

Group work summary

FOOD

, is the

#### 2021 - 2022

Made for the World Urban Forum, Katowice, Poland, June 2022 "Transforming cities for a better urban future."





## Editorial

Brainstorming about a food transition that aims doe more resilience are also brainstorms about the capacity of the planet to feed its inhabitants. And the 2020 World Urban Forum of Abu Dhabi on "Cities of opportunities: bridging culture and innovation" reminded us how global these challenges are.

Most solutions have to be found locally so that food stops relating to problems of access inequalities and to contemporary ecological issues. and so it starts becoming instead a path for development and for new types of solidarities. Seeing how the eco-systemic and health crisis threatened global agriculture and its distribution and transformation chains (is there a link to be seen between COVID and Asian food habits?), we must interrogate how prepared global agriculture is to face great shocks and transformations to come? In preparation for the upcoming World Urban Forum happening in June 2022 in Katowice, Poland, a prospective workshop was organized by FNAU together with UrbaLyon, Lyon's urban planning agency, to discuss challenges related to food and cities. Local and national experts debated on that question and the result of their brainstorm is transcribed in this booklet here, in a condensed and original form which however doesn't pretend to shed a light on all possible paths to resilience in this regard. The goal is therefore not to draw a complete overview of all possibilities. but rather to explore a possible imaginary for the future for agriculture and food. The conditions of possibility are listed here in the form of a "recipe", as a small wink to one of France's most famous field of expertise: gastronomy. Food issues are connected with the city, simply because most people live in a city whereas those who produce food live outside of it. Yet agriculture fully contributes to reaching city sustainability goals and to fighting social inequalities. Plus, agriculture is even more connected to cities now that it starts being used more and more in metropolitan areas and could thereby bring part of the answers to making urban systems more resilient.

Although they were kept out from international agreement on agriculture for the longest time, urban agglomerations now intend to contribute to reshaping territorial food systems, by means of considering the economic and social aspects that connect with renewing farmers' generations, and taking into consideration environmental, landscape, health, educational and cultural aspects. Challenges related to local and healthier food systems that would pay farmers better match a social demand that points toward more local approaches and new economic models.



# Contributors

#### Piloting and animation

- Philippe Mary, UrbaLyon
- Sébastien Rolland, UrbaLyon
- Morgane Moreau, UrbaLyon



#### Participants

- Pacôme Bertrand, National Association of Territorial Poles and Countries (ANPP)
- Nicolas Bricas, UNESCO Chair in World Food
- Willy Giacchino, Superior Council of the Notariat
- Hélène Hampartzoumian, Ministry of Foreign Affairs
- Claude Janin, qualified personality, "Pacte" social sciences laboratory
- Gilles Martin, Food and Agriculture Organization of the United Nations (FAO)
- Sarah Mühlberger, Territorial Food Project Manager at the Metropolis de Lyon
- Marc Nielsen, Terres en villes
- Philippe Pointereau, Solagro
- Henri Rouillé d'Orfeuil, Academy of Agriculture of France

#### Coordination

- Brigitte Bariol-Mathais, FNAU/PFVT
- Marianne Malez, FNAU/PFVT
- Adeline Fauré, FNAU/PFVT
- Marie Donoso-Banderas, FNAU/PFVT

#### Proofreading

Olivia Barbet-Massin

#### Translation

(4

Marie Medeville

## **INDEX**

### INTRODUCTION 7 CHALLENGES 9 Food getting disconnected from the places that produce their food: a political challenge Food precarity Relocation food resources to target food self sufficiency New delivery methods and reincluding employment

#### A DESIRABLE SCENARIO 2050

Cadre et conditions de réalisation du scénario Système agroalimentaire de 2050 ?

"THE RECIPE"
Production – in the garden
Transformation – in the kitchen
Consumption – at the table

CONCLUSION

12

18



## Introduction

etropolization and suburbanization happening simultaneously led to a progressive disconnection between cities and places that produced food. Production areas are now further away from cities - meaning that rural territories now made sole responsible for food production - while farmlands located near cities grow smaller and smaller and sometimes disappear, because of the city. Urban expansion and farming systems becoming increasingly specialized – due to research to constantly increase productivity - leads to the development of globalized supply chains that showed their obvious weakness during the recent health crisis. Our specialized, industrialized and globalized food system is dependent on very long chains, multiple intermediaries and non-renewable energies. It underpays farmers and it threatens the life hosted on those soils, just like it threatens water access and air quality. Uneven means to access quality food increase although citizens demand for more and more to be able food sources trackability, in their search for quality food. In parallel, an alternative system emerges and finds room to exist, relying on shorter and more direct supply chains and on stronger connections with production areas. The recent health crisis, having shown our system's shortcomings in so many ways, is probably more to be seen as a "syndemic" than a pandemic. The many suspicions that rose about the food market in Wuhan reminded of us the importance of questioning the role of food in societies and our ways of life and the systemic impact it has. Providing food to billions of urban inhabitants is an incredible daily achievement, which shouldn't be taken for granted, even although it happens silently. Public actors are getting more and more interested and involved with food systems governance, headed and structured for the most part by many private actors.

If they build real partnerships with rural areas, cities can play a big role to help re-establish diversified productions and create diversified distribution supply chains, opportunities and equilibrium.



# CHALLENGES

# The growing disconnection between cities and food production areas: a political challenge

The development of very long and globalized food chains that is taking place in parallel of urban growth and of the continuous search for productivity threatens the life species on these soils and threatens water access and air quality. We must by all means secure agricultural land and make this a priority, if we want to guarantee cities' food supplies and make sure everyone can access food.

Food security is a political claim and requires that local authorities get involved with ensuring the workings of food-related sectors. In this situation, we need to think about circularity – meaning getting local authorities involved with other fields, such as securing drinkable water access – and we need to think about the topics of damaged soils and of looping production systems. Global consumers also have to be brought closer to production so that the issues of waste and waste revaluation becomes theirs too.

Local authorities are key to transform the food system. They are the vehicle for a new vision on this system, meaning of a different speech that could help reorganize connections between city and country. What role should local authorities play in the Common Agricultural Policy?

#### Food precarity

Food precarity has increased exponentially since the food crisis caused by COVID started. Not only that; social institutions also lost ground. We need to organize a shared governance framework to keep people involved with the existing social and institutional systems.

How can we create and develop tools that increase knowledge and awareness that city inhabitants have about their food. like for instance the influence that their consumption on their health, on the environment, etc.? Solidarities and community organizations can help the most precarious populations access quality food, cook with basic ingredients and enjoy a more complex alimentation. This situation can encourage the creation of consumers and producers' networks: setting up local markets, sharing recipes, etc. This is another way of reconnecting the city with places that produce its food.

### Relocating food resources to target food sufficiency

Food systems today are too dependent on energies that are external to their system. If we want cities' food supplies

to match the need for food sufficiency, we must understand how the different resources (natural, energetic, etc.) are managed. To do so, we need to think not only about relocating resourcing but also about relocating governance. With climate change happening, wanting to get production areas closer to cities can imply risks. We recommend instead drawing up contracts with food production areas. This way, cities can be made responsible for supporting agroecology area outside their territorial limits.

Besides, dood sufficiency is inherently connected to how we consume food. This is why we must work on the connections between food consumption modes and food production – thinking less about sale results and more about local needs. What kind of food do we promote if we eat locally, before starting exchanges with the outside world? We should aim to relocate and valuate local resources and play on the balance between ecological resources and dependencies of the socio-economic system to the ecologic system.

### New delivery methods and reincluding employment

We need to anticipate and think about diversified urban distribution means (websites for instance), while also considering informal marketing ways that prove solid. New delivery methods create jobs, and they structure the city. How can they help selling and distributing food more locally? How to find alternative systems that call out for more workforce, so we can make employment a part of the food system again? Territories where local organizations of producers and consumers already existed proved a better capacity to adjust to the situations newly implied by COVID, when it comes to bringing food production and consumption closer.

Who has control over the organization of this system and the way it is set up? Where is knowledge produced? How is it shared? Who controls data?

#### Focus

#### Sagacité project SAGACITE is a research

project that is part of the "Pour et Sur le Développement Régional" Program (PSDR4 – For and On regional development). co-headed from 2015 and 2019 by Cap Rural and Grenoble Alpes University – PACTE. The project focused on the roles and processes of collective intelligence in knowing how territorial actors conceive and implement change and/or innovative visions. The project resulted in the creation of an innovation toolbox to reshape farming activities and their place on the territory.



#### Three key words to define our situation and its challenges

• Dependency – to oil, non-local resources, globalized chains, importations The ways we manage and make choices on about energy resources use in the farming sector will condition how food production evolves.

- Disconnection between cities and places that produce their food, between citizens and the system that feeds them.
- Governance: a political question that calls for a systemic and democratic approach
- Degradation of soil quality and of farmers' quality of life, and increasing food precarity

An issue related to the food safety, quantity and quality.

# A DESIRABLE SCENARIO 2050

The exercise that this work group engaged with wasn't a classic, academic prospective exercise, especially if we consider that the choice was made to explore only one scenario, which the participating experts deemed to be the desirable one. It was imagined during a work session and doesn't intend to be exhaustive, neither does it pretend to be as solid as other previously recognized works such as the Afterre scenario. This scenario here federates our group in terms of the values it relies on, but it also obviously comes with a lot of uncertainties and most likely underestimates a lot of potential obstacles to be faced.

#### Framework and conditions to achieve the scenario A shift of the collective imaginary

In 2050, nature has become the ally of human beings and human beings are the allies of nature. Power relations have changed, they've become more balanced. Humankind doesn't see itself anymore as the center of nature but as part of an ecosystem, responsible like any other parts for this system's equilibrium or lack thereof. This new alliance is an innovation and is the vehicle of brainstorms on alliances between technologic human evolutions and nature limits, based on a paradigm of joint benefits. Based on this approach, humans rediscover the symbolic and practical advantages of animal draught power to produce food within proximity agroforestry systems. In other places, "clean" and repairable tractors have taken over old equipment.

Just like vegetal elements, mankind is redefining its place in a a position of dependency to photosynthesis and to the temporality of plants. The connection to climate allows for more diversified and adapted crops, and this situation supports biodiversity and soil protection. When it comes to cooking, people only use seasonal products now.

Environmental benefit are valued and considered to be direct human benefits as well since environmental benefits have to do with humans' living environment and health.

Rural landscapes become have become more thanks to crop growing. Parcels are smaller, hedges share the space with humid areas and with meadows, auxiliary milieus for agriculture full of ecological nests that are also resources available for a redeveloping wildlife.

The spread and proliferation of pathogens, pest insects or invasive exotic species was almost stopped thanks to highly diversified agricultural systems that make room for a lot of biodiversity. We've rediscovered and acknowledged the role played by wild predatory species and by natural parasites of bio-attackers. For crops to better adapt to their environment (pedology, hydrology, etc.), water quality has become a reality again and water pumped to irrigate doesn't exceed the availability quantity of this resource.

#### Decompartmentalizing agricultural, food and climate policies

In this scenario, in Europe, the Common Agricultural Policy has now radically changed direction. It now intends to increase farmers' populations, protect farmlands, make farms technically and energetically more sufficient, diversity the types of crops we grow and allow for more self-sufficient seed supplies, to push for a more nutritious agriculture, limit importation, generalize agroecology systems, develop local transformation chains, simplify and reduce food logistics, eat more plant-based products and recycle nutriments massively.

The Common Agricultural Policy is conditioned by food, environmental and climate goals that offer a legal framework to punish production and food transformation agents that don't respect basic health quality requirements or don't take the climate and local biodiversity into consideration. The idea to ensure that preventive policies can be implemented and to avoid policies meant to act afterwards. This is why towns and public authorities that federate different towns (inter-city organizations) created and implemented a law that provides subsidies to agricultural areas and to young farmers who set up an agroecology business (alone or as a collective).

The new Common Agricultural Policy now grants the main part of its money to fair and organic productions, to nutritious productions (targeting local and regional markets in priority, sometimes European). It turns away from productions targeting exportations and from exportations outside of the European market. This way, great exportation countries located outside the EU get invted to revise their production models, due a decreasing export demand; yet, seen the ever increasing process of demographic growth, these countries are encouraged to rethink their production to secure local food production.

The food chapter of the Common Agricultural Policy is thought out to align with health goals and encourage local transformation processes and sales and to support traditional transformation processes, as well as to find and activate tools within the restaurant industry (schools and restaurant owners). Food diets include more vegetables and plant-based products, and productions such as fruits or vegetables are fostered whereas intensive animal farming is being limited. This way, animal farms become more sufficient thanks to producing the food they need for their animals, and they diversify their activity by adding open field-grown vegetables to their crop rotation or adding fruit production in eco-friendly orchards.

\_ Food

(12

#### Governance and territory solidarities

Some instances have been created at different territory scales that correspond to agricultural bio-regions and food and agriculture areas. They cover the national territory entirely. They make it possible for actors to follow and draw local observations on food and agriculture and on water quality, as well as to check adaptation capacities to climate change – to help local, national and Europeans policies adapt to those issues.

Such organizations were born following the "Voies de resilience" (resilience paths) framework, a great European consultation that was based on the great energy crisis of 2023. Farms can now access their production factors locally; they can also transform and sell their product on the territory and inhabitants can answer their basic needs locally too.

In this scenario such structures were created to be dialogue placed for elected representatives and for all constituent parties, to support the creation of new territorial solidarities to conceiving and implement the territorial food projects (PAT – projets alimentaires territoriaux), that are now getting widely supported everywhere.

The 2050 territorial contracts organize food supply chains and food territorial solidarities between local, regional and European territories mainly.

#### Optimizing energy and reasonable use of resources and land

Fossil energy sources aren't being used anymore. We'd been aware for a few decades already that they would run out, and policies have encouraged ways to produce, use and deploy short food industry chains meant to energy consumption.

The shortage regards fossil fuels, but also non-renewable mining resources using nitrogen-free mineral fertilizer (phosphorus, potassium, zinc, etc.). They've been slowly replaced, though not easily.

Farmers have rediscovered new types of energies, such as energies coming from the ground, human and animal calorific energy resulting from food industry production, and natural solar energy and photosynthesis. Any life source is also a source of energy. By transforming biomasses, soils provide very high energetic productivity, much higher in fact than the solar panels used exclusively on roofs. Installation of photovoltaic panels and wind turbines now make for a big part of national electricity production. A grid of methanization units was created to better use biomasses resulting from livestock waste (manure) and covers used to produce methane that is meant to fuel up farming engines and trucks. Labeled and certified hedge wood is harnessed in the form of plates in collective wood heaters or used as wood bedding.

#### Which agrobusiness system for 2050?

A system is only resilient if each of its links is able to adapt to shocks. When we talk about the food system, we are talking about all the links that are involved in the production, processing, distribution, consumption and finally the management of waste of our food.

#### Production

In this scenario agricultural lands are protected, now that local authorities now have the means to do it. They can tax the land used for construction and tax benefits earned selling agricultural land, or they can cut land taxes for farmers who contribute to creating virtuous systems (organic production, short supply chains, high natural values). This kind of tax incentive makes it for instance possible to give grant money to fund new farmers' arrivals and make it possible to use preemption right on real estate building projects and on non-virtuous farming projects.

Returning calorific energies to do farm work has reconnected farming with the climate and of nature temporalities, and it allowed for a return to a work rhythm that led to making farms smaller and to raising product prices, meaning increasing productivity per hectare. It means that farmlands are now worth more.

The fact that farming productions have been diversified and are now more adapted allowed to reshape local landscapes by reconnecting them with local cultures.

Wastelands are used as areas supporting agroecological activities to serve agricultural production and fruit and vegetable production.

Farming as an activity is now socially and economically recognized. Future farmers can join lifelong trainings and courses that teach them about health and climate matters, applied to agriculture and farming.

Agricultural jobs have become very attractive thanks to higher salaries made possible in parts by productivity gains. Being a farmer makes people proud. On top of that, local authorities subsidize farmers and can become financial guarantors for young farmer wishing to start their businesses. Farmer shops and consumer co-ops flourish in every city and most of them employ the people who grow food on the lands acquired by a given co-op community. A lot of jobs were created thanks to the agroecology transition and to the reorientation of productivity systems toward nutritious agriculture: half of the farming jobs that were lost have now been created again.

Agriculture now contributes to restore nature by limiting water and soil pollution, two elements that were previously damaged by agricultural activities. Now, agricultural production isn't allowed to use farming inputs anymore around areas where water gets pumped. The fact that local chains are better organized makes for a better valorization of these chains and it facilitates their inclusion to agrobusiness chains. Crops that used to be grown to be exported to feed animals have now made room for nutritious crop cultures. Fruit and vegetable farms are especially being developed. Animal farming remains there but in smaller proportions, and it's being transformed deeply: ruminant feed exclusively on grass and hay, pigs and poultry raised in open space feed mostly on by-products (whey, bran, fodder).

Soils are exploited less intensively and less deeply. Farmers pay attention to soil compaction and they use lighter farm engines. Remains of pesticides in soils are disappearing little by little, helping biodiversity to return, something we need to support soil fertility and retain water.

#### Waste use and management

Although the idea of waste should in itself be alien to agriculture, many production loops have had to be reorganized in this scenario. All organic waste is getting sorted out and reused. It whether goes to compost and gets used as input for agricultural production, or to produce bio-gas meant to diversify energy resources. Animal waste (manure) is available in smaller amount (while human ones are available in bigger amounts!) and is getting reused to increase soil fertility. Urine is reused before epuration. Local authorities are putting old gas-fueled vehicles from the years 2020 back in circulation again for long distance carpooling.

What we take from the ground, we give back to it: nutriments only leave soils temporarily.

#### Sales and distribution

Product competitivity has changed: product prices are higher, especially products that require production, sales and consumption cycles with strong negative externalities. The selling price is defined based on the accumulation and impact of externalities. This way imported products are more expensive (knowing that their price is indexed to the kilometers we need to cover to bring them), and prices are also higher for products implying non-virtuous production processes and for products that undergo excessive transformation processes.

The restaurant business is encouraged to use local products, including school restaurants (for which local authorities should play a key decision role).

The rules behind public commands are more made more flexible when it comes the food sector (since it is a strategic sector), in line with the exceptional rule changes we witnessed during the 2020 health crisis to facilitate and support localism. The European economic regulation doesn't forbid geographic preference anymore for public acquisitions.

Farmlands have become grounds supporting and fostering social cohesion. There is now more proximity between farms, which have become smaller and target local and nutrition-based goals, and consumers, who can buy their products directly on the farms.

Each product has to have a label displaying the geographic journey that this product followed prior to being sold as well as the resources used for its production. This information brings more transparency on the environmental and health impact this product has, and it gives a justification for the price.

#### Consumption

Food diets use more plant-based products while animal proteins are being used less and less.

Education about food and food consumption starts at a young age and continues throughout school years, to make kids the ambassadors of quality, sustainable and healthy food consumption that has a low impact on the environment.

Consumer co-ops develop everywhere. They enable people to take action and advocate for the quality of the food they buy.

Food is now considered to be a basic right, and the State is now made responsible in the matter: social security systems now include citizen allowances for them to buy food.

Local authorities and community organizations help with the development of rious places. This situation stimulates local social cohesion around agriculture and food-related topics. Besides, going back to cooking promotes the use of basic quality products and it limits the tendency to use overly transformed products. Families now spend more time cooking.

To summarize, the "desirable scenario" relies on three main directions which were agreed on collectively:

Agreeing on a new social contract around the topic food: agriculture is a promising sector for the future, all costs related to food production are acknowledged, transparent, and subject to taxes if needed. All actors of the chain are collectively responsible. Food is a democratic topic that shouldn't get trapped by institutions.
Encouraging diversity and encouraging the diversification of crop production on land parcels (to be balanced with certain specializations): multiplicity of local policies, rebalancing human concentrations, diversifying transformation processes, developing food distribution citizen systems.

• Supporting community organizations and getting the local level organized: securing land use with farming production, creating collective guidelines to structure the industry branches, creating citizen systems to ensure food distribution. No need to wait for big institutional or social revolutions to happen.

(16

# THE RECIPE

Before you start cooking, remind yourself of how important it is to be creative and not to follow a recipe by the book! Try and promote ideas that are out-of-the-box or at least ideas which fall outside of the prevailing economic model. Create the conditions for change, don't rush things, let ideas grow.

#### Production – in the garden

• You have proved able to protect your garden by fighting your urge to build that pool that you had in mind, and which would have refreshed you very temporary and individually. So, your garden has now become your main food supply source. Take care for it! Keep control over agricultural land sales and land prices. Use extra land protection systems to protect soils.

• You want every single square meter of your garden to be in use and you need prepare training, preparation and acculturing for this happen. Farmers are the wise of our communities. They don't only grow our food, they also teach us about our relation to fertile grounds, to the cycles of the living, to ourselves. You can't be gardening on your own: you need to generously provide human and funding means to boost your supporters and to boost local food policies, you also have to train your fellow gardeners in great numbers.

• Think about creating new gardens using a pinch of subsidies to help set up businesses and using the opportunity of developing testing areas for people who want to grow new kinds of production and new techniques.

• Pick some young people and train them in your kitchen and on your farm. Share your knowledge, your tips and tricks. When a farm is being sold, take advantage of the situation to run a diagnosis and redefine operations if needed. Cut that farm in smaller pieces if needed too.

#### Focus

**Social security for food** The SSA collective works to include food to the Social security general regime in the way it was established in 1946: universal access, professionals contracted by mutualist organizations managed collectively, funded by the creation of a unique rate social tax on the production of added value.

#### Waste reuse in Ghana

Jekora Ventures Limited is a company dealing with house waste. It is based in Accra, Ghana. It structured the collection of organic waste and of human dejections, and also structured an industrial line to transform waste into a green fertilizer sold locally. https://jekoraventures.com/

#### Focus

State-of-the-art waste management in Milan Milan, with its urban food policy (MUFPP), is a model city for waste management, especially when it comes to organic house waste and city market waste – paired with compost and methanization. Besides. initiatives were launched to reduce and revalue food surplus (local hubs for food waste, reduction of the taxes applied to food companies for waste collection, management optimization of school restaurants, etc.)

### 15% food sufficiency goal in Lvon

The territorial food project of Lyon Metropole set the goal to raise its food sufficiency levels from 4.6% to 15%. thanks to: protecting farming areas from urban expansion, encouraging sustainable and proximity agriculture, and encouraging cooperation between people involved with production, transformation, distribution and with the restaurant business (included collective restaurants).

When bigger farms get sold, foster shared ownership systems.

• Protect your knowledge, your know-how's, your protected geographical indications (PGI), your controlled appellations (AOC), and make sure to keep on learning: diversify your production, your crops, your techniques as much as possible so you can be a supporter of support biodiversity, of land self-fertilization, so you can also fight diseases and be better prepared to react when harvests re bad. Use conservatories of comestible spaces. Always keep your parcels in use, plan your crop turnover and avoid using pesticides since they're not needed for the recipe.

• Seasons keep getting hotter, and products keep getting sweeter, sun-filled and in need of a lot of water. Make sure to set up your garden accordingly. Be ready to refresh your your ideas, to change habits. Based on your parcel's heat levels and hygrometry, and on the different ingredients and tools that you have available, try and keep on adjusting your techniques and mixes to your social, economic and natural environments.

#### Transformation - in the kitchen

• If everything went according to plan in the garden, your harvest will be good. It will be nutritious; it will have a good price and it will benefit your health. It can be, though, that despite the efforts you made to diversify your production, you found yourself still lacking a few ingredients. Approach some of your neighbors then, who you know take as good care of their gardens as you do. Arrange a just and tasty product exchange with them.

• You will very likely have had to use more exotic products. The more transformed they are, the more you will have to pay for them – because if you don't, your meal will lose in quality, you will lose touch with the roots of your recipe, you will lose meaning. A fair food system is one that includes the cost of the social and environmental negative externalities that productions trigger.

• Time spent cooking together is a great opportunity to connect with one another. Cooking together and sharing knowledge, tastes and experiences are great ways to tell the story of a product or a producer. Cooking is about exploring. It is where cohesion starts, to then be glued when we sit at the same table.

— Food

(18

#### • You won't be cooking with old tools for too long. Renew your old kitchenware (switch your old oil stoves for bio-gas systems? Or for third generation biofuels?). Feel free to turn back to simple solutions if they improve your own conditions and the conditions of the living in general. Promote a respectful relation to the living and to human health in your meal, making sure that the meal remains enjoyable for you and your guest!

• Don't throw anything away. Obviously, do not waste! Forget about plastic and other packaging. Your waste will find a new function in your garden, your house, or your neighbor's house: don't waste phosphorous nor nitrogen!

#### Consumption – at the table

• This step is the result of a long term awareness process, which goes from taking good care of the land all the way to enjoying a meal together. This is why you should want to check that all territorial actors are invited to the table, that they are sat comfortably and are happy with the meal you put together with them. Invite each and every one of them to get to know each other or to rediscover each other during that meal, which can be an opportunity as well to ask lawmakers to join: your experience is strong enough to be told and you probably have some important messages to share together.

• Your priority should be to guarantee sufficient quantities for all, and to guarantee that meals and their benefits are shared evenly.

• Educate people about how to enjoy the subtleties of a colorful, plant-based and tasty meal from a young age. Change has its own specific taste. It is up to us with our own plates to make change taste smooth and sweet, rather than acidic or bitter.

Feeing ourselves doesn't only have to do with fulfilling a basic need or enjoying a nice moment; it has to do with an ancestral and futuristic statement that defines how a heritage gets passed on to future generations.

### Focus

#### 50% of organic kitchen in Grenoble

Since 2018, the city of Grenoble has grown the share of organic products in collective kitchens from 20 to 50%. The city works with two organizations mainly: Mangez bio Isère & AB Epluche (vegetable stand on the Market of National Interest of Grenoble). For the restaurant where town employees eat, the city is developing a production of its own to be able to control part of its own food supplying (covering 10% of its annual needs).

### Networked territorial food project

RnPAT (national network of territorial food projects) connects all actors of the field to encourage coconstruction processes and to encourage the collective implementation of territorial food projects where the local authorities leading those projects are highly involved. https://tinyurl.com/ycknyv7



20



# Conclusion

The ideal recipe doesn't exist, but we're starting to know its ingredients. We would like to make global food resilience rely on improvements of the European model but we can hardly be sure of it, based on the current directions taken by the Common Agricultural Policy and on the fact that debates are lacking in cities on this matter.

The scenario we call "desirable" isn't the only one that there is, and it cannot be made mandatory for everyone. Diversity is the best answer when it comes to resilience. But this scenario includes many possible combinations of energy, environment and demographic transitions, which are quick and radical necessities for our territorial systems. The bio-limits of our planets have been reached (even though some were already overpassed several times, such as with agricultural technics). France, as "an old country on an old continent", cannot pretend to teach the world much more than its gastronomy and the "art de vivre" of its local cultures; but France is also fully aware of global challenges, of the competitiveness of global markets, of the spatial and social reshaping patterns of the world. France isn't at all spared by food access inequalities, food deserts, food-related health issues. Our country measures the challenges to be faced, to transform agricultural models and to empower all actors in this model. Should we then spend more time renegotiating the Common Agricultural Policy, or should instead try and implement a European food policy that would be better able to acknowledge societal expectations?



Started in 2011, the French partnership for cities and territories (PFVT – Partenariat Français pour la Ville et les Territoires) is a platform meant for the exchange and valorization of the French urban actor's expertise at the international level. It is a multi-actor partnership headed by Hubert JulienLaferrière, Member of Parliament, supported by the Ministry of Europe and of foreign affairs, the Ministry of territorial cohesion, the Ministry of the ecologic and fair transition, and the Ministry of culture. It brings together close to 200 organizations representing the diversity of the French expertise, contributing to the construction of a shared French vision based on a capitalization of exchanges and of innovative and sustainable experiences. https://www.pfvt.fr/

