LEARNING ACROSS BORDERS
Sustainable Food Cities Conference, Bristol, March 17th 2015

URBAN FOOD GOOD PRACTISE FROM URBACT PARTNERS (Gothenburg, Brussels, Amersfoort, Lyon)

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Rising to the low carbon challenge - best practise from our Swedish Partners

How to improve environmental impact from meals served in public sector?

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Emission intensity, Today

kg CO2-eq/kg product

- CH4
- N2O
- CO2

Beef, Lamb, Pork, Poultry, Egg, Tofu, Cheese, Rice, Potato, Salad, Crisps
Carbon equivalent emissions from food alone are likely to reach more than the total emissions target by 2050 unless action is taken to reverse current trends.
Climate change school meals

kg CO2e/portion

1. Spaghetti Bolognese/lentil sauce with spaghetti & ketchup
2. Falu sausage with white sauce & pasta/potatoes
3. Hamburger/fish burger with dressing, bread & potato wedges
4. Pork kebab stew/bean stew with rice
5. Indian Poultry stew with rice/pearled barley
6. Fried saithe/herring with mashed potatoes
7. Meat & vegetable soup/carrot & lentil sauce, soft bread with cheese
8. Moussaka/seafood lasagne

Original meal
Alternative meal
Since 2010, Bruxelles Environnement has developed various tools to help public buyers in Brussels join the sustainability process: a Brussels network of sustainable buyers, themed workshops and training courses, a free helpdesk and an internet platform. A course on diet is organised every year (services contracts, lunch contracts, distributors, foodstuffs purchases, etc.) In 2014, a trade fair was also organised for suppliers.
In the context of the call for food projects, Coduco provided support for companies and then developed a practical guide intended for businesses, associations and institutions wishing to commit to a sustainable diet at the workplace, outside the canteen: meetings, automatic dispensers, events, business gifts, etc.
Local sandwich at local government
Menu Engineering

The menu creates the signature of the restaurant, be more sustainable by:

- Smart purchasing
- Nose – To - Tail: use all parts of the product
- Less is more: cooking based on offer of the season
- Creative use of the products in your refrigerator
Waste management - measurement

- Know your starting point, raise awareness
- Preparation: animal and vegetable origin
- Guests: bread and other left-overs
- Result: 0-measurement – most waste at preparation
- Improved change of behaviour and creativity
- Second measurement: 20 – 35% reduction of food waste at preparation
Hotelschool the Hague is going green.

We aim to have limited waste. If one of the sandwiches of your choice is finished, please ask us to prepare one for you.
Social and solidarity grocery shop

Enhancing social inclusion with a dual pricing system allowing discount on organic, local and fresh food.

Works with the social security system; a regional network of social groceries; and with the local council. A hub for local community activity, based in inner city Lyon.