

The 5th Villarceaux Declaration: Sustainable Gastronomy in Our Food Systems

We are young advocates from a variety of countries who are concerned about our food system. We acknowledge our food system is sick, and that everyone has a direct role to play in nursing it back to health.

If you eat, you are affected by this system. If you eat, there are direct actions you can take to improve this system.

Gastronomy is the practice of selecting, cooking, and eating delicious food that often reflects culture and location. Sustainability is the management of our social, environmental, and economic resources without compromising the wellbeing of future generations. Approaching food system issues through sustainable gastronomy is both novel and effective; the combination prompts all stakeholders to re-evaluate the food chain as a whole.

This declaration is a call to action. Critical collaborations, opportunities, and issues are needed to reduce the environmental impact of food, improve food business practices, and increase nutritional consumption.

In this declaration, the power of questions is used to provoke stakeholders to significantly impact all food systems. We acknowledge that not all stakeholders are listed in the declaration, however, this format is adaptable to food advocates of all backgrounds.

Government & Policy-Makers

Government officials have the responsibility to positively impact the economic well-being of small businesses and farming communities, reduce waste and pollution levels, and develop a vibrant and just workforce.

Government bodies and policy-makers can provide incentives that reward farmers, public institutions, and chefs committed to sustainable practices that reduce their impact on the environment. Public procurement officers should be considered levers of change. The government also has responsibility to promote and support food education across all sectors, especially in schools.

Questions:

Which are perceived versus actual barriers in government's regulations to achieve sustainable food systems?

What is the power in public food procurement to transform food systems?

How is the improvement of nutritional health and wellness institutionalized within agencies?

Consumer & Civil Society

Consumers have the power to directly influence food systems through the market by demanding goods and services that prioritize people and the environment over profit. Currently the consumer is the target of intense marketing from food and beverage industries that prioritize the opposite. It is important to acknowledge that purchasing power is not equally accessible. To consume, first you must have access to basic needs and a living wage.

Consumers benefit from supporting local food systems. Demanding corporate transparency, promoting food systems change through shared learning, and collaborating with other consumers creates a louder voice that can ultimately reshape power relations within food systems.

Questions:

Are consumers provided with the adequate tools to guide their consumption of local and seasonal food?

Through which ways could consumers be aware of food waste management to engage in reducing it?

Are consumers aware that buying from local food markets shortens the supplying food chain decreasing food price and reduce ecological footprint?

Chefs and Cooks

Chefs and cooks are a crucial connection between farmers and consumers. As drivers of food systems change across all sectors, chefs and cooks can be advocates and leaders in public and private institutions.

Chefs and cooks can maintain their growing popularity as innovative change activists by creating a culture of care in their kitchens and taking action to influence the decisions of policy-makers. By partnering with producers and waste management, chefs and cooks can more efficiently match demand with supply and minimize food waste in the food supply chain. Chefs and cooks would benefit from professional development trainings offered in both the public and private sectors.

Questions:

Do chefs make their inventory from local sustainable farmers and promote those values to the public ? Are chefs involved with networks of chef advocates ? Are chefs promoting issues to reduce and divert food waste?

Farmers & Producers

Farmers provide the food we eat, protect the soil it comes from, and preserve the produce often protecting the cultural heritage of a region.

Small-scale farmers can adopt and better share agro-ecological practices that will maintain the fertility of their soil, preserve natural habitats, and reduce man-made chemical use on their farms. By gathering and organizing into affiliate groups and collectively attending local government outreach meetings, farmers can increase their capacity to develop stronger connections with consumers, chefs, and peers.

Questions:

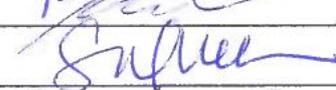
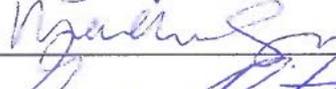
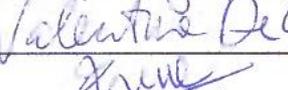
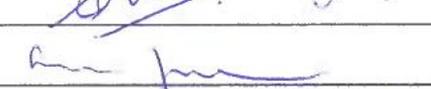
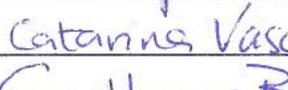
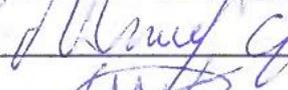
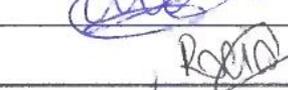
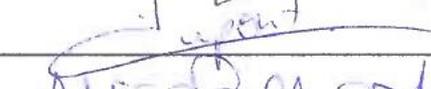
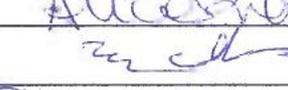
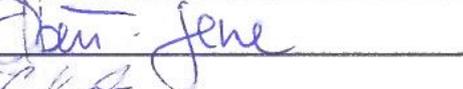
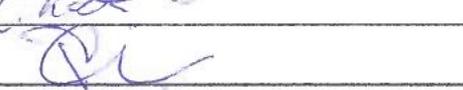
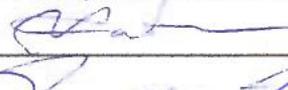
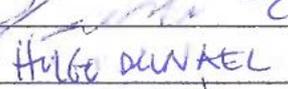
How to facilitate farmers' access to knowledge on the market dynamics that affect them? Which platforms should be created to enhance collaboration between farmers and other stakeholders? Which tools are needed to redesign farming systems and enhance soil preservation?

Conclusion

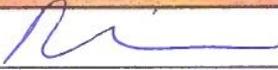
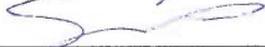
Food systems are dynamic and evolving. Currently they are unsustainable on all counts. In this situation, no stakeholder can drive change alone. We need a holistic approach to sustainable food systems. We declare that all eaters must take full responsibility to consume, procure, produce, trade, and legislate to heal and sustain our food systems.

La Bergerie de Villarceaux July 31, 2017

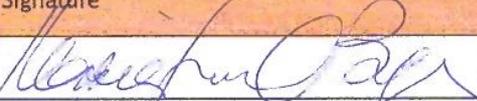
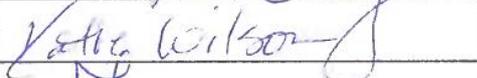
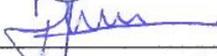
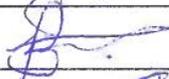
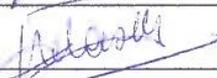
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