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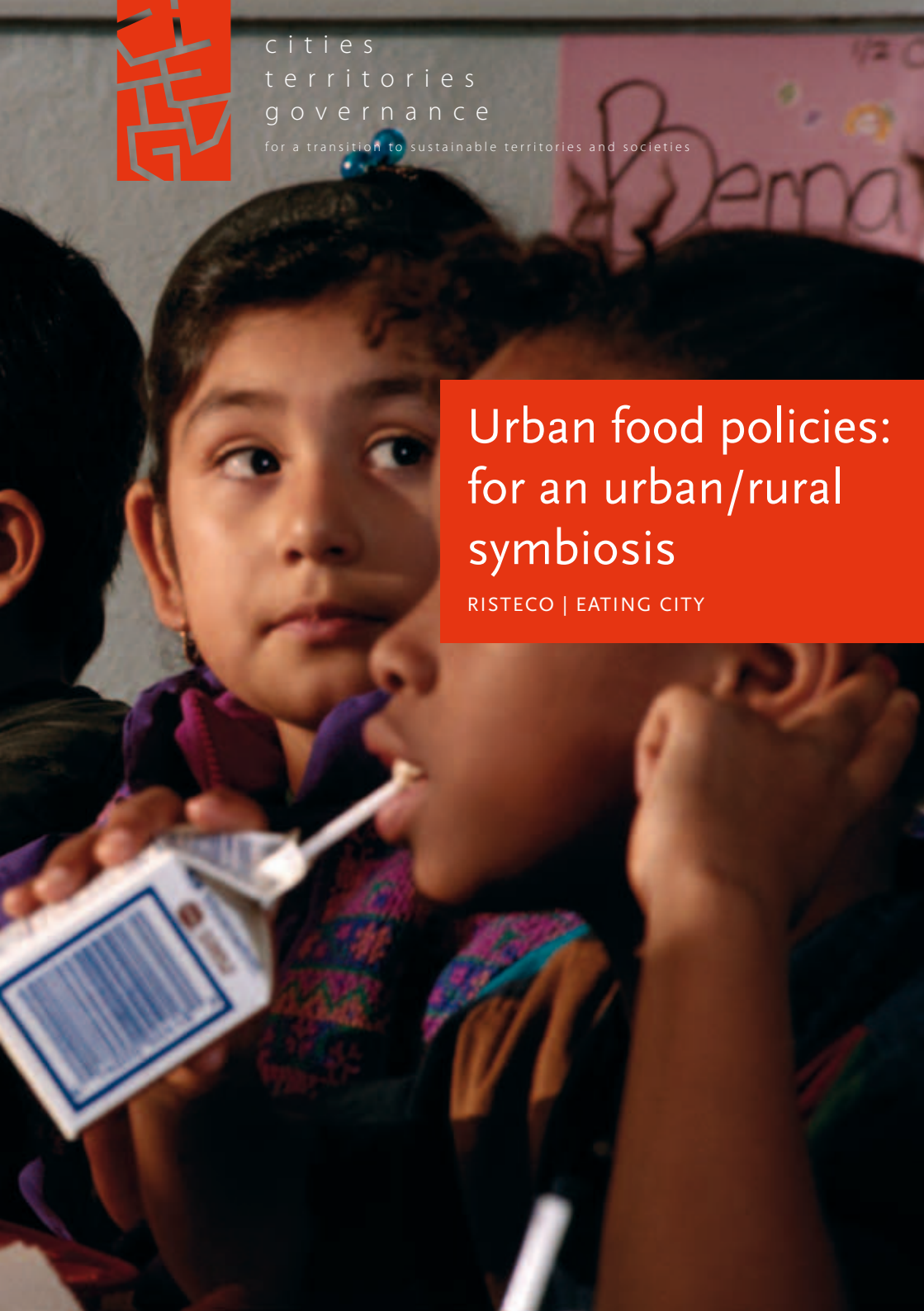
for a transition to sustainable territories and societies



# Urban food policies: for an urban/rural symbiosis

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# Presentation

Cities concentrate people, goods, capital investments, infrastructure and knowledge. They are gradually expanding worldwide, to house a growing population whereas rural exodus accelerate the decline of many territories. Despite the evidence that a city eats. It eats food, but also it consumes the land needed to produce it, food is not usually considered among the competences of a city for many reasons among which:

→ food is mainly produced out of the cities and the latters are not directly implied in food production;

→ authorities consider that citizens are mostly able to exercise their free will in chosing their own food habits.

→ negative externalities related to environment or health are not perceived as a whole and therefore are underestimated or ignored.

→ food is not seen as a modern factor of innovation, such as ICTs, able to forster and shape the future of urban settlements, but as a commodity to be provided by an efficient global supply system.

Moreover, food issues are too often diluted between the different aspects related to health, nutrition, environment, production, public food services or local economy, all being treated separately in a counterproductive systematic approach.

However, a flourishing context of innovative practices induce more and more cities to re-evaluate food as a mean to improve urban planning and management, thus opening simultaneoulsly several avenues for reflection, research and action. In a stimulating space of innovation, they are looking at new roles for institutions in food innovation dynamics and at tailor-made interfaces of cooperation between urban centres and adjacent territories. Innovative propositions are experimented, to combine food democratic imperative, open participatory process and food issues institutionalisation, whereas a long-awaited common metric system is still needed to assess the consequences of food systems on environmental, social, economical assets.

It is very interesting to observe that cities involved in pro-active food related urban policies are driven by extermely diverse motivations, ranging from the fragility of a food system exclusively relying on globalized commodities, subject to speculation, the added value of a vivid local economy based on high quality food production, the potential of healthy food access to control obesity epidemy or to educate young people to make healthier food choices etc. The exam of successfull projects shows how these pionners have been able to detect the capacity of food-related projects to strengthen social cohesion and create a social bond, on top of eventual health, environmental or economical benefits. Indeed, not only food can become a thread that connect all the main competencies of the cities related to urban environment, economical development, education, solidarity, culture and leisure, health, politics and governance, but it can also give consistency to a synergic osmosis between cities and adjacent territories.

In 2014 one dossier will be published on the thematic of "Food Urban Policies" with the aim to invite public, private decision makers as well as researchers to establish a constructive dialogue, starting from a basis of evidences and best practices. It will propose a reflexion about the implementation of urban food policies, taking into account all the dimensions of social-ecological resilience using in a great extent all the results of the social dialogue for a more sustainable food supply chain, taking place within the 2010-2014 Eating City platform.

# Some articles of the dossier

## Contents

This dossier will include 18 papers divided in three sections:

→ Section 1: Analysis of the problem

This first part aims to ask the fundamental questions about: sheet 1- Eating City: the challenge of the symbiosis between urban and rural spaces, sheet 2- Circularization and mainstreaming of food systems and sheet 3- the basis of food policies according to food systemic vision.

→ Section 2: 12 case study

(Copenhagen, Geneva, Nuremberg, Paris, New York, Bruxelles, Lyon, Rome, Bristol etc.) highlighting the efficiency of an holistic vision of food policies as well as the complementarity and synergies between the different leverages that can be used in order to improve urban food systems.

→ Section 3: Synthesis papers

This section will make the most of the variability of the solutions implemented by different cities and wil take into exam a series of propositions on the following aspects. sheet 1: institutional and territorial tools, sheet 2: urban planning
and sheet 3: the leverage effect of Public Food Service.

## Analysis of the problem

### To be or not to be... a commodity?

Food production is characterized by the coexistence of subsistence and market economies whom respective importance and interdependency may vary a lot according to the different situations. Although market economy substantially outweighs at global level, subsistence agriculture continues to exist whenever food production is necessary to meet basic human needs of food for personal/family survival. Furthermore, it means more than minimum living standards because it sustains communities life and promotes relationship with nature, cohesiveness, sharing and even pride. As a matter of fact such reasons are very similar as those used to explain why urban farming has become a popular trend in the last years in cities largely dominated by market economy and even though it is not drastically changing food consumption habits.

To fit the standards of industrialization, basic foodstuffs have been considered as a commodity, loosing identity and qualitative differentiation, both re-introduced during the process of transformation and through the operation of branding and marketing. This is at the expense of small scale farmers, fishermen, breeders and food craftsmen who cannot enhance the value of higher quality production on mass markets. Moreover, such evolution towards the substitution of traditional know-how by technologies with a high level of efficiency to increase productivity and save costs, has not taken into account negative side effects on environment, health and local economy that are becoming today a limiting factor.

In recent years a reaction movement has been calling into question globalized food systems by the attempt to create direct

Event : Eating and Talking in the Square, organized in Turin on 06/02/13 within Smart Cities week. 3000 persons have shared a meal prepared with edible food leftovers (www.youtube.com/watch?v=iOcEVdBPIPA). © Paolo Azzurro - «Last Minute Market»

connection between farmers and citizens. So doing, it is seeking to increase access and quality of food while relocalizing production and distribution to promote both environmental sustainability and socio-economic justice. Consumers are asked to assume part of the responsibility by choosing food products not only looking at its low price but also to food intrinsic qualities and also at the whole food supply chain.

Local food issue must be related to local farming issue. The number of farmers is reducing and without farmers, agriculture disappears or intensifies, most often with dramatic social and environmental consequences. A tight tissue of farmers can warrant local food sourcing although it is clear than food need to be sourced both locally and globally in the majority of the cases. However, the promotion of fresh local food is a way to reduce the intake of highly processed unbalanced food by the consumers. It is also a way to reconnect consumers with the reality of food production : culture and traditional recipes, generally healthy, but not always, can be used to promote local and seasonal food consumption. Short supply chain or direct sale by farmers is a way to get fresh products at a fair price for both producer and consumer.

There are several limits for the development of local food production. The difficulty to find farmland close to urban and peri-urban areas, the lack of logistics facilities to enable an easy access to the market for small producers and the fact that local products cannot be sourced directly by public procurement.

How can we rebuild the bridge between the cities and the campaign?

## Urban versus rural...

According to the "Millenium Ecosystem Assessment (MEA) reporting categories system", urban areas correspond to " built environments with a high human density" whereas all what is not urban can be divided into nine other different categories ranging from marine, coastal, inland water, forest, dryland, island, mountain, polar and cultivated categories. This last one mostly corresponds to what it is called rural area in this paper: " lands dominated by domesticated plant species, used for and substantially changed by crop, agroforestry or aquaculture production". Both rural - cultivated, and urban areas are strongly

influenced by more or less dense human settlements. The MEA system describes boundary limits as following. Cultivated areas are characterized as " areas in which at least 30% of the landscape comes under cultivation in any particular year; includes orchards, agroforestry and integrated agriculture-aquaculture systems" whereas urban areas are described as "known human settlements with a population of 5000 or more, with boundaries delineated by observing persistent night-time lights [...]". Despite such definitions, urban and rural characteristics may overlap in the peri-urban areas where it is not always easy to make clear distinctions. A useful parameter is population density, although if it does not provide an absolute reference. For instance in France, the national statistics institution (INSEE), describes low density areas with a threshold of 30 inhabitants per square kilometers whereas in other countries where average population is higher (The Netherlands for instance) such threshold would be higher. Similar levels of population density and empty spaces may also characterize different living situations. Likewise, patterns of spatial distribution are evolving and look less and less like concentric circles enlarging from high density poles, to become more similar to a network of poles connected together and attracting people and businesses.

Indeed territorial development is driven by attractiveness and capacity to generate revenues, either productive (goods and services), social (public services such as schools hospitals or administrations) or residential (dormitory towns). Cities concentrate people, goods, capital investments, infrastructure and knowledge. They compete with each other and struggle over neighboring areas to affirm their supremacy and richness. They are gradually expanding, worldwide, to house a growing population whereas rural exodus accelerate the decline of many territories, accompanied by the reduction of farmers and the disappearance of agriculture itself.

Enforcement mechanisms exist to influence harmoniously land-use planning in order to stop rural exodus. A good example is the principle of territorial equality that targets equal services for the population, such as mobility for instance. Consistently applied in France for instance, it has allowed to shape population distribution throughout the national territory.

Today, such principle is challenged: not only it is responsible of the extension of peri-urban bed communities in rural areas but in a context of economic crisis and public budget cuts it is also becoming too expansive. However it is clear that in front of demographic growth, a rapid liberalization of land-use planning would lead inevitably to sacrifice rural spaces given the economic domination of large urban metropoles, as this is the current trend worldwide.

To avoid such consequences is it sufficient to set up more or less tight protective barriers to safeguard rural spaces and their increasingly fragile resources, with the risk to create artificially resilient "rural ghettos"? Or should we rather allow permeability between urban and rural territories working on innovative governance systems able to create and regulate solidarity mechanisms promoting cohesion and coherence between well-differentiated territories in order to allow these different spaces to collaborate and meet respectively common challenges?

## To reduce the gap...

Several factors might contribute to reduce the gap between urban and rural attractiveness among which the deep environmental crisis which urges our globalized societies to escape from the logic of industrialized systems based on non-renewable resources and energy, which undermine autonomy capacity of urban more than rural spaces.

Until the assessment of territory has been based, beyond reasonable doubt, on economical assets related to financial and technological development, urban ecosystems have been considered as more attractive than rural ones. Shifting assessment towards a more holistic ***human well-being,*** constituted by secure, healthy living conditions, sufficient earnings for basic needs and possibility to get good social relations, allow to re-evaluate positively rural areas. Indeed, increasingly vulnerable ecosystems lead to a growing understanding of many benefits or ***ecosystem services*** that were not properly evaluated until now and include 1- products such as food, renewable-non renewable energy, fiber, fresh water etc. ; 2- regulating services such as climate, flood and drought regulations, land degradation etc.; 3- supporting services such as nutrient cycling or soil formation; 4- cultural services such as recreational, spiritual, religious and non-material benefits.

As consumer society is under attack, healthy clean and low processed food appears as one of the few goods to remain fully legitimated by a daily consumption, asit is a vital need for everyone, under the condition, of course, to better balance environmental and social impacts with productivity. Today, a flourishing context of innovative practices related to agriculture diversification, rural tourism, local food supply to promote food quality is echoed in the growing number of urban agriculture projects thus creating unexpected bridges to help mutual recognition and direct links between food producers and consumers, indistinctly in urban and rural communities. However, before to create a groundswell around the evidence that a city eats, it eats food, but also it consumes the land needed to produce it, food has to become a new pillar of urban management which is far to be the case today.

# Case studies

## The case of Copenhagen: how Public Food Services can be used as a leverage as well as a smart investment.

### Table 1: Key Facts

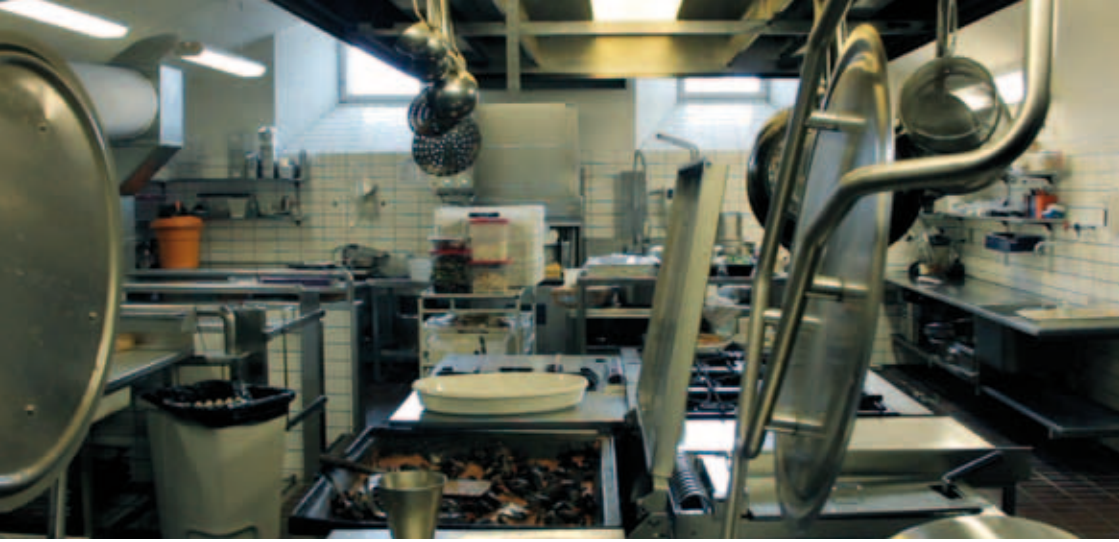
| | |
|---|---|
| City | Copenhagen |
| Country | Denmark |
| Population: city area | 541,989 (2011) |
| Population: metropolitan area | 1.950.522 |
| Surface area | 74,4 km² |
| Green areas | 22,6 km² |

### 1- Denmark, a rural-based gastronomy and a strong commitment to develop organic farming

Denmark has a long history of exporting agricultural products of the very highest quality : Danish farmers produce an amount of food sufficient to supply 15 million people every year -three times the Danish population. However, only recently the country has become known internationally for its gastronomy. Recent trends, the epicentre of which is based in Copenhagen, have stimulated people's interest in what remains a cuisine rooted in the farmer's traditions, governed by the need for nutrition and the use of products available from nature. Potatoes, rye bread and salted meat are at the centre of most meals.

Organic production has been given priority by national government for more that 25 years. Denmark has been the first country in the world to establish, since 1987, governmental rules for organic production as well as official inspections of organic foodstuffs and producers. Today, 7% of agriculture production is organic and Denmark imports around 40% of organic food for domestic consumption. Basic foods like oatmeal, milk and eggs remain the most popular organic products. Thus, 36 % of all oatmeal, 35 % of all milk and 26 % of all eggs sold in Denmark are organic. According to the latest statistics from the Research Institute of Organic Agriculture (FiBL), Danish consumers purchased organic products averaging a value of 142 euros per capita in 2010, ranking Denmark second in the world, exceeded only by Switzerland.

The authorities support the organic sector by purchasing organic products for public sector institutions such as schools. In 2009 the Danish Ministry of Food, Agriculture and Fisheries has created an Organic Eating Label for catering awarding three categories according to the percentage of organic food: bronze, (30-60% organic ingredients); silver (60-90% organic ingredients) and gold (90-100% organic ingredients); and restaurants serving at least 30% 'organic' raw materials can use the Danish mark of inspection for organic products, a characteristic red `ø´ symbol indicating significant amount of organic food. In January 2013, 343 catering establishments carry this organic food logo in Denmark. So far, the list of locations with the logo is dominated by canteens (32 %) and institutions such as hospitals, nursing homes, kinder gardens and schools (33 %), followed by restaurants and hotels (16 %). 234 establishments have been awarded the logo in bronze (30-60% of the food served is organic); 68 have the silver logo (60-90% organic food), and 41 display the gold logo (90-100 % organic food).



Public Food Service: a kitchen in Copenhagen. © Risteco
www.youtube.com/watch?v=3UB-UoS_3A4

According to a research published in 2012, the sales of organics among Danish canteens, restaurants and institutions have been doubled within the last three years. Therefore, despite the financial crisis, the organic products segment is a growing market, mainly due to public food service. The sales of organics among catering centres in Denmark has reached almost 134 million euros, while the overall sales of organics have been doubled within three years, having raised from 61.1 million euros in 2009 to 123 million euros in 2012. The research also indicates that organics are especially popular among canteens and public institutions. In this way, organic sales among catering centres are split up as follows: 32 % canteens, 33 % public institutions, 16 % restaurants and hotels and 20 % other consumers.

## 2- The Copenhagen strategy for urban resilience and sustainable development: a food policy rooted in 'Eco-metropolis - Our vision for Copenhagen 2015'

Copenhagen strategy is based on '*Eco-metropolis - Our vision for Copenhagen 2015*' decided by a unanimous Copenhagen City Council in November 2007. In concrete terms, the city is member of DOGME 2000 a danish network of cities which is enlarging to a larger Baltic area. These cities with a green profile collaborate on sustainable urban development, on the basis of the Aalborg commitments, by sharing good practices. Eco-metropolis vision is based on 4 pillars

- World's best city for cycles,
- Carbon neutral capital city,
- A green and blue capital city,
- A clean and healthy big city.

This strategy as well as the consistent environmental standards achieved have been awarded in 2014 with the European Green Capital Award. (ec.europa.eu/environment/europeangreencapital)

Despite food policy is not explicitly mentioned, food-related environmental indicators fit into a variety of current municipal visions such as Copenhagen Eco-Metro polis 2015 and the Copenhagen 2025 Climate Plan. According to the national commitment to support organic agriculture, two main objectives have been identified

within the mainstay "Clean and healthy big city" - 1) 20% organic food in the city's food consumption - 2) the city leads the way with at least 90% organic food in its institutions. For instance, the project "*Copenhagen Healthy School Meals*", initiated in 2002 as part of *Dogme 2000*, has been inspired by experimental programs ran at the beginning of nineties in others small municipalities around the capital. It is based on environmental concerns: to reduce pesticides risk of drinking water and on nutritional requirements to encourage children to have a real meal at school instead of sandwiches.

## 3- The Copenhagen method for Public Food Service

**Meeting the objective of 90% organic food in public food services without increasing the cost of the meal.**

To shift from conventional to organic food and meet such an ambitious quantitative objective, the city has chosen not to implement a permanent increase in the budget devoted to food. Instead of paying forever the cost of the so-called *"substitution"* due to the price gap between organic and conventional meals ingredients, the city has preferred to invest in a *"tool"* to facilitate a process of *conversion* which has required a deep change in the mentality related meal preparation and consumption and a complete reorganisation in the existing practice of food production and purchasing. Copenhagen city estimates that such a conversion process has taken 10 years and has costed 7,1 million euros, included the launch of a permanent structure: the *Københavns Madhus (Copenhagen House of Food )*, whereas the overall food budget of a single year is 40 million euros. Now that the investment id done, the city is able to provide a higher quality service without increasing food budget.

**The *Københavns Madhus:* a method summarised in 10 basic principles to change public meals system**

*Københavns Madhus* is an independent, non-commercial foundation established by the City of Copenhagen in 2007. It has inherited the "*Copenhagen Healthy School Meals*" (see above) and has been working over the 900 public kitchens preparing meals for the city public food services in kindergartens, schools, social institutions, elderly homes and staff restaurants, with the main objective to turn them into 90 % organic within 2015. After six years of activity, the Municipality of Copenhagen is still the biggest partner, but other municipalities are interested by the process of conversion. Therefore, the Danish Minister for Food, Agriculture and Fisheries, Mette Gjerskov, has presented a new programme, aiming to increase the use of organic ingredients in the entire public sector in Denmark by 2020, based on the organic success of Copenhagen and other, smaller, municipalities in the vicinity.

According to *Københavns Madhus*: "We are a vehicle for change, facilitating projects, providing consultancy, courses, supplementary training, communicating and much more, all in the area of public meals. We are approximately 35 employees - chefs, food specialists, generalists, teachers, project managers, communicators, ethnologists, designers etc. We have many years of experience in organic conversion of public kitchens, and most of us spend a considerable amount of our time, not behind our desks, but facilitating the process towards better public food, as agents of change on the kitchen floors of Copenhagen municipality."

(Source en.kbhmadhus.dk/servicenavigation/about-us/about-the-copenhagen-house-of-food)

Table 2: a network of 900 kitchen with different organization and efficiency

| Kitchen size | small | medium | large |
|---|---|---|---|
| Number of meals prepared per day | 100 - 200 | 500 | 3000 partially prepared meals |
| Description of services | Kinderkarten, day care facilities for disabled and mentally ill persons | Elderly home, school canteens, city hall restaurant | Elderly home, school canteens, home care |
| Number of municipal kitchens | ≈ 800 | 75 | 2 |
| percentage of organic food per meal | 90% | 60 - 70% | 75% (school meals) - 22% (elderly meals) |
| Number of suppliers | 1 | 5 | > 5 |

**"Kitchen Lift", a tool for change in kitchens**

This quality assessment programme has been launched in 2007 in 80 public kitchens for a period of two years in order to improve the quality of the meals by identifying potential areas of improvement in five areas: food preparation, ingredient's quality, meal environment, nutritional value according to target groups, good working conditions. Although only very few institutions were able to meet the maximum of requirement at the very start, a general assessment of public food service quality could be made. Institutions with excellent rating received diplomas within a yearly official celebration taking place in the City Hall.

This program allowed the *Københavns Madhus* to develop a method suitable to produce a meal with 90% organic food without increasing the cost respect to a conventional meal. Such method is widely applied, excepted in the two largest kitchen producing 3000 meals per day, which serve "only» 60 to 70% organic meal. The method is mainly based on buying seasonal food and preparing meal courses from scratch; a particular attention is also paid to foodwaste and leftovers. Ten principles have been defined:

- Less meat and different meat - use the whole animal, also the cheap cuts
- More vegetables - greens in season - diversity
- More potatoes - better potatoes
- Fruit in season - fruit alone is not enough
- More or different use of bread and grains
- Beware of the sweet and expensive
- Composition of the menus - difference between every day and feast
- Old housekeeping virtues - Rational kitchen operation (less waste)
- Critical use of full - and semi-manufactures, more ingredients
- Find the weak point, one or more of the above
- The staff working in *Københavns Madhus* is fully aware that the true potential of the methodology is to open wider perspectives of deep change change and progress that go far beyond organic food quantitative objectives for public food service.

## 4- School meals: educating and empowering future generations

Although public food service improvement concerns indistinctly all eaters, from children at schools, to adults in staff restaurants and also elderly people living in nursing or retirement home managed by the city, school meals represent a specific challenge to create a framework for healthy decisions and food habits, even later in life.

Traditionally, school meals are not part of Danish culture: children were mainly used to eat sandwiches and teenagers above 14 are allowed to leave the school, and often chose to eat nearby the school in a commercial restaurant. At the beginning of the project in the early 2000, very few schools were offering warm meals and have a proper canteen. Even if more schools now have a canteen, only 20 to 25 % of the pupils are buying the organic school meals proposed daily in the municipal schools; many children still bring from home a lunch box..

Parents can order meals until 10am using a website where they also find information about school meals, including organic ingredients for instance. Meals are partially prepared in one of the two central kitchen, transported overnight in the schools where school staff heat them and prepare basic complements such as rice, pasta etc. To cope with the lack of infrastructures, it is not unusual that meals are served in the classrooms and that elder pupils themselves bring the food to the youngest.

**Eat-Cuisine: accommodation to context and ambition of food education**

EAT program started in 2009, to develop an enjoyable, healthy food culture in schools, able to compete with the fast food of the streets and to give the students a sense of satisfaction to the teenagers. Although EAT meals contain 75% of organic products, food taste is the key issue, to attract the students, whereas parents appreciate that their children receive a balanced meal.

32 schools have access to readymade EAT menus offering the choice between two different hot meals and one sandwich every day (all well nutritionally balanced for children). Meals are cooked every day, by specifically trained staff, from scratch, with seasonal products in one of the two central kitchen and delivered in the schools. The program has become a success story in Copenhagen and the House of Food plans to expand the programme to others municipalities.

**Food schools**

A new model of school organisation has been experimented in seven schools, which focus on food and meals. The model goes beyond introducing a kitchen and a restaurant. The students are involved in the whole process from menu planning and production to the presentation of the actual meal. The schools are daily producing meals in their own kitchens and have food, meal culture as a central part of their curriculum. The menus are prepared by the chef of the kitchen and validated by the municipality also according to nutritional value. They are used as "laboratories» testing new ideas which can be replicated in other schools in the city and at day-care centres. The next step is to increase the number of food schools and due to the success, the city has committed that any new school built in Copenhagen would join such program.

## 5- Urban agriculture, still in infancy

By contrast with the Public Food Service project in which the municipality has adopted a clear action plan with specific infrastructure and methodology, the city of Copenhagen is unsure about urban agriculture relevance for its own food security because of the low potential regard to food quantities and also because of the level of pollution which can interfere with the quality of the food. A standard law called the Jordforureningsloven, or Soil Contamination Act (§8 and §72b), is used to regulate the environmental and human health aspect of the practice, as a precautionary principle: according to this law, all soil in Copenhagen is contaminated to a certain degree, and people in charge with urban agriculture project must apply the Act by cleaning the soil, laying asphalt or gravel, using raised beds, gardening on rooftops or growing in soilless mediums or work independently from the city authorities to escape political bureaucracy.

Food diversity arises first from farming...
© Risteco

However, beyond food production, a positive role of urban agriculture is foreseen, as a community, social integration and environmental educational tool. The Copenhagen School Garden Association has played a historical role in shaping political support for urban agriculture since the beginning of the 1900s. The school gardens are well-integrated into school curriculums and provide experiential learning for children. The municipality has chosen to use a "demand driven" approach according to the will of citizens, providing support for projects along with affiliated partners such as the Local Agenda 21 Centres, Local Committees and Copenhagen City and Port Development.

## In Conclusion

The original contribution of the city of Copenhagen is to demonstrate how it is possible to predispose a leverage effect of public food service to improve food consumption among the population, with a specific focus on the children and teenagers.

By contrast with Nuremberg and Geneva which have started to reinforce sustainable food production, Copenhagen is focusing on food consumption and foresee the role of Public Food service in food education.

With an annual investment equivalent at less than 2% of the total food expenses, paid in over 10 years and including a permanent structure the city has created an innovative training resource to empower municipal staff, starting from cooks, to be able to prepare high quality meals without increasing the price. Indeed this case illustrates very well the interest to invest more in human resources and know-how, by setting people at the centre of economy.

The small size of the kitchen is certainly an important factor to explain the very high level of organic food served in the public food service managed by the city but it is interesting to see that Copenhagen, by achieving its ambitious target on organic food consumption, is now looking beyond. *Københavns Madhus* is now ready to disseminate its method, by working for other structures either private of public, either in and out of Copenhagen. The procurement office is now looking for a larger definition of sustainable food (sustainable is not only organic) opening new horizons on food production improvement by getting more local food served.

## FOR MORE INFORMATION

http://www.youtube.com/user/EatingCity

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# Conclusion

## Wanted: A specific urban department to deal with food issues.

The issues linked with urban food policy call for a framework integrating a wide range of sustainable food and agriculture system elements into a community at a site, neighborhood or city-region level, beyond the boundaries of the urban areas itself, including towns, semi-urban areas, and outlying rural lands. Cities are a part of social-ecological systems and agricultural production is an integrated urban activity that contributes to the resilience of cities. Most future urban expansion will occur in areas of low economic and human capa-city, which will constrain the conservation of biodiversity and management of ecosystem services. City-region food systems are an increasingly important driver for many other urban policies such as health and nutrition, education, landscape ma-nagement, transport, environment, waste and water management, disaster risk reduction, adaptation to climate change and social welfare. A growing number of local governments across the world are rebuil-ding their food systems through innovative public policy.

A paradigm shift in both planning and policy formulation is required in order to ensure access to food, foster inclusion and innovation, improve environmental management, enhance rural-urban linkages and provide policy guidance at both national and municipal level. The character of urban food policy food calls for a concerted commitment at both international, national level as well as City-region efforts.

**To implement wide-ranging food policies cities should have a designated department that works as a vehicle for change, policy making, facilitating projects, providing consultancy, training, communication affecting all stakeholders in the food system able to manage the following issues:**

→ To promote a territorial agri-food system planning to improve the local management of agri-food systems, those are both local and global;

→ To support the needs of farmers, citizens and workers involved in food chain within open, transparent and participatory food policies;

→ To guarantee the need for diversification over-burdens small-scale producers, preventing a competitive playing field with larger industries;

→ To ensure food security, access to land and ecosystem services management both within and outside cities;

→ To recognize the role agriculture as both a large scale user of land and a provider of landscapes. The adaptation of agricultural practices to local conditions has led to a wide variety of landscapes;

→ To experiment linking research to policy-making in the field of sustainable food consumption and production and to support research programs on local food systems;

→ To integrate food system knowledge into a robust and comprehensive education program.

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## RISTECO | EATING CITY

Risteco is a no-profit consortium based in Italy and in France. its main objective is “to promote the sustainable development in Public catering”. It pursues its goals in dialogue with other professional sectors such as scientific communities, institutions, associations etc. In 2010, Risteco has launched the platform Eating City, to give life to ideas, to stimulate intellectual dialogue and to foster long term vision of public and private decision makers on the future of sustainable urban food supply chains worldwide.

www.eatingcity.org

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A publication sponsored by the Charles Léopold Mayer Foundation

Fondation Charles Léopold Mayer
pour le Progrès de l'Homme

Cover image: food education, a main challenge for new generations.


Graphic design: **Elsa Lescure**