City food Policies

Securing our daily bread in an urbanizing world

In 2015, whereas a stimulating space of innovation such as the Milan universal EXPO is entirely dedicated to food issues, more and more cities are re-evaluating feeding habits as means to improve urban planning and management.

Not only food appears as a guiding thread able to connect several main competences, usually siloed, related to urban environment, economic development, education, solidarity, culture and leisure, health, or governance, but it can also give consistency to a synergic osmosis between cities and their adjacent territories.

The analysis of concrete case studies presented in this essay, shows how these pioneers have been able to detect the capacity of food-related projects to strengthen social cohesion and create a social bond, on top of environmental and local economy benefits. The overview on the various strategies shows that no paths are mandatory but all broadly concur to a deep cultural change that could be more efficiently channelled and fostered through a series of measures related to new territorial and/or institutional tools, urban planning and last but not least, public food service.

Isabelle Lacourt
Agronomist, PhD in soil microbiology, with a master degree in environmental communication; responsible for research activities and training within Risteco Consortium.

Maurizio Mariani
International Food Service consultant for 25 years, expert in economy and environment for catering, founder of Risteco (2003), of the project “il Pranzo sostenibile”, the sustainable meal (2004) and of the Eating City platform (2010).