

EATING CITY

CITY FOOD POLICY: CITIZENS, FARMERS & WORKERS
ROME, MARCH 20, 21- 2014

LA CITTÀ CHE MANGIA - LA VILLE QUI MANGE - LA CIUDAD QUE COME



ROME WORKSHOP
(First Release – Save the Date)

CITY FOOD POLICY: FARMERS, CITIZENS & WORKERS
Enhancing inclusion, innovation and sustainability in food planning
(Under Invitation Only)

MARCH 20, 21 - 2014

Eating City Manifesto

The cities eat, the cities require fisheries and farms, the cities provide employment in the countryside and on the sea.

Nowadays, more than half the world's population lives in urban areas and this trend is accelerating more and more: in 2030 the 70% of the world's population will live in an urban context. Taken into account the obvious consideration that a city does not cultivate food, it leads to above-mentioned unavoidable realities and issues.

Economic activities have changed over the past decades and short-sighted financial policies have resulted in a spasmodic and sometimes aberrant research to reduce production costs, with focus on labor costs, resulting in products' standardization.

Today, there is a generalized situation in which many countries of the Old Continent have less and less competitive industry. The food industry also undergoes the effects of globalization, thus outsourcing its production to countries with lower labor and energy costs, with two negative results: rising unemployment in our countries and the increase of greenhouse gas emissions due to the greater distances in food transportation.

Yet the food industry has, in recent years, undergone significant reconfiguration of the workforce and professional profiles – fact linked both to the industrial sector and agricultural production. Let us take, for instance, the conversion of farms into multifunctional companies characterized by a high share of young employment. However, agriculture is a sector that experiences a large influx of unskilled labor for seasonal employment opportunities: in our countryside and on our fishing boats, the number of workers from other countries – especially from Mediterranean countries – is increasing. Therefore, on the one hand we have innovation, new job profiles, "rejuvenation", while on the other hand heavy migration of unspecialized labor, which is often uncontrolled, constitutes a burden.

In European countries, food industry is now more often linked to the concept of "nutrition" rather than "feed": and food is no longer just quantity, but also and above all quality. This fact and the relevant acknowledgement, typicality and nutritional values of food are the key elements in the future of Mediterranean-style agriculture.

The growing awareness of the relationship between nutrition and health leads us to consider the influence that dietary guidelines have on the food production and consumption (take for example the inclusion of larger amounts of fish in diets).

The city eats. It eats food, but also it consumes the land needed to produce it. The flows created by an urban settlement in relation to its food requirements are very intense, important and of course inevitable. Sustainability regards all aspects ranging from production, processing, distribution and logistics. It is not merely a quantitative aspect: let's think about CO2 emissions; we have access to foods that originate thousands of miles away. The valorization of local production (the concept of zero km) certainly entails a reduction of greenhouse gas emissions and the promotion of the local economy. This, however, also leads to a reduction of the variety and, to some extent, the culture of food. An irreconcilable contradiction...?

LA CITTÀ CHE MANGIA - LA VILLE QUI MANGE - LA CIUDAD QUE COME

Eating City is a multi-year program of activities established by the Consortium Risteco – Terre Citoyenne, co-funded by the CLM foundation for Human Progress in Paris, and locally, for each of the different editions, by other public and private institutions.

The aim of the program created in 2010, is to create opportunities of international meeting, in Europe, China, USA and Africa, to elaborate several case studies and a series of publications with concrete proposals useful for public and private decision makers working upstream and downstream of the food chain and also for food industry and food service operators and buyers.

Eating City aims 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.

Action-oriented, Eating city also evidences good practices and constructive propositions to shift the paradigm; the ideal place where food, health, environment and social values meet the economy.

There will also be an ongoing presence of the Eating City program at various events dedicated to the food industry and food service, in order to largely disseminate the results and to promote future events.

In short, a road map to contribute to the construction of a new economic paradigm that aims to place again human labor at the center of economy and to consider the environment among the entrepreneurial decision variables, in order to develop a new culture of doing Business.

The ideal place where :

Food, Health and Environment meet Business

A Multi Stakeholders Workshop

This event is organised by :



SOCIAL DIALOGUE FOR A MORE SUSTAINABLE FOOD SUPPLY CHAIN

Rome Workshop

CITY FOOD POLICY: FARMERS, CITIZENS & WORKERS Enhancing inclusion, innovation and sustainability in food planning (Under Invitation Only)

As cities expand, the needs of farmers, citizens and workers increased in urban as well as in rural areas. While impacts of the food and financial crisis affect both rural and urban populations, the urban poor have been among the hardest hit. Citizens are almost exclusively dependent on food purchases and variations in food prices and income directly translate into diminished purchasing power and rising rates of food insecurity, thus compromising dietary quantity and quality. 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, or neighbourhood or on city region wide scale.

A growing number of local governments across the world are rebuilding their food systems through innovative public policy. Increased attention for urban food systems responds to the need to place food higher on the urban agenda. Urban food systems are an increasingly important driver for many other urban policies such as health and nutrition, education, occupation, tourism, transport, waste and water management, adaptation to climate change and social welfare. 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.

This 2days-workshop are focused on imaging an inclusive, innovative and sustainable urban food policies and on comparing experiences in planning and implementation of food strategies. Three working groups will focus on the following subjects that represent the pillars of Eating City Platform: Production, Consumption and Human Labour.

Three main questions to discuss concern: (Working Group)

- 1.** From farm to kitchen: how to build urban food infrastructures? Building Community Kitchen or Community Food Centre that integrate food activities with the local agri-food provisioning area, enforcing urban procurement of local food and identifying the policy and regulatory environment of market.
- 2.** Beyond the food pyramid towards food self-sufficiency? Searching for a new paradigm for a territorial food planning able to improve the local management of agri-food systems, both local and global and evaluate the local food provisioning area.
- 3.** Considering the flows: how to reduce food miles and increase food travellers ? Most potential visitors want to taste fresh local products, traditional dishes, or regional specialities (even when they came back at home), as well as the farm and the places where those products are grown or made and the linked landscapes.

The workshop aims to involve stakeholders (e.g, actors of food chain, scholars, and authorities) to share views and practices in order to draw lessons for inclusive, innovative and sustainable food urban planning.

The workshop will produce a Rome's declaration addressed to the European MEPs and decision makers in view of future elections in UE Parliament.

LA CITTÀ CHE MANGIA - LA VILLE QUI MANGE - LA CIUDAD QUE COME

Program:

All foreign participants should arrive on Marc. 19th late evening.

March 20th

09:30 - 10:00 Arrival of participants, registration and welcome coffee
10:00 - 10:30 Presentation of Eating City project and opening remarks
10:30 - 11:00 Presentation of participants
11:00 - 12:30 Presentation of case study and discussion
12.30 - 13.30 Lunch break
13:30 - 16.00 Working group session
16.00 - 16.15 Coffee break
16.15 - 18.30 Working group session
18:30 - 19:30 Ice Breakers meeting - free time for participants
20:00 - 23:00 Conference Dinner

March 21th

09:00 - 11:00 Working group session
11:00 - 11:15 Coffee break
11:15 - 13:15 Sharing of working group results: Position paper presentation and discussion
13:15 - 13:30 Closing session.

Informations

For participants from outside Rome, the organization of the meeting provides support for travel and accommodation. For the Conference, a bus shuttle service will be organised from the hotel to the place of conference. The invitation includes meals for all participants. The accommodation details will be announced later. Participants will be required to provide a short bio (4-5 lines maximum) and 1 Photo.. The number of participants is limited to 25 people. The meeting is conducted in English language.

Logistic participants dossier and final agenda, will be send to invited people on Feb 10 - 2014.

Contact persons

Isabelle Lacourt +33 (0) 624860454. Mail to: info@eatingcity.org

Location of the Workshop

The workshop will take place at Inea, Via Nomentana, 41 (Porta Pia) - 00161, Rome, Italy.



SOCIAL DIALOGUE FOR A MORE SUSTAINABLE FOOD SUPPLY CHAIN