



# METZ



## A COLLECTIVE REGIONAL COMMITMENT TO A SUSTAINABLE, INCLUSIVE FOOD SUPPLY

**Committed since 2010 to the development of peri-urban agriculture, the Metz metropolis continues to carry out an ambitious, responsible, agricultural and food transition, centred on the needs and well-being of each inhabitant, and respect for the region's ecological resources.**

Alongside its Town Centre District and its *Centre Communal d'Action Sociale* (Municipal Social Action Centre), the Metz Metropolis fully embraces diet and the food supply, a crucial issue in the 21st century. Most of all, it focuses on environmental and climate issues, concern for the most vulnerable and the aspiration to promote sustainable economic growth, respectful of resources and biodiversity, beneficial to all stakeholders, without exception.

### KEY FIGURES FOR THE TERRITORY

#### METZ METROPOLIS REGION

- 235,000 inhabitants
- 44 member municipalities
- Around ten urban agricultural projects
- 305 square kilometres

The metropolitan strategy regarding an inclusive food supply is designed around four clear objectives:

- growth in the region's capacity to produce and process food,
- the structuring of the supply network for the consumer region,
- the promotion of "field to plate" practices with the least possible impact on natural resources,
- and a guarantee that everyone has access to a beneficial, reasonably priced diet.

In this context, several actions are particularly relevant:

Committed to the Z.G.Z.D. (Zero Food Waste) action plan, the **reduction of waste food in school canteens** is a priority. It is the subject of coordinated actions to raise awareness and give more responsibility to agents and children. Associations and companies interact with them through innovative, entertaining initiatives: carrying out of a waste diagnosis, workshops on the prevention of bad practices, identification of biowaste products, development of action plans in the context of participatory workshops, acquisition of sorting tables for biowaste, better taking into account of the children's hunger and their satisfaction, recycling of products not consumed, development of short supply chains... Taste classes for canteen agents have also enabled a better understanding of children's taste mechanisms with a view to broadening their food repertoire. Other projects can also be cited: the creation of a set of cards to be collected rewarding children for good practices, the "Mon Petit Légumady" educational kit to teach children about fruit and vegetables in an entertaining manner, the Children's Municipal Council's contribution to the menus committee, etc.

Well beyond the single issue of food waste, education of the palate and the importance of eating healthily through an equitable food supply, and the social dimension of meals, have been at the centre of the approaches of both organizations, targeting a public of which a significant percentage is affected by poverty and food insecurity. The percentage of families below the poverty threshold in Metz Metropolis is 17.2% and 21.7% in the Town Centre District. In parallel to these public actions on the themes of "eat well and eat better" and the "throw less away",

remarkable private initiatives have emerged in the metropolitan region, identified and promoted by the *Centre Communal d'Action Sociale* (CCAS) in the city of Metz, and co-financed by the Metz Mécènes Solidaires endowment fund (private-public charity fund). Fitting in perfectly with the objectives of the Regional Metropolitan Food Project and the Metz's Regional Social Project, **two flagship projects** respond specifically to the challenge of the food insecurity.

## The FAUVE Association and Les Petites Cantines

Dedicated to the promotion of socially-aware food supply practices, FAUVE raises awareness and educates people about the consequences of food choices on health, community solidarity and the environment. It organizes participatory workshops (for example at the Metz Young Workers Club) whose objective is to bring communities together through the preparation of shared dishes in a friendly, inclusive, atmosphere on a social equity basis. Supported by many local partners (communities, providers of social housing, market-gardeners, breweries, E.S.A.Ts (providers of work for people with disabilities), etc.), it develops with the *Secours Catholique* a community restaurant project, supported by the Petites Cantines network. The objective is to restore the social inclusion aspect of the food supply and meals - often weakened by isolation and insecurity - and to make it a powerful vector of solidarity. The preparation and sharing of meals are an occasion to meet others, for people from different backgrounds and generations to mix,



and to renew a sense of social utility for isolated people. From the food point of view, the project prioritizes a local supply of seasonal products, organic if possible, and the recycling of unsold produce. By introducing a voluntary payment system, the *Cantine Solidaire* democratizes access to a high-quality food supply, thereby responding to a public health issue. The objective is to create (with the support of the Metz CCAS, businesses in the surrounding area, social centres and local associations) a large community in which everyone has the same place and the same value, regardless of their socio-economic status. An experimental phase of this *Cantine Solidaire* project was launched during the summer of 2019.

## ProxiDon

ProxiDon is a digital platform that enables local food shops to offer food to charitable associations, thanks to a system combining simplified exchange procedures and geolocation. ProxiDon enables agile management of small stocks of foodstuffs, which is useful on the one hand for the donating shops, who previously had no logistically appropriate means of disposing of surplus stock, and on the other hand for charity associations who can top-up their food supplies free of charge on an entirely local basis, to the benefit of those most in need. In direct link with the Food Bank, ProxiDon



participates both in the reduction of food waste and in the fight against food insecurity. In the long term, the system should enable 15,000 meals to be provided per year in the metropolitan region.