

Novaterra Sustainable Catering is a social enterprise promoted by Fundación Novaterra in 2007.

The company provides catering services with emphasis on social and environmental sustainability focusing on employment for the disadvantaged people.

Novaterra Catering is configured as a shuttle of people to the labor market. During their stay in the company, between 6 and 18 months, people acquire experience, work habits and develop transversal skills increasing their employability and therefore their possibilities for employment outside Novaterra.

When they are ready, they jump to other companies leaving vacant their position to be occupied by other people. In this way the company has high social returns.

Besides its social mission, the company minimizes its environmental impact through the development of different policies. The main objectives are:

Social inclusion

- Recruiting people experiencing social vulnerability;
- Guaranteeing decent working conditions;
- Fostering diversity and inclusion in society also through employment;

Environmental sustainability

- Using organic raw materials and products, local and seasonal products;
- Developing balanced menus that avoid large surpluses;
- When it is necessary to use single-use crockery, opting for biodegradable and recycled;
- Selective waste collection - Reduce, Reuse and Recycle (3R)

Social commitment

- Selecting fair trade products;
- Collaborating with companies of the social economy and with criteria of social responsibility;
- Donating surpluses to social entities;
- Promoting a culture of responsible consumption in society.

www.novaterra.org.es



3rd ANNUAL GATHERING AND MAYORS' SUMMIT

Dinner at Mercat Central of València.

October 19, 2017 - 20:30

Evening program

MUFPP2017

València 19 / 20 / 21 Oct / 2017



A wonderful gastronomic experience offered by the social initiative FUNDACIÓN NOVATERRA and youth participants of EATING CITY, introduced by Katie Wilson (Eating City - Steering Committee), accompanied by the reading of the "5th Villarceaux Declaration" by a delegation of youth participants of the this year's Summer Campus.

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.

Extract from the 5th declaration of Villarceaux :

Full version available on the Eating City web site (www.eatingcity.org)

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

Government & Policy-Makers:

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

Consumer & Civil Society :

Consumers have the power to directly influence food systems through the market by demanding goods and services that prioritize people and the environment over profit.

Chefs and Cooks:

Chefs and cooks are a crucial connection between farmers and consumers: they are drivers of food systems change.

Farmers & Producers :

Farmers can increase their capacity to develop stronger connections with consumers, chefs, and peers.

Conclusion:

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

This menu has been prepared by the chefs of "Novaterra" with the utmost care to the environment, to people who work, with local seasonal products, in full agreement with the 5th Eating City -declaration of Villarceaux. Enjoy your meal!

MENU

Appetizers

Selection of cheeses with nuts and aromatic herbs & spices
 Brioche with "sobrasada" (Balearic cured sausage), caramelized onions and goat's cheese
 Glass of leek cream with black truffle and onion crisps
 "Titaina" tart
 (a mix of roasted tomatoes, red and green bell peppers, pine nuts, garlic and salted tuna)
 Vegetable tart
 Toast with roasted vegetables and mojama
 Snack with cuttlefish and spring onions
 "Hodgepodge" from mussels and shrimps

A taste of

Traditional Valencian paella
 Season's vegetable rice
 Roasted pumpkin

Cold mandarin soup

Drinks:

Water, soft drinks and beer

Organic Red wine Bilogía DO Valencia

Organic White Wine Rebel·lia DO Utiel Requena

Cava Brut El Miracle Organic

Fair trade coffee and teas, organic milk