



# PARIS



## TWO INNOVATIVE PROJECTS IN PARIS TO PROVIDE BETTER FOOD FOR THE MOST DISADVANTAGED

The capital has to feed not only its 2.2 million inhabitants every day, but also a million workers and approximately 300,000 visitors (tourism and business).

In the context of carrying out ecological transition policies, the City of Paris has set, among its targets for 2030, the local sourcing of 50% of its food supply (compared to 25% today) and for the proportion of organic agriculture to increase to 20% (from 3%) in the Parisian area which constitutes the main supply.

These ambitious targets are designed to reduce the territory's carbon footprint and to benefit the health and culinary enjoyment of all Paris's inhabitants.

### THE FOOD SUPPLY FOR THE MOST DISADVANTAGED PEOPLE IN PARIS: TWO ROADMAPS

A review of the food supply in Paris revealed that 6.3% of households in Paris are challenged by food insecurity and that the rate of obesity among children in social priority districts is twice as high as the average for Paris.

To cope with these health and social challenges, the City of Paris is committed to facilitating access for low-income and vulnerable populations to healthy, good quality food.

Consequently, the City of Paris adopted a Sustainable Food Strategy in 2018 with a view to ensuring that the food consumed in Paris is healthy, respectful of the environment and af-

### KEY FIGURES FOR THE TERRITORY

- **Number of inhabitants:**
  - Paris: 2,210,875 (INSEE, RP 2016)
  - Greater Paris Metropolis: 7,020,010 (2015)
  - Île-de-France region: 12,117,131 (INSEE, RP 2016)
- Approximately 1,500 peri-urban agricultural projects
- Population living below the population threshold in Paris: 16%
- Nearly 6,500 families are accommodated in hotels every night by the *SAMU Social* (mobile emergency medical service for homeless people)

fordable for all. It was the product of a broad consultation with representatives of all sectors of the food supply system in Paris. This cross-cutting, systemic food policy provides a structuring framework for the numerous sectoral actions already undertaken, the mobilization of organizations in the food supply sector and the launch of new actions.

The Sustainable Food Supply Plan for Collective Food Services in Paris aims to offer healthy, good quality food in the 1,400 municipal restaurants to all children in nurseries and schools, to residents

of EHPADs (residences for dependent elderly people) and beneficiaries of community restaurants, etc. The proportion of certified products (organic, Red Label and sustainable fishing) was 46.7% in 2018, with 30 million meals served every year. For the children of families with low incomes, the price of these meals was set at 13 cents.

Intended for the most vulnerable populations, the *Pacte Parisien de lutte contre la grande exclusion* (Paris Plan to Combat Social Exclusion) has enabled the reactivation of the decision-making body for food aid in Paris and for the continuity of the offer to be ensured. Food aid in Paris currently involves 120 food distribution points and 12 community restaurants which provide 4.6 million meals.

## Two innovative projects: The “Food for all, sharing the food supply and kitchens” invitation for projects

In the 2017 edition of the Participatory Budget, Parisians voted overwhelmingly for the “Food for all, sharing the food supply and kitchens” project, which aims to develop the societal and territorial dynamic of a mutually supportive food supply. With a budget of €1,500,000, an invitation for projects was launched to promote the development of shared kitchens for populations challenged by food insecurity, thereby strengthening independence and social links for families in hotels, and supporting the implementation of innovative models for food solidarity and the fight against the food waste in social priority districts.

29 projects were selected and are in the course of being implemented, including the *Palais de la Femme*, a housing structure in the 11<sup>th</sup> arrondissement managed by the Salvation Army: in association with Paris SAMU Social, the residents’ shared kitchen use is open to families staying in six nearby social hotels. The opening of the kitchen in this residence at several times over the course of the week benefits 94 households, corresponding to almost 300 people.

## Adapting community catering services to the needs of disadvantaged families: Palikao

Opened in early 2019, the primary objective of the 11<sup>th</sup> community restaurant managed by the *Centre d’Action Sociale de la Ville de Paris* (CASVP) (Paris’s Municipal Social Action Centre) is to provide hot, balanced meals to vulnerable or disadvantaged people, but it also aims to offer its guests a friendly, social environment. At lunchtime, this community restaurant opens its doors to elderly people and people with disabilities, enabling a social mix. The food offer is suited to families, which currently account for nearly a third of the users, through the development of a designated area and the mobilization of much appreciated and committed volunteers.

In addition to being a solidarity-based restaurant, Palikao also aims to be environmentally responsible and sustainable: in the eco-designed space, users’ awareness of food waste is raised with a “waste-meter” specially designed to measure the quantity of bread not consumed. As with almost all the other CASVP restaurants, biowaste is collected separately for recycling, and discarded cooking oil is recycled into biodiesel. After their meal, diners at the Palikao restaurant are invited to sort their own meal trays to raise awareness of the value of recycling.

Furthermore, the CASVP’s community restaurants are committed to following the roadmap in the Sustainable Food Supply Plan: No GMOS, no palm oil, no fish caught in deep water, 100% of eggs from hens raised in the open air.  $\frac{3}{4}$  of the food served respects the cycle of the seasons, 2 vegetarian menus are offered every week, 25% of the food served is certified organic, 34% has Red Label or Sustainable Fishing certification.

Other projects within this community restaurant are in progress, such as the creation of a board games area and a books area, which helps to combat isolation, an aggravating factor in social exclusion. Help with schoolwork for children is also being set up, outside mealtimes, to encourage success at school.

