



Education First

Educational Tours

Global Student Leaders Summit



The Future of Food

ITALY 2017

Rome & Florence

July 5 – July 15, 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 the roots of Italian cooking as you explore the country's emphasis on locally sourced ingredients and simplified cooking methods. As you travel through Rome and Florence, consider how each local community finds identity in their cuisine, and how new and emerging food productions are changing Italy's culinary landscape in revolutionary ways.

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

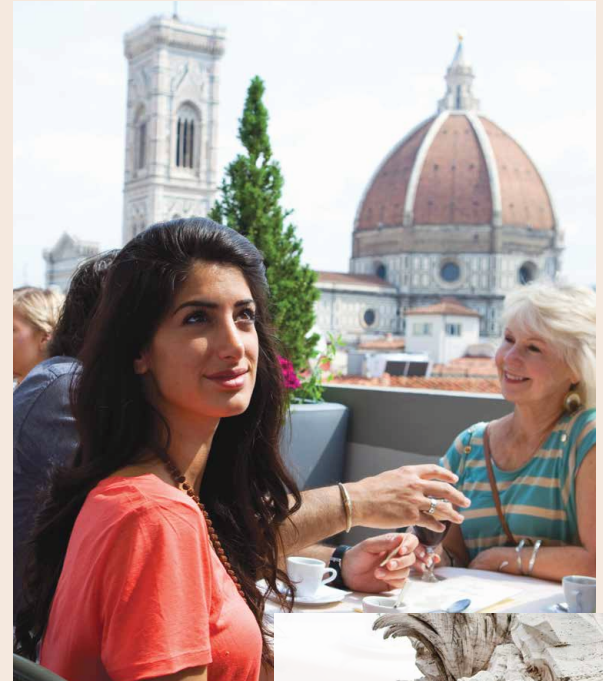
World-renowned speakers and experts on the Future of Food lead discussions and workshops to inspire and educate students. Past Summit speakers have included Al Gore, Jane Goodall, and Sir Ken Robinson.

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 eftours.com or call 800-665-5364 to get started or sign up.



Days 1–3: Milan

Meet your Tour Director at the airport in 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 4–5: 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 once you return home.

Days 6–8: Florence

Transfer to Florence via Bologna. Enjoy a gelato-making class and a visit to the Gelato Museum to learn about a millennia-old delicacy that remains a thriving industry in Italy today. In Florence, visit the Duomo before trying your hand at a Tuscan cooking class incorporating local vegetables, artisanal dairies, saltless bread, and fruity olive oil. From here, visit a local butcher shop and an olive press or truffle farm. Cap off your stay with a delicious Slow Food dinner.

Days 9–10: Rome

Travel to Rome, a city that joins the past and present of regional food identity better than any other. During your stay, explore the world's most famous arena, the Colosseum, where you can almost hear the stamping feet of the crowds gathered for gladiatorial combat. On your visit to Vatican City, marvel at Michelangelo's breathtaking ceiling in the Sistine Chapel and St. Peter's Basilica ornately engraved façade. Afterwards, experience Eataly, a store that celebrates traditional Italian cuisine. During your visit, participate in a workshop to learn more about Mediterranean cooking and Italy's food culture and history.

Day 11: Depart for home

Arrive back home, prepared to join the movement.

EVERYTHING YOU GET

Full-time Tour Director; 3 Sightseeing tours led by expert, licensed local guides; Entrance fees for the Duomo, a Butcher shop, an Olive press/truffles producer, the Colosseum, the Roman Forum, the Sistine Chapel and St. Peter's Basilica; Experiential learning activities, including a Tuscan Cooking class, a Gelato Making class and Museum, 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 4 & 5.

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.