



UNITED *for* FOOD

Together to share a new vision of public food services
in the European cities.

WELCOME!

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“Imagine a perfect place where intelligence is accumulated and highly devoted young professionals merge with a wise and experienced community – this is it. Eating City Summer Campus. Eating City Summer Campus isn't merely a gathering of the likeminded, but a highly competitive and inspiring experience for yourself. You are surrounded by cultural and intellectual diversity and companions who will most certainly engage you in intriguing and challenging topics. If I could go back in time, I would return to the first day of the Eating City Summer Campus 2016 and do it all over again in the most wonderful La Bergerie de Villarceaux.”

– Sylwia Padiasek, 25, Poland



EATING CITY SUMMER CAMPUS

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

To implement change in today's paradigm, the current generation of future decision makers have to learn how to take social, cultural, and environmental values in account and how to place people at the center of economy. That's why the Eating City Summer Campus focusses on young professionals and entrusts them with writing a common declaration based on their priorities and vision of what actions are needed to build a new sustainable food system.

Maurizio Mariani, Founder & Director of Eating City Platform

WHY A SUMMER CAMPUS?

"It was an interesting, unique and eye-opening account on what we as a generation can do to educate people of the importance of sustainable food."

– Lynsey Gordon, 27, Scotland

The core purpose of the Eating City Summer Campus is to foster understanding and trust around complex and challenging issues related to urban food systems among young professionals. This is crucial in order to forge lasting networks, and define real solutions, minor or major, that participants can implement in their future careers for the betterment of society as a whole and for personal growth. To implement sustainable food systems we need cultural changes, visionary thinking, creativity and holistic leadership. The many experts that have participated in the numerous Eating City conferences and workshops have indicated training as one of the main levers to achieve the change of paradigm.

That is why we created the Eating City Summer Campus that brings together young people, junior and senior professionals and researchers working in the public and private sectors. We also tap into our network of opinionated community leaders to build participants' capacities for learning and leading in the 21st century.

This year, 20 European countries were represented among the 23 participants aged between 23 and 32. The eclectic group consisted of gastronomes, farmers, nutritionists, public food sector officers, urban planners, economists, environmental scientists, food scientists, consultants, and more. They all shared the drive and will to be involved in civil society and advocacy for a better future and better food systems.

THE PROCESS

"The way we came together and worked towards a common goal reflected, in my opinion, the beauty in process-oriented problem solving. We were given the tools and enough input to then be able to further brew our own sets of knowledge to reach a collective consensus. This is how our generation ought to work by default."

– Edith Salminen, 30, Finland

LECTURES

The lectures set the tone for the day and kept track of the day's topics. Participants were encouraged to actively take part in the lectures by asking questions and suggesting critical arguments.



WORKING GROUPS

Working groups provided a more intimate setting for further conversation around the lecture topics. The two working groups were also a way to work towards the joint final Declaration.



DEBATES & DISCUSSION

The Campus environment was perfectly suited for off-program debates and conversation. Either during breaks, while eating lunch or during the wee-hours after a hard day's work, the discussion went on and led to fruitful epiphanies and inspiration.



DECLARATION

As participants of the Summer Campus, we were presented with an important duty and a challenging task of co-writing an official declarative document that reflects our vision, opinion and aims for a better and more sustainable food system in the 21st century. This final document then crystallised the entire campus experience and represents each and every one of us and our respective countries.



THE SPEAKERS

And what the participants thought about them...



"What an informative and multi-faceted opening of the campus lectures. Prof. Lang really set the bar high for us participants, but also the other speakers."

Tim Lang

Professor of Food Policy at the Centre for Food Policy, City University London, UK.



"Mrs. Morton showed us how it is crucial to embed sustainability in everyday actions in every aspect of life. This isn't an easy task when talking about public food procurement. Thanks to Mrs. Morton we now know how to say 'local' without saying 'local'".

Barbara Morton

Director of Sustainable Procurement Limited, Scotland.



"Now we know why soil health and micro-organism in soil are absolutely vital for sustainable food system to prevail. If we don't dig holes, literally speaking, to get to know our land, there is no way we'll ever understand it."

Boris Boincean

Doctor habilitate of Agricultural Sciences, Head of the Department of Sustainable Farming Systems at Selectia Research Institute of Field Crops, Chief of the Chair of Natural Sciences and Agroecology at Alecu Russo Balti State University, Balti, Republic of Moldova.



"It is easy to say that the case of Copenhagen, where a goal of 90% organic in the public food service can be reached, is a utopia and non-replicable, but it isn't true. Copenhagen is sets a terrific realistic example for the rest of Europe."

Betina Bergmann Madsen

Chief Procurement Officer in Copenhagen Municipality, Denmark.



"Sustainability cannot be measures in single or isolated means. One has to look at the entire life cycle of what is at stake and there aren't any short cuts."

Alessandro Cerutti

PhD in Agriculture, Forestry and Food Science, University of Turin, Italy.



"Many great and concrete ideas. Ghent is a terrific case-study of sustainable practices which include the social aspects of it all."

Karen Geysens

Social policy advisor for cleaning and catering services of the City of Ghent, Belgium.



"What a character! Peppe is a thought-provoking speaker who isn't afraid to shock people. His thought on the Commons were eye-opening."

Giuseppe "Peppe" Mastruzzo

Director of International University College Turin, Italy. And many other intricate titles.



"Bart's presentation was especially thought-provoking in that the reaction to growing food without soil and in a controlled environment spurred many and often heated debates. It made us grasp the true complexity of values and ideals attached to food"

Bart Soldaat

Coordinator of various LEADER Local Action Groups (part of European Rural Development Policy).



"An American example isn't necessarily applicable to Europe, but what we could take home with us from Karen's case was the importance of a business mind-set in sustainability issues. We can't kill the beasts but we can learn to manoeuvre them towards a better direction."

Karen Karp

Entrepreneur and respected consultant with over 25 years of specialty food retail, agriculture, and restaurant experience.



"Representing 'the young barefooted' as he himself put it, Guus made sure none of us would leave the Campus without knowing how rock'n'roll food activism can be."

Guus Thijssen

Gastronomical storyteller & SFYN Netherlands activist.



"Pavlos is fellow young professional who we all look up to. His work shows endurance, strength and guts. PS. We collectively wish that Pavlos finishes his PhD!"

Pavlos Georgiadis

Researcher in biodiversity conservation, sustainable development and rural extension.



“As soon as we arrived to the La Bergerie de Villarceaux, I knew this would be something really special. The surrounding area was just magnificent! The fields, trees, bushes and flowers, pastures with cows and sheep. And the buildings were amalgamated into the landscape. Peace. Ease. Most importantly however there were kind, motivated and welcoming people. It was a perfect environment for sharing ideas, experiences, for creating new ones and also to learn. Not just about the sustainable food systems, agroecology, soil, food procurement, but also about oneself and about working as a team; how to complete one another. It reflects the recipe for a sustainable food system: to work hand in hand with one another and hand in hand with nature.”

– Petra Vodopivec, 23 Slovenia.



“Coming together to write this Declaration was no easy task. 23 people bringing to the table the colours of their own local reality, passionately sharing stories and ideas for a regenerative and inclusive future in food. Feeling more and more connected to Earth and to each other with every passing day – though it was not easy – it was truly one of the fullest experiences of our lives.”

– Nicholas Panayi, 24, Cyprus



THE DECLARATION

“The declaration was the final result or if you like the grand synthesis of all interactions, debates and discussions. Every day we had lectures, which covered topics from soil to calculating sustainability to procurement planning. During the workshops we deconstructed and discussed the points raised. As the week went on, we started assembling our thoughts, which all came beautifully together in the final declaration.”

– Paula Svaton, 31, Sweden/UK

Participants weren't asked to prepare for the Campus in any specific way. Instead, we were asked to produce a politically valid document – a declarations – that spoke for us all in one voice. During the first day of Campus we agreed however that yet another declaration would not be good enough, so we challenged ourselves even further to come up with a document with concrete and realistic action plans to reflect the measure we identified as most urgent in boosting the shift of paradigm. We sincerely hope our energy and creativity will be echoed in this text – the 4th Villarceaux Declaration.

The 4th Villarceaux Declaration 2016:

Together to Share a new Vision of Public Food Services
in the European Cities

We are young professionals from 20 different European countries with different backgrounds and realities. We spent seven days discussing, sharing and confronting arguments and experiences about food. Together, we acknowledge that our current food system is in deep crisis. There is an immediate need for a paradigm shift.

In line with the Eating City platform, the Eating City Summer Campus 2016 acknowledges that the City is at the centre of the problem – and the solution. The Public Food Service presents a transformative opportunity to affect positive change. This is why our united message is addressed to the cities, in particular to the municipal decision-makers. Nevertheless, we acknowledge the fact that each layer of governance has its duties and responsibilities, from the EU to the local level.

The crisis we face today is a complex one. Currently, humans control Nature for their own benefit disregarding its agroecological resilience. We as the human race have forgotten that we are part of a bigger picture and that we are interdependent. This extractive model is no longer viable to ensure the future of the planet and human kind. The dominant claim to keep producing more food to feed the world is only making the problem grow bigger.

Hunger, obesity, non-communicable diseases, waste, processed food, ignorance, exclusion, inequality. This is on the menu. Right to food, food sovereignty, social inclusion, pleasure, flavour, cultural recognition, linking the urban and the rural. This is what we want.

In order to make our food cycle sustainable, we have identified two different and interconnected sets of actions. On the one hand, a new facilitating governance framework for food is necessary. On the other, we have to transform each step of the cycle from production through consumption to waste – and back to the land again.

This is our recipe:

FOSTERING Governance

Problem: There is a lack of political willingness and/or capacity to deal with sustainability issues and with food issues in particular. Consequently, cities' actions are often fragmented and rely on personal motivation of individual City officials.

Solution: Fostering interdepartmental and cross-sectoral coordination will enable an integrated vision and positive synergies in cities sustainable food policies.

Actions:

- Create an integrated City Food Strategy with all relevant stakeholders within the food sector and other institutional levels, including citizen
- Establish a Sustainable Food Department/Office that coordinates city departments' actions on sustainability. Such an office enables all actors to collaborate.
- Employ well-resourced and accountable sustainable Food Advisors at all institutional levels.

IMPROVING Public Food Service

Problem: Millions of meals are served daily by our cities. Unsustainable Public Food Service has a huge negative impact on public health and environment. Consequently, cities' actions are often fragmented and rely on personal motivation of individual City officials.

Solution: Resilient and sustainable Public Food Service offers an immense opportunity to shift consumption patterns and ensure social inclusion.

Actions:

- Advocate toward EU institutions to change procurement regulations to allow for the option to ask for local.
- Mandate all Public Food Service to prioritize seasonal, organic, sustainable and local food at a fair and reasonable price.
- Plan public food procurement demand in advance so as to harmonize and optimize it with farming and production supply.
- Integrate specifications in the tender documents on the use of recyclable or biodegradable packaging and effective route-planning in order to minimize the carbon footprint.
- Design menus with a multi-disciplinary working group so as to produce creative, healthy, balanced and delicious meals in the Public Food Service. This would reduce the use of meat and keep processed foods to a minimum.

JOINING Education and Engagement

Problem: Cities do not facilitate community engagement with sustainable food issues or the integration of these challenges into public education.

Solution: Investing in food knowledge and education will stimulate public awareness and encourage participatory food governance.

Actions:

- Raise public awareness through inclusive conferences, events and workshops on sustainable food culture and appreciation of food.
- Support community and neighborhood food movements.
- Facilitate long-term engagement through the creation of Food Councils.
- Include Edible Education programs in all schools focusing on sustainable food, small and medium sized food production, food preparation, nutrition and waste.
- Mandate an open access and transparent database that streamlines the monitoring and reporting process for Public Food Services.

CONNECTING Food Production to Food Spaces

Problem: Inhabitants are disconnected from their food physically and conceptually. On the other hand, small to medium scale food producers lack the capacity to access markets.

Solution: Activating and linking the physical, social and professional space for food will facilitate the shortening of food chains between consumers and producers, and encourage new relationships to form based on the common goal of achieving sustainable food practices.

Actions:

- Carry out a land-audit to allow information, access and transparency over municipal land.
- Allow zoning to provide space for food-related activities, such as food hubs, collective production kitchens, storage facilities and farmers markets.
- Incentivize and enable farming opportunities through city-hosted farm spaces for educational or professional purposes.
- Diversify public green spaces to incorporate edible landscapes.
- Offer affordable transport to local farmers to transport their food to markets.

RETHINKING Food Waste

Problem: Food waste is regarded as an inevitable byproduct of an "efficient" food system tilted towards consumer responsibility. So far, the response has been reactive rather than preventive and city action has been fragmented. Responsibilities are not being distributed throughout the chain.

Solution: Waste management should be considered from pre-production through post-consumption. Cities should assess services and infrastructure in order to promote integrated actions.

Actions:

- Centralize collection and processing of food waste, including developing a food recovery process for food outlets.
- Develop composting programs at public canteens.
- Train kitchen staff on sustainable food preparation and waste diversion.
- Develop incentives/a reward program to encourage waste reduction with penalties for poor waste management practices.



BON APPÉTIT!

Eating City Summer Campus
La Bergerie de Villarceaux
18th August 2016

“Brought together like the family of ingredients in a good ratatouille, dedicated and purposeful, this week we found ourselves sharing our love, energy and compassion to challenge and shift our current paradigm.”

– Seth Kyter, 24, The Netherlands

THE PARTICIPANTS

“We all had different backgrounds but all with a connection to and genuine interest in food.”

– Paula Svaton, 31, Sweden/UK

Sylvia Padiasek POLAND	Maria Lerchbaumer AUSTRIA	Nicholas Panayi CYPRUS
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“Eating City Summer Campus is what sustainable life means to me, be real, be authentic, share and care with and for each other, inspire and create ideas together, be enthusiastic and full of hope that a new food system is possible. It needs effort, of course, but everybody can and must be part of the driving power behind the change. Good to know that there are guys out there, who back you up while doing this! The best is yet to come!”

– Maria Lerchbaumer, 24, Austria

In the frame of:

EATING CITY
INTERNATIONAL PLATFORM
2010 - 2020

Organized by:



in partnership with

