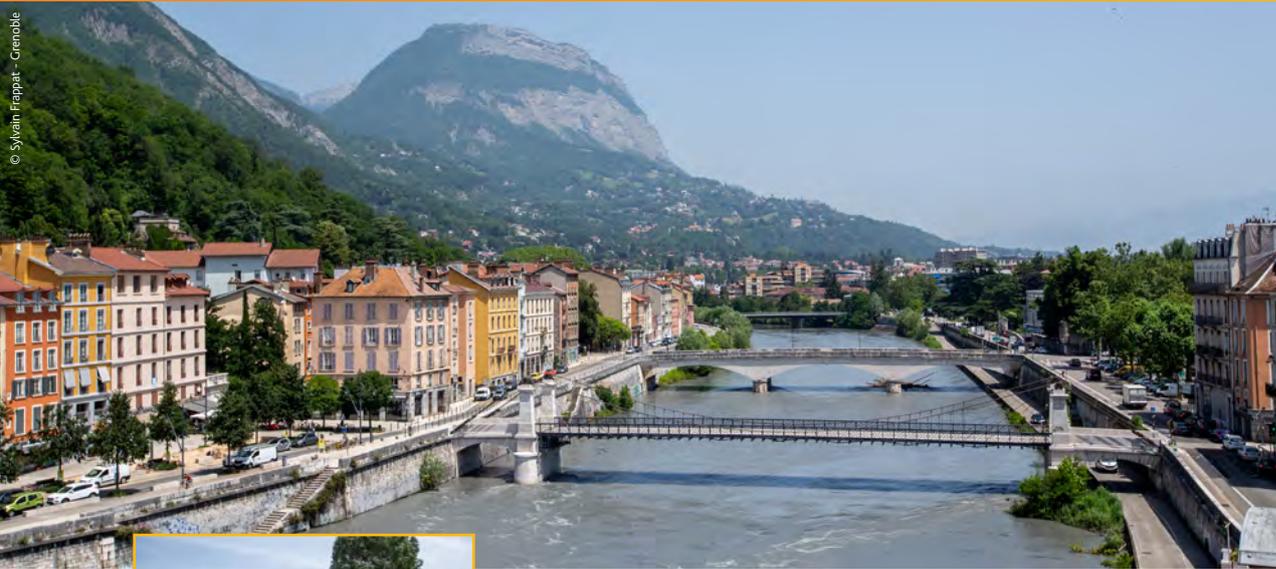




# GRENOBLE

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FRANCE  
URBAINE  
MÉTROPOLES, AGGLOS ET GRANDES VILLES



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## A FAIR, SAFE, HEALTHY FOOD SUPPLY FOR ALL

Located in the heart of the Alps, Grenoble has 160,000 inhabitants, whose right to a food supply needs to be protected.

Given that climate change is occurring twice as fast in the Alps than elsewhere, Grenoble is implementing a transition project based on the principle that dealing with the environmental emergency cannot be separated from the requirement of social justice.

The geographical location of the metropolitan territory between the Belledonne, Chartreuse, Vercors and Oisans mountain ranges, serves as an invitation to redesign food supply chains prioritizing local production. More generally, access for all to a healthy, affordable food supply is part of a transversal solidarity-based approach.

Grenoble has responded through the levers of large-scale catering, social action and education about the environment and the food supply. The Metropolis and the City developed a *Projet Alimentaire Interterritorial* (Interterritorial Food Project) with the valleys and surrounding mountain ranges which values the great variety of local agricultural produce and aims to strengthen cooperation in the food supply, from the field to the plate.

Digital technology provides the foundations for an "augmented" metropolis on several levels: through the collective intelligence behind the design of its digital strategy, through the lever effect represented by digital technology in terms of economic development and through the capacity offered to residents to contribute to and influence their environment.

### KEY FIGURES FOR THE TERRITORY

- Number of inhabitants:
  - Grenoble: 160,000
  - Grenoble-Alpes-Metropolis (49 municipalities): 450,000
  - Isère département: 1,300,000
- 150 plots cultivated in Grenoble
- 11,000 meals prepared daily in 2018 by the central kitchen (for retirement homes, school canteens, home-delivered meals and crèches)
- 400 subsidized meals at an average of 51% in the municipal staff canteen
- A 1,500 m<sup>2</sup> municipal greenhouse (3.8 tons of vegetables, salads and herbs produced in 2018)
- 19% of Grenoble's population is living below the poverty threshold (INSEE 2015)
- 20% of Grenoble's inhabitants say that their food supply is restricted for financial reasons (IBEST 2018 survey)

## Episol, a local solidarity grocery store for all

Solidarity-based structures for disadvantaged populations have long existed in the Grenoble agglomeration, but many of the people challenged by food insecurity do not go to them. To remedy this, the Grenoble CCAS (Municipal Social Action Centre), the *Secours Catholique* charity, the *Diaconat Protestant charity* and *La Remise* employment integration charitable association founded the Episol association in 2014 in partnership with the City of Grenoble. The following year, a solidarity grocery store was opened in the Capuche district. The association currently has 980 member families.

The Episol project promotes access to good quality food for all. It participates in the local economy, energizing the community and promoting social diversity and living together in harmony. In order to combat food insecurity and to improve the quality of the food supply for all populations, Episol proposes three price ranges:

- Market price
- Cost prices for those with a *quotient familial* (QF) (family quotient) between 650 and 900 euros
- Prices up to -90% for QFs below 650 euros/month.



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The 7,000 "solidarity baskets" consisting of unprocessed produce distributed every year in the *Maisons des Habitants* (community centres) of the City of Grenoble by Episol operate on the same system. To be

financially viable, Episol relies on volunteers, food donations and subsidies, including from the CCAS.

The products offered aim to respond to the current food supply challenges. To promote short supply chains and healthy food, Episol works with 20 producers to offer produce that is 80% local and 20% organic.

A partnership with the *Marché d'Intérêt National* (wholesale market of national interest), the Food Bank and shops enables the collection of a substantial amount of unsold goods for the benefit of inhabitants, thereby reducing food waste and the production of waste.

The project also strives to develop social cohesion, through workshops for the preparation of healthy, affordable recipes, discussions about the food supply, etc. Episol also has 5 employees as part of an employment integration scheme.

In 2019, the association created "La Mobile", a small truck which offers products to people in different areas of the



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Grenoble metropolis, identified on the basis of socio-economic criteria and the need for an opportunity to purchase food locally.

## A green canteen from 78 cents



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The City of Grenoble's canteens are managed by the municipality, and offer meals that are priced according to families' incomes. The City of Grenoble subsidizes meals for 11,000 children who

eat lunch at the school canteen (corresponding to 8,000 meals per day), at an annual cost of 3.5 million euros. 22% of these children (2,420) pay the lowest price of 78 cents per meal.



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All children benefit from a healthy, local, environmentally friendly diet in the municipal canteens. The City has carried out major adjustments to its public purchasing contracts (allocations) and to

recipes, sourcing (assessment of local seasonal production) and manufacturing processes (training, evolution of work postures) to go beyond 50% organic produce while maintaining subsidized prices for families. Bread, fruit, vegetables, poultry, *Tomme Blanche de Trièves* (cheese) and traditional Savoy pasta are already among the local, organic seasonal ingredients.

Reducing the proportion of animal protein in the food supply is also one of the City's objectives: this an environmental, health and economic issue. The City's canteens currently offer one to two vegetarian meals per week to all users. The cooks are trained in balanced vegetarian cooking with a view to raising the awareness of the canteen's users, particularly children, of unfamiliar foods and a healthy diet. Far from being limited to grains, these new balanced, varied meals enable everyone to sit down with the same menu.

The central kitchen also works in partnership with local solidarity organizations. Every year, it cooks for the *Grand Repas* ("Great Feast"), a convivial, unifying occasion that offers a meal to 1,000 people in difficulty, with the CCAS, *Restos du Cœur* (charity providing food for the homeless during the winter), the Food Bank and the *Secours Populaire* charity. It also works throughout the year with the Food Bank which collects any surplus food, corresponding to 1,600 kg of prepared food in 2018, in a dual approach that fights against food waste and promotes solidarity.

