

Education Material:

Circular Success Story 3:

Rethinking Urban Food Systems with FUSILLI

Interreg
Alpine Space

Co-funded by
the European Union

CEFoodCycle

D.1.2.4, part of O.1.2 [Deliverable Lead: Fachhochschule Salzburg GmbH]
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This video highlights the FUSILLI project, part of Horizon 2020, which transforms urban food systems through Living Labs. At the University of Gastronomic Sciences in Pollenzo, researchers promote sustainability with creative ideas and raising awareness through popular foods while involving younger generations.

Video link



03:13 min



01:10 min

Further education material:
www.foodcycle.ai/education

Video Description

This circular success story video showcases the Horizon 2020 project FUSILLI, which is dedicated to reshaping urban food systems through innovative Living Labs. Researchers from the University of Gastronomic Sciences in Pollenzo present the FUSILLI project aimed at transforming urban food systems through innovative Living Labs. Involving 34 partners and 12 European cities, the project promotes sustainable and circular food practices.

Examples include a circular pizza and a participatory aperitif, which reuse food parts usually seen as waste. These initiatives highlight the value of often-discarded food parts, turning them into creative and sustainable culinary products. Using internationally recognized foods like pizza helps communicate circular food innovation across cultural and geographic boundaries. The goal is to foster more sustainable urban communities and food systems while engaging future generations in rethinking how food is produced, distributed, and consumed, in light of its environmental, social, and economic impacts.

Questions for Reflection

Please answer the following questions based on your region/company. If you are a student, feel free to choose any setting you would like to focus on.



Further Information



CEFoodCycle Award
WINNER 2024

Business Perspective

1. How can you creatively repurpose by-products or "waste" in your production process to add value or create new offerings?
2. How could you make sustainability engaging and tangible, especially for younger generations or future consumers?
3. What partnerships (e.g., with universities, local governments, or NGOs) could help to develop or test circular strategies?

Regional Development Perspective

1. How can you embed circular food principles—like those in the FUSILLI project—into your regional development strategies and urban planning policies?
2. Which culturally symbolic or widely loved local foods could be reimagined to showcase your region's commitment to circularity, as was done with the 'circular pizza'?
3. What metrics and evaluation tools can help to measure the environmental, social, and economic impacts of circular food initiatives in your region?