



ENOAT
EUROPEAN NETWORK OF ORGANIC
AGRICULTURE TEACHERS

Department of Functional and Organic Food
Ewa Rembiałkowska, ENOAT Chairwoman

ENOAT annual meeting, 1-3 September 2026 at WULS, Warszawa

Meeting room: **WULS, Building 32, I floor, room 1071**

Day	Time	Agenda
1 September (Tuesday)	18:30 –	Arrival at the hotel Portos, Mangalia 3a; 02-758 Warszawa; Phone: 48 22 207 60 00; hotel@bwportos.pl Common dinner at one's own cost, at the restaurant in the hotel Portos "4 Senses" https://www.bwportos.pl/restauracja/menu-restauracyjne
2 September (Wednesday)	Venue: Building 32, I floor, room 1071	
	9:00–10:30	Welcome speech by a representative of Fac. of Agriculture and Ecology (15 min) Welcoming words, <i>Ewa Rembiałkowska & Krzysztof Pąkowski</i> Workshop 1: Situation and new possibilities of the academic teaching in the organic sector (all participating ENOAT members), moderator: <i>Ewa Rembiałkowska</i> - Current Status and recent developments of the members' teaching activities on Organic Farming (each member max. 5'). Five-minute presentations by all participants, including the teaching/learning material* (see below) that each one will bring to the meeting.
	10:30–11:00	Coffee break
	11:00–11:30 11.30-12.15	Presentation by IUNG on research and education in the organic sector in Poland – <i>Jarosław Stalenga, Director for Science Affairs, IUNG</i> Workshop 2: ENOAT Master module – Experiences and way forward, moderator: <i>Holger Mittelstraß, University of Kassel, Witzenhausen</i>
	12:15–13:30	Lunch in the place
	13:30–14:30	Workshop 3. Presentation of the Horizon Europe OH-FINE project (<i>Renata Kazimierczak, WULS</i>) and the InnOFoodLabs project (<i>Ewa Rembiałkowska, WULS; Martina Bavec, Maribor Univ.</i>)
	14:30 – 15:00	Coffee break
	15:00 – 15:30	ENOAT webpage content and update
	15:30 – 16:00	Workshop 4. Agroecology partnership and ETICOF project – <i>Jan Moudry, University of South Bohemia, Czechia</i>

	16:00 – 17:00	Workshop 5. COST proposal – <i>Tetiana Grabovsky, FIBL, Switzerland and all</i>
	18:30 – 21:30	Common walk in the Old Town and dinner paid by the host, restaurant Gościniec, Podwale street 19
Day	Time	Agenda
3 September (Thursday)	9:00 –	Departure for the excursion from the hotel Portos, Mangalia 3a; 02-758 Warszawa; Phone: 48 22 207 60 00 hotel@bwportos.pl
	10:30 – 12:30	Visiting the cattle organic farm of Łukasz Banaszczyk https://maps.app.goo.gl/coPd9vpJUF91u8Kw9
	12:40 – 14:00	Organic lunch nearby Group photo
	14:00	Departure to the Experimental Station in Skierniewice
	15:30 – 17:30	Visiting the Prof. Marian Górski Experimental Station in Skierniewice https://maps.app.goo.gl/3wbQfnQ51iLq3QYW6 – presentation about the field experiments – <i>Krzysztof Pągowski</i>
	17:30 – 18:00	Final discussions about ENOAT future
	18:00 – 19:30	Grill party in the experimental station
	19:30	Departure back to the hotel Portos (arrival ca. 20:30)
4 September Friday		Departure

*Teaching Material collection: We think it will also be good to collect teaching and learning materials related to organic agriculture from across Europe as part of this meeting. The idea is that each ENOAT member brings one or two useful resources to share with the group, such as infographics, tables, videos, podcasts, texts, new books, or assignments.

This will help teachers (who are not yet) teaching organic food and farming to discover freely available materials and get inspired. If everyone contributes just a couple of their favourite resources (with links, if possible), it won't take much work for anyone, and together we can build a valuable collection.

We plan to share the full list, either by uploading it to the ENOAT website or by distributing an Excel file via email.

At the ENOAT meeting, each participant will briefly present their materials in a 1-minute "elevator pitch."