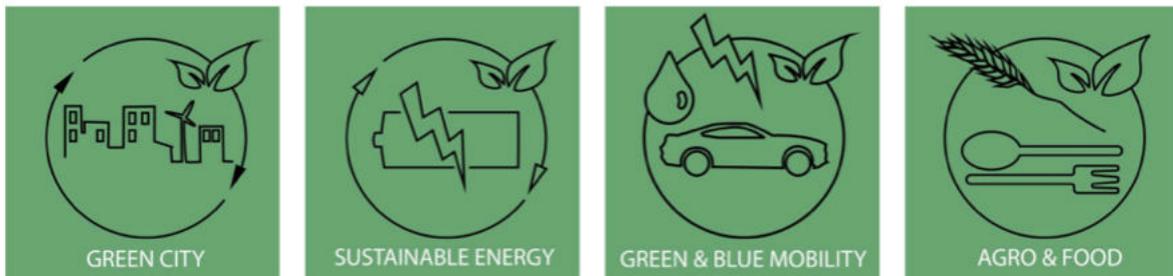


Школа экономики замкнутого цикла Цикл лекций

Экономика замкнутого цикла (Circular economy - “круговая” экономика) открывает путь к экологически чистому и здоровому уровню жизни населения мегаполиса, достойным условиям труда и созданию новых востребованных профессий, использованию возобновляемых источников энергии и сокращению отходов.

Темы цикла лекций:



- Зеленый город
- Устойчивая энергия
- Экологический транспорт
- Устойчивая цепочка поставки продуктов питания для мегаполиса

Школа экономики замкнутого цикла отражает основные идеи концепции Циркулярной Экономики ЕС и SDG - Целей устойчивого развития ООН.



SDG - Цели в области устойчивого развития

(SDG's)

The Russian Week of High Technologies 2019 brought together more than 440 participating companies from 15 countries that presented innovative equipment and technology for Smart Cities and Green Cities. Over 18,000 specialists from 79 regions of Russia and 64 countries of the world visited the Russian Week of High Technologies exposition this year, located in an exposition venue of 31,000 m².

The aim of our survey was to determine the level of public understanding and perception of the SDG's amongst the leading professionals of the high-tech industries in Russia. The survey results have shown that there is prosperity in developing a new direction for SDG's in Russia.

The United Nations created the Sustainable Development Goals (SDG's), the blueprint to achieve a better and more sustainable future for all. Nowadays, all around the world organizations and companies show up that are committed to these goals.

more > see the story

MOST
CHOSEN
GOAL

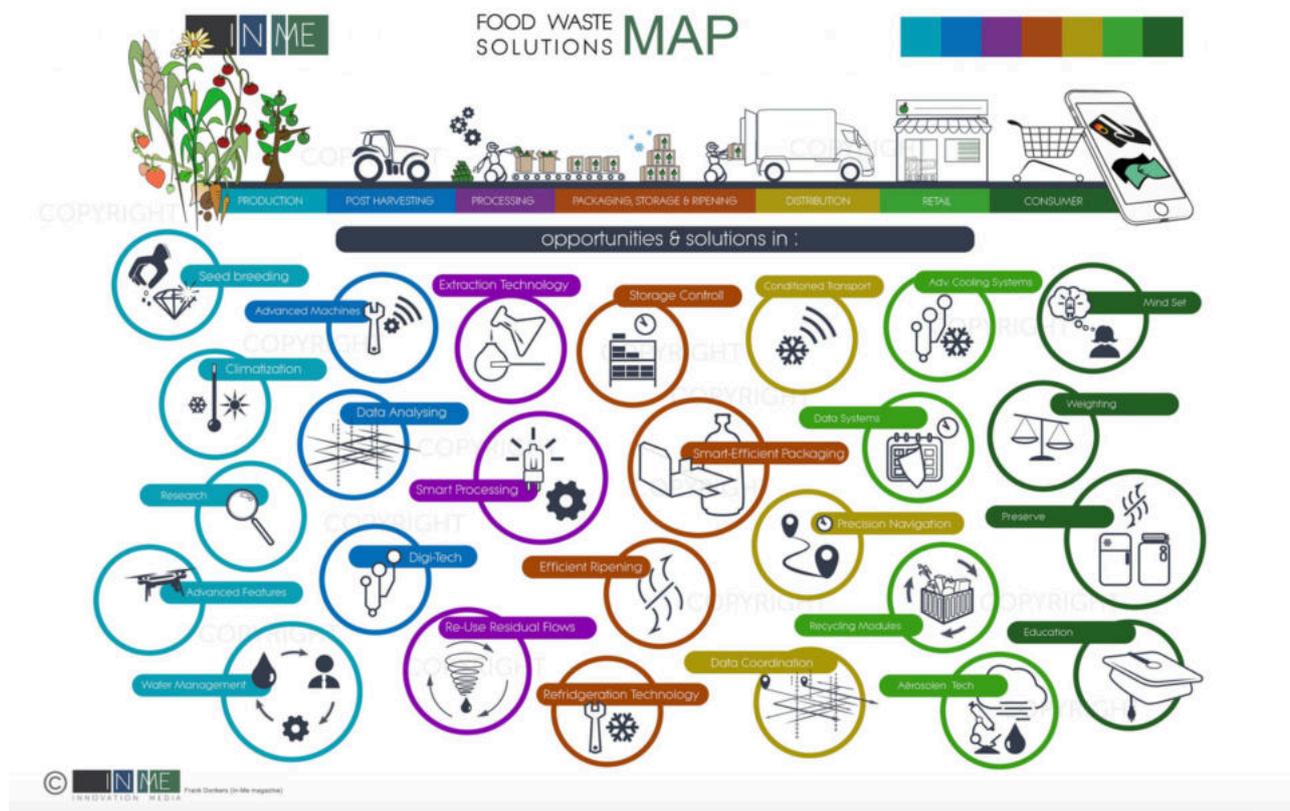


SOURCE: UNITED NATIONS



Цикл лекций представляет собой сборник практического опыта и местных решений, которые применяются в Королевстве Нидерланды и Королевстве Дании для интеграции экологических концепций в свои городские процессы планирования и управления и в процессы инновационного образования городских жителей, для их мягкой адаптации к турбулентной современности.

Школа знакомит с Дорожной картой решения проблем пищевых отходов для мегаполиса:



а также с различными подходами, которые Нидерланды и Дания продвигают, чтобы стать более экологичными и устойчивыми: развитие и инновации ситифермерства, использование возобновляемых источников энергии, решение проблем сохранности и рационального использования продуктов питания, сохранение питьевой воды и грамотное использование сточных вод, ливневых стоков и пищевых отходов, новые подходы зеленой экономика и инструменты зеленого роста, которые используются, чтобы помочь мегаполису стать "Зеленым" город.

Что Вы узнаете?

Вы узнаете о последних инновациях и технологиях, которые применяются для сокращения пищевых отходов в цепочке поставки продуктов питания для мегаполиса, о том как изменить кругозор городского жителя к пищевым отходам, тем самым улучшить экологические показатели мегаполиса и повысить уровень жизни горожан.

Как Вы узнаете?

Мы предлагаем Вам интерактивный цикл обучения, который включает лекции, групповое обсуждение, документальные фильмы, онлайн презентации нидерландских и датских инновационных компаний.

Школа экономики замкнутого цикла является частью тематической концепции журнала Innovation Media:

www.in-me.nl, координируемым к.э.н. Ириной Владиславовной Бирман.



1st Edition



2nd Edition



3rd Edition



4th Edition



5th Edition



6th Edition

SPOTLIGHT

vet - in-Me magazine by source Blue City Rotterdam
photography by - in-Me magazine | Blue City Rotterdam

V E T & L A Z Y

Vet & Lazy is a startup brewery, located in BlueCity in Rotterdam. The beers from Vet & Lazy have their own taste and their remarkable names: Sweet Baby Jesus, Your Mum and Le Phallus for example. The flavours of the beers are carefully composed and just as special as the names. The beer Le Phallus is made with broth of Rotterdam oyster mushrooms: that give the beer earthy tones.



Ruben Krommenhoek and Okke van Beuge started to brew beer from stale bread and use fruit peels and roasted coffee beans.

The ambition of Vet & Lazy is to go zero waste.
That's why they developing a new cooling system now, through which they collect cooling water for reuse.

Brewing with waste streams results in peculiar and tasty combinations that have not gone unnoticed by beer lovers in and around Rotterdam: the beers are on tap in BlueCity, also available at various bars, restaurants and festivals.

More info: www.lazy.vet

F R U I T L E A T H E R

Hugo de Boone and Cohen Meerkerk, two young entrepreneurs, who started their company FruitLeather at the BlueCity sustainable startup's ecosystem. The workplace of FruitLeather is full of their own developments: they make vegetable "skin" from fruit waste. The ambition of the young innovators is to become the largest supplier of leather, producing it from their own fruit skin.

The entrepreneurs are still in the development phase. They are looking for the "final recipe". They started with market fruit, but now they are supplied with fruit from importers, who give large quantities of fruit waste. The importers even have to pay to recycle this fruit waste. FruitLeather wants to collect and process fruit every week. They have invested in a special oven and now they can experiment with several types of fruit. Each fruit works differently: nectarine and peach makes beautiful orange. The approach of the project was primarily to tackle food waste. Over the years FruitLeather have been experimenting on how to convert leftover fruit into leather like material to bring an eco-friendly and animal-friendly product to the market.

More info: www.fruitleather.nl

ROTTERZWAM

They have an impact much further than the idea of separation of food waste.

"At BlueCity, we focus on knowledge transfer. We have already prepared??? helped thirty entrepreneurs." This motivation by Simen Cox, co-owner of Rotterzwam, helps transform



the idea of growing mushrooms from coffee waste in a circle. Simen and his colleagues collected about 7 tons of coffee grounds in Rotterdam. But they have an impact much further than the idea of separation of food waste: all coffee masses must also be reused with new benefits.

Consistent with Rotterzwam's enduring ambitions, they travel around the city on electric energy to collect "coffee waste" in restaurants and canteens in Rotterdam. Then the company grows fresh oyster mushrooms on coffee grounds and produces hamburgers and bitterballen (Dutch snack) from these mushrooms. To complete the cycle, a crop of oyster mushrooms, hamburgers and bitterballen returned to the local catering network as new food products. Rotterzwam also found other ways to circulate coffee grounds: as compost for urban agricultural projects in Rotterdam and as a base for biofuels.



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