



UNITED 4 FOOD
Gastronomy Facing Sustainability



Together to share a new vision of public food services

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 22-32, 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 sustainable menus of change contest:

A competitive tender, cook-off & storytelling



A competitive tender, cook-off & storytelling

Gastronomy facing Sustainability is the main theme of this year's Campus.

During the week, we want you to put some of what you are learning at la Bergerie into practice by participating in a fun with a purpose 'cook-off'.

We want you to bring all of your flair and imagination with you and take up the challenge of demonstrating to the Eating Cities Campus how good food prepared on a typical Public Food budget really can be.

The challenge will be for participants as a team to design and cook a *healthy, sustainable, locally sourced* 3 course menu costing not more than 3 euros (or 3.5 US dollars) per person.

This year's Campus has a focus on food served in hospitals, schools, prisons and other public places, so we will also ask teams to participate in a simulated tender process and then 'pitch' the benefits of the menu to an Eating Cities "tender evaluation panel".

Why a focus on public foodservice (PFS)?

Public Food served in schools, hospitals is often regarded as commercially driven, and often mired in a 'low-cost food culture'. The Eating Cities aim is to set out an important rationale for Public Food as a strategically important service where the impact of food procurement and innovative menus served in public settings are appealing and exemplary. The menus a recipes developed at the Campus will be accredited to you and subsequently published and disseminated by Eating Cities.

The program

A Learning by Doing Experience of Social Dialogue



July 24 - 2017

ARRIVAL

8.00 - 18:45 Arrival - Participants registration

EVENING

18:45 - 20:15 Free Time

20:15 - 21:30 Dinner



MORNING

08:00 - 09:00 Breakfast

09:00 - 11:00 Eating City International Platform Presentation

Facilitators: Maurizio Mariani, Arie Van Den Brand

11:00 - 11:20 Free Time coffee break

11:20 - 12:45 Ice Breaking Session

Ice Breaker: Giuseppe Mastruzzo

12:45 - 14:00 Lunch

AFTERNOON

14:00 - 16:00 From past editions : lectures from former participants... learned at ECSC

Speakers: Edith Salminen, Sylwia Padiasek, Hannah Chatterjee, Lynsey Gordon - Facilitators: Judita Peterlin, Nicola Robecchi

16:00 - 16:30 Free Time coffe break

16:30 - 18:30 Working Group: Warm up - Ice Breaking into each working group - task for "sustainable menus of change"

Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek - Ice Breakers: EC Staff

18:30 - 18:45 Free Time

EVENING

18:45 - 22:30 Melting Pot Dinner

July 26- 2017

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Vision: The James Beard Foundation
Speaker: Kriss Moon - Facilitator: Maurizio Mariani
- 09:00 - 12:45 Cook-off Contest: Procurement process "buying local raw food" a small travel nearby
Facilitators: Edith Salminen, Nicola Robecchi. Made by: Leading Chefs
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Sharing Vision from The James Beard Foundation
*Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breaker: EC Staff*
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Vision : The Public Food in USA
Speaker: Katie Wilson - Facilitator: Robin Gourlay
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Sharing Vision from the Public Food in USA
*Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breaker: EC Staff*
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers + Camera Cafè
*Coordinated by Elizabeth Taylor. Facilitator: Edith Salminen
The Food Lab
Coordinated by Nicola Robecchi. Facilitator: Hannah Chatterjee*
- 19:45 - 20:15 Free Time
Daily Meeting For Facilitators
- 20:15 - 21:30 Dinner

EVENING

- 21:30 - 22:30 Free

July 27 - 2017

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Vision: Urban Food Planning in Turin and around EU
Speaker: Egidio Dansero - Facilitator: Giuseppe Mastruzzo
- 09:00 - 12:45 Cook-off Contest: Procurement process "buying local raw food" a small travel nearby. *Facilitators: Edith Salminen, Nicola Robecchi. Made by: Leading Chefs*
Free Time coffee break
- 11:00 - 11:20 Working Group: Sharing Vision from Urban Food Planning
- 11:20 - 12:45 in Turin and around EU. *Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek - Ice Breakers: EC Staff*
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Vision: Soil Fertility - First step for a new food paradigm
Speaker: Boris Boincean - Facilitator: Isabelle Lacourt
- 14:00 - 20:15 Cooking the first dinner - Omnivore
Facilitators: Edith Salminen, Nicola Robecchi. Made by: Leading Chefs
- 16:30 - 16:30 Free Time coffee break
- 16:30 - 18:30 Working Group: Sharing Vision from Soil Fertility
*Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breakers: EC Staff*
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers Session 2
*Coordinated by Elizabeth Taylor. Facilitator: Edith Salminen
The Food Lab Session 2
Coordinated by Nicola Robecchi. Facilitator: Ana Puhac*
- 19:45 - 20:15 Free Time
Daily Meeting For Facilitators
- 20:15 - 22:30 Cook-Off Dinner - Omnivore

EVENING

- 21:30 - 22:30 Free

July 28 - 2017

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Focus: Public Foodservices as a lever for change Part 1
Speaker: Hanya Hultberg - Facilitator: Lynsey Gordon
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Sharing Mission from Public Foodservices as a lever for change Part 1
Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek - Ice Breakers: EC Staff
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Focus: Public Foodservices as a lever for change Part 2
Speaker: Betina B. Madsen, Tamara Bruning - Facilitator: Robin Gourlay
- 14:00 - 20:15 *Cooking the second dinner - Veggie. Facilitators: Edith Salminen, Nicola Robecchi. Made by: Leading Chefs*
- 16:00 - 16:30 Free Time coffee break
- 16:30 - 18:30 Working Group: Sharing Mission from Public Foodservices as a lever for change Part 2
*Facilitator: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breakers: EC Staff*
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers Session 3
Coordinated by Elizabeth Taylor. Facilitator: Edith Salminen
The Food Lab Session 3
Coordinated by Nicola Robecchi. Facilitator: Sylwia Padiasek
- 19:45 - 20:15 Free Time
Daily Meeting For Facilitators
- 20:15 - 21:30 Cook-Off Dinner - Veggie

EVENING

- 21:30 - 22:30 Guus Thijssen Gastronomy & Storytelling
Facilitator: Edith Salminen

July 29 - 2017

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Focus: New Public Food Paradigm - from commodities to commons
Speakers: Giuseppe Mastruzzo - Facilitator: Bart Soldaat
- 11:00 - 11:20 Free Time coffe break
- 11:20 - 12:45 Working Group: Sharing Mission from New Public Food Paradigm - from commodities to commons
*Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breakers: EC Staff*
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Focus: Public Foodservices as a lever for change Part 3. *Speaker: Robin Gourlay, Betina B. Madsen - Facilitator: Isabel Lacourt*
- 14:00 - 20:15 *Cooking the third dinner - Vegan. Facilitators: Edith Salminen, Nicola Robecchi. Made by: Leading Chefs*
- 16:00 - 16:30 Free Time coffe break
- 16:30 - 18:30 Working Group: Focusing on Declaration from Public Foodservices as a lever for change Part 3
*Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breakers: EC Staff*
- 18:30 - 18:45 Free Time
- 18:45 - 19:45 The Food Thinkers Session 4
Coordinated by Elizabeth Taylor. Facilitator: Edith Salminen
The Food Lab Session 4
Coordinated by Nicola Robecchi. Facilitator: Lynsey Gordon
- 19:45 - 20:15 Free Time
Daily Meeting For Facilitators
- 20:15 - 21:30 Cook-Off Dinner - Vegan

EVENING

- 21:30 - 22:30 Roxane Fage, the UNESCO Chair "Alimentation du Monde"
Facilitator: Edith Salminen

July 30- 2017

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Focus: From Designers to Chefs - a fascinating food story from Brazil
Speaker: Teresa Corcao - Facilitator: Giuseppe Mastruzzo
- 11:00 - 11:20 Free Time coffee break
- 11:20 - 12:45 Working Group: Focusing on Declaration from From Designers to Chefs
Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breakers: EC Staff
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Focus: Food Waste - What to do?
Speaker: Clementine O'Connor - Ice Breaker: Bart Soldaat
- 16:00 - 16:30 Free Time coffee break
- 16:30 - 18:30 Working Group: Focusing on Declaration from Food Waste - What to do?
Facilitators: Hannah Chatterjee, Ana Puhac, Sylwia Padiasek
Ice Breakers: EC Staff
- 18:30 - 20:15 Free Time
- 20:15 - 21:30 Dinner

EVENING

- 20:15 - 22:30 The Grand Eating City - Cook Off - Award Ceremony
Facilitator: Edith Salminen

July 31- 2017

MORNING

- 08:00 - 09:00 Breakfast
- 09:00 - 11:00 Sharing & Writing the 5th Villarceaux Declaration
Facilitators: Judita Peterlin, Robin Gourlay
Ice Breakers: Giuseppe Mastruzzo, Bart Soldat
- 11:00 - 11:20 Free Time coffee break
- 11:20 - 12:45 Sharing & Writing the 5th Villarceaux Declaration
Facilitators: Judita Peterlin, Robin Gourlay
Ice Breakers: Giuseppe Mastruzzo, Bart Soldat
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 16:00 Sharing & Writing the 5th Villarceaux Declaration
Facilitators: Judita Peterlin, Robin Gourlay
Ice Breakers: Giuseppe Mastruzzo, Bart Soldat
- 16:00 - 16:30 Free Time coffee break
- 16:30 - 19:45 Sharing & Writing the 5th Villarceaux Declaration
Facilitators: Judita Peterlin, Robin Gourlay
Ice Breakers: Giuseppe Mastruzzo, Bart Soldat
- 19:45 - 20:15 Free Time

EVENING

- 20:15 - 23:30 Barbecue around the fire



August 1 - 2017

MORNING

07:00 - 08:30 Breakfast

07:30 - 09:30 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

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, Leader of PFS internal Focus Group)

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.



Betina Bergmann Madsen (Member of of PFS internal Focus Group)

Betina Bergmann Madsen is chief procurement officer in the 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% of organic food in all

public catering within the city, and achieved this goal in 2016. Naturally, the tenders and food supply need to support this objective, which to our knowledge is the most ambitious in all the capitals 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.



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.



Lynsey Gordon (Member of of PFS internal Focus Group)

Lynsey Gordon is a Senior Procurement Specialist within Scotland Excel who has the responsibility for managing and tendering food contracts worth £60million per annum across councils in Scotland.



Aleksandar Stojanovic (Researcher at Eating City)

Aleksandar Stojanovic is a labor rights activist from Serbia and a researcher with focus on policy, law and economics and the commons.



Corinne Stewart (Eating City Coordinator, Leader of the E.C. University network)

Corinne Stewart is a coordinator at Eating City. She has 17 years' experience of International Relations in Higher Education and is the President of the ISLE Sustainability Network.



Edith Salminen

Edith is an eclectic food professional. As social-anthropologist and holistic gastronome, Edith gets her kicks out of observing and analyzing various food related patterns, trends and behavior in society and in cultural expression. Today Edith co-runs a small-scale farm outside of Copenhagen and manages a social food space called Gro'up in Malmö where food and food culture are used as social tools to drive change in the Swedish foodscape.



Elizabeth Taylor

Elizabeth is a creative strategist and producer from New York City. Her adventures in Milan began while managing social media for the USA Pavilion.



Guus Thijssen

Guus Thijssen is a gastronomic storyteller, host and organizer. With an emphasis on the human value, his company Guustronomy promotes sustainable gastronomy by giving chefs appropriate stages. Whether it's workshops, dinners, interviews or talks - it's always about showing people the true value of chefs and artisans in a progressive food system.

Facilitators:



Hannah Chatterjee

Hannah is the Food Policy Advisory Council Manager at the Office of Sustainability. She manages subcommittee projects and fundraising for FPAC, and oversees the Council's meetings and general operations. She previously served as an AmeriCorps VISTA with FPAC through SERVE Philadelphia and the New York City Coalition Against Hunger's Anti-Hunger and Opportunity Corps. Hannah developed an interest in food systems while studying the history of commodities at Cornell University, where she worked as a line cook and graduated in 2013 with a BA in History and International Relations.



Ana Puhac

Ana is a human ecologist, urban designer and food enthusiast from Croatia, but with home in many other places in the world. Her main interest lies in bridging the gap between the field of urban planning/design and subjects of food (security), political ecology and alternative forms of ownership. Ana has done and participated in various projects in South and North America, Europe and Asia focused around participatory processes in urban context, informal settlement upgrading, affordable housing and urban agriculture. Until recently Ana worked as Urban food planner for FAO's Meeting Urban Food Needs Programme, and is now looking for opportunities for joining new projects.



Sylwia Padiasek

Sylwia is an experienced office and operations manager bringing administrative, logistics, interpersonal and communication skills to her role as Consulting Project Coordinator and Executive Assistant at Karen Karp & Partners in the USA. On the Good Food side she supports the administrative needs of KK&P and on the Good People side she is involved in human resources consulting services. Prior to joining KK&P, Sylwia worked as an

Executive Assistant, Project Coordinator and Marketing Trainee throughout her study period in Poland and Austria. She joined KK&P in February 2017. Sylwia is a Warsaw University of Life Sciences graduate with an Engineer Degree in Food Technology and Human Nutrition focusing on Food Economics and a Master of Science graduate from the International Joint Degree Master Program in Sustainability in Agriculture, Food Production and Food Technology at University of Life Sciences and Natural Resources in Vienna. In college.

The Speakers



Teresa Corção

By bringing Brazil's traditional foods like cassava back to life in top culinary markets, Chef Teresa Corção is helping both small farmers and the country's health. Teresa Corção is President of Instituto Maniva, an organization that protects and promotes the quality of food produced by the smaller farms of Brazil. She is also the chef and owner of the restaurant O Navegador in Rio de Janeiro. After graduating from St. Martins School of Arts (London), Teresa took a different career direction and joined one of her sisters as chef and co-owner of the family restaurant (Rio de Janeiro) "O Navegador". In 2002, she launched the « Cassava Project » to protect and promote the most significant cultural asset of Brazil's indigenous peoples. After joining the Slow Food Movement in 2001, Teresa started Projeto Mandioca in 2002 in order to teach public school children from the slums about manioc, an important Brazilian heritage food. Using history, folklore, and cooking classes, Teresa taught children how to prepare tapiocas and mandioca crêpes, while also simultaneously teaching them about their culture. She has received a number of awards, including in 2010, the Humanitarian Award from the International Association of Culinary Professionals, in Portland, Oregon.



**Boris Boincean**

Boris Boincean originally from Ukraine, graduated from the Faculty of Agronomy of the Moscow Agricultural Academy (K.A. Timiriachev). 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 carries out research in the long-term field experiments with crop rotations, monoculture, soil fertilization, irrigation and tillage etc. His special interest is sustainable, organic agriculture. He has published more than 270 research papers.

**Kristopher Moon**

Kristopher Moon is the Vice President at the James Beard Foundation. During his tenure at the Foundation Moon has been instrumental in launching the Chefs Boot Camp for Policy and Change. Under his leadership, the program teaches established chefs necessary policy and advocacy skills for creating food system change and has educated over 145 chefs to date on effective advocacy.

**Anya Hultberg**

Anya Hultberg is a senior advisor in the field of food policy, sustainable, quality procurement and organic conversion in public kitchens. She is currently working as an independent consultant to Copenhagen Municipality and Meyers Madhus, among others, in and around Copenhagen.

**Katie Wilson**

Dr. Wilson has a passion for child nutrition and has dedicated her career to improving access to healthy food for all children and their families. She has spent twenty three years as a school nutrition director in three public schools districts in Wisconsin, five years as the Executive Director for the Institute of Child Nutrition and assistant professor at the University of Mississippi and most recently 2 years as the Deputy Under Secretary

of Food, Nutrition, and Consumer Services at the United States Department of Agriculture, appointed by President Obama.

**Egidio Dansero**

Egidio Dansero is a full professor of Political and Economic Geography in the Department of Cultures, Politics and Society at the University of Torino, Italy and is also delegate of the Rector of the University of Turin for International Development Cooperation and Coordinator of the 1st Degree Course in Cooperation, Development and International Studies, Department Cultures Politics and Society, University of Turin.

**Tamara Bruning**

As a cook I'm passionate about food, as a bachelor in social work I care for people and as a master in public management I strive for good policy. As the head of Cleaning and Catering services for the City of Ghent I can put these three beliefs in practice. Together with my team I'm responsible for the sustainable procurement of 4500 school- and nursery meals a day and the daily cleaning of 340 very diverse city buildings. This way my team and I are helping our city to become the climate-neutral city of tomorrow.

**Clementine O'Connor**

Clementine O'Connor is a Sustainable Food Systems Consultant at World Resources Institute. Lead consultant to Champions 12.3, a high level coalition mobilising action on SDG Target 12.3 to halve food waste and reduce food loss across the supply chain by 2030. Contributor to research on sustainable diets. Clementine was also Expert to the Rapporteur on the European Economic and Social Committee Exploratory Opinion on Sustainable Food Systems, adopted May 2016.

The Participants



USA	Akello Karamoko
Italy	Alberto Serra
Italy	Alice Pietropolli
Egypt	Amr Elshahawey
Spain	Àngela Puig Sirera
Slovenia	Anja Pavlin
Germany	Anna Loraine Hartmann
USA	Brenda Mutuma
Germany	Carolin Kock
Portugal	Catarina Vasconcelos
Ireland	Darren Kirwan
Italy	Francesca Massazza
USA	George Pitsakis
Brazil	Guilherme Raj
Portugal	Hugo Dunkel
Belgium	Irene Malakaran George
USA	Jamilka Borges
Hungary	Judit Szalipszki
Ethiopia	Kiya Tsegaye Lemessa
USA	Kwame Onwuachi

USA	Madeline Smith-Gibbs
USA	Maria Rojas
Ireland	Molly Garvey
France	Orane Dupont
Spain	Rocío Llamas
USA	Sara Kramer
Italy	Valentina De Gregorio

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 fra-

mework 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, col-

- lective 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
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In the frame of:
EATING CITY
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