, Educator, Cookbook Author, formally from South Africa, Rozanne studied law and trained at The Cape Wine Academy as a food and wine lecturer, before moving to Ireland in 1999. Everything Rozanne does is based on Sustainable Development Global Goals 3 and 12, which are the ethos behind her work. Sustainable Goal number 3 aims to ensure healthy lives and promote well-being for all at all ages. Sustainable Goal number 12 aims to ensure sustainable consumption and production patterns. Much work has been done on these goals, but Rozanne hopes to do as much as she can in her work to support them. *"I do what I do because I feel like I am incredibly lucky to have found my life's work. My god given talents plus my education and experience has given me this purpose."*



Healthy

Under SDG3 Rozanne is dedicated to human health, and people having access to good quality, nutritious food, food education, and cooking skills education.



Sustainable

DCU already has a robust system for measuring food waste which it has been using and monitoring over the last 3 years. As part of the Noosphere project they are trialing many methods, including a software programme that photographs and analyses prepared food and waste. "Our mission statement is to find the harmonious intersection between human health and planetary health, and to protect and promote that. It's not a 'them versus us' situation. You can love people and the planet in equal measure."



Use of technology

The Noosphere Institute is working on several projects that utilise technology to reduce food waste.

Follow Rozanne Stevens story

