



Youths & Labor



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 origin of Eating City Platform



The concept for the 'Eating City Platform' originated in Risteco in 2005 as a not for profit consortium conceived by Maurizio Mariani, who as an economist and foodservice consultant, saw the cost to society and business risks permeating the current food system. By 2010 Risteco had stepped up its activities to launch an International Platform to advocate for sustainable food system which is co-funded by the The Charles Léopold Mayer Foundation for the Progress of Humankind (FPH) and other public and private partners.

The Eating City's core mission is to promote the Sustainable Development of Public Foodservices, uniquely it devotes much of its resource is to developing young professionals involved in any aspect of the food sector who are destined to become its future decision makers and influencers.

The Platform has an international reach and can collaborate and offer support to like-minded local authorities, academia and companies. The Eating City vision places the food systems serving society at the centre of its thinking, where employability, health, the environment and business can work in synergy to produce a multiple dividend through the better management practises in Public Foodservice settings. After 8 years of activities the platform has established strong alliances with other civil society organisations, universities, regional and national governments. It continues to create international conversations on Sustainability and Food Policy through conferences, workshops and the highly successful annual Campus.

The program

A Learning by Doing Experience of Social Dialogue



July 31 - 2018

ARRIVAL

08:00 - 20:15 Arrival - Participants registration

10:45 - 11:15 Light Coffe Break

12:45 - 14:00 Lunch at La Bergerie Restaurant

15:45 - 16:15 Light Coffe Break

EVENING

20:15 - 21:30 Diner at La Bergerie Restaurant



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Eating City International Platform Presentation and Ice breaking
Facilitators: Eating City senior staff - Ice Breaker: Ana, Alice, Habtamu
- 10:45 - 11:15 Free Time coffee break
- 11:15 - 12:45 Rules of the campus & Ice breaking
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Cities evolution in last 20 years
Speakers: Jaques Saint Marc - Facilitators: Aleksandar Stojanovic
- 15:45 - 16:15 Free Time coffee break
- 16:15 - 18:00 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breakers: EC Staff
- 18:00 - 18:45 Free Time
- 18:45 - 21:30 Mealting Pot diner

EVENING

- 21:30 - 22:30 Food Education & Communication by Panayi Nicholas
Coordinated by Lory Oyamada
Facilitators: Ana Puhac/ Habtamu Belay



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 How Urban - Rural relations has changed in last 20 years
Speaker: Thomas Forster - Facilitator: Giuseppe Mastruzzo
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Agroecology : starting from soil fertility
Speaker: Boris Boincean - Facilitator: Isabelle Lacourt
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff
- 18:00 - 18:45 Free Time
- 18:45 - 19:45 The Bread Maker By Mr Jean Baud & Food Lab By Nicola Robecchi
- 19:45 - 20:15 Free Time - Daily Meeting For Facilitators
- 20:15 - 21:30 Diner in la Croix Blanche

EVENING

- 21:30 - 22:30 International Cooperation by Benedetto Della Vedova
Coordinated by Lory Oyamada
Facilitators: Ana Puhac / Habtamu Belay



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Labor - how the labour changed in last 20 years
Speaker: Tiziano Treu - Facilitator: Maurizio Mariani
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Food as a common a dream or a concrete issue to foster food democracy?
Speaker: Giuseppe Mastruzzo - Facilitator: Robin Gourlay
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff
- 18:00 - 18:45 Free Time
- 18:45 - 19:45 The Bread Maker By Mr Jean Baud & Food Lab By Nicola Robecchi
- 19:45 - 20:15 Free Time - Daily Meeting For Facilitators
- 20:15 - 21:30 Diner in la Croix Blanche

EVENING

- 21:30 - 22:30 The Lets Food Cities Project - by Anna Faucher
Coordinated by Lory Oyamada
Facilitators: Ana Puhac/ Habtamu Belay

MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 How public Food service changed in last 20 Years
Speaker: Maurizio Mariani - Facilitator: Robin Gourlay
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 The public food - The Scottish case
Speaker: Robin Gourlay - Facilitator: Giuseppe Mastruzzo
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana, Alice, Habtamu
Ice Breaker: EC Staff
- 18:00 - 18:45 Free Time
- 18:45 - 19:45 The Bread Maker By Mr Jean Baud & Food Lab By Nicola Robecchi
- 19:45 - 20:15 Free Time - Daily Meeting For Facilitators
- 20:15 - 21:30 Diner in la Croix Blanche

EVENING

- 21:30 - 22:30 Free Time



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 The public food: Food Insider - bottom up approach to drive schools canteen Menù
Speaker: Claudia Platrinieri - Facilitator: Katie Wilson
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group
Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 The public food - The Coopenaghen and Ghent Case history
*Speaker: Betina Madesn-Tamara Bruning
Facilitator: Robin Gourlay*
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
*Facilitators: Ana, Alice, Habtamu
Ice Breaker: EC Staff*
- 18:00 - 18:45 Free Time
- 18:45 - 19:45 The Bread Maker By Mr Jean Baud & Food Lab By Nicola Robecchi
- 19:45 - 20:15 Free Time - Daily Meeting For Facilitators
- 20:15 - 21:30 Diner in la Croix Blanche

EVENING

- 21:30 - 22:30 The Sustainable Diet by Florence Egal
*Coordinated by Lory Oyamada
Facilitators: Ana Puhac/ Habtamu Belay*

MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Nutrition and Sustainability
Speaker: Katie Wilson - Facilitator: Ana Helena Pinto
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group *Facilitators: Ana, Alice, Habtamu - Ice Breaker: EC Staff*
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 The James Beard Foundation - the Impact program
*Speaker: Ashley Kosiak
Facilitator: Aleksandar Stojanovic*
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
*Facilitators: Ana, Alice, Habtamu
Ice Breaker: EC Staff*
- 18:00 - 20:15 Free Time - Daily Meeting For Facilitators
- 20:15 - 21:30 Diner in la Croix Blanche

EVENING

- 21:30 - 22:30 The Chefs role in leading process towards food sustainability
by Jamilka Borges
*Coordinated by Lory Oyamada
Facilitators: Ana Puhac/ Habtamu Belay*

MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Sharing & Writing the 6th Villarceaux Declaration
Facilitators: Aleksandar Stojanovic
Ice Breakers: Ana, Alice, Habtamu
- 10:45 - 11:15 Free Time coffee break
- 11:15 - 12:45 Sharing & Writing the 6th Villarceaux Declaration
Facilitators: Aleksandar Stojanovic
Ice Breakers: Ana, Alice, Habtamu
- 12:45 - 14:00 Lunch

AFTERNOON

- 14:00 - 15:45 Sharing & Writing the 6th Villarceaux Declaration
Facilitators: Aleksandar Stojanovic
Ice Breakers: Ana, Alice, Habtamu
- 15:45 - 16:15 Free Time coffee break
- 16:30 - 19:45 Sharing & Writing the 6th Villarceaux Declaration
Facilitators: Aleksandar Stojanovic
Ice Breakers: Ana, Alice, Habtamu
- 19:45 - 20:15 Free Time

EVENING

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



August 8 - 2018

MORNING

08:00 - 09:00 Breakfast at la Bergerie Restaurant

09:00 - 12:45 Leaving the Campus

See you next year!



The Staff



Maurizio Mariani

Maurizio Mariani is the General Manager of Eating City, member of the “Groupe de Bruges” he is also founder and member of the Advisory Council of the MCA (Mediterranean Citizen Assembly Foundation). He is an expert of economy and environment related to hospitality & foodservice. 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”). 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

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

Giuseppe Mastruzzo is the Director of the International University College (IUC) of Turin and Affiliate Professor of Ethics in Economics and Politics at the Public Policy Department of the Moscow Higher School of Economics, National Research University of the Russian Federation. Giuseppe holds an M.A. and a Ph.D. from the University of Kent at Canterbury. From 2003 to 2007 he was Head of Studies and Research at Confservizi Lazio, the association of public-service companies in Rome. The IUC of Turin offers a master program in Food, Law & Finance together with the University of Pollenzo. He is also board member of Eating City.



Robin Gourlay

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. 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. He is also board member of Eating City and Leading the Public Foodservices focus Group.



Nicola Robecchi 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.



Aleksandar Stojanovic is a labor rights activist from Serbia and a researcher with focus on policy, law and economics and the commons, is working on Eating City project within the public foodservices focus group and he is member of the Eating City steering committee. During The Campus will work as responsible of the facilitator staff.



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, She is also member of the Eating City steering committee.



Jamilka Borges

Executive chef of Independent Brewing Company and Hidden Harbor, raises the bar with her dedication to volunteerism as well as her culinary prowess. Borges regularly volunteers her effort and expertise to help people who need a lift. While she was transitioning from Spoon to her current position as executive chef of Hidden Harbor and Independent Brewing Company in Squirrel Hill, plus cooking dinners at the James Beard House in New York City and various other big-ticket events in Pittsburgh and around the country, Borges worked with her mother, Jenny Muniz, to raise thousands of dollars for Muniz's charity El Buen Samaritano. The nonprofit is dedicated to providing food and services for communities affected by Hurricane Maria in Borges' native Puerto Rico. She like to say: "I'm a chef trying to learn, promote and advocate for food access in my community".



Facilitators:



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 is 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.



Alice Pietropoli

Alice is now working at "Casa di Anna", as General Manager after a long experience in international cooperation. Organic Agriculture as an instrument to reach social inclusion? Challenging but certainly possible. That's why we, at the "Casa di Anna" Social Farm, produce vegetables that are Tasty, Healty, and Supportive!



Habtamu Belay

Habtamu Belay is a lecturer in the Law School of Wollo University where he has been a faculty member since 2012. Habtamu completed his Ph.D. at the University of Torino and his graduate studies at the IUC of Turin. His research interest lies in the areas of global equitable governance, international informal networks, and financial regulation.

The Speakers



Betina Bergmann Madsen

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. She is also member of the Eating City focus group on public food service.



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.



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. She is also member of the Eating City focus group on public food service.



Tiziano Treu

Professor Emeritus of Labour Law at the Catholic University of Milan. Minister of Labour and Social Security and Minister of Transportation in the Italian Government. Senator of Italian Republic, President of XI Commission (Labour and Welfare) of the Senate.

INPS (National Institute of Social Security) Special Commissionair.

Member of CNEL (National Council of Economy and Labour) from April 2013 until May 2015. From September 2015 President of the International Society for Labour and Social Security Law. From May 2017 President of CNEL (National Council of Economy and Labour). Author of several Italian and comparative essays and volumes on Labour Law, trade unions rights and industrial relations.



Jaques Saint Marc

Graduate of Rabat and Paris's universities in Economy and graduate of Paris's University in Urban & Regional Planning (Institut Français d'Urbanisme). Chairman's delegate of inter-ministerial committee (French part): "First French-China State Agreement on sustainable development" (2008/2013) Jacques used to give lectures at the Fine Arts

National School, in Economy and Commerce, and engineering Universities: École Polytechnique, des Ponts et Chaussées, des Arts et Métiers, as well as at “Collège de France”, French Urban Planning Institute, and the same in Brazil, Canada, China (Beijing, Chengdu, Hangzhou, Hefei, Guangzhou, Shanghai, Shenyang, Shenzhen, Tianjin, Wuhan..) , Monaco, Morocco, and other countries.



Claudia Paltrinieri

Claudia is a food blogger and activist, she dedicate her time to promoting a healthier school catering, she founded in 2009 Foodinsider an italian network of people who are keen to improve the quality of food and menus offered in school canteens.



Florence Egal

Florence Egal is a Medical Doctor with a Masters in Public Health from the London School of Hygiene and Tropical Medicine, and a food security, nutrition and livelihoods expert. She spent most of her career in the UN Food and Agriculture Organization and started working on urban-related issues in the early 90s. She eventually became the co-secretary of the Food for Cities initiative in FAO until her retirement from the organization in 2013. Since then, she has pursued the promotion of sustainable diets and food systems through a variety of networks and initiatives. She co-led the technical assistance team to the municipality of Milan within the Milan Urban Food Policy Pact process and is presently assisting UN-Habitat in the preparation of guiding principles for urban-rural linkages.



Benedetto Dalla Vedova

M. Della Vedova has been Under Secretary of State for Foreign Affairs and International Cooperation from February 2014 to May 2018. In this capacity he was responsible for the relations with Asia-Pacific countries, Canada and Mexico, for supporting the internationalization of Italian companies, and for economic and financial matters related to the G7 and the G20.

M. Della Vedova has a long-standing political career, both in Rome and Brussels: he was a member of the Italian Senate (2012-2018), of the Italian Chamber of Deputies (2006-2013) and of the European Parliament (1999-2004).



Thomas Forster

Thomas Forster has worked for over 30 years with civil society and government organizations on policy to strengthen urban and rural linkages in food systems, especially in relation to sustainable agriculture, urban food and nutrition security, and institutional procurement. He currently leads a UN-Habitat convened multistakeholder initiative on Guiding Principles and a Framework for Action for Urban Rural Linkages to advance integrated territorial development.



Ashley Kosiak

is the Impact Programs Manager at the James Beard Foundation (JBF). After working at museums and historical sites in the Minneapolis area, she moved to NYC in 2010 to pursue a Masters in Food Studies from New York University. With a passion for food and culture, the Impact Programs at JBF was a perfect fit. In addition to working with chefs on sustainability and advocacy issues, Ashley produced Taste Matters and produced/hosted The Edible Alphabet for Heritage Radio Network, a not-for-profit internet radio station focused on creativity and food.

The Participants



USA	Alaina Webber
Ghana	Calvin Nelson
USA	Christina Conell
USA	Christine Tran
The Netherlands	Cinta Peerdeman
Greece	Eirini Botsi
Spain	Elena Escaño Lopez
USA	Eliot Gee
Albania	Entoni Rasku
Italy	Enzo La Forgia
Greece	Ermolaos Ververis
Italy	Giampiero Mazzocchi
Italy	Giulia Gallo
Colombia	Heidy Rojas
France	Héloïse Ferber
France	Jeanne Tantot
Portugal	João Lima
Philippines	Jose A. M. Melchor
Italy	Lola Zlokapa
Italy	Lorenzo Grossi
Morocco	Mahmoud Moussaoui

France	Marie Flore Doyen
Moldova	Marina Ilusca
USA	Miah Ulysse
Scotland	Shannon Quigley
Belgium	Thibault Geerardyn
Czech Rep.	Tomáš Olšan
Japan	Yuki Nagakawa
Austria	Tobias Maier

The 5th Villarceaux declaration 2017

Sustainable Gastronomy in Our Food Systems



The 5th Villarceaux Declaration: Sustainable Gastronomy in Our Food Systems

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

If you eat, you are affected by this system. If you eat, there are direct actions you can take to improve this system.

Gastronomy is the practice of selecting, cooking, and eating delicious food that often reflects culture and location. Sustainability is the management of our social, environmental, and economic resources without compromising the wellbeing of future generations. Approaching food system issues through sustainable gastronomy is both novel and effective; the combination prompts all stakeholders to re-evaluate the food chain as a whole. This declaration is a call to action. Critical collaborations, opportunities, and issues are needed to reduce the environmental impact of food, improve food business practices, and increase nutritional consumption. In this declaration, the power of questions is used to provoke stakeholders to significantly impact all food systems. We acknowledge that not all stakeholders are listed in the declaration, however, this format is adaptable to food advocates of all backgrounds.



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.

Government bodies and policy-makers can provide incentives that reward farmers, public institutions, and chefs committed to sustainable practices that reduce their impact on the environment. Public procurement officers should be considered levers of change. The government also has responsibility to promote and support food education across all sectors, especially in schools.

Questions:

Which are perceived versus actual barriers in government's regulations to achieve sustainable food systems?

What is the power in public food procurement to transform food systems?

How is the improvement of nutritional health and wellness institutionalized within agencies?

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. Currently the consumer is the target of intense marketing from food and beverage industries that prioritize the opposite. It is important to acknowledge that purchasing power is not equally accessible. To consume, first you must have access to basic needs and a living wage.

Consumers benefit from supporting local food systems. Demanding corporate transparency, promoting food systems change through shared learning, and collaborating with other consumers creates a louder voice that can ultimately reshape power relations within food systems.

Questions:

Are consumers provided with the adequate tools to guide their consumption of local and seasonal food?

Through which ways could consumers be aware of food waste management to engage in reducing it?

Are consumers aware that buying from local food markets shortens the supplying food chain decreasing food price and reduce ecological footprint?

Chefs and Cooks

Chefs and cooks are a crucial connection between farmers and consumers. As drivers of food systems change across all sectors, chefs and cooks can be advocates and leaders in public and private institutions.

Chefs and cooks can maintain their growing popularity as innovative change activists by creating a culture of care in their kitchens and taking action to influence the decisions of policy-makers. By partnering with producers and waste management, chefs and cooks can more efficiently match demand with supply and minimize food waste in the food supply chain. Chefs and cooks would benefit from professional development trainings offered in both the public and private sectors.

Questions:

Do chefs make their inventory from local sustainable farmers and promote those values to the public?


Are chefs involved with networks of chef advocates?

Are chefs promoting issues to reduce and divert food waste?

Farmers & Producers

Farmers provide the food we eat, protect the soil it comes from, and preserve the produce often protecting the cultural heritage of a region.

Small-scale farmers can adopt and better share agro-ecological practices that will maintain the fertility of their soil, preserve natural habitats, and reduce man-made



chemical use on their farms. By gathering and organizing into affiliate groups and collectively attending local government outreach meetings, farmers can increase their capacity to develop stronger connections with consumers, chefs, and peers.

Questions:

How to facilitate farmers' access to knowledge on the market dynamics that affect them?

Which platforms should be created to enhance collaboration between farmers and other stakeholders?

Which tools are needed to redesign farming systems and enhance soil preservation?

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.

La Bergerie de Villarceaux July 31, 2017





In the frame of:
EATING CITY
INTERNATIONAL PLATFORM
2010 - 2020

Organization by



in partnership with

