Hungry for Exchange



Webinars for knowledge exchange around urban food system transformation

Edition #4

"Local Solutions:
Building self-sustaining
urban food networks"

11:00-12:45 CET
Thu 11th April
Online

#HungryforExchange



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Edition #4

"Local Solutions: Building selfsustaining urban food networks"



11:00-12:45 CET
Thu 11th April

Online Webinar



Oleksandra Deineko

Associate Professor in Sociology at V.N. Karazin Kharkiv National University

Kharkiv, UA



Paola Baravelle

FUSILLI Project
Coordinator and
management support

Turin, IT

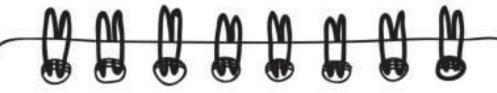


Coline Questiaux

Good Food Strategy 2 coordinator

Brussels, BE





House Rules



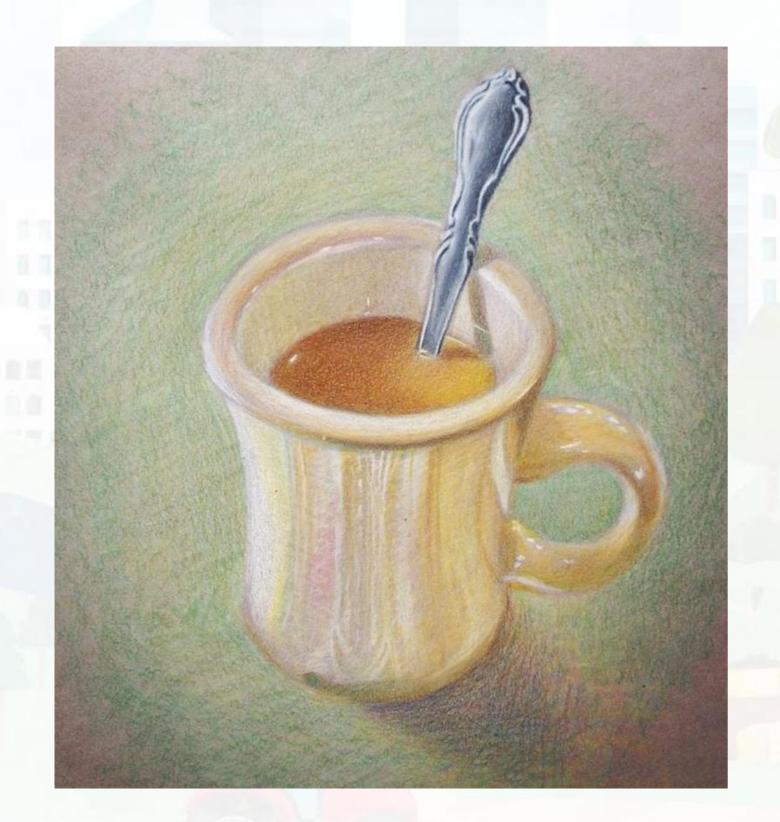
Hungry for Exchange: welcome! 11:00 11:05 Presentation Paola - Turin | FUSILLI Q&A and discussion 11:15 Presentation Oleksandra - Kharkiv | FUSILLI 11:30 1 meditative minute: eye-openers + questions on Jamboard Q&A and discussion 11:40 11:55 Presentation Coline - Brussels | GOOD FOOD STRATEGY 1 meditative minute: eye-openers + questions on Jamboard Q&A and discussion 12:10 12:25 Closing





This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101000717.





1 meditative minute: eye-openers + questions on Jamboard





2/3



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Hintergrund festlegen

Seite löschen

















Oleksandra | Kharkiv

What are the 'eye opener' or take away messages?



Do you have solutions, experiences or tips for Oleksandra?





March 30 2023

June 8 2023 November 8 2023

April 11 2024

Summer 2024

Fall 2024

Hungry for exchange #1

Hungry for exchange #2

Hungry for exchange #3

Hungry for exchange #4

Hungry for exchange #5

Hungry for exchange #6

Part of: Feeding Cities

A transdisciplinary conference on sustainable urban food systems



Feeding Cities X 2024







A transdisciplinary conference on sustainable urban food systems

- Tuesday July 16 Friday July 19 2024
- Vrije Universiteit, Amsterdam, Netherlands



Feeding Cities Conference X EASST-4S Conference 2024









"Our main concern is to find new **funding** that allows us to continue our **temporary projects**: To create something **meaningful** under temporary conditions"

Funding and projectification

"It is difficult to find funding for food-related topics. Often, municipalities prefer other topics, such as climate change or mobility "

Challenge 2



Initiatives for food system transformation on all scales both within and outside governments, rely strongly on funding from projects



What to do?



Explore ways for food system transformations to exist without institutional support

Create alternative spaces for food to exist in cities

How to create something self-sustaining beyond projects

How to enhance advocacy for long-term support

.

?



Hungry for Exchange

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Oleksandra Deineko

Associate Professor, School of Sociology at V.N. Karazin Kharkiv National University

Kharkiv, UA



Hungry for Exchange - Webinar Series

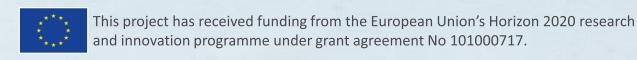
FLISILIURBAN FOOD PLANNING

Creating Alternative Spaces for Sustainable Food Existence in War-Torn Kharkiv

Oleksandra Deineko and Olena Muradyan

Fostering the Urban food System transformation through Innovative Living Labs Implementation





The ongoing war as a key factor







How to maintain the urban food sustainability under the war times?



Key challenges

- Demolishing and mining (agriculture and farming)
- New vulnerable groups
- Disruption of well-established food supply chains and logistical networks
- Blackouts
- Food sustainability and new food strategies (?)
 - Alternative solutions and innovative practices













Alternative spaces and multileveled actors



- City Kitchen Project (Kharkiv City Council)
- Mobile kitchens (State Emergency Service)
- Food train (Ukrzaliznutsya)
- "Factory Kitchen" project in Kharkiv region (Olena Zelenska and Howard Buffett).







Alternative actors



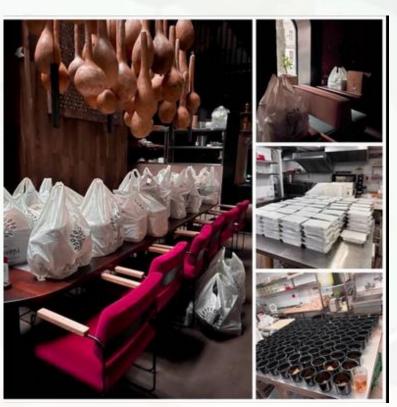


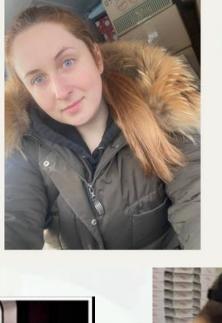


Команда Fusilli Kharkiv під час війни

- International actors
- Local business
- Local NGOs
- Active citizens













Іжа для ЗСУ від харківських закладів харчування



Food for the Armed Forces from Kharkiv food establishments



Innovative solutions



- Green for you (food production adapted to blackouts);
- Cultivation of greenery and vegetables within apartments and adjoining plots as a response to the food crisis (individual level)











Food-space changes as alternative solutions



"private gardens in public spaces"

 previously municipal land between urban houses is now being used for individual and collective farming;

"private gardens in one's own apartment"

 the cultivation of greens and vegetables has shifted into urban residents' personal spaces, with many taking up microgardening on balconies, in spare rooms, or within abandoned buildings;

"private production instead of public one"

 urban residents who have remained in Kharkiv during the war are attempting to self-sustain their food supply through home gardening practices

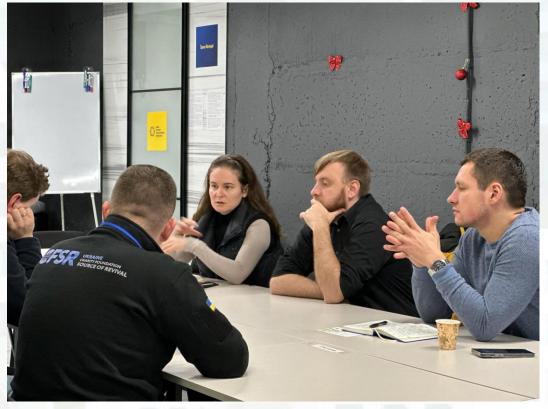




Lessons learned



- grassrot initiatives plays an important role in managing food sustainiability;
- network approach is useful;
- to have a lot of stakeholders;
- common practices that unite different stakeholders;
- information exchange plays the important role in maintaining cooperation between different stakeholders;
- digital cooperation can become a useful form to proceed with ordinary tasks, but offline events and projects give much more energi to maintain frutful cooperation among stakeholders







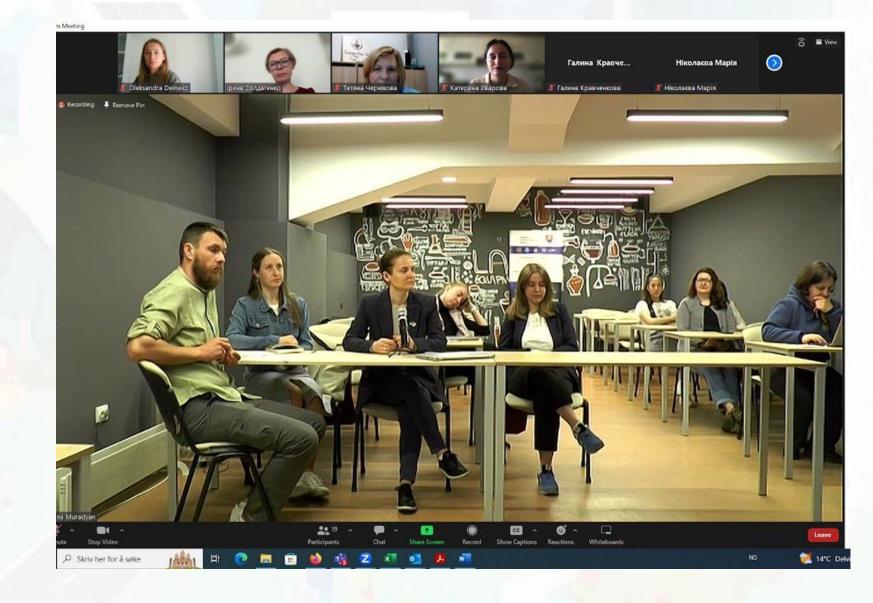


Closing: questions



How to make existing approaches sustainable over time?

How to enhance the cooperation between different stakeholders – local authorities, business and representatives of nongovernmental organizations?



Kharkiv Fusilli Team



https://www.instagram.com/fusilli_kh/

https://www.facebook.com/FusilliKh



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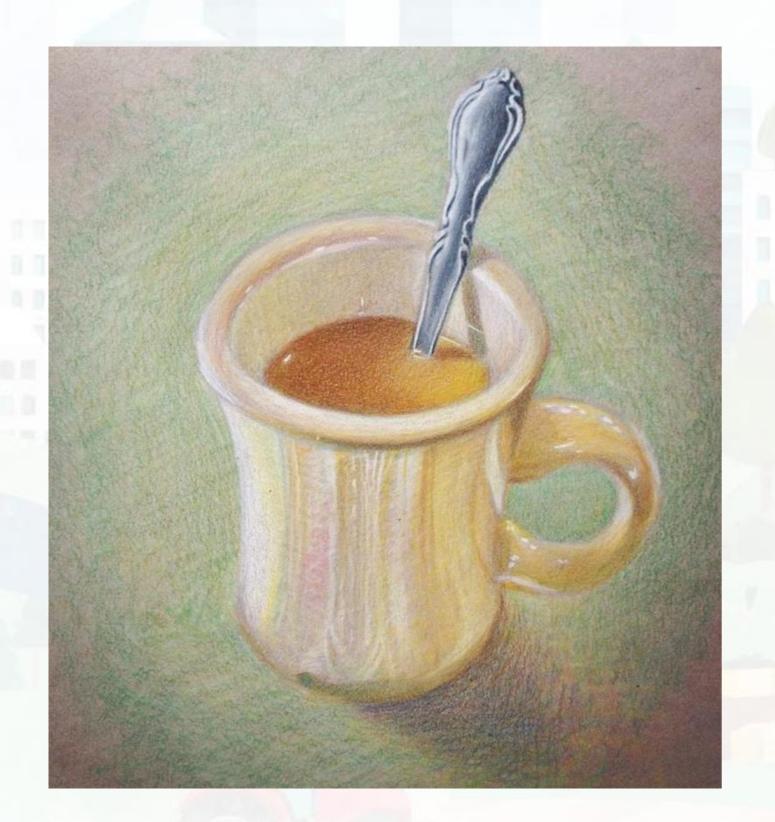
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1 meditative minute: eye-openers + questions on Jamboard



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Edition #4

"Local Solutions: Building selfsustaining urban food networks"



Paola Baravelle

FUSILLI Project Coordinator and management support

Turin, IT



Experiences and local solutions for a sustainable development



Dr. Paola Baravalle

City of Turin – FUSILLI Project Coordinator and management support

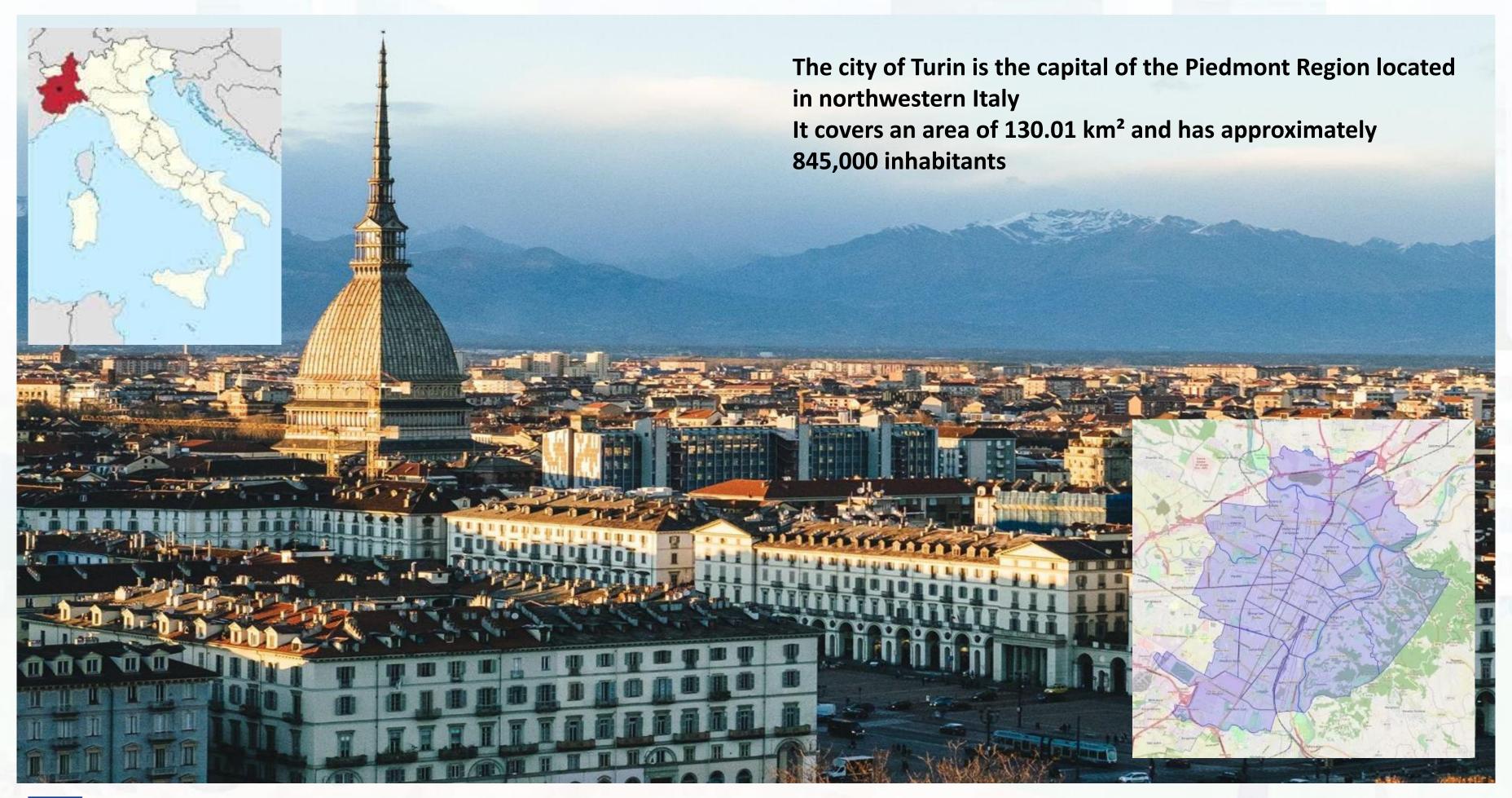
Fostering the Urban food System transformation through Innovative Living Labs Implementation

Hungry for Exchange - Edition #4 2024.04.11



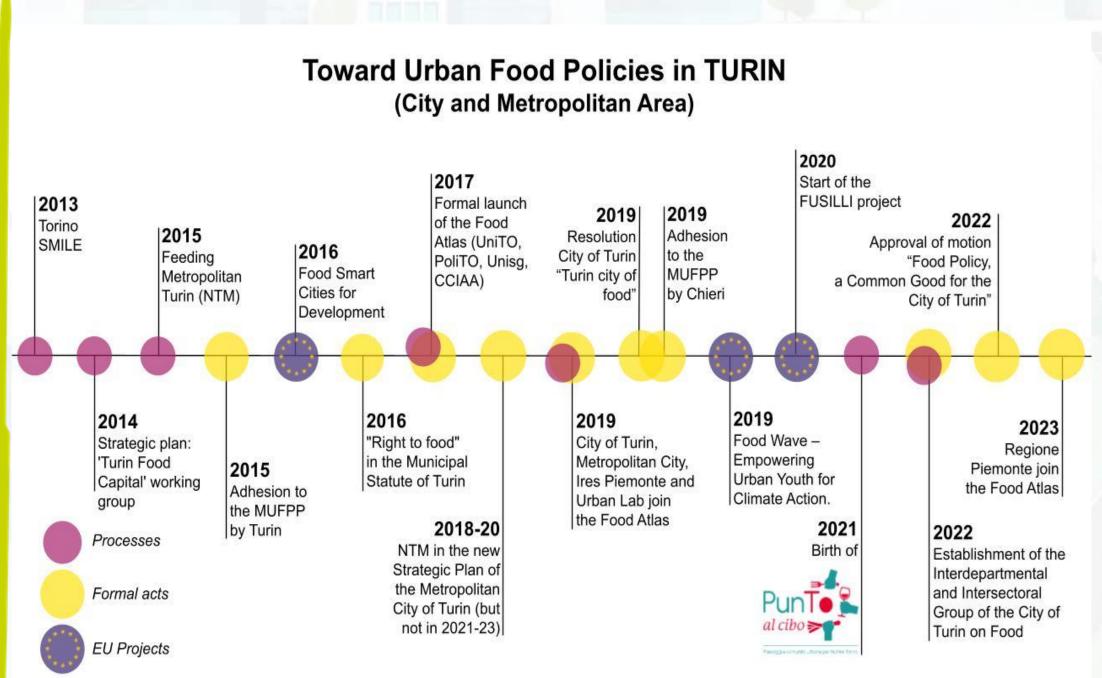
This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101000717.





The Turin's Food Policy development process over time





Main steps

- 2015
 Adhesion to the MUFPP
- Inclusion of the right to food in the Municipal Statute
- 2020
 Signing of the collaboration agreement with the Food Atlas
- FUSILLI project: a new opportunity to boost the City's commitment to foster a sustainable transformation of its local food system



Key Question



HOW do foster and promote a local urban food system transition aimed at generating lasting sustainable development opportunities?

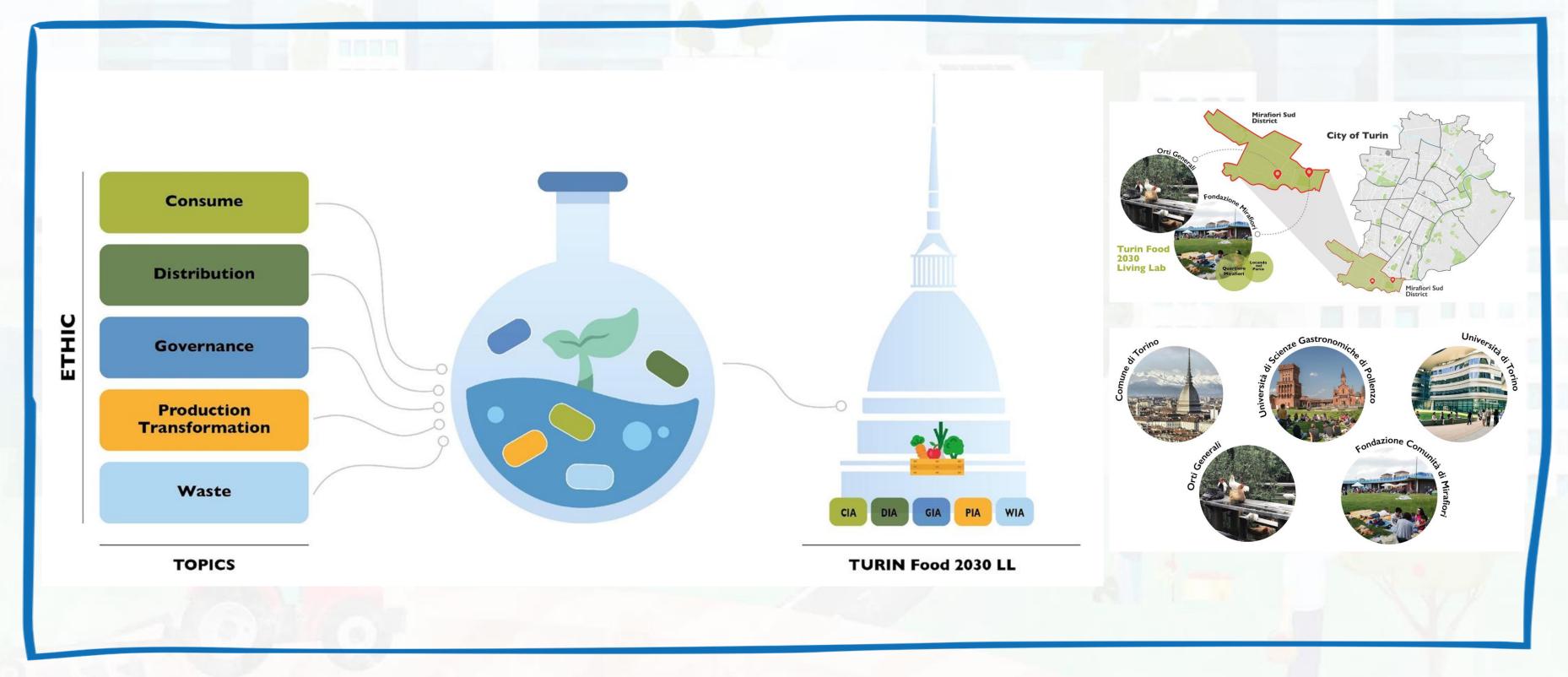
P To answer the question, the first steps were to identify a suitable way and a shared leitmotiv, i.e. a common thread capable of involving the various actors operating in the food supply chain dimensions.



The Turin Food 2030 Innovation Living Lab | a Circular perspective

fusily urban food planning

The Turin Food 2030 Living Lab is an experimental test bed to promote a sustainable transformation of the urban food system aiming to extend, harmonize and replicate at a later time, the successful solutions on a city scale. URBAN FOOD PLANNING

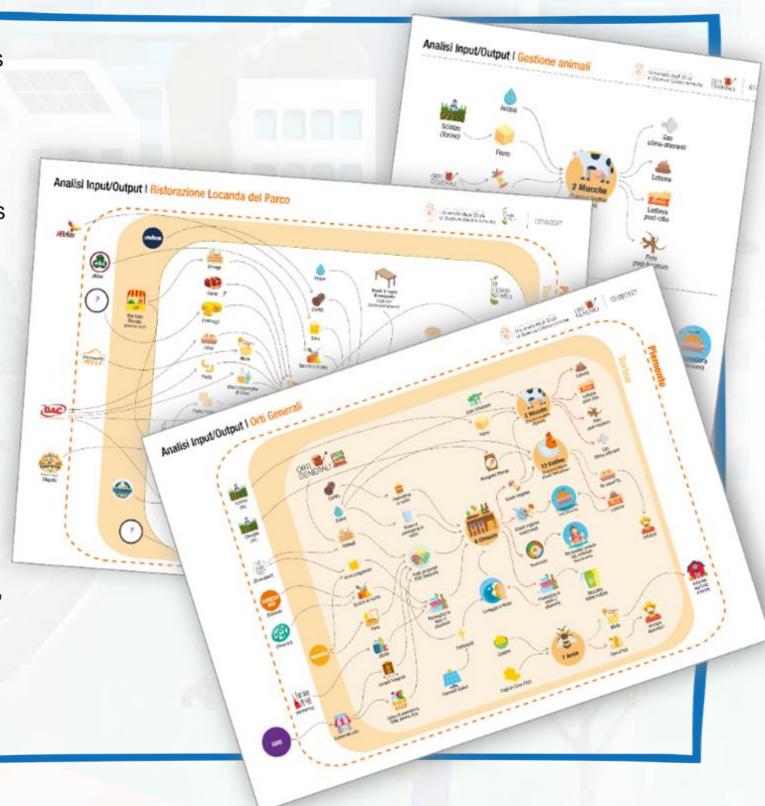




A Circular Model for Food | GOALS



- Promote the transformation of the urban food system by adopting sustainable solutions in terms of policies, planning and initiatives according to a circular perspective characterized by a shared, participatory and inclusive systemic and integrated approach.
- Design of a flexible Circular Business Model applied to food-producing and transforming and more broadly, to urban agriculture, to be tested and validated among the Living Lab pilot actions and demonstration activities ("Circular Kiosk" and a" Circular Restaurant")
- Promote a food circular model that is flexible, adaptable and replicable in other city areas
- Promote the reduction of food waste, food surplus, organic and inorganic waste at all stages of the supply chain through the application of the circular model to generate sustainable restoration models
- Promote environmentally friendly solutions aiming to reduce the ecological footprint
- Raise awareness of local actors and stakeholders on the circular economy of food and innovative and sustainable business models for the production, distribution, and use of food at the local level also through initiatives of active participation and co-planning of shared solutions, interactive workshops, experiential laboratories
- Encourage sustainable responses in citizens through awareness-raising, education, and training activities relating to the circular economy model applied to all phases of the food system to reduce waste and improve the recovery and distribution of surplus





Involved Actors | Stakeholders





Local farmers, greengrocers and trasformers



Cooks, Chefs and and Gastronomes



Citizens and volunteers



Local administrators





Universities and Schools



Agricultural Experts



Researchers



Nutritionists and Health Professionals



Local traders



Undertaken action to support the general strategy

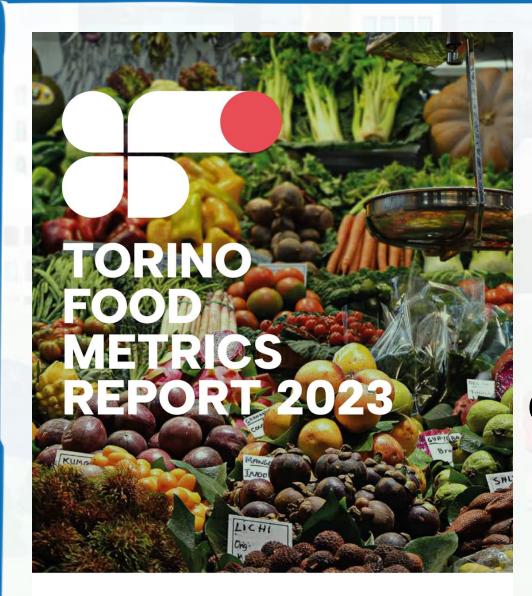


- Testing a collaborative governance within the ToFILL
- Establishment of the GIPA
- Design and testing of a circular business model applied to food
- Prevent the generation of food waste.
- Optimize the internal or external use of food waste
- Use renewable energies
- Use compostable or reusable packaging and components for food consumption
- Develop virtuous relationships with local stakeholders
- Promotion and consultancy on the application of CBM to SMEs
- Evolutions in the application of circular perspective
- Development of new synergies with other initiatives and projects promoted by the City



Supporting tools and guidelines







Guide for a City of Turin food policy













DELLA CITTÀ DI TORINO

GUIDA PER UNA

POLITICA DEL CIBO









Closing questions



? How can the City support several stakeholders over time in this transition process in addition to defining targeted policies, launching awareness campaigns and accompanying the path with calls for testing?

What complementary actions could strengthen the general strategy and extend and stabilize the process over time?



Thanks



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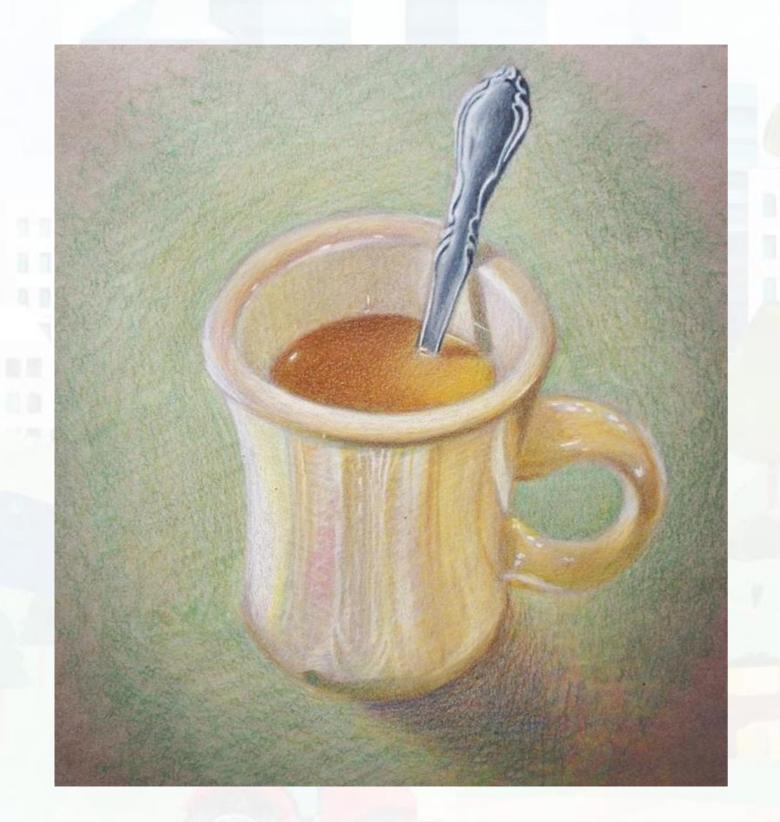
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1 meditative minute: eye-openers + questions on Jamboard



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fusil URBAN FOOD PLANNING

Edition #4

"Local Solutions: Building selfsustaining urban food networks"



Coline Questiaux

Good Food Strategy 2 coordinator

Brussels, BE



























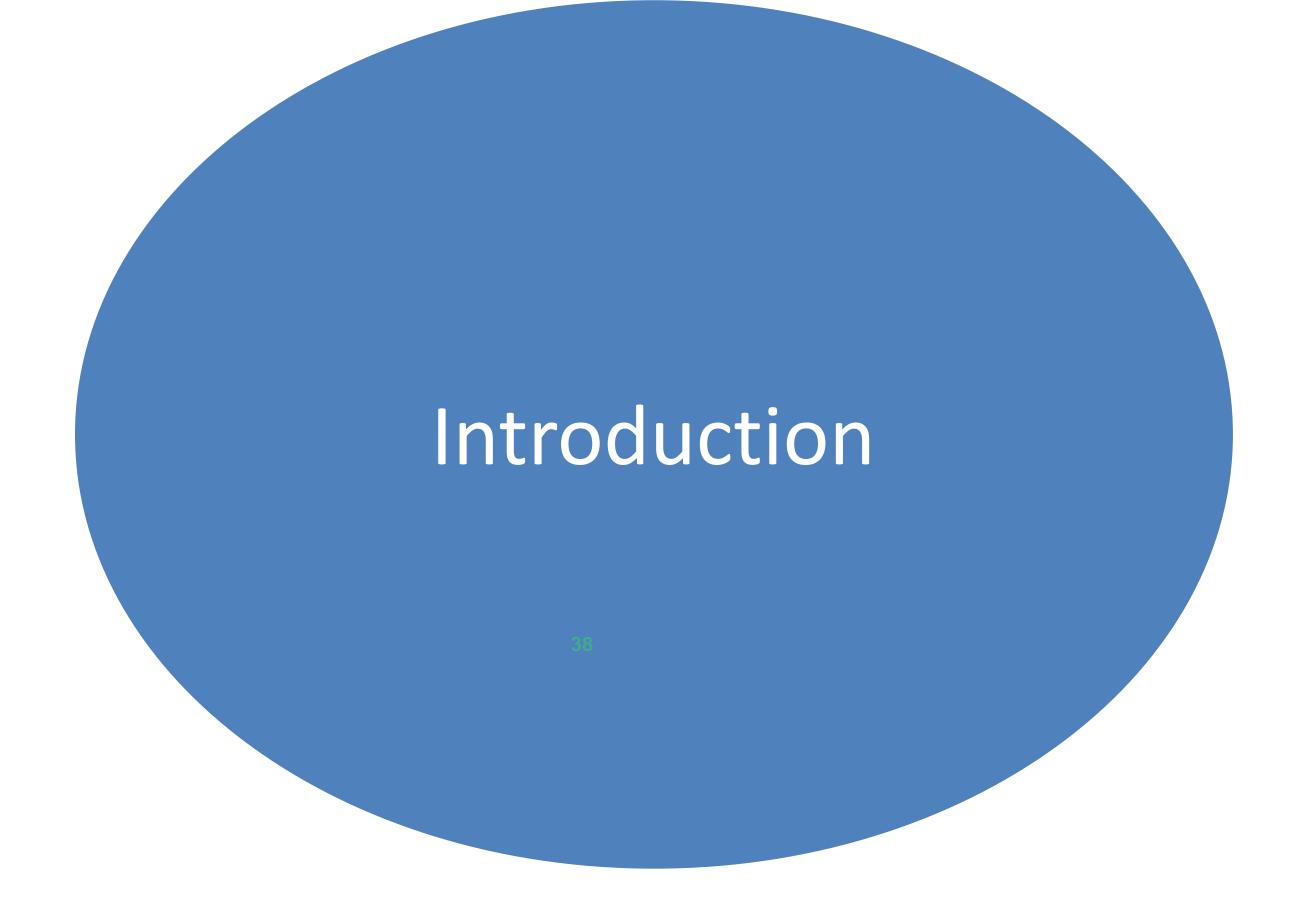








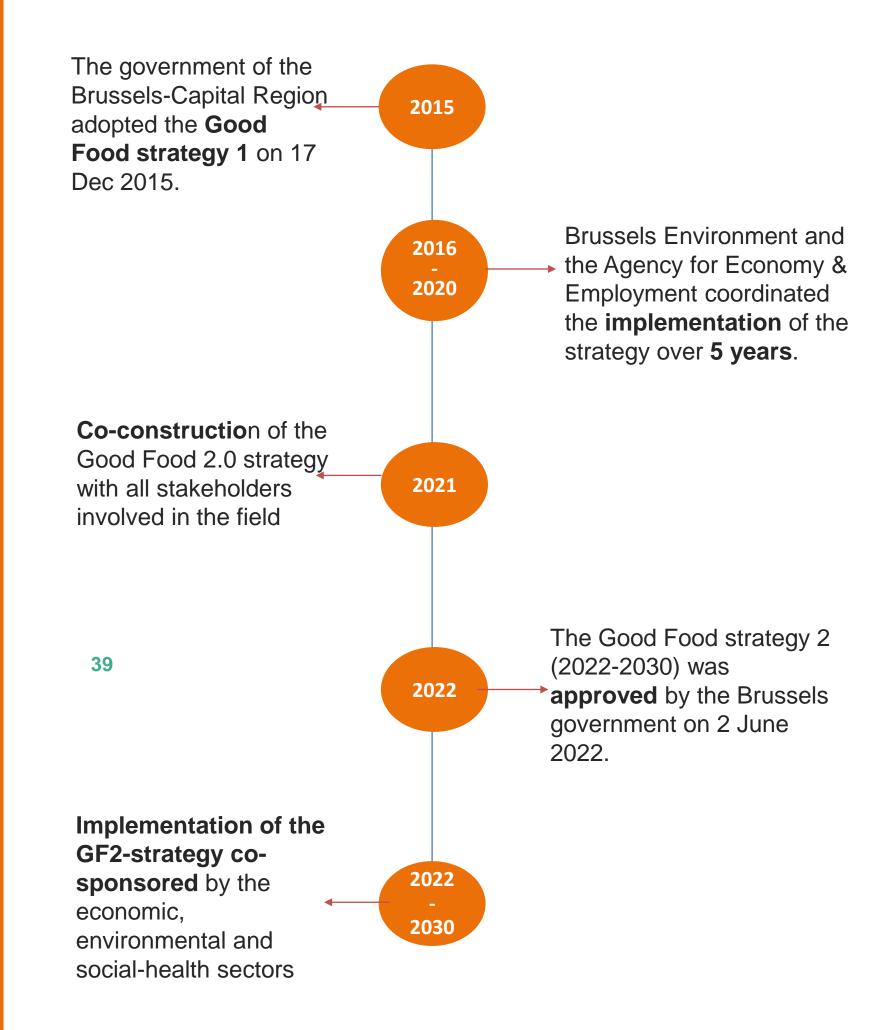
.brussels 🍣





Our ambition:

A Structural shift of the food system towards a more sustainable future by 2030, from production to consumption





GOOD ?

« Good Food diets » / « Good Food meal »

These diets reduce their **environmental impact** on climate change and biodiversity and respect **animal welfare**. They are acceptable and **affordable** for everyone, including low-income groups. **Healthy** and **sustainable** diets must combine all the dimensions of sustainability to avoid any undesirable consequences.

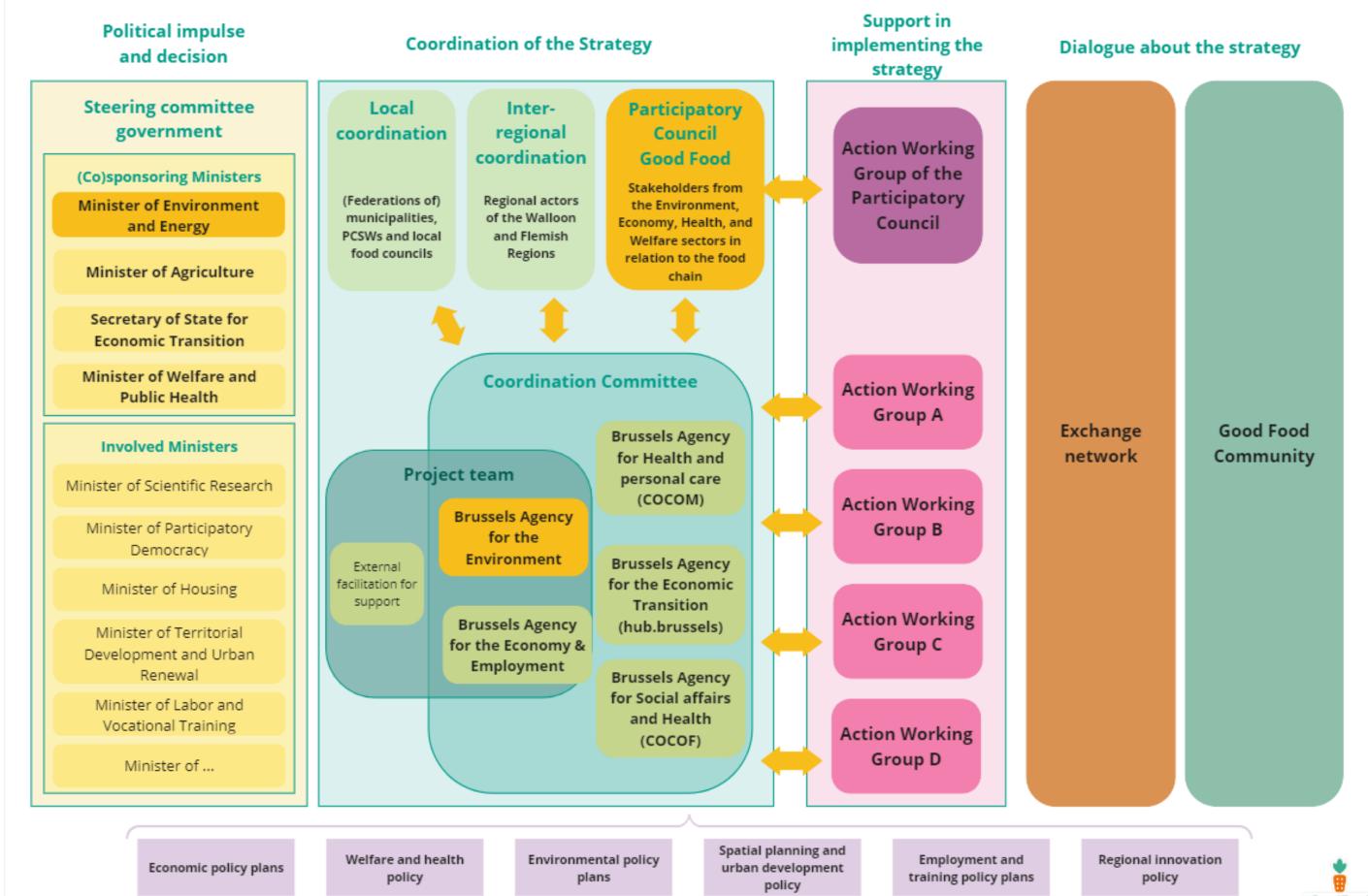
In concrete terms?

The Good Food diet consists of a **healthy** and **tasty** menu, giving a special place to fruit, vegetables, pulses, nuts and wholegrain cereals, and limiting sugars, salt and excessively fatty foods.

The Good Food meal is cooked with fresh, seasonal ingredients, preferably organic and as local as possible. It limits animal proteins (less and better quality), favours vegetable proteins and drastically limits food waste.

Definition based on the FAO definition of a sustainable food system.

Governance bodies





Strategy overview

22/02/21

The Good Food strategy 2022-2030



Support the spread of alternative distribution models



PRINCIPLE 2

Combating and adapting to climate change and protecting and enhancing biodiversity



PRINCIPLE 3

Solutions adapted to the diversity of urban contexts



BRUSSELS CAPITAL-REGION

PRINCIPLE 4

Socially inclusive approach, health promotion and food sovereignty

GoodFood

SUPPORTING AGRO-ECOLOGICAL PRODUCTION IN THE SUPPORTING AGROUS ON THE SUPPORTION OF THEME 1 THEME 5 Preserve and make available agricultural land in Brussels Reduce food waste at source, in particular through the reform of the Regional Land Use Plan through large-scale information campaigns (PRAS) and the provision of regional spaces (10) Support the processing of unsold food Develop community production projects, particularly Processing of around social housing unsold food THEME 4 Fund projects to make Good Food more accessible THEME 2 financially, geographically and Link demand in Brussels with symbolically through training for food supply in Flanders social and health professionals and Wallonia via the Good Food and through calls for ENSURING GOOD FOOD goodfood.brussels B2B service, and set up mixed "Environment-social-health" OFING GOOD FOOD C logistics centres projects ⁷O SUPPLY BRUSSELS Build a food-processing test Make Good Food available centre that is also a support in all school canteens. FOR ALL centre for Good Food by introducing a Canteen entrepreneurs on the Ferme Ordinance for example Termonde site In the catering **THEME 3** ENSURING THE DISTRIBUTION OF Mobilise the food and catering industry as a key player 4 GOOD FOOD COMMERCIAL OFFER in Good Food in Brussels by training hotel and catering staff and promoting the resto label

4 transversal principles



Participative, decompartmentalised governance



Combating and adapting to climate change and protecting and enhancing biodiversity



Solutions adapted to the diversity of urban contexts



Socially inclusive approach, health promotion and food sovereignty

THEME 1: supporting agro-ecological production

1.1 Professional production



STRATEGIC OBJECTIVE

Support for existing or new producers (agroecological model)



- TARGET FIGURES

 L. Jeast 30 new Brussels projects in agro-ecological production (inground and above-ground) have been launched.
- 30% of open-ground land certified or in conversion to organic farming (50% of producers)
- 50 new hectares of land mobilised (Brussels and suburbs)
- 100% of legal agricultural land (registered with the PRAS) is still legal agricultural land.



THEME 1: supporting agro-ecological production

1.2 Citizen and mixed production



STRATEGIC OBJECTIVE

- Develop citizen production
- Reach out to a diverse and disadvantaged public
- Objectives related to social and educational issues, reconnecting eaters with their food, contributing to food accessibility and ecosystem services

6

TARGET FIGURES

46

- Min 3 urban production pilot projects in social housing (SISPs)
- Fruit production in public spaces has increased
- 50% of households claim to produce part of their own fruit and vegetables
- •





Theme 2: developing good food chains to supply brussels

2.1 Structure and strengthen the Good Food chains



STRATEGIC OBJECTIVE

 Stimulate and structure (Belgian) supply and (Brussels) demand



- Stimulate the development of GF chains
 - Sustainable public procurement
 - Logistics network
- Support the creation/transition of GF businesses





THEME 2: DEVELOPING GOOD FOOD CHAINS TO SUPPLY BRUSSELS

2.2 Developing the food processing sector



- Stimulate the creation/transition of GF food processing companies and job creation
- Meet infrastructure needs → prevent them from leaving Brussels after the test phase



48

- Develop a favourable ecosystem for the development of the processing sector
- Develop/support GF incubator
- Support accommodation and provision of suitable infrastructure.





THEME 3: ENSURING THE DISTRIBUTION OF A gf COMMERCIAL OFFER

3.1 In the catering sector



STRATEGIC OBJECTIVE

- Increase and diversify GF establishments (snack, fast-food...)
- Regulatory tool for canteens
- Exemplary public authorities and priority schools



- 49
- Supporting canteens in implementing GF practices and obtaining the label
 - information and communication
 - Exemplary behaviour by public authorities and school canteens, and transition by Les Cuisines de Bruxelles
- Supporting restaurants in implementing GF practices and obtaining the label
 - Support for the transition, promotion



THEME 3: ENSURING THE DISTRIBUTION OF A gf COMMERCIAL OFFER

3.2 In shops



STRATEGIC OBJECTIVE

Improving the financial, geographical and cultural accessibility of the offer

6

- Development of supply in areas with low GF supplies
- Awareness campaigns targeting retailers
- Engagement with the mass retail sector
- Promoting the GF offer to the public
- Support for alternative distribution models





THEME 4: ENSURING GOOD FOOD FOR ALL

4.1 For citizens



STRATEGIC OBJECTIVE

- Develop the geographical, financial and cultural accessibility of GF
- Changing diets ("greening" the plate)
- Collaboration with social/health stakeholders



TARGET FIGURES

- GF "project" accessibility: 10-15 min radius
- Flexitarian diet (3 days without meat/fish): 50% of Bxl; reduced consumption of dairy products; less meat/more quality meat



OPERATIONAL OBJECTIVES

51

- Develop local, non-commercial food accessibility projects, based on the needs of a neighbourhood and in close collaboration with local stakeholders (associations, citizens, the social and health sector, etc.).
- Facilitate the implementation of initiatives by intermediary actors (training social/health intermediaries)
- Support and assist accessibility projects (call for projects, neighbourhood kitchen network, etc.)
- Develop accessibility of the Good Food concept for all (communication, ongoing education)

THEME 4: ENSURING GOOD FOOD FOR ALL

4.2 In schools and with young people



STRATEGIC OBJECTIVE

- // environmental education; // school canteens
- Quality of the food offer outside the canteen
- School gardens
- Eating habits



TARGET FIGURES

• 30% of schools have carried out a project between 2022 and 2030



- Facilitate the integration of Good Food into school food practices
- Include young people in neighbourhood food transition projects





Theme 5: reducing food loss and waste

5.1 Prevention at source



STRATEGIC OBJECTIVE

- A very important theme, integrated across the whole strategy
- For all audiences (professionals, citizens, schools, canteens, etc.)



6

TARGET FIGURES

- Alignment with European objectives (defined in 2023)
- (reduce waste by 30% by 2025 and 50% by 2030)

6

- Implement data monitoring
- Reduce waste at source households
- Reduce waste at source professionals



Theme 5: reducing food loss and waste

5.2 Processing of unsold food



STRATEGIC OBJECTIVE



- Stimulate the development of unsold food processing projects
- Avoid creating harmful competition with food aid projects

TARGET FIGURES

• 500 tonnes of surplus/unsold food is recycled via supported projects



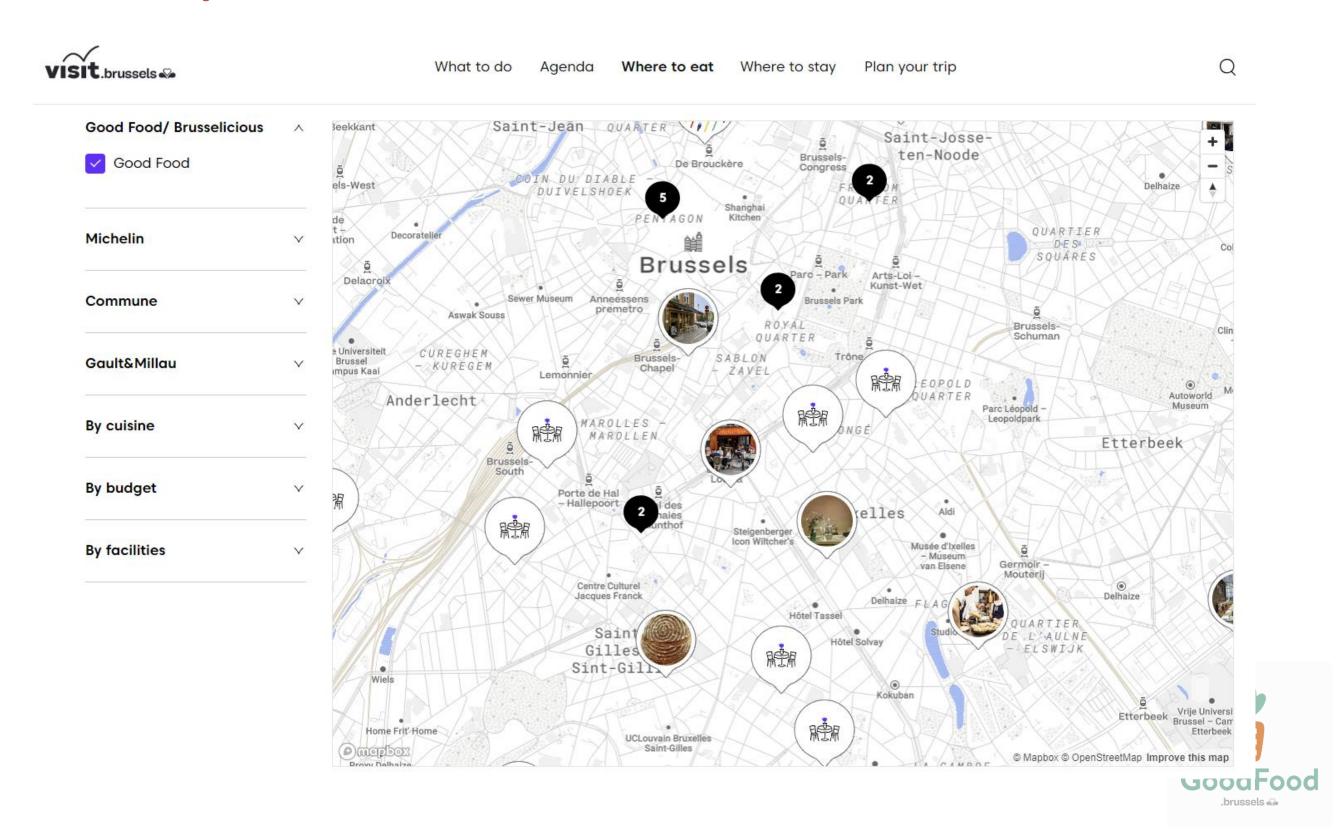
Stimulate the development of projects to process unsold food for human consumption

Curious? Taste it!

22/02/21

Curious? Taste it!

A map of Good Food restaurants

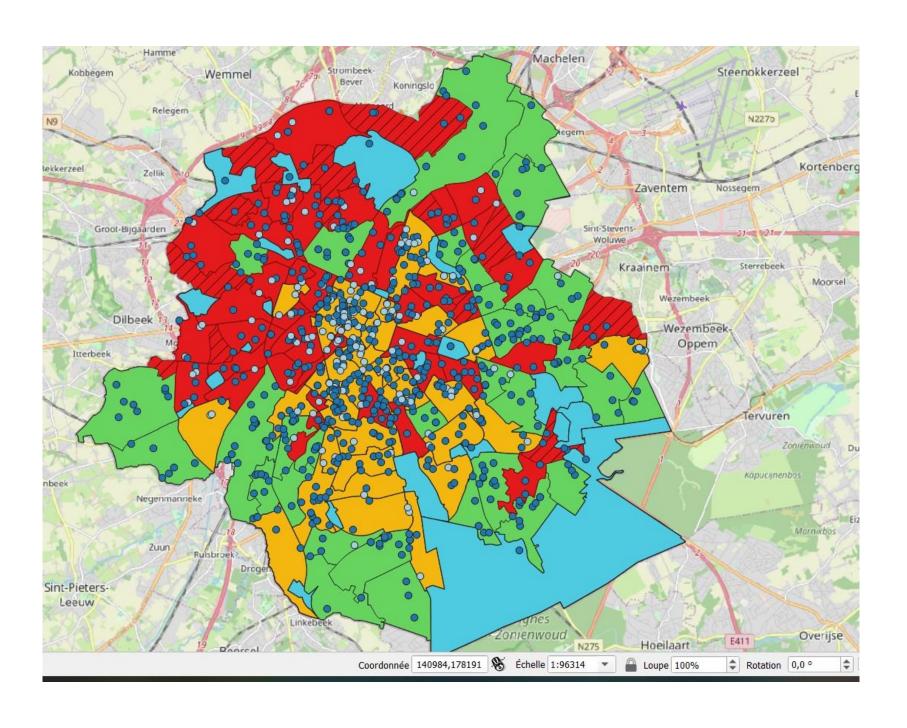


Our challenge

22/02/21

Our challenge

Fishing for ideas

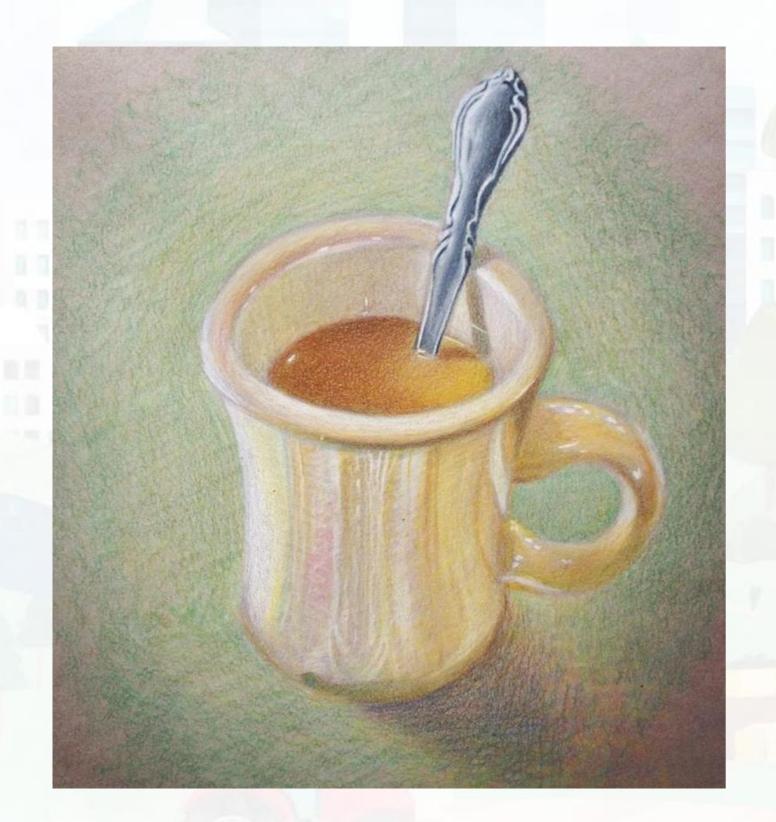


What could we do to improve the geographical accessibility of Good Food in neighborhoods (including food deserts)?









1 meditative minute: eye-openers + questions on Jamboard





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Hopefully until next time!



Thanks to:

Oleksandra Deineko Paola Baravelle Corine Questiaux

Interested to present during one of the next webinars?

Would you like to connect to the speakers?

Would you like to stay up to date with future events?

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