# 7th CONSOLFOOD Webinar, 4th July 2021

## Baking a solar bread

Many people in the developing countries are burning wood, charcoal or even garbage on open fires for cooking purposes because they do not have access to electricity or gas. Inefficient burning of wood, charcoal, dung, and plant residues is causing health problems, deforestation and greenhouse gas emissions.

At the same time, there are also many people living in sunny parts of world using only gas and electricity for cooking. The potential of thermal solar energy for cooking is well understood, but adoption of this technology is not increasing as rapidly as would be desirable. The effective use of solar energy in sunny areas for cooking, food drying, and water sterilization is crucial.

This 7<sup>th</sup> CONSOLFOOD webinar is being planned for the 4<sup>th</sup> July 2021 *starting at 14h30min Lisbon (Portugal) time.* 

### **Programme (Lisbon time)**

- 14:30 Opening online platform
- 14:40 Opening session

## 14:50 Baking bread using different types of solar cookers (Part1)

- 1-Solar Brother, Let's cook with the sun Cuisinons Solaire La Boulangerie Solaire
- 2-French engineer turned bread maker presents Europe's first solar-powered bakery
- 3-A Solar Bakery Run by Women in Tanzania
- 4-Gourmet solar bread baking (ASMR version)
- Questions and answers

#### 15:35 Baking bread using different types of solar cookers (Part2)

- 1-Dave Oxford, Cooking with Starlight: 7a: CONSOLFOOD bread: SLiCK solar cook
- 2-Saswat Sourav Panda, Baking Bread with Sunlight Solar Energy
- 3-Ivan Yaholnitsky, Stromboli Solar Baked
- 4Hannah Larndorfer, Solar Bread Baking 9.4.2021
- 5-Pat McArdle, Solar baked banana bread SD 480p
- 6-Paulo Pinto, Gorse bread baked in funnel solar cooker
- 7-Solar'cycle 38, Cuire son pain avec le Soleil!
- 8-Mirta Pertovt, Bread
- 9-Solar Education Project, Don't be afraid of the dough! Oblate Sister's Easter Bread
- 10-Peg Barratt, Making Solar Bread in Washington DC
- 11-Stewart McLachlan, Bread in London
- 12-Eva Wissenz, Lytefire Solar Bakery
- Questions and answers

#### 16:30 Closing session

Moderators: Ajay Chandak, Luther Krueger, Michael Bonke, Dave Oxford

**Registration to attend this meeting is free.** If you would like to attend it, please register by the 2nd July 2020, at the latest, by sending an email to **cruivo@ualg.pt**, mentioning your name, country, email address and phone number. Registered participants will receive a link to access the platform of the video-conference by email.

Organization:

**Celestino Ruivo**, Institute of Engineering, University of Algarve, Portugal and Association for the Development of Industrial Aerodynamics, Portugal

Ajay Chandak, PRINCE (Promoters, Researchers & Innovators in New & Clean Energy), India

Luther Krueger, Big Blue Sun Museum of Solar Cooking, Minneapolis MN, USA

Michael Bonke, LAZOLA Initiative for Spreading Solar Cooking, Germany

Dave Oxford, SLiCK Solar Stove, UK



