



UNITED 4 FOOD
For a Regenerative Food System



**Together to share a new vision of public food services
in the european cities**

Eating City Summer Campus

To build understanding and trust around complex and challenging issues related to city food systems among young generations.



To implement the change of paradigm in the years to come, the actual generation of future decision makers have to learn to take into account social, cultural and environmental value and to place people at the center of economy. That's why Eating City Summer Campus involves youths and entrust them with the writing of a common and synthetic declaration on what are their vision and priorities to build up sustainable food systems.

Maurizio Mariani

"Eating City Platform is a place where we share our Experience and think about our Alimentation now and for the future. Every day we Talk to each other and challenge our Intellectual skills in order to review our Needs to have a Good food system. We initiate here our future Cooperation to bring Innovation in our daily life, but in the same time to maintain our Tradition because it's the duty of Youth generation."

By the youth participants of 2014 Summer Campus

Why a Summer Campus?

«We are ready to play our part in this task, if it is not us, who else? If it is not now, when?»



The core purpose of Eating City summer campus is to build understanding and trust around complex and challenging issues related to urban food systems among young generations in order to create lasting networks, and define real solutions, either small or large, that participants can implement in their future careers for the betterment of society as a whole and for personal growth.

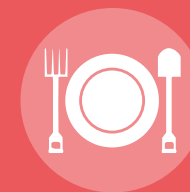
Cultural change for sustainable food systems implementation will require visionary thinking, creativity and leadership to execute. Indeed, many experts who have participated to the numerous Eating City conferences and workshops have indicated training as one of the main lever to achieve the change of paradigm.

That's why we created Eating City Summer Campus experience that brings together young people, researchers, senior professionals working in public and private sectors, opinion and community leaders, to build participant's capacity for learning and leading in the 21st century.

Participants are aged 22-28, they are chefs, farmers, students in environmental sciences, food sciences, nutrition, urban planning, economy, communication, they are simply involved in civil society and advocacy and they share a deep interest for better food systems. They are selected by the steering committee on the basis of their motivation and also in order to create a composite group.

The program

A Learning by Doing Experience of Social Dialogue



August 12 - 2016

ARRIVAL

8.00 - 18:45 Arrival - Participants registration

EVENING

18:45 - 22:30 Melting Pot Dinner - Ice Breaking Session



August 13 - 2016

MORNING

- 08:00 - 09:00 Breakfast
09:00 - 11:00 Eating City Presentation
Facilitator: Maurizio Mariani - Ice Breakers: Bart Soldaat
11:00 - 11:20 Free Time coffe break
11:20 - 12:45 Participants Presentation
12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Ecological Public Health
Speaker: Tim Lang - Facilitator: Robin Gourlay
16:00 - 16:30 Free Time coffe break
16:30 - 18:30 Working Group: Ecological Public Health
18:30 - 18:45 Free Time
18:45 - 19:45 The Food Lab Session 1 - *Lead by: Nicola Robecchi*
19:45 - 20:15 Free Time
20:15 - 21:30 Dinner

EVENING

- 21:30 - 22:30 Agroecology: Regenerative vs extractive economy
Lead by: Pavlos Georgiadis

August 14 - 2016

MORNING

- 08:00 - 09:00 Breakfast
09:00 - 11:00 Agroecology and Soil preservation
Speaker: Boris Boincean - Facilitator: Isabelle Lacourt
11:00 - 11:20 Free Time coffe break
11:20 - 12:45 Working Group: Agroecology and Soil preservation
12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Mesasuring sustainability in public food service
Speaker: Alessandro Cerutti - Facilitator: Bart Soldaat
16:00 - 16:30 Free Time coffe break
16:30 - 18:30 Working Group: Mesasuring sustainability in public food service
18:30 - 18:45 Free Time
18:45 - 19:45 The Food Thinkers Session 1- *Lead by: Pavlos Georgiadis*
The Food Lab Session 2 - *Lead by: Nicola Robecchi*
19:45 - 20:15 Free Time
20:15 - 21:30 Dinner

EVENING

- 21:30 - 22:30 Urban Farming
Lead by: Bart Soldaat

August 15 - 2016

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 12:45 Free Time
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Sustainable Food Procurement
Speaker: Barbara Morton - Facilitator: Robin Gourlay
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Sustainable Food Procurement
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers Session 2 - *Lead by: Pavlos Georgiadis*
The Food Lab Session 3 - *Lead by: Nicola Robecchi*
- 19:45 - 20:15 Free Time
- 20:15 - 22:30 Dinner

August 16 - 2016

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Public Food Strategy City of Copenhagen
Speaker: Betina Bergmann M. - Facilitator: Robin Gourlay
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Public Food Strategy City of Copenhagen
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Public Food Strategy City of Ghent
Speaker: Karen Geysens - Facilitator: Robin Gourlay
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Public Food Strategy City of Ghent
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers Session 3 - *Lead by: Bart Soldaat*
The Food Lab Session 4 - *Lead by: Nicola Robecchi*
- 19:45 - 20:15 Free Time
- 20:15 - 21:30 Dinner



August 17 - 2016

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Public Food as a Commons
Speaker: Giuseppe Mastruzzo - Facilitator: Bart Soldaat
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Public Food as a Commons
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Public Food in USA
Speaker: Karen Karp - Facilitator: Arie Van De Brand
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Public Food in USA
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers Session 4 - *Lead by: Bart Soldaat*
- 19:45 - 20:15 Free Time
- 20:15 - 21:30 Dinner

EVENING

- 21:30 - 22:30 The Youth Food Network
Lead by: Guus van Thijssen

August 18 - 2016

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 12:45 Sharing Idea, Writing the 4th Villarceaux Declaration
Facilitator: Judita Peterlin - Ice Breaker: Karen Karp
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 19:45 Writing and Approving the 4th Villarceaux Declaration
Facilitator: Judita Peterlin - Ice Breaker: Bart Soldaat

EVENING

- 20:15 - 22:30 Barbecue Around the fire



August 19 - 2016

MORNING

08:00 - 09:00 Breakfast

09:00 - 12:45 Leaving the Campus

See you next year!



The Staff



Arie Van Den Brand (chairman of Eating City International Platform)

Arie Van Den Brand is a Dutch GreenLeft politician. He was member of the House of Representatives for GreenLeft between May 2002 and March 2004. Van den Brand studied agriculture science at the University of Wageningen. He continued to work at the People's Academy of Bergen as director of the ILTC, and was a director of the foundation "In Natura". He was member of the Labour Party, but switched to GreenLeft in 2000. He is founder and Chairman of the steering committee of Eating City. Past President of the Groupe the Bruges (an EU Think Tank fully dedicated to the AGRI Business) and board member of IATP in Usa. Arie is a specialist of organic farming



Maurizio Mariani (General Manager of Eating City International Platform)

Maurizio Mariani is member of the "Groupe de Bruges" (an EU Think Tank fully dedicated to the AGRI Business) and Sustainable Food Lab (USA). he is also founder and member of the Advisory Council of the MCA (Mediterranean Citizen Assembly) since 2008. Founder of the Social Cooperative Nanà, which manages in Piedmont (Italy) some assets confiscated to the mafia, developing a new model of social economy in the field of restaurants- bar and sales of organic food;. He is an expert of economy and environment related to agribusiness

& foodservices; It has been working as consultant with LSG Sky Chefs (Lufthansa Group) for new market development, from Jan 2010 to Dec 2014. Within the Forum Cina Europa, he is running the dialogue about sustainable food chains. Author of numerous publications and articles, speaker at several international conferences on Foodservices, he has designed the Risteco handbooks ("Quaderni di Risteco"), and the projects of "il Pranzo Sostenibile" ("The Sustainable Meal") and "Eating City"; as C.E.O. of Sotral Spa, he has received several awards such as the medal of the President of the Italian Republic (2010), the award Imprese X Innovazione organised by the main Italian industrial association Confindustria (2008), the European Business Award For The Environment, organised by the DG Environment of the European Commission (2006) and the award Impresa Ambiente organised by the Chamber of Commerce of Rome and the Italian Ministry of Environment (2005).

He is one of the co-Authors of the books "La ville qui mange" and "City food Policies. Securing our daily bread in an urbanizing world."



Isabelle Lacourt (Director Research & Development of Eating City International Platform)

Isabelle Lacourt is an Agronomist, has got a PhD in soil microbiology and has worked as a researcher in France, Scotland, USA, Canada, Italy for 10 years. Since 2005 she has got a master in Environmental communication (IED of Turin) and has been specialized in thematic such as sustainable food systems and the use of sustainable development as a lever to compete. Responsible of research activities in Risteco, she has written/coordinated/participated to several European Projects focusing on adult training on the topic of environmental impacts in catering (Softagri, Bio chez Toi, C2C). She is now involved in Eating City project where she organises workshops meetings and write publications and reports. She is one of the co-Authors of the books "La ville qui mange" and "City food Policies. Securing our daily bread in an urbanizing world."



Giuseppe Mastruzzo (Member of Eating City International Platform Steering Committee)

Giuseppe Mastruzzo holds an M.A. and a Ph.D. from the University of Kent at Canterbury. Among other institutions, Giuseppe has taught at the universities of Kent and East London in England, Delta State in Nigeria, Roma Tre in Italy, and at the Italian National School for Public Administration. From 2003 to 2007 he was Head of Studies and Research at Confservizi Lazio, the association of utilities and public-service companies in Rome. Since 2008, Giuseppe is the Director of the International University College of Turin. He is currently Visiting Professor of Economics at the Public Policy Department of the High School of Economics in Moscow, where he teaches a core course in Ethics, Economics and Politics for the Master program in Political Analysis and Public Policy.



Judita Peterlin (Member of Eating City International Platform Steering Committee)

Judita Peterlin is employed as a teaching and research assistant at the Faculty of Economics University of Ljubljana in Slovenia. Her research interests are in leadership development, sustainability, social innovation, knowledge management and appreciative inquiry. She co-authored 3 monographs Authentic leadership in a learning organization Advanced management and Foundations of management and organization. She enjoys researching sustainable management practices in food industry and discussing them in class with her students.



Bart Soldaat (Member of Eating City International Platform Steering Committee)

Bart Soldaat has been trained as a rural sociologist at the Agricultural University of Wageningen, Holland. After completion of its Masters, he has done research in Italy for the Italian Ministry of Agriculture in 1990 on the subject of beef quality of indigenous breeds. Then he worked for a Dutch regional farmers union in various capacities for eleven years involved in various projects on Sustainable and Multifunctional Agriculture.

In April 2002, he started his own consultancy.

Since 2002 he has been engaged in the LEADER programme, which is part of the European Rural Development Policy, as coordinator of various LEADER Local Action Groups. Since November 2004, he is also secretary of the Groupe de Bruges, an independent think tank on European Agricultural and Rural Development Policy (www.groupebruges.eu).



Robin Gourlay (Member of Eating City International Platform Steering Committee)

Robin Gourlay was drafted into the Scottish Government to work on the delivery of the National Food and Drink Policy. The current programme of work looks at increasing the adoption of sustainable food and drink procurement across Scotland in the public sector. An important aspect is increasing the understanding of Caterers and Buyers how to factor in sustainability, how this helps deliver a range of Government policies and why this is important. The work also entails liaising with the Scottish food and drink industry on widening the competitive base for public sector contracts by showing how SMEs can access and compete for public sector food and drink contracts. He has a varied CV, having started in Hotel Management, Catering Officer at the University of Aberdeen, Strathclyde Colleges Refectories Manager, and then Client Contract Manager for Strathclyde Regional Council where he was responsible for 2,100 catering locations of which 1,800 were schools. At East Ayrshire Council he has managed at various times Transport, Property, Leisure, Refuse Collection, Street Cleaning, Grounds Maintenance and Cleaning, Janitorial, School Crossing and Catering Services. He believes that public food and in particular school food is uniquely placed to deliver a community focused health improvement, sustainability and economic development agenda.



Nicola Robecchi (Member of Eating City International Platform Steering Committee)

After finishing his studies at the University of Gastronomic Science in Italy and completing an Master of Science in management of food territories in France, Nicola, is since 2013 one of the founder of We Deliver Taste. He is a competent Gastronomic Scientist and Food Chain Manager, with good theoretical and practical knowledge about the physics, chemistry, evolution of taste and food consumption. Connected with Italy's best producers and food professionals, he is based in Milan, and is combining his curiosity with an entrepreneurial spirit. Passionate in Photo reportage about food and agriculture, he is currently working on the development of innovative restaurant concepts in Italy, and abroad.



Pavlos Georgiadis (Member of Eating City International Platform Steering Committee)

Born and raised in Alexandroupolis, Greece, Pavlos Georgiadis has lived in eleven countries in Europe, Asia and America working on research projects for biodiversity conservation, sustainable development and rural extension. He is an active social entrepreneur in the agroecological sector, having created the single varietal extra virgin olive oil Calypso and the consultancy company We Deliver Taste. With a focus on participatory design of resilient agrifood systems and food policy, he is consulting major R&I projects in Greece and the EU. He is the leader of Slow Food Thrace in Greece and coordinator of the Climate Tracker Europe Hub. Pavlos is a University of Edinburgh graduate with a BSc/(Hons) in Plant Science and an MSc in Biodiversity & Taxonomy of Plants. He holds a second MSc on Environmental Protection & Agricultural Food Production from the University of Hohenheim-Stuttgart, and is currently a PhD candidate on Social Sciences in Agriculture.

Facilitators: Hanna Chatterjee - Elena Sandrone

The Speakers



Tim Lang

Tim Lang is Professor of Food Policy at the Centre for Food Policy, City University London where he lectures on its unique MSc and PhD food policy programmes. He founded the Centre in 1994 and was Director until 2016. In the 1970s, he was a hill farmer in Lancashire, England.

This inspired his work ever since on the role policy has in shaping the food system in relation to health, environment, economy and culture. He been a member of many UK Government bodies (eg UK Council of Food Policy Advisors, 2008-10, Sustainable Development Commission 2006-11), and Parliamentary Committees (e.g. advisor to 4 Select Committee inquiries). He has advised the European Commission and Parliament, and various UN agencies (WHO, FAO, UNEP). He is a member of the London Food Board advising the Mayor of London, and helped launch the Urban Food Policy Pact signed by 100 World Cities in Milan at Expo in October 2015. He is author and co-author of many articles, reports and books. Recent books include: Food Wars (2015 ed 2), Unmanageable Consumer (2015, ed 3), Ecological Public Health (2012), Food Policy (2009) and The Atlas of Food (2008). He is currently finishing a book on sustainable diets. He set up and chaired the inter-university UK Food Research Collaboration of British academics and civil society working for a better food system 2014-16. He is a member of the new EAT-Lancet Commission on Healthy Diets from Sustainable Food Systems.



Boris Boincean

Boris Boincean is born in 1954 in Chernovtsy region of Ukraine. He was graduated at the Moscow Agricultural Academy by name of K.A. Timiriachev, at the Faculty of Agronomy. After his PhD in 1982 on soil organic matter transformation on non-chernozem soils. He was working as a research worker at the Selectia Research Institute of Field Crops (1985-1989 – Scientific Secretary of the Institute; since 1990 as the Head of the Department of Sustainable Farming Systems; 1993-1999 – research director of the Institute; 1999-2009 – general director of Scientific Production Association “Selectia” and director of the Research Institute). In 1998 he defended his second thesis of doctor habilitate of agricultural sciences on crop rotations and soil organic matter transformation on chernozem soils of Moldova. The materials of the dissertation have been included in the book “Ecological agriculture in the Republic of Moldova”. Since 2003 he is responsible for the chair of Natural Sciences and Agroecology at the Alecu Russo State University in Balti (Republic of Moldova). At the Research Institute of Field Crops “Selectia” he conducts researches in the long-term field experiments with crop rotations, monoculture, soil fertilization, irrigation and tillage etc. A special interest is sustainable, including organic agriculture. He has published more than 270 research papers.



Alessandro Cerutti

Alessandro Cerutti graduated in Natural Sciences. In 2011 he obtained a doctorate in Agriculture, Forestry and Food Science at the Department of Agriculture, Forestry and Food Science of the University of Turin (Italy). During the PhD and his first Post-Doc, he has worked mainly to combine aspects of environmental researches with the applied agricultural sciences. In particular, his main research line is the validation and the development of environmental assessment methods, such as the Ecological Footprint, Life Cycle Assessment and Carbon Footprint, in agro-systems. In addition he was responsible for application of innovative methods of environmental impacts assessment related to food consumption patterns in the GERME project. In the end of 2012 he worked at the European Commission – Joint Research Centre – Ispra (Italy), focusing on modelling GHG inventories at regional and urban scales using both standard IPCC and LCA

approaches. In September 2014 he returned to University of Turin (Italy), focusing his researched on sustainability of agricultural and forestry systems, including: production, supply chains and food consumption. He is currently a member of the Directory Board of the Institute for Interdisciplinary Research on Sustainability (www.iris.unito.it) and he is a member of several research institutions and networks, including (among others) the Italian Network of LCA. Since 2011 he is a member of the Editorial Panel of the Journal of Sustainable Development and he is the co-editor in chief of the journal Visions for Sustainability.



Barbara Morton

Barbara Morton is a Director of Sustainable Procurement Limited, specialising in helping organisations to embed sustainability into their procurement and supply chain management activities. She works internationally, advising national governments, procurement agencies and companies. She has developed and delivered sustainable procurement training in over 40 countries over the past 10 years. Since 2011, Barbara has also been engaged with the Scottish Government in improving sustainable procurement delivery across the Public Procurement Reform Programme landscape. She chaired an Advisory Group as part of Scotland's Procurement Reform Act process and has carried out a review of Scotland's sustainable procurement policies, strategies and systems.



Betina Bergmann Madsen

Betina Bergmann Madsen is chief procurement officer in Copenhagen Municipality and a specialist in the procurement of sustainable and organic food for the municipality's 900 kitchens. Since 2001 Copenhagen has had a goal of reaching 90 % organic in all public catering within the city, and expect to achieve the goal within 2016, naturally the tenders and food supply need to support this objective, which to our knowledge is the most ambitious in all the capitols of the world. Betina strives to continually improve the steady supply of seasonal and high quality ingredients into the public systems and aims to tailor the tenders to adjust to the different needs of different kitchens, but also to actively enforce the municipality's ambition to ensure that tenders include SME's, circular economy and Social Economic Enterprises.



Karen Geysens

As a social worker option social policy, Karen Geysens took her first steps in the city of Ghent as a youth counsellor. After this she joined deputy major Martine De Regge as a social policy advisor on themes like social housing, integration, sustainable energy in buildings. Since 2016 she joined the cleaning and catering services of the City, providing sustainable cleaning and catering. Her background in social policy, politics and practical social issues provides a wonderful crossover. The City of Ghent worked closely with ICLEI on sustainable procurement for some years now. Step by step Ghent is turning into a sustainable city and works on several fronts at once in areas such as green public procurement, sustainable mobility, social inclusion, circular procurement and of course sustainable food procurement. Today the City of Ghent does not only want to feed people, and is facing global and local issues. Food has to be healthy, fair, climate friendly, resource-smart and affordable. The city has a unique position in the market. Every year it purchases a lot of goods so why not do this through sustainable procurement? As a city, we are aware of our impact on others and collaboration is necessary. Ghent is a laboratory for new ideas, innovative techniques, a place where hands are joined together to find better solutions. Things don't become circular and sustainable until you make them. The City (with its services) is a firm believer that together we create the future and make a lasting climate neutral and livable city for everyone.



Karen Karp

Company president Karen Karp is an enlightened entrepreneur and respected consultant with over 25 years of specialty food retail, agriculture, and restaurant experience. Since 1990, when she founded Karp Resources, she has excelled at creating solutions for food system issues by building unique cross sector partnerships. Raised near the farms of Long Island, after studying art in college, Karen found herself pulled back to agriculture and into the food industry. She began her career in food as General Manager for a highly innovative restaurant group in New York City. In her move from art to agriculture, Karen has emerged as an influential voice for New York City's good food movement. Karen holds a Bachelor's Degree in Fine Arts from Parsons School of Design (1982) and a

Masters Degree from the University of Bath School of Management's Responsibility and Business Practice program (2001), winning honors for her thesis, "How Does Food Sustain Us?" Karen farms oysters near her home in Southold, New York, USA.



Guus Van Thijssen

Guus Van Thijssen has participated to the first edition of Eating City summer campus and has come back to the second edition, to facilitate Declaration writing and also to report on his professional activity on the network Youth Food Movement. Guus is currently involved as Gastronomical Program Maker in Slow Food Nederland organisation.



The Participants



Poland	Sylwia Padiasek	Germany	Romy Horn
The Netherlands	Seth De Vlieger	Italy	Cécile Michel
Greece	Mara Lytrokapi	France	Anna Faucher
Portugal	Ana Helena Pinto	UK Scotland	Lynsey Gordon
Czech Republic	Barbora Kebová	Italy	Carlotta Cicconetti
Sweden	Martina Jostrup		
Sweden	Paula Svaton		
Austria	Maria Lerchbaumer		
Denmark	Johan K. Dal		
Finland	Edith Salminen		
Ireland	Tara Kenny		
Lithuania	Kristina Martinkutė		
Slovenia	Petra Vodopivec		
Estonia	Triin Viilvere		
Cyprus	Nicholas Panayi		
Croatia	Ana Puhač		
Serbia	Aleksandar Stojanovic		
Italy	Alberto Pasquini		
Spain	Julia Villaroya Margaix		

The 1st Villarceaux declaration 2013

Together to share a new vision of the agri-food supply chain into the cities of Europe



The following is a declaration presenting the work done by young food professionals from 24 European countries in a week-long Eating City Summer Campus at La Bergerie de Villarceaux, France. It is an outcome of discussions, presentations, working groups and general conversation.

All of us agreed on the strong need for paradigm change in city food policy. Food should not simply be a commodity, it should have a human face.

We propose a food system that is transparent, fair to all actors involved, and which focuses on providing a sufficient amount of nutritious, environmentally-friendly, quality food to everyone. This declaration is a summary of the ideas devised by all participants to reach these goals. We focus on general policy and offer recommendations on how to educate all actors in the food system, as categorized by the general Eating City declaration.

The Eating City needs to implement an open, transparent and participatory food policy. This should link urban and rural communities and serve the needs of all people. These policies should focus on re-thinking the role of food production and consumption, creating a fair and balanced relationship between the two. This supports an educational framework and puts emphasis on sufficiency rather than abundance. There is a great need to focus on moving from a 'more with less' food-production paradigm to an approach where 'less can be more'.

Legislation can act as a useful tool for producers and consumers to organise food chains in new ways. This can be implemented by policymakers and communities. To support

this, an open policy forum is needed whereby different actors and citizens can pitch ideas and foster dialogue on food policy. Food policy should also be evaluated by a panel of outside experts in a trans-disciplinary way to promote knowledge exchange and the use of best practices.

To implement the wide-ranging food policy, the city should have a designated department focusing on policy affecting all actors in the food system.

Primary Production

Networking and knowledge exchange for the primary production industry should be a priority area. This can be done through a variety of methods. Professional skills update opportunities help the farmers to remain efficient. Farmers dialogue should be made public, keeping the system transparent. Online platforms allow timely communication between the farmers and the consumer, without geographical barriers. Social events between the farmers and the consumer foster relationships and knowledge dissemination, attracting media attention in an engaging and informal manner.

Transport and Warehousing

Research to optimize efficiency within the transport and warehousing industries will help to reduce costs, CO2 footprint and waste, among many other issues. Investing in improved logistics management will help to reduce the number of actors in a chain, helping to create a more transparent food system. We see the potential of new technological approaches to food mapping research as a means to greater understanding of the process from farm to fork.

Industry

The need for diversification over-burdens small-scale producers, preventing a competitive playing field with larger industries. Access to business, legal and financial support and advice may help to create efficiencies to produce required documentation.

Within the health and safety framework, artisanal methods should be recognized. Best practice case studies should be made to allow other sector players to improve their methods based on proven success stories.

City Food supply chain

Policies should enable the greening of urban spaces, from edible landscapes, community growing spaces to formal educational training areas for urban food production. This could raise the awareness of the public on issues of seasonality, and highlight the skill involved in production.

Urban planning should include flexible retail areas for local producers and social entrepreneurs, within the city and surrounding areas. This provides access to a supply of affordable, nutritious, seasonal food which therefore supports local economic development, providing health and social benefits. A public procurement consortium for locally- and ethically-sourced produce creates easier access and reliable markets. City food policy has to think global whilst acting local.

Kitchen – Food preparation

Apprenticeships and on-the-job training for the hospitality and catering sector will provide knowledge to make efficiencies within professional kitchens. At home, informal education about food, through fun, social activities in the community helps provide confidence and skills to prepare fresh meals that make the most of the regions bounty. City food policy regulations should take in to account the possibility to share homemade food in public spaces, or areas under catering contract to facilitate educational events.

Eating Out of Home and Serving Food

Training should be provided to all front-of-house staff to be aware about the story of food within their establishment. This allows consumers to make an informed choice about their food, and is an aspect of informal education. “Open-door” kitchen policies should be encouraged as “the norm” to allow transparency for consumers.

Waste

There should be a mandatory waste management plan for the city’s food system that takes into account each actor. Reducing waste is the most efficient waste policy. We recognise that there will never be zero waste within the food system, but working towards minimizing it is invaluable to food city policy. Campaigns to raise awareness about waste issues within the community are also an important aspect for consumers. Nutrient recycling, such as phosphorus and nitrogen, is an invaluable part of rethinking management of limited natural resources.

Communities across Europe are already taking action in schools, workplace and daily lives.

Your support can help us to realise our vision.

Together we can empower each other to value our food system, create a well-connected rural-urban society, supporting young and old to foster a sustainable food system that can be enjoyed for generations to come.



The 2nd Villarceaux declaration 2014

**Towards a shift of paradigm of our daily Food System:
From Commodities to Common Goods
Together to share a new vision of the agri-food supply
chain into the mediterranean cities**



Food is life. Food is our energy. Food is a necessity and a pleasure. A change of paradigm is necessary from food as a commodity to food as a commons. As a common good and as a guaranteed basic human right, wholesome and safe food should be accessible to every human being. Food gathers and unites, and this is why we, the youth of the Mediterranean region, have come together to encourage you to implement this declaration.

City and Regional Food Policies

City and regional food policies need to enable current and future generations to cultivate sustainable, equitable and wholesome production, distribution and consumption of food. These policies must include financial incentives for small-scale producers, as well as regulation and administration to support them. City Food Policy Councils should be used as tools to promote dialogue and decision making among stakeholders.

Shifting the Paradigm of Public Food Services

Improving and innovating public food services are achievable goals, exemplified by successful case studies, such as the city of Copenhagen and Scotland. Public food services should balance the following principles: health, nutrition, cultural and religious pluralism, and local sourcing, while considering affordability. Therefore, public food services should be tailored to all citizen's needs and be established by their active participation.

Cultural and Religious Food Pluralism

Food has a fundamental cultural and religious component and therefore it should not be treated as a commodity. All individuals of various cultural and religious backgrounds should be guaranteed access and freedom of food choice.

Education and Knowledge Sharing

Education plays a key role in raising awareness and understanding. Food culture, production, distribution, trade, consumption, waste management and other food matters should be integrated into all levels of education. Collaborative partnerships should be established among small-scale farmers and fishermen and other stakeholders.

Sustainable Farming and Fishing

Small-scale farmers and fishermen are guardians of our ecological heritage. We propose the establishment of incentives to promote a holistic approach to small-scale farming and fishing. These incentives should empower younger generations to enter the food-production workforce and to start innovative enterprises through long-term sustainable models.

Distribution and Logistics

Optimizing distribution and logistics is necessary to support ecology and economy. Incentives are needed to facilitate market access for small-scale producers. This can be achieved by creating logistic platforms for small producers.

Impact of the Food Cycle on the Environment

Food management has an immense impact on the environment and therefore, all stakeholders must ensure transparency and traceability throughout the food cycle. We propose using the Life Cycle Assessment (LCA) of a product's ecological impact as a monitoring tool. Managing food waste throughout the whole cycle in order to minimize negative impacts remains an urgent matter and must be prioritized.

The 3rd Villarceaux declaration 2015

United 4 Food: The impact of our daily food system into the 4 natural elements.

Together to share a new vision of our daily food system in an urbanizing world



We are 42 young people from 34 countries spanning five continents. We hold a wide range of perspectives: we are chefs, farmers, gastronomists, lawyers, students and researchers in environmental, food and social sciences, urban planning, economics, and communication. We share a passion and concern for our food systems, and acknowledge an urgent need for a shift in paradigm – but we are full of hope. We propose solutions using the framework of the five elements:

WATER is a common and non-renewable resource facing continuous threats. It must be protected for future generations without compromising quality.

1. Ensure equitable access to clean water by fostering collective management and impeding speculation, financialization and commodification
2. Conserve water use in the food system by improving efficiency of irrigation and processing
3. Prevent water contamination by minimizing pollution from agriculture and industry
4. Invest in innovative practices such as rain water harvesting and recycling of grey water
5. Empower small-scale fishing communities and enhance ecologically-responsible practices in aquaculture

AIR is the circulatory system that regulates our biosphere. We are responsible for irreversible changes to our climate. We must mitigate our impacts on the air and adapt to imminent changes in order to give breath to the next generations.

1. Promote agricultural practices that both reduce emissions and protect air quality
2. Encourage less greenhouse gas- (GHG) intensive supply chains through tracking and taxing emissions
3. Encourage consumers to reduce excessive meat consumption and adopt more plant-based diets

EARTH, the living organism from which we grow, is in danger due to our technocratic culture of limitless growth, negligence and apathy. When we plant poison, we harvest poison. We must integrate ourselves into the cycle of the earth and feed the soil instead of the yield.

1. Address food security and public health in cities through promotion of urban agriculture and community-based models of distribution
2. Strengthen urban-rural connections to facilitate market access and direct contact between producers and consumers
3. Facilitate land reform in order to create fair land tenure systems and guarantee land access for small-scale and young farmers, as well as traditional and Indigenous communities
4. Create policy mechanisms to protect fertile land from the encroachment of urban sprawl
5. Improve infrastructure and change marketing and consumption practices to reduce food loss and waste across the food supply chain
6. Adopt best management practices at the farm level to restore and protect soil fertility
7. Foster organization and knowledge-sharing between farmers as an incentive for resilient and restorative family farming
8. Invest responsibly in rural development and facilitate access to infrastructure, technology and education

9. Foster seed sovereignty and protect biodiversity by valuing local plant varieties and ensuring control over reproductive resources

FIRE is an expression of energy that has spurred the development and growth of civilization. Energy is not created or destroyed, it is only transformed. Therefore, we must prioritize cleaner sources of energy, appropriately and responsibly managed, to heal our food systems.

1. Transition to renewable and responsible energy sources along the food supply chain
2. Manage and save energy in food production, storage, distribution and waste systems
3. Encourage energy-efficient, local, and short supply chains and seasonal consumption habits
4. Recognize equitable human labour as a valuable source of energy in the food system
5. Ensure that biofuel production does not compromise food security

THE FIFTH ELEMENT unites all others and represents food as more than a fuel or the sum of its parts. It is belonging. It is appreciation. It is connection. It nourishes the human spirit and body. However, it is the missing ingredient in our current food system and integral to a new one. We must revise and uphold our values and nurture connections between ourselves and the ecosystems which support life.

1. Eat mindfully and relish the experience of savouring taste
2. Ensure food quality, human rights, fair working conditions, and animal and ecological welfare
3. Respect cultural heritage, traditions and rights around land and food, and incorporate traditional and Indigenous wisdom into our food systems
4. Foster a human ethic of respect, awareness and empathy towards land, water, air and food

5. Build community by sharing our knowledge and experiences in the food system
6. Acknowledge food as sacred, as a pillar of food sovereignty

We believe that we need to address the root causes of global food and agriculture crises rather than the symptoms. In the short-term, we need to reform our economic system by increasing transparency and redefining measures of success from reductionist to holistic, from quantity to quality, and from growth to stability and resilience. In the long-term, we need a systemic socio-cultural shift from an egocentric ethic of competition and commodification to an ecocentric and partnership ethic of co-operation and community.

These changes should be made by fostering grassroots activities and food sovereignty; respecting and integrating cultural heritage and traditional ecological knowledge; re-framing our educational and information systems; demanding an intersectional approach to equity, incorporating gender, ethnicity, socio-economic class, age, and ability; decentralizing and redistributing power to local communities; and reforming political governance mechanisms to facilitate this change.

No one solution will be effective if implemented in isolation, they must be adopted together. As we - the youth of Eating City Summer Campus 2015 - return to our respective regions, we will be working towards these goals through our engagement in the food system. In acknowledgement of the urgency of our current state, we expect that these solutions will be implemented in policy and decision-making at multiple scales. **We call to action a change in our food system paradigm.**



In the frame of:

EATING CITY
INTERNATIONAL PLATFORM
2010 - 2020

Organization by



in partnership with

