

ENERGY CITIES' FORUM 2022

KEEPING OUR LINKS STRONG, BUILDING NEW ONES

Brussels, 21-22 April 2022



ENERGY CITIES HUB: FUTURE-PROOF FOOD SYSTEMS AND LAND POLICIES



URBAN GOVERNANCE FOR FUTURE-PROOF FOOD SYSTEMS

TRANSITION LEADERS PROGRAMME | 21st of APRIL 2022 | 13:00 - 14:30

Food systems account for nearly one-third of global GHG emissions and have huge impact in terms of natural resource depletion, biodiversity loss and people's health. Equally, food represents a key connecting element across and within different cultures: it is at the centre of our existence and plays a key role as a cultural, social, and economic pillar in society. In the framework of the **Energy Cities Hub** on *Future-proof food systems and land policies*, we will explore how an integrated and effective urban food governance can accelerate food systems transitions.

AGENDA

Sharing experiences and discussing common solutions with:

- Duarte Mata, City of Almada (PT)
- Alizée Marceau, Sustainable Food Places (FR)
- Francesca Volpe, Chieam Bari Mediterranean Agronomic Institute of Bari (IT)
- TBD, Slow-Food International (tbc)

*More information about Energy Cities Annual Forum are available here.

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FUTURE-PROOF FOOD SYSTEMS AND LAND POLICIES

URBAN GOVERNANCE FOR

FUTURE-PROOF FOOD SYSTEMS

Almada (PT)

Duarte d'Araújo Mata | Director for Environment, Climate and Energy <u>dmata@cma.m-almada.pt</u> <u>https://www.cm-almada.pt/</u>



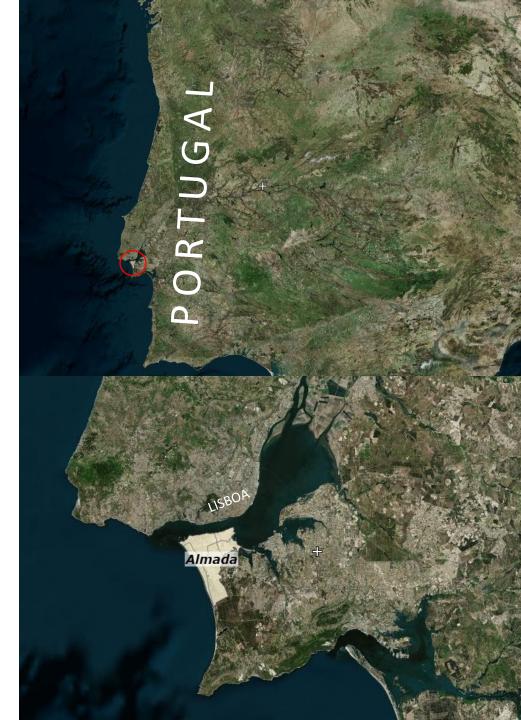
ALMADA

└→Located in **Portugal**, in the **Lisbon**

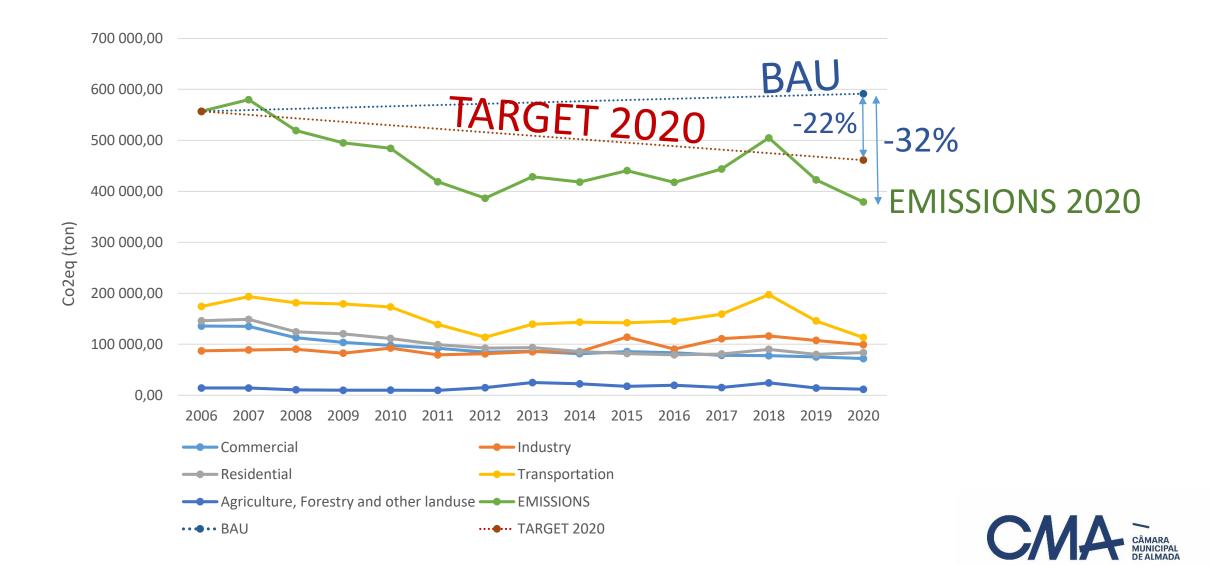
Metropolitan Area

- └→Area ~ 70 km²
- \rightarrow Medium size city
- → 177 268 inhabitants (INE, 2021)
- \rightarrow 35 km waterfront
- └→ Signatory of Covenant of Mayors





Almada GEE Emissions



LET'S TALK ABOUT FOOD & CLIMATE?

Furonear

An initiative o

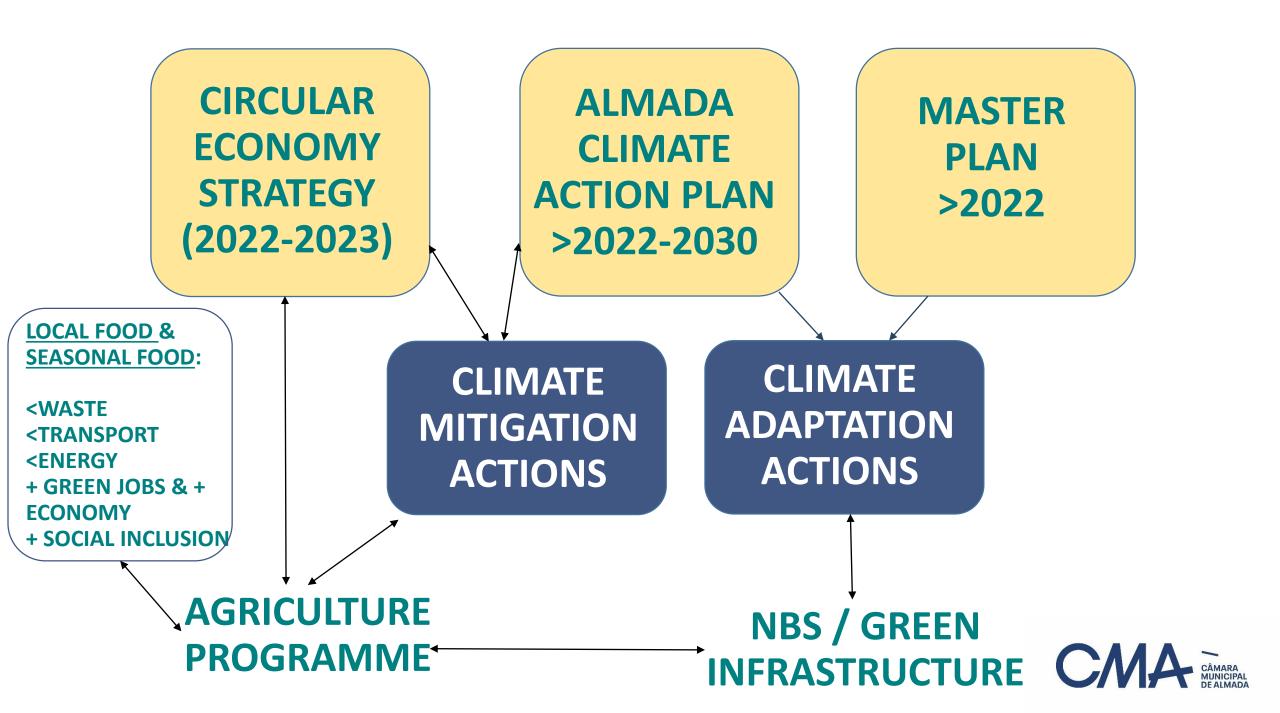
Commissie

Great Food from European Green Cities

Inspiring Stories and Recipes from European Green Capital and Green Leaf Network Cities Food is a very important part of many European citizens' lives. It brings family and friends together around the table to talk, laugh and celebrate and in many places, food goes hand in hand with the local culture. Not only is food a hugely important part of everyone's daily life in terms of nutrition and well-being, but it also affects all facets of our environment...

> ec.europa.eu/europeangreencapital ec.europa.eu/environment/ europeangreencapital/europeangreenleaf ISBN 978-92-79-85745-4



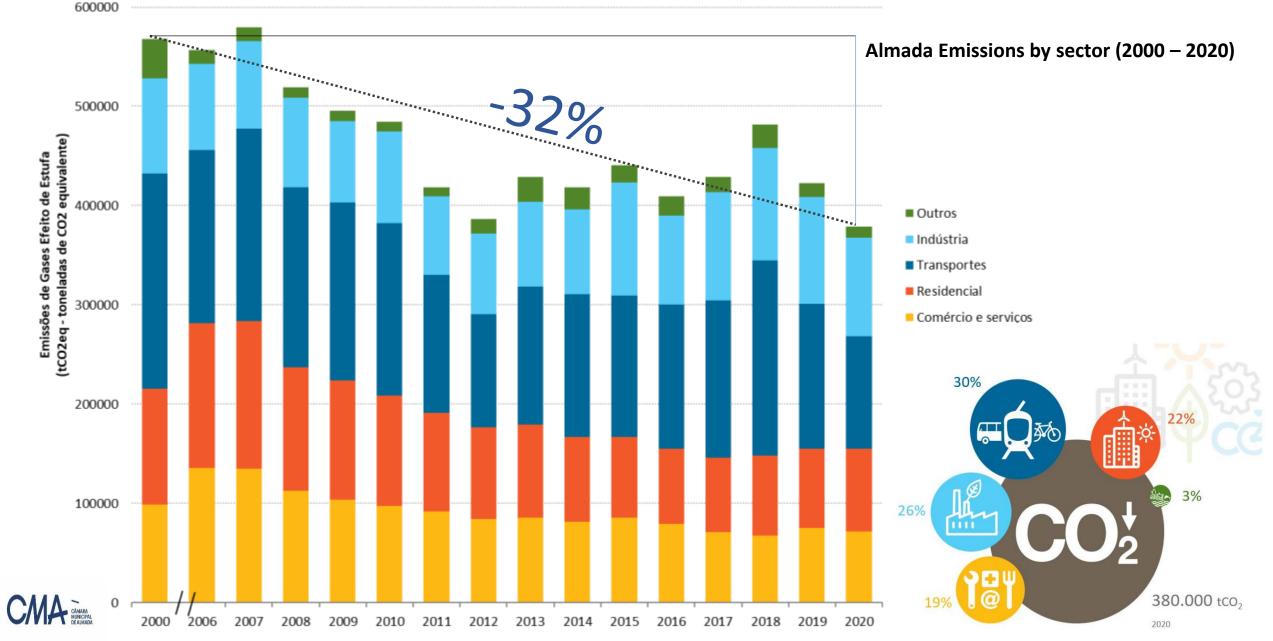


HOW TO IMPLEMENT THIS?



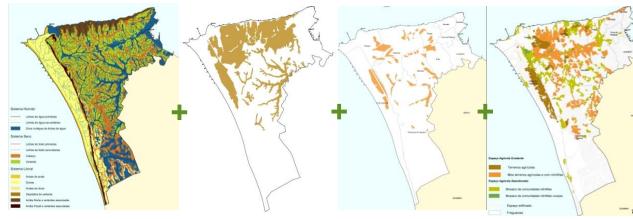


CIRCULAR ECONOMY & CLIMATE TARGETS



Strategical land planning is crucial to food safety!

Landscape morphology + quality soils + current agriculture



Source: CMA/DECAM e IST/CEAP (2017)

GLOBAL ENVIRONMENTAL LAYER



POTENCIAL AGRICULTURE LAYER

Parques Agrícolas

- Vala da Charneca Terras da Costa Planalto da Caparica Vala da Regateira Vala do guarda-Mor
- A Quinta do Almaraz Quinta de Santo António da Belavista Quinta do Vale Torrão Quinta dos Americanos Vala do caramujo

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FOSTERING LOCAL PRODUCTS CMARAUNICIPAL MUNICIPAL



COMMUNITY ACTIVATION



É HORA DE FAZER UMA HORTA 23 E 24 DE ABRIL 10H00 - 18H00

lma co-organização Câmara Municipal de Almada e Mizuca, Oficina de Coisas



LISBON METROPOLITAN AREA FOOD TRANSITION NETWORK



http://icsfoodhub.net/wp-content/uploads/2022/02/A-Transicao-Alimentar-na-AML.pdf

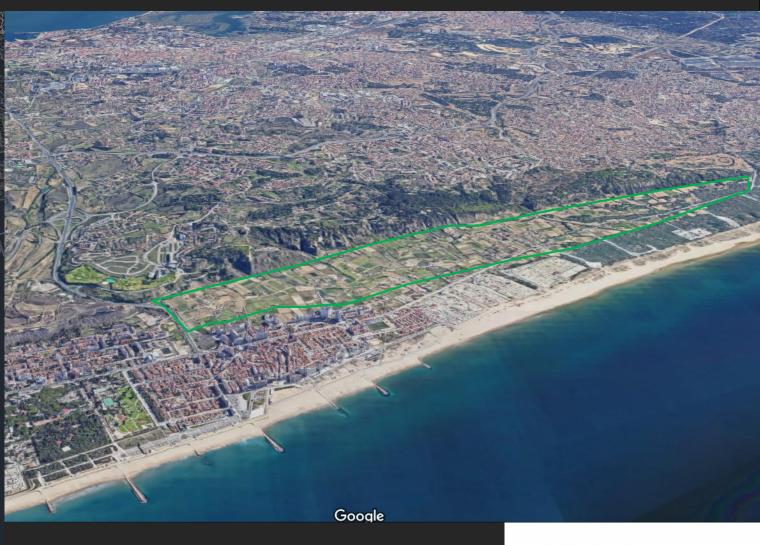
FIRST AGROPARK UNDERWAY IN ALMADA (140HA)

WHAT?

- A PLACE TO FARM, TO PRODUCE
- A PLACE THAT IS ALSO A LOCAL TRADEMARK A SOCIAL AND ECONOMICAL PROJECT TO PROVIDE JOBS AN ENVIRONMENTAL TOOL A SPACE FOR NEW OPPORTUNITIES AND PROJECTS
 - ALSO AN URBAN PARK FOR VISITORS

FIRST AGROPARK UNDERWAY IN ALMADA (140HA)

2.75M EUR INVESTMENT





FIRST AGROPARK UNDERWAY IN ALMADA (140HA)



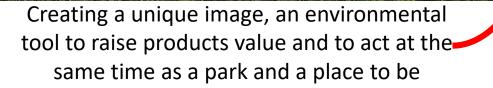


Social project, to raise the skills, to solve lack of skills and to promote inclusion and open opportunities



CMA CÂMARA MUNICIPAL

Local school renovation as a active consumer of local products



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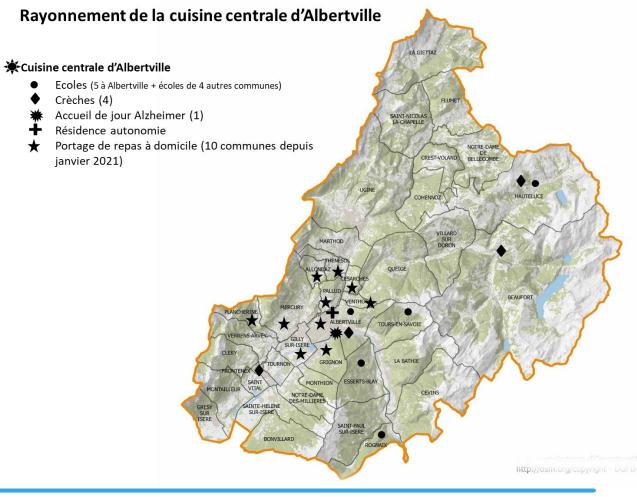
Albertville's kitchen experience and challenges : waste reduction policy







ORGANIZATION OF THE CENTRAL KITCHEN



2021



FIGHTING FOOD WASTE

Respect of the "GEMRCN" = Study group on collective catering and nutrition markets aims to improve the nutritional quality of meals served in communities (school catering, nursery, group catering for adults and seniors) => nutrition recommendation to avoid obesity. For instance => table of planned grammages according to the different populations

>weighing to measure food waste => average waste of 20g per child

➤ to reduce food waste at source :

⇒Manage meal orders as close as possible: parents order meals for the following week before Thursday noon

⇒Service of quantities adapted to the children's hunger by the staff in charge of children at noon

 \Rightarrow Selection of recipes that appeal to children





ALBERTVILLE'S WASTE MANAGEMENT

Reducing waste production :

- We increase the part of vegetables processed ourselves (cauliflower, carrots, potatoes, etc.) => reduction of plastic wastes => when we buy them frozen they are in 2.5 kg plastic bags. For the record, we spend 140 kilos of vegetables per service.

-With our local producers we have set up a roll of crates and containers that they collect the next delivery (Meat, yogurt, fruit, cheese, vegetables, etc.). Double benefit : No waste, impact of savings on bills.

-stopping the distribution of plastic water bottles to seniors (since january 2020)

Sorting waste in the central kitchen :

- Green waste goes to a methanisation unit (9 km away)
- Plastics, cartons are sorted into yellow bins and picked up by Arlysère.
- Common, non-recyclable waste goes to green bins => 1 container per week



ALBERTVILLE'S ORGANIC WASTE → LOCAL METHANIZATION

Biogaz Unit =>

A land project involving four communities, two farmers and two waste collection companies.

built in 2018 with 2 main objectives:

- Reduce the transport of bio waste.
- Developing renewable energies.

➤ capacity of 5400 tonnes of waste (3000 T of agricultural waste and 2400 T of bio waste).

processes organic wastes from : colleges, primary schools, high schools, restaurants, Albertville's kitchen, food processing companies, retirement homes, supermarkets ... from Arlysere's territory

> on average 2600kg of waste collected at the Albertville central kitchen per year \rightarrow 40 to 100 kilos of peel + control meals per week \rightarrow 2 collections per week

Albertville's kitchen and schools







CHOICE OF SUPPLIERS FIGHTING AGAINST FOOD WASTE

Observation: 50% of the of Fruits and Vegetables wastes in France take place at the level of agricultural production.

→ The company "atypique" sells vegetables and fruits which are out of size (too small, too large), which have an aesthetic defect (light or significant), from surplus crops or have a short consumption time

 \rightarrow Fruits and vegetables are :

certified organic or high environmental value

 \blacktriangleright Sold with lower price in order to avoid to be thrown => proposed price is competitive while offering producers a fair valuation of their entire crop

Produced in France, delivered directly from the producer field (no intermediary other than atypique)

- \rightarrow freshness
- → First Supply Testing in December 2021

→ January 2022 : Albertville has bought 833 kg of atypical fruits and vegetables (organic red cabbages, organic squash, organic corsican kiwi, organic turnip, organic leeks,..)



At Christmas, the children ate organic Corsican mandarins





atypique



ENERGY CITIES FORUM

21st April 2022

'National city food networks to

accelerate the sustainable food &

farming transitions'

Alizée Marceau Project Manager & Consultant, *Pistyles SCOP*



Sharing learning from the UK & France

- 1. The story of **local food partnerships** in UK cities, towns, boroughs
- 2. The Sustainable Food Places Network that brings them together
- 3. Early days of **alliance-building for local food practitioners in**

France (ALTAA)





70 local food partnerships member of the Sustainable Food Places Network



SUSTAINABLE FOOD places FOCUS ON LOCAL FOOD PARTNERSHIPS

What characterises them ?

- 1/3 hosted by local authority, 1/3 hosted by charity, 1/3 have set up an independent structure
- Cross-sector representation of all local food stakeholders
- Steering committee + coordinator + working groups
- They work within the limits of a specific geographic area
- Adopted a systems approach to food in the form of a Food Charter
- Created a **local identity/brand** to communicate and gather people around shared goals

What do they do ?

- Develop a strategy/action plan
- Facilitate projects led by local partners
- Support local activist network, campaigning
- Engage in local food policy work
- Organise events
- They share local information and resources
- Support local sustainable/healthy food businesses







Love Food Hate Waste in partnership with Food Cardiff



Feeding the 5000 credit Brighton and Hove Food Partnership







Creation of the Sustainable Food Places Network (2013)

- Put food on the political agenda, support the adoption of integrated food policies
- Foster a learning exchange community and facilitate collective action
- 3. Encourage the spread of a **national good food movement** and a strong **food citizenship**
- Inspire public recognition of the role and value of local food partnerships and of their long-term funding
- 5. Help **multiply local food partnership to create 'safety-nets'** for access to healthy, local and sustainable food for people across the UK





FUNDING MODEL



Phase 1 (2013-2016): £1M

Phase 2 (2016-2019): £2M

Phase 3 (2019-2024): £5,3M of which 50% goes to members of the

Network (local food partnerships) via grants.

100% funded by :







A National Framework for Action – Systems Approach to Food

- 1. Taking a strategic and **collaborative approach** to good food **governance** and action
- 2. Building public awareness, active food citizenship and a local good food movement
- 3. Tackling food poverty, diet related ill-health and access to affordable healthy food
- 4. Creating a vibrant, prosperous and diverse sustainable food economy
- 5. Transforming catering and procurement and revitalizing local supply chains
- Tackling the climate and nature emergency through sustainable food and farming and an end to food waste.



The Offer of the Network

- 1. Awards Bronze, Silver, Gold
- 2. Expertise, learning exchange and resources
- 3. Communication tools
- 4. Campaigns
- 5. Grants
- 6. Events



















FOCUS ON THE NATIONAL NETWORK – THE ADDED VALUE

- 1. Creates a shared positive vision, builds momentum
- 2. Facilitates campaigning and advocacy
- 3. Increases visibility and legitimacy of local food partnerships
- 4. Effective matching of the offer and demand of expertise
- 5. Facilitate learning from past experiences
- 6. Supports and disseminates **innovative projects**
- 7. Capture funding
- 8. Priviledged contact-point for Network members nationally and internationally

SUSTAINABLE FOOD places

In France, an Alliance of Practitionners Engaged in the Local, Sustainable Food and Farming Transitions (ALTAA)

- **Why ?** To accelerate 'radical' food systems transitions in local areas across France, taking the full measure of the national-level mobilisation required in the face of climate change, food poverty, diet-related ill-health etc.

How ? By creating a space for long-term cross-sector dialogue, cooperation and action between local and national practitioners sharing a systems approach to the food transition and willing to share learning and expertise to :

- Building bridges across food issues and across national/local practitionners for greater impact
- Foster a learning community for local food system stakeholders (Food Policy Councils, food hubs, businesses, NGOs, local authorities, academics etc) to inspire and facilitate action and identify the local levers for change
- Channelling the policy asks of local areas to reinforce national advocacy
- Foster national and international partnerships to strengthen campaigning and bring to light alternative narratives for a sustainable, just food and farming transition.

ALTAA : WHERE ARE WE AT ?

PROOF OF CONCEPT (Sept 21-Feb 22)

- 70 stakeholders took part in the 6-months proof of concept phase (Sept 21-Feb22)
- Adoption of Declaration of Intent
- 7 Workshops including a learning exchange workshop with Sustainable Food Places and TEPOS networks.

PHASE 1 (SET-UP) 2022-2024

- A Steering Committee : (members TBC) CERDD, CFSI, CoopCircuits, Energy Cities, Let's Food, Pistyles, Solagro, Chaire Unesco Alimentations du monde, Labo de l'ESS, funders + local project leads and other invested partners.
- Co-piloted operationnally by Pistyles & Solagro and hosted by Solagro
- Initial budget target : 420 k€ (with a staged approach to enable a quick start)
- Fundraising in process

Thank you !

To get in touch : <u>alizee.marceau@gmail.com</u>

Find out more

- Sustainable Food Places : <u>https://www.sustainablefoodplaces.org/</u>
- ALTAA's Declaration of Intent : <u>https://docs.google.com/document/d/1WVwUar_zwPSnHk7AkE6q_GZ4e8t</u> <u>omVY3sVjnOcsr8rQ/edit?usp=sharing</u>



Albertville



20,000 inh

69,000 inh community





Albertville's central kitchen, a local tool promoting local quality products

THE KITCHEN IN A FEW KEY FIGURES : :

- Date of creation : 2007
- in a dedicated new building 580 m2
- Number of meals produced : 900 to 1,100 per day/ 158,000 to 200,000 per year

- Staff : **10 agents** - 1 director, 6 kitchen staff, 4 drivers, 1 administrative, 1 agent without skills from priority neighbourhoods, 1 external dietician

- 3 delivery rounds / day in Albertville and other cities
- 17 schools served : 8 primary schools
- 1 kinder garden, 1 leisure center, 4 nurseries
- 3 elderly houses, 1 Alzheimer's day care centre and 1 Autonomy Residence
- 130 elderly / disable people delivered by the Home Meals Service in 10 cities



DAILY WORK TO PROMOTE THE LOCAL ECONOMIC FABRIC 12 producers from the Arlysère territory and producers from Savoie

- Milky products : cheeses, butter, yogourts
- Vegetables : potatoes, carrots, leeks
- Fruits : apple, pear
- Proteins : eggs, beef and pork meat
- Others : pasta, ice...

1 processor : delicatessen

=> Promote a new long terme partnership with partnership conventions to local producers

DEVELOP QUALITY PROCUREMENTS

Since 2018 partenerships with local producers for quality and season products In 2020 * :

- 6,5% de bio
- 8,5% de quality (Bio, PDO, PGI, Farmers)
- 19,4 % local

=> Objective 2021-2023 : to increase local products, be sure of the supply, guanrantee the producers income and payment delay

High quality and varied equipments to transform the products into tasty and healthy meals

A global environmental policy: :

- Local and regional sourcing to limit transport and the carbon footprint of our activity.
- Delivery rounds that we try to optimise on the territory between the different establishments delivered
- The development of menus and recipes that integrate the use of local, quality, raw and seasonal products as soon as possible
- Increasing part of quality products
- Daily work to avoid waste, including the consumers
- Re-use boxes for delivery
- Use of collective washable and reusable containers (gastronorms)
- Methanization and composting of waste
- Ecolabelled cleaning products

Menus promote local and bio products



		Lundi	Mardi	Mercredi	Jeudi	Vendredi
Sans Viande	Entrée	Betteraves mimosa	Champignons à la grecques	Taboulé	Salade verte	Melon
	Plat	Poisson 📀	Tomate farcie végétale	Boulettes lentilles sarrasin	Omelette piperade	Filet de poisson 🔘
		Gratin de courgettes	Purée	Haricots verts bio 🕂	Céréales gourmandes	Carottes pomme de terre persillées
Avec Viande	Entrée	Betteraves mimosa	Champignons à la grecques	Taboulé	Salade verte	Melon
	Plat	Poisson meunière	Goulash de joue 📣 de bœuf	Poulet roti 🛛 🎊	Omelette piperade	Filet de poisson aux herbes
		Gratin de courgettes	Purée	Haricots verts	Céréales gourmandes	Carottes pomme de terre persillées
	Produit laitier	Yaourt fermier 💔	Tartare 🕂	Saint nectaire	Yaourt vanille bio	Comté 🕸 🧐
	Dessert	Fruit	Glace	Fruit	Tarte aux pommes	Fruit

*Sous réserve de changements en cas de problème d'approvisionnement



Agriculture biologique Indication géographie protégée Viande Française





Appellation d'origine contrôlée/protégée Issu de la pêche durable

Issu d'une exploitation de haute valeur environnementale

One meal, how much is it?

=> Long term social billing policy

The canteen is the 1st social tool of the municipality, the 1st food tool for a universal access to a healthy meal one time per day for each child

RESTAURATION	Décomposition des Prix Unitaires HT				
SCOLAIRE	Repas Maternelle	Repas Elémentaire	Repas Adultes		
Dépenses Alimentaires	1,65	1,75	1,90		
Salaires et Charges	1.30	1,30	1,30		
Frais d'Exploitation	0.65	0.65	0,80		
Structure et Marge	0,20	0,20	0,20		
Total	3,80	3,90	4,20		

Un repas au restaurant scolaire, ca coûte combien?

Ne vous êtes-vous jamais demandé à combien revient vraiment le repas que vous payez à la cantine pour vos enfants ? Prix d'achat des denrées alimentaires, coût du personnel ou encore des locaux, le Département vous explique tout.









ALIMENTATION.GOUV.FR





Issues arising from this law:

 objectives set on more on quality than on geographical origin

- not sufficient organic production at local level, even at national one

So:

we develop straight links between our local producers and us,
with an agreement that guarantees regular purchase and income

- and pushes to go towards an

agricultural reconversion



Signature of the **1st partnership agreement** with local producers



© Viméo – Agglomération Arlysère – Octobre 2021



Ancient and strong links with **North Italia** (ancient common kingdom with Savoy and a lots of immigration, still high amount of food purchase, common diet patterns). Could be considered as « eco-food » but not in Egalim

Promotion of our local terms of the service of the



© Viméo – Agglomération Arlysère – Octobre 2021

Producteurs	Produits	2019	2020	2021 (janv à avril)
Bottaz EARL Le Gros Chêne 73220 AITON	Pommes de terre	2530 kg - 1341 € ht	2180 kg – 1155 € HT	1160 kg – 615 € HT
Exploitation porcine 100 % plein air 2889 route Montée 73200 VENTHON	Pormoniers Porc Chipolatas Pâté Jambon Diots	 	10 kg - 139 € HT 14 kg - 125 € HT 17 kg - 185 € HT 25 kg - 338 € HT 15 kg - 300 € HT /	/ / 26 kg – 283 € HT 7 kg – 94,50 € HT / 13 kg – 16 € HT
GAEC de St Sébastien (Lachenal) 556 route de Tours 73200 ALBERTVILLE	Salades Carottes Tomates Courgettes Potimarrons Choux chinois Choux rouges	3266 pièces – 3266 € HT 250 kg – 300 € HT 210 kg – 462 € HT 120 kg – 192 € HT / /	3132 pièces – 3132 € HT 470 kg – 564 € HT 211 kg – 464 € HT 145 kg – 232 € HT 100 kg – 160 € HT 80 kg – 160 € HT 92 kg – 138 € HT	972 pièces – 972 € HT 190 kg - 228 € HT / / 70 kg – 140 € HT 41 kg – 61,50 € HT
GAEC du Bochon Outrechenais 73720 QUEIGE	Tomettes	21 pièces – 399 € HT	30 pièces – 570 € HT	/
GAEC du Mont Charvin (Glairon-Mondet) Le Tremblay 73400 UGINE	Pommes Poires Pruneaux Jus de fruits	2043 kg – 2043 € HT 959 kg – 959 € HT 80 kg – 160 € HT 120 litres – 192 € HT	2235 kg – 2235 € HT 1676 kg – 1676 € HT 70 kg – 140 € HT /	889 kg – 889 € HT / /
La Grange à Dime 500 rue Isidore Berthet 73400 UGINE	Praz Vechin	748 pièces – 1092 € HT	707 pièces – 1082 € HT	300 pièces – 459 € HT
Laurence Lombard 4411 route des Hameaux 73400 MARTHOD	Fromages de chèvre	1	155 pièces – 388 € HT	30 pièces – 75 € HT
Le Nid des Cîmes 190 route de la Cure 73460 ND des Millières	Oeufs bio	1	1440 pièces – 475 € HT	4140 pièces – 1366 € HT



DAILY WORK TO PROMOTE THE LOCAL ECONOMIC FABRIC

12 producers from the Arlysère territory and producers from Savoie

- Milky products : cheeses, butter, yogourts
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A private **project of urban agriculture** under study : urban agriculture on a municipal land by an insertion company.

Additional activities under study for the business plan.

How to provide our kitchen with missing products from local production and easy to produce here (leeks...) ?





We respect the weights recommanded by the State : GEM -RCN

	Ecole maternelle	Ecole élémentaire
Pain	40 gr (2 tranches)	50 gr
Betterave / carottes râpées	* 50 gr	70 gr
Jambon blanc (entrée)	🇞 30 gr	40 gr
Viande / poisson	50 gr	70 gr
Œuf (plat)	1	2
Légumes	100 gr	100 gr
Pâtes / frites	170 gr	170 gr
Fromage	20 gr	30 gr
Fruit	100 gr	100 gr
Pâtisserie fraiche	40 gr	40 gr

Registration on thurday before 12 noon for week+1 to reduce waste from production

All portions are weighed by guests and prepared / served in containers for 6 or 12 people. Individual service by a municipal agent to children



Children's awareness and weight of their surplus

Waste = 40g/pers all included



Activities proposed by the city to « eat better and move »

National nutrition and health program





Reduce served quantities (bread...) :

- tested but abandoned because of claims from children

Transform surplus into soups (we don't have buffet)

Buy edible but ugly food :

- to specialized societies that collect surplus from producers (emerging economy)

But some barriers :

- quality of products / Egalim law
- geographical origin / our strategy and climate impact of their collect and transportation
- regularity of supply / our production needs

To be developed... Perhaps a local solution to be proposed by an integration company specialized in logistics

Example of promotion campaign from mass retailing :





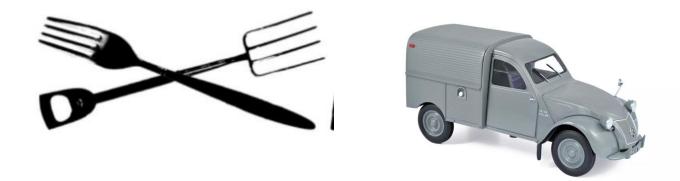


Local solution for final kitchen and canteen waste :

Intercommunal logistic to collect waste and transport to the local methanization company







Major puchase from a public purchaising group : reduction of the procurement management and better prices. It delivers our purchases 1 time / 7 or 15 days. Limited impact

Our local producers deliver their products by geographical sectors. Important impact

One local producer asks us to produce soups from its vegetables. Could be a sustainable solution To be developed

Perhaps a local solution to be proposed by an integration company specialized in logistics

We have washing equipments for our delivery cars

No electric delivery cars proposal But an hydrogen solution under study locally

Already a milky solution







Questions on how to recycle containers from our kitchen and other collective restauration actors

Difficult to share a washing equipement (hygiene, theft. Time sharing..)

No compostable solution for our compostable containers by now





New law for 2022 : a breakfast offered to all children

Which products ?

Which supply chain (cold chain) ?

Which management in relation with teachers ?