



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

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 - 2015

ARRIVAL

14.00 - 20:15 Participants Registration & Welcome Guest

EVENING

20:15 - 21:30 Dinner



August 13 - 2015

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 12:45 Eating City Presentation - Participants Presentation
Facilitator: Mariani/Van Den Brand - Ice Breakers: Mastruzzo
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Ice Breaking Session
Facilitator: Arie Van den Brand - Ice Breakers: Judita Peterlin
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 The Art of Cooking - Love what you do.
Speaker: Dorothy C.Hamilton - Facilitator: Judita Peterlin
- 18:30 - 18:45 Free Time
- 18:45 - 21:30 Melting Pot Dinner

August 14 - 2015

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Introducing the "4" Natural elements
Speaker: Pierre Mollo - Facilitator: Isabelle Lacourt
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Introducing Working Group sessions towards the declaration
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Introducing the 1st natural element "WATER"
Speaker: Barbara Rodenburg - Facilitator: Isabelle Lacourt
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Impact of the food system on the "WATER"
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 Camera Cafè
- 18:45 - 20:15 The Food Lab "Beer" Session 1
- 19:45 - 20:15 Free Time
- 20:15 - 21:30 Dinner

EVENING

- 21:30 - 23:00 Presentation of: The youth Food Movement
Responsible: Van Thijssen Guus



August 15 - 2015

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Introducing the 2nd natural element "AIR"
Speaker: Lučka Kajfež Bogataj - Facilitator: Judita Peterlin
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Impact of the food system on the "WATER"
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Introducing the 3rd natural element "FIRE"
Speaker: Alessandro Cerutti - Facilitator: Maurizio Mariani
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Impact of the food system on the "FIRE"
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 Camera Cafè
- 18:45 - 20:15 The Food Lab "Beer" Session 2
- 19:45 - 20:15 Free Time
- 20:15 - 23:00 Barbecue Dinner - Talking around the fire

August 16 - 2015

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Introducing the 4th natural element "EARTH"
Speaker: Boris Boincean - Facilitator: Giuseppe Mastruzzo
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Impact of the food system on the "EARTH"
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 18:45 Free Time Vistit Villarceux Castle
- 18:45 - 20:15 Free Time
- 20:15 - 21:30 Dinner

EVENING

- 21:30 - 23:00 Presentation of: Groupe De Bruges
Responsible: Bart Soldaat



August 17 - 2015

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Food as "Commons"
Speaker: Giuseppe Mastruzzo - Facilitator: Isabelle Lacourt
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Are food commodities or commons?
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 The Lever of Public Procurement into the New Food Paradigm
Speaker: Robin Gurlay - Facilitator: Bart Soldaat
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: The lever of Public Food Service
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 Camera Cafè
- 18:45 - 20:15 The Food Lab "Tea" Session 1
- 19:45 - 20:15 Free Time
- 20:15 - 21:30 Dinner

August 18 - 2015

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Food Policies - Local - Regional - Global
Speaker: M.Ritchie/S. Amato - Facilitator: Robin Gurlay
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: The importance of food territorial planning
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Networking - Social Media & Business
Speaker: Nieremberg/Karp - Facilitator: Mastruzzo
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Innovation and networking
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 Camera Cafè
- 18:45 - 20:15 The Food Lab "Tea" Session 2
- 19:45 - 20:15 Free Time
- 20:15 - 21:30 Dinner

EVENING

- 21:30 - 23:00 Presentation of: Mainstreet Project
Responsible: Niel Ritchie



August 19 - 2015

MORNING

08:00 - 09:00 Breakfast

09:00 - 12:45 Sharing Idea, Writing the 3rd Villarceux Declaration

Facilitator: Judita Peterlin - Ice Breakers: Facilitators Staff

12:45 - 14:00 Lunch

AFTERNOON

14:00 - 19:45 Writing and Approving the 3rd Villarceux Declaration
"United4Food"

Facilitator: Judita Peterlin - Ice Breakers: Facilitators Staff

19:45 - 20:15 Free Time

20:15 - 21:30 Dinner

August 20 - 2015

MORNING

08:00 - 09:00 Breakfast

09:00 - 12:45 Best way to spread the "Declaration" - Networking - Social Media

*Facilitator: Danielle Nieremberg - Ice Breakers: Isabelle Lacourt/
Karen Karp*

12:45 - 14:00 Lunch

AFTERNOON

14:00 - 19:45 Free Time

20:15 - 21:30 Dinner

EVENING

21:30 - 23:00 Presentation of: Business Idea - By groups of participants -
World café

Responsible: Isabelle Lacourt



August 21 - 2015

MORNING

08:00 - 09:00 Breakfast

09:00 - 12:45 Launching "Eating City Youth in Action" talking about...

Facilitator: The Youth Participants - Ice Breakers: Judita/Isabelle

12:45 - 14:00 Lunch

AFTERNOON

14:00 - 19:45 Youth In Action - Follow Up - Closing Session

Facilitator: Maurizio Mariani - Ice Breakers: Giuseppe Mastruzzo

19:45 - 20:15 Free Time

20:15 - 23:00 Barbecue Dinner - Talking around the fire

August 22 - 2015

MORNING

08:00 - 09:00 Breakfast

09:00 - 14:00 Participants Departure

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 and he is working as Business Consultant at international level with the

company "Marilac Sarl" member of Risteco; It has been working as consultant with LSG Sky Chefs (Lufthansa Group) for new market development, from Jan 2010 to Dec 2014. He is currently Responsible for F&B Supply Chain at US Pavilion@EXPO Milano 2015. 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.groupepedebruges.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.

Facilitators: Mujčinović Alen, Iluşca Marina, Belay Habtamu

Food Lab: Callegari Marco, Aimar Andrea

Camera café: Soliman Tarek, Stranisci Maurizio

The Speakers



Pierre Mollo

Pierre Mollo has a lot of field experience; he began his career as a biologist with the construction of a lobster hatchery in partnership with fishermen in Houat. Being a teacher and a researcher, he transmits knowledge and know-how about plankton to students, professionals and the general public. He develops international cooperation (with Benin, Cambodia, Vietnam, Ukraine), and, through Brittany associations, he is engaged with various stakeholders (farmers, fishermen, shellfish farmers...) in the fields of coastal management and plankton's preservation. To share these collective adventures and his experience about plankton, he has directed 25 movies and videos, he has taken part into several publications and conferences, and he has created a website with OCEANOPOLIS (www.placton-du-monde.org).



Barbara Rodenburg

Barbara Rodenburg was born in 1969 in the urban area of the West of the Netherlands. Her father is a farmer's son who became a technical engineer and her mother is a trucker's daughter who next to being mother and housewife worked part time as typist and receptionist. She studied forestry and nature management and worked as an advisor for a commercial engineering agency and for the Province of Noord-Holland. After that she worked over 7 years for an alliance of 30 local farmers cooperatives for nature management in

agriculture. She has always loved sailing and the sea. Since 1992 she lives on a boat. In 1999 she met the artisanal fisherman Jan Geertsema and became a part time fisherman. The couple married in 2002. In 2007 Barbara quit her job for the farmers cooperatives and became a full time fisherman. She has no children. Together with Jan she fully dedicates her life to their small fishing business and the preservation of the traditional small scale fishery of the Waddensea. In that struggle Barbara and Jan see their products as their most important ambassador. Around those products they seeks to build new alliances with consumers and restaurant chefs. Since 2006 the couple has a fish stall at the organic farmers markets in Utrecht on fridays and in Amsterdam on saturdays. To supply the market stall they started a collective of responsible fishermen "Goede Vissers". They are also selling the fish from themselves and colleagues to a growing number of interested restaurants. Since 2011 Barbara left the market to start her own little fish restaurant at the harbour of Lauwersoog. Every friday, saturday and sunday she now cooks and serves regional fish at her own home port. Monday to thursday are still reserved for the fishing itself.



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.



Lučka Kajfež Bogataj

Lučka Kajfež Bogataj is professor for climatology at the University of Ljubljana. Her current research includes biometeorology, climate change scenarios and impacts on ecosystems. She served as vice-chair of the Working Group 2 Fourth Assessment of the Intergovernmental

Panel on Climate Change and was one of the review editors of IPCC AR5. She was also a member of GCOS (Global climate observation system) Steering Committee at WMO acting as a link between GCOS and IPCC and is a member of GWP (Global Water Partnership) Steering Committee.



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.



Mark Ritchie

Mark Ritchie is the founder of Institute for Agriculture and Trade Policy. Former Secretary of State, in Minnesota. He holds an Endowed Chair in Agricultural Systems in Minnesota Institute for Sustainable Agriculture and University of Minnesota College of Food, Agricultural and Natural Resource Sciences. Actually involved for EXPO 2023: Minnesota’s World Fair, a campaign to bring the 2023 World’s Fair to Minnesota.



Stefania Amato

Currently working at the Cabinet of the Mayor of Milan with focus on both the Food Policy of Milan and the Urban Food Policy Pact. WHO consultant for policy alignment and aid coordination of the health sector in Moldova (2011-2015) and Tajikistan (2006-2009). PhD in Institutions and Policies at UCSC, Milan, MSc in Political Economy of Late Development at LSE, London (2010).



Danielle Nierenberg

Danielle Nierenberg is President of Food Tank and an expert on sustainable agriculture and food issues. She has written extensively on gender and population, the spread of factory farming in the developing world and innovations in sustainable agriculture. Danielle co-founded Food Tank, a 501(c)(3) non-profit organization, in 2013 as an organization focused on building a global community for safe, healthy, nourished eaters. Danielle has an M.S. in Agriculture, Food, and Environment from the Tufts University Friedman School of Nutrition Science and Policy and spent two years volunteering for the Peace Corps in the Dominican Republic.



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.



Neil Ritchie

Niel Ritchie is founder and chief executive officer of Main Street Project. Main Street Project's mission is to increase community access to resources, share knowledge and build power in order to create a socially, economically and ecologically resilient food system. Its strategy focuses on changing the current conventional food and agricultural system, dominated by major producers, by deploying an alternative, small-scale sustainable poultry-based system that is accessible and economically viable for aspiring Latino and other immigrant farmers, and easily scalable to meet market conditions. Niel has been working to change the trajectory of US farm and food policy for more than 30 years. He currently serves on the board of directors of the Rural Community Assistance Partnership and the Alliance for Aviation Across America. He also serves as a steering committee member for the National Rural Assembly.



Dorothy Cann Hamilton

Dorothy Cann Hamilton, Founder & CEO of the International Culinary Center (founded as The French Culinary Institute) is also the President of Friends of the USA Pavilion at EXPO Milano 2015. A respected leader in the education and culinary worlds, Ms. Hamilton is past Chairman of the James Beard Foundation, was the IACP's Entrepreneur of the Year in 2013 and in 2015 was awarded the Legion of Honor from the French government. She is a mentor for business accelerator Food-X and the creator and host of the PBS television series and weekly radio show Chef's Story and is author of the book Love What You Do.



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



Czeck Republic	Tkáčová Anežka
Turkey	Dai Irem
Argentina	De la Horra Ana Elizabeth
Uganda	Kigongo Ivan
Australia	Harrison Georgia Alyce
USA	Zerkow Alexa
Colombia	Rivero Santos Ana Maria
Portugal	Moita Brites Luís
Germany	Gaedke Friederike
Canada	Klassen Susanna
Romania	Rade Gelu-Cristian
USA	Chatterjee Hannah
Hungary	Utassy Luca
Germany	Zimmermann Marie
UE	Scaglioni Giulia
Estonia	Peterson Kadi
Peru	Ortega Valdivia Ezequías
Brazil	Neves Eduardo Augusto
Spain	Fita Capdevila Kenia
Sweden	Airijoki Oskar
Peru	Chávez Escudero Marisol Melissa

Russian federation	Vanyukova Evgenia
Gambia	Jinkang Alagie
Italy	Sandrone Elena
Canada	Gambling Samantha
South Africa	Nyuka Sizwe
Brazil	Biazoti Andre
France	Dufour Clémentine
Bolivia	Conde Blanco Edgar Abad
Bosnia Herzegovina	Memić Anela
Greece	Adamidou Eftychia
Guatemala	Ruiz Reynosa Luis Eduardo
China	Weiwei Wang
Algeria	Boulbair Nadhir
Vietnam	Nguyen Thanh Tung
India	Dayananda Supriya
Malaysia	Chow Wong Yee
Sweden	Bartholdsson Anneli
Italy	Zucchermaglio Silvia
Italy	Robecchi Nicola



The 1st Villarceaux declaration

Domaine de Villarceaux Aug 2, 2013



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

Addressed to : Mr Matteo Renzi, - UE Presidency



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.

La Bergerie de Villarceaux, France August 18, 2014.

The 3rd Villarceaux declaration

Addressed to:
Mr Ban Ki-moon, U.N. Secretary-General



Cities concentrate people, goods, capital investments, infrastructure and knowledge. They gradually expand worldwide, housing a growing population, whereas rural exodus accelerates the decline of many territories. Despite the evidence that a city eats. It eats food, but also it consumes the land needed to produce it, food is not usually considered among the competences of a city.

The needed paradigm shift in both food planning and policy making calls for a concerted commitment at both continental, regional and local level. To move in this direction, cities must equip themselves with adequate structures that works as a vehicle for change, embedding all different stakeholders, including citizens in a stimulating space of innovation, being in charge of vision-making and practical projects, looking at tailor-made interfaces of cooperation between urban centers and adjacent territories.

The third Declaration of Villarceaux will be written during this worldwide summer campus and in the same time, the movement "Eating City youth in Action" will be launched to bring together young people and disseminate new ideas to foster the ecological transition of the cities around the world. This declaration will be presented at EXPO Milan 2015 on August 20th in the US Pavillion and addressed to Ban Ki-moon, current Secretary-General of the United Nations on the occasion of:

Turin October 2015 - World Forum of local economic development
Paris December 2015 - UN Climate change conference COP21

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