Seule association nationale regroupant à la fois les grandes villes et les grandes intercommunalités, que sont les métropoles, les communautés urbaines, les communautés d’agglomération et les établissements publics territoriaux franciliens, France urbaine compte 104 membres de toutes tendances politiques. Elle représente plus de 2 000 communes dans lesquelles réside près de la moitié de la population française. France urbaine a pour objectif de promouvoir le fait urbain auprès des pouvoirs publics et de tous les citoyens. Dans un dialogue permanent avec l’État, l’association participe pleinement à la structuration du monde urbain dans notre pays et à l’attractivité de tout son territoire.

Elle défend une « Alliance des territoires » en mesure de faciliter les coopérations territoriales et d’assurer une pleine effectivité des politiques publiques.

France urbaine is the only association of city majors and urban centres presidents in France. Its 104 members, of all political tendencies and representing some 2,000 cities, gather more than half of France’s population. France urbaine is a new force linked to the evolution of France territorial organization that aims at promoting the urban fact among public authorities and all citizens. The association takes its part in the structuring of the urban world and the attractivity of our country, within the framework of a permanent dialogue with the French Government.

In order to ensure the best efficiency for public policies, France urbaine encourages “The alliances of territories” by strengthening the links between cities and peri-urban and rural areas.
How can access to healthy food be guaranteed for everyone? Beyond responses to emergency food insecurity situations, what sustainable measures can be implemented at a local level? What levers are available to the elected representatives of large towns and cities to provide answers on a long-term basis, that respect social, health and environmental criteria?

These issues are all the more serious, given that, according to the INSEE, 8.8 million people are currently living below the poverty threshold in France, and 5 million people receive food aid. Furthermore, according to the Ipsos-Secours Populaire survey published on 11 September 2018, more than a fifth of the people questioned (21%) declared they were unable to obtain a healthy diet that included three meals per day, and 27% said they did could not afford to purchase fruit and vegetables every day.

While many initiatives have been implemented in recent years to help deal with this problem, including the Loi Garot or Law against Food Waste, the États généraux de l’alimentation (National food symposium), the Loi EGAJLM (law for equitable relations with producers and sustainable, healthy food), the Plan Pauvreté (Poverty Plan) of September 2018, and the Fund for European Aid to the Most Deprived, there can be no doubt that food insecurity remains a major problem that affects many families on a daily basis.

To fight against food insecurity requires taking concrete action, on a territorial, local level, involving citizens directly. Extending the commitments adopted in February 2019 by the 75 territories that are members of France Urbaine, “For a solidarity-based, responsible, sustainable food transition”, the elected representatives of large towns and cities are continuing their mobilization at a local level. The challenge consists of providing new solutions to the fight against food insecurity, responses envisaged in this publication, such as “the means of guaranteeing the financial and geographical access of everyone to healthy food in sufficient quantity, while also ensuring the sustainability of food production methods”.

Numerous organizations are committed to this fight against food insecurity, especially national and local charitable associations, and volunteers who contribute, though their involvement, to bringing a human, solidarity dimension to food aid action. This fight is an integral part of our objective of encouraging the transition towards a solidarity-based, responsible, sustainable food supply, an objective that we pursue through a multiple-actor, inter-territorial approach.

With the support of the French Ministry for Europe and Foreign Affairs, and in partnership with RESOLIS (Research and Evaluation of Innovative and Social Solutions), France Urbaine has assembled 21 contributions in this publication from cities and agglomerations which describe, through concrete examples, the ways in which they are combating food insecurity. These contributions are accompanied by the views of three experts who, each in their own way, identify contextual elements that are essential for a better understanding of this complex subject.

School meals, community grocery stores, public procurement contracts, the evolution of eating habits, the development of short supply chains, etc. France Urbaine is proud to be able to illustrate the diversity of the actions carried out in France’s major cities and inter-municipalities, all of which offer solutions for a transition to a more solidarity-based, responsible, sustainable food supply.
What initiatives are cities taking to provide solutions to the 5 million people affected on a daily basis by food security? What can be learned from the examples presented from each territory? What are the main themes that emerge, and what conclusions can be drawn?

While there are similarities in the general strategies in the fight against food insecurity adopted by the 21 cities that responded to our request for contributions, there is also diversity in the initiatives they chose to present. The 21 reports assembled in our publication offer a panorama of the actions undertaken in these French cities, enabling us to appreciate the current landscape of the “French food aid system”. We will not go into the major effects of the Loi Garot (Law against Food Waste) and the Fund for European Aid to the Most Deprived (FEAD) which, upstream of this system and in collaboration with several large charitable associations, provide the bulk of the food that is distributed to the majority of the 5 million recipients of food aid. We will review the actions that are presented, not forgetting that the cities were obliged to select just two initiatives among many other local actions that they support. Our goal is not to give an exhaustive account of all the initiatives, but rather to communicate the vitality of cities with regard to this issue and the diversity of their actions.

CITIES ARE AT THE HEART OF THE FOOD AID SYSTEM

Today, it is recognized that all the territories produce food, but that, naturally, cities consume much more than they produce. The food and agricultural system must therefore be built on an alliance between urban and rural territories with a specific role played by the peri-urban territories. In the food system, cities occupy a strategic position, since the entire system is governed by consumers’ behaviour, in terms of their purchases. It was for this reason that France Urbaine and 75 mayors of France’s largest towns and metropolitan areas affirmed in the “France Urbaine Declaration” of February 2019 – “For a solidarity-based, responsible, sustainable food transition” - their responsibility with regard to consumers and their commitment to food issues: “Guaranteeing access to a healthy diet for all,… promoting the diversity of food crops and encouraging the French gastronomic tradition,… contributing to the structuring of short supply chains and the promotion of local food products,… encouraging collective catering operations to source local, good quality products,… reducing food waste while supporting actions aimed at fighting against food insecurity.”
Cities are centres for growth that concentrate economic activity and attract migration, but they also tend to develop zones that suffer from poverty. In the cities that responded to our survey, between 15 and 25% of their populations are living below the poverty threshold, however, there are concentrated areas where this can rise to 40%, for example in “social priority districts”. Note also that all the cities have poverty rates higher than the national average, which was 14.7% in 2018. This is why the fight against insecurity and against food waste, which have gone hand in hand since the Loi Garot of 3 February 2016, are a priority for cities.

5 million of our fellow citizens receive some form of food aid, which is organized and developed on a non-commercial basis, since it concerns consumers who have little or no financial resources. For these consumers, we thus have in the food system a strong component which is based on a combination of public and private solidarity. The French “food aid system” depends on the actions of numerous public and private organizations, including some very large charitable associations and a large number of small community associations.

TOWARDS A MORE TERRITORIAL-BASED FOOD AID SYSTEM

If one wanted to present this food aid system in a very schematic fashion, one could highlight two components, the first larger one consisting of an essentially distribution-oriented approach and the second, more centralized, smaller component consisting of a territorial approach. Furthermore, one finds “short supply chains” in the provision of food aid in various urban initiatives and regional planning strategies, and often in the Projets Alimentaires Territoriaux (PAT) (Territorial Food Projects) proposed by cities (such as Caen, Dijon, Lille, Metz, Nancy and Nantes). There is no reason for these two components to be mutually exclusive, even if the territorial approach might be considered to offer more potential for recipients in terms of integration into a community and a greater opportunity for the expression of citizenship and solidarity in a local democracy that addresses food issues. During the Etats Généraux de l’alimentation (National Food Symposium) (September-December 2017), Workshop 12 “Combating food insecurity, ensuring that everyone can have access to sufficient, good-quality food in France and in the world”, focused its work and discussions on the territorial approach. Given the magnitude of food aid, this approach remains necessary, especially since the two channels need each other, and both have possibilities for qualitative improvement.

But whatever the nature of the initiatives in the fight against food insecurity, the key question is how they affect the user’s situation, i.e. that of people living below the poverty threshold in temporary or long-term insecurity. Does it enable them to obtain their rights and to satisfy their needs? Does it give them any choices? Is their citizenship somehow compromised by this dependency on food aid? Does it enable them to take a proactive role in their food supply, to participate in its production, its distribution, and its governance, or are they confined to the role of recipient? Does the food aid offer an opportunity for social or employment integration? It is with these issues in mind that actions must be planned and reviewed.

IN THEIR TERRITORIES, CITIES ARE COMMITTED...

... to the coordination of the fight against food insecurity

There are numerous and diverse organizations involved in the food aid system in France. Large cities generally take on a coordinating role in the fight against food insecurity. To do this, they implement a range of tools. In terms of their own initiatives, they usually operate through Centres Communaux d’Action Sociale (CCAS) (Municipal Social Action Centres), Food Banks (Aix-Marseille), and sometimes community grocery stores, which also act as social centres (Brest). They integrate the fight against insecurity into urban strategy documents and regional planning initiatives, and frequently include it Projets Alimentaires Territoriaux (Territorial Food Projects) (Aix-Marseille, Caen, Rouen, Nancy). They develop charters with their partners which define shared rules and values, in particular those which should guide their relations with users (Strasbourg), several cities organise inclusive food governance bodies (Rouen), publish guides, for example the vade-mecum (handbook) on Public Procurement Contracts (Saint-Étienne), and directories of places and/or organisations involved in the fight against insecurity (Nice). They sometimes organise groups on a more operational basis (Tours set up the G3A - Groupement d’Amélioration d’Aide Alimentaire (Food Aid Improvement Group)). Some cities have identified the various organisations involved and produced atlases of local initiatives (Caen, Saint-Etienne).
Cities also provide substantial funding in various direct and indirect forms: grants to associations providing food aid, support for investment (e.g. *Fonds de dotation territoriale* (Territorial Endowment Fund), *Mett Mécènes Solidaires* (private-public charity fund), distribution of food vouchers to families in difficulty (e.g. the *Cartes Blanches* in Nantes and fruit and vegetable vouchers in Dijon), and sometimes invitations for projects targeting a priority issue are launched (e.g. in Paris, the “Food for all, sharing the food supply and kitchens” project, voted in the context of the Participatory Budget, was granted €1.5m with a view to opening kitchens in social housing facilities to families without access to a kitchen because they are living on the street or in temporary hotel accommodation). However, cities also often provide indirect support in diverse ways, for example, in canteens which offer social pricing based on families’ incomes (Grenoble, Tours and Paris with prices starting at €0.78, €0.64, and €0.13, and also Dijon), and a similar approach to pricing in community and solidarity grocery stores, supported by municipalities.

### ... to reinforced actions dedicated to priority territories

In association with the city’s policy, large municipalities focus their actions on districts in difficulty, the city’s social priority districts. Nancy supports a food aid distribution network in the heart of the city’s social priority districts. In the framework of its local health contract, the city launched an action entitled “Eating on a low budget”, supported by the “Food supply and insecurity” roundtable. Montpellier supports a collective of 14 associations, making available 9 municipal sites for food aid distribution and the organization of preventive activities and nutrition education; the city also supports activities in the 27 schools in social priority districts. In Nantes, a project supports the creation of “eating areas” in green spaces and outside apartment buildings, and the creation of urban micro-farms... There are numerous initiatives in these disadvantaged territories, which are also proving to be reservoirs of solidarity and creativity.

### ... to funding and support for community associations

Cities also provide substantial funding in various direct and indirect forms: grants to associations providing food aid, support for investment (e.g. *Fonds de dotation territoriale* (Territorial Endowment Fund), *Mett Mécènes Solidaires* (private-public charity fund), distribution of food vouchers to families in difficulty (e.g. the *Cartes Blanches* in Nantes and fruit and vegetable vouchers in Dijon), and sometimes invitations for projects targeting a priority issue are launched (e.g. in Paris, the “Food for all, sharing the food supply and kitchens” project, voted in the context of the Participatory Budget, was granted €1.5m with a view to opening kitchens in social housing facilities to families without access to a kitchen because they are living on the street or in temporary hotel accommodation). However, cities also often provide indirect support in diverse ways, for example, in canteens which offer social pricing based on families’ incomes (Grenoble, Tours and Paris with prices starting at €0.78, €0.64, and €0.13, and also Dijon), and a similar approach to pricing in community and solidarity grocery stores, supported by municipalities.

### ... to activities managed by the municipality

Cities play a more direct role in operations managed by the municipality, such as central kitchens. Cities can thereby implement policies across all public canteens (e.g. Amiens, with 31 schools or Clermont-Ferrand, with 56 satellite schools, and Montpellier). In Grenoble, the central kitchen provides 8,000 meals per day and once a year prepares the “Great Feast” for 1,000 partners of its CCAS (Municipal Social Action centre). Central kitchens enable the scale of collective catering operations to be broadened, and above all a high level of quality in the food supply to be ensured, through the use of fresh, local, seasonal produce, often with organic certification. Thanks to the central kitchens the cities in the sample are already close to the objectives set by the ÉGALIM law of 2018 (French law for equitable relations with producers and sustainable, healthy food). Through their purchases, the kitchens encourage good quality, local agricultural production. Given the volumes involved, they enable investment in the associated production (e.g. Grenoble has built 1,500 m² of greenhouses), processing (e.g. Amiens has invested in a vegetable preparation facility which can process the vegetables for 6,800 meals in one morning) and storage (as in Nice with its cannery or in Orléans, which has a cannery and a ripening room). In Nantes and elsewhere, composters are used to treat organic waste.

### ... and to the support of multipurpose platforms

There is also a willingness to support platforms which become multipurpose. In several cities, the MINs (wholesale markets of national interest), which bring together agricultural producers and retailers, offer a concentration of activities and resources, which integrate associations involved in food aid distribution. In Grenoble, Montpellier, Nice, Toulouse, the MINs are ready to accommodate economic activities - employment integration agencies and SMEs - which enable more efficient use of the food products to be distributed. In Caen, the *Bande de Sauvages* (“Band of Savages”) association has created the *Sauvage sur un plateau* restaurant, with a pay-what-you-like policy, that provides an open community platform for the organization of a variety of initiatives such as the “gleaning” of surplus crops, employment integration, preserving of surplus food, workshops, etc. There are also the EHPADs (residences for dependent elderly people), such as the one in Tours, where various food supply-related activities have been coordinated in the “Culinary Values” project. Finally, as a reminder there are areas lacking food-shopping facilities, there is the EPISOL project in Grenoble, which, among other activities, organizes “La Mobile”, a small truck which travels around offering people the possibility of purchasing food locally.
... to awareness-raising, communication, and educational initiatives

Numerous educational initiatives exist targeting various categories of the population. Children in a school or extracurricular environment receive particular attention: numerous activities centre on the canteen, especially the fight against food waste with “waste-meters” (Nice) that raise awareness of the value of food and the tragedy of wasting it, which will often be linked to the unmet needs of part of the municipal population, or on a larger scale, the world population. In Tours, breakfasts are prepared for school children in some districts. There are numerous school kitchen garden and micro-garden initiatives. In Nantes, partnerships between schools and farms go further, enabling urban kids to visit the countryside, and learn about how the land is worked and the growing cycle.

For families, cities also support Famille à alimentation positive (Positive Food Family) projects (as in Brest, Nantes and Rouen) and “Zero Waste” projects (Lille, Nantes). Other cities organise cooking workshops to encourage the exchange of knowledge and expertise (for example in Clermont-Ferrand, which distributes cooking kits). Slogans, and even official certification (such as Ici, je mange local (“I eat local here”) in Lille, or Ma cantine autrement (“My alternative canteen”) in Montpellier) and consumer challenge initiatives have been created, such as the CROC challenge in Lille (Consommer Responsable Oui mais Comment - Consume Responsibly Yes But How).

Initiatives are organized with shops, which are not concerned by the Loi Garot (Law against Food Waste), for the collection by associations of products that do not meet standards or best before dates. For example, Aix-Marseille and Metz have the ProxiDons projects to enable short food aid supply chains through the creation of digital platforms.

... and finally, to initiatives combining the food supply with the social integration of vulnerable populations

Food insecurity is neither the beginning nor the end of situations of vulnerability. It is rather a manifestation of poverty (whether this is long or short term) and hence of exclusion. The question therefore arises of social and economic (re)integration. Many territorial-based food aid initiatives endeavour to help people challenged by food insecurity to join social or employment integration programmes. In Caen, the city provided a 7-hectare plot of land for market-gardening activities, which enabled the creation of 13 jobs in a training and workplace integration scheme in the context of the Territoires zéro chômeurs de longue durée (Zero long-term unemployed territories) project. In Metz, the FAUVE Association, through a range of discussion and awareness-raising activities, aims to create “Communities of equals”, providing fertile soil for the reintegration of the economically or socially excluded, and the emergence of a food democracy.

1 Article 24 sets supply objectives for high quality, sustainable products in the composition of the meals served by collective catering operations, to be achieved by 1 January 2022 at the latest. These goals are set at 50% of total supplies, including at least 20% products from organic farming, or farming in organic conversion. They apply to establishments managed by public or private companies, whenever they are responsible for a public service mission. The implementation decree for this provision no. 2019-351 was published on 24 April 2019.
As will be noted, the cities in the sample are fully committed to the fight against food insecurity. Beyond a distribution model, which is always necessary, they support local initiatives rooted in their territories; territories that are geographically defined, socialized and governed. These initiatives open up new directions, often bringing with them the hope of social and employment integration. They are at the heart of the food systems in their territories and constitute pioneering initiatives in the transition from food aid to more territorial-based solutions.

Several topics emerge in the analysis of our sample of 21 major French cities as keys to the improvement of the French food aid system and a rebalancing between the distribution and territorial components. Among the lessons learned, the publication produced by France Urbaine enables the identification of a number of levers that contribute to the fight against food insecurity while also representing directions for improvement for cities wishing to undertake or accelerate this type of approach. There are ten such levers:

1. Including the fight against food insecurity in the Projet Aimentaires Territoriaux (PAT) (Territorial Food Projects) as a component of these projects, with a charter and a modus operandi;
2. Bringing together the distribution and territorial elements of food aid and working for a better balance between these two elements;
3. Prioritizing good quality, local, seasonal products in the supply of canteens and the distr-
bution of food aid, thereby benefiting consumers and the development of local food economies and using the possibilities offered by the public procurement code;

4. Undertaking a nutrition education improvement programme involving school canteens and kitchen gardens (definition of a school or class contract with for example, when possible, the sharing of breakfasts, the proposal of teaching time and resources, an increase in actions in the fight against food waste, in particular through the use of “waste-meters” and partnerships between schools and farms and any other action that contributes to improving dietary habits);

5. Organizing, alongside the central kitchens, educational centres (training of cooks, nutrition messages for consumers), integration initiatives (storage or processing of products for food aid), circular economy actions (composters, zero waste initiatives);

6. Building multipurpose platforms within the MInS (wholesale markets of national interest) that collaborate with community associations, with equipment for processing products for distribution, (processing, storage, distribution, if possible using job insertion agencies), and logistical resources facilitating the organization of distribution;

7. Integrating the fight against food insecurity into policy for social priority districts (territorial dimension and organization of food aid distribution, link between fight against food insecurity and integration - Territoires zéro chômeurs de longue durée (Zero long-term unemployed territories) project, awareness raising and educational actions - Famille à alimentation positive (Positive Food Family) projects, zero waste actions, shared gardens and green spaces/eating areas, etc.);

8. Linking the fight against food insecurity with employment and social integration (collaborating with integration agencies for the jobs involved in the various links in the food aid chain);

9. Comparing and promoting social pricing initiatives based on families’ incomes, comparing ways and approaches that avoid stigmatization;

10. Comparing and promoting the different ways that people can participate in providing food aid (participation in the production, distribution, governance) and helping people to no longer need to receive food aid;

Large French cities are playing a positive, innovative, concrete role in the fight against food insecurity and in its qualitative improvement. They bring a strong territorial dimension to the fight against insecurity. Beyond local actions, they are well placed to be a driving force in this transition from food aid to more territorial-based solutions and thus to play an important role at the national, European and international level. In accordance with the commitments of their Declaration in December 2018, they will make every effort to intensify their advocacy actions in the national, European and international public debate, and in international negotiation processes in collaboration with government authorities and the other stakeholders and bodies involved in the food aid system.

France Urbaine, as a relay, can make their voices heard by defending the safety, diversity and quality of the food supply and its link with the integration of vulnerable populations and territorial development.
FOOD INSECURITY: GUARANTEEING THE RIGHT TO A FOOD SUPPLY FOR ALL IN FRANCE’S TERRITORIES

By Guillaume Garot
Representative for Mayenne in the French National Assembly
President of the National Food Council
Former Minister for the Food Industry

FOOD AID, A TOOL FOR SOCIAL JUSTICE

In 2019, nearly 5 million French people received food aid. This disturbing figure serves as a reminder that access to food is a vital and structuring aspect of daily life. Systematic and simple for many, it can become a source of concern and even distress, as soon as incomes falter: in households, food spending is the first item in the family budget to be reduced in the event of financial difficulty.

According to a CSA (Consumer Science and Analytics) study conducted in 2018 for French food banks, food insecurity is affecting increasing numbers of people who are already in socially vulnerable situations: 71% of applicants for food aid live on less than 1,000 euros net income per month, per household, and 61% have at least one dependent child. Single-parent families (8% of the French population) constitute 33% of the beneficiaries of food aid.

Like subsidized housing, family allowances and the reimbursement of health care, the fight against food insecurity is a social justice issue. Furthermore, food insecurity is linked to other problems, especially health-related: the above-mentioned study highlighted that 36% of the beneficiaries of food aid suffered from dental problems, and that 19% were overweight.

Concerns about food insecurity are consistent with those relating to overproduction and overconsumption: it is no longer acceptable, as we become increasingly aware of the limitations of our resources, for nearly a third of the world’s agricultural and food production to be wasted. This need to actively fight against waste and insecurity is the subject of the Garot law, which was unanimously voted by the French National Assembly in 2016.

THE NECESSARY DEVELOPMENT OF FOOD DONATIONS

The Garot law laid down a clear framework for donations - the mainstay of the fight against food insecurity - enabling food banks to help more than 2 million beneficiaries.

Since this law came into force, supermarkets have been obliged to give unsold produce to associations who have made a formal request, through a donation agreement. The destruction of food that is still edible is punishable by a fine. Moreover, food donations are tax deductible for businesses.

The law also establishes a hierarchy in the fight against food waste, making it a legal requirement to prioritize food donations over other modes of consumption or recycling of unsold produce.

An initial assessment of this law was carried out in 2019 in a parliamentary information report, co-authored by members Guillaume Garot and Graziella
Melchior. Some data remains difficult to obtain, but the impact of the Garot law on food donations is undeniably positive. Two thirds of stores over 400m² made donations in 2016, compared to nearly 95% in 2019. Restos du cœur (charity providing food for the homeless during the winter) and the food banks have recorded a 24% increase in collections from supermarkets for the last three years.

The EGALIM law (French law for equitable relations with producers and sustainable, healthy food), voted by Parliament in 2018, further reinforced measures to fight against food waste. It is now necessary to continue in this direction by extending the obligation to make donations to a wider variety of food operations, increasing the presence of charitable associations all over the country, and helping them to acquire the necessary means to transport and store food.

LARGE CITIES AND AGGLOMERATIONS: ENSURING THE DEVELOPMENT OF A NEW RIGHT TO FOOD

Municipalities and inter-municipalities, especially those with large populations, have both the tools and the scale to fight effectively against food insecurity.

The most important aspect of this fight is healthy food for children, especially very young children, in nursery and primary schools. In managing large-scale collective catering operations, big cities have to provide balanced meals at reasonable prices (sometimes lunch and breakfast). The requirements are increasingly stringent, and there are a variety of potential obstacles: lack of funds for a progressive scale of subsidized prices, lack of staff for the distribution of breakfasts, complexity in supply chains. These are real problems for which it will be necessary to find innovative solutions in order to move forward with a fair, long-term food transition.

Beyond their traditional functions, large public authorities have a vital role in terms of communication and encouragement in the fight against food insecurity. The Garot law laid down a national framework, but initiatives for food donations must come from local structures if the spirit of the law is to be fully upheld. The facilitation of food donations is an opportunity for cities to develop this tool, which benefits everyone, in association with supermarkets and community networks.

Finally, developing food aid also requires making it consistent on a territorial scale, across all aspects. The EGAlim law has relaunched the w (Territorial Food Projects) - one of the elements of which is the fight against insecurity - and encourages the development of short supply chains. Territorial authorities have a real opportunity to play a primary role in supporting a new right to food for all, based on equality and a healthy diet.
The Right to Food is a component of human rights and has a legal basis. In 1999, the United Nations Committee on Economic, Social and Cultural Rights formulated the content of this right as follows: “the availability of food in a quantity and quality sufficient to satisfy the dietary needs of individuals, free from adverse substances, and acceptable within a given culture; ...and the accessibility of such food in ways that are sustainable...”

Public policies implemented by governments, including within regional contexts as is the case, for example, for the Member States of the European Union, which frequently involve international trade agreements, are mainly aimed at ensuring the quantitative security, or in other words the availability of food for the population. They are also intended to ensure the health safety of products on the market. There can be no doubt that quantitative objectives are broadly achieved on a planetary scale; we can even say, taking into account the losses recorded after harvests and waste generated after processing and consumption, that the planet produces more food than the current human population can consume; something of a paradox when we know that 850 million human beings suffer from malnutrition. With respect to health requirements, these are still far from being respected everywhere in the world although some progress has definitely been made. Consequently, for the human right to food to be respected, the main issue becomes access to food for all: a crucial question for displaced populations, refugees, countries at war, and also for impoverished populations who are deprived, in countries at peace, of access to food for economic reasons. This is a question of acute political and moral concern, given that the resources exist.

Some governments have developed public policies to encourage agricultural production while at the same time facilitating the access of populations to the food supply, this is the case in the United States, but most often- and particularly in Europe-agricultural policies focus exclusively on the development of production and its quality.

In these conditions it is then up to other institutions, in addition to the government, to support the right of accessibility, a necessary component of the human right to food.

The European Union made the decision, through the creation of an “aid fund for the most disadvantaged”, to delegate the organization of access to food for vulnerable populations to charitable associations. For France, four main associations are registered to receive these European funds: the Restos du Cœur (charity providing food for the homeless during the winter), the Food Banks network, the Secours Populaire charity and the Red Cross.
It is estimated that 8.8 million people live below the poverty threshold in France and that 4.8 million receive food aid. For example, the Restos du Coeur served 130 million meals last year, helping 860,000 people; the Food Banks network served 226 million meals, providing aid for approximately two million people via 5,400 partner associations and CCASs (Municipal Social Action Centres).

While these figures show that substantial aid is provided by these large national associations and their local networks, not everyone receives appropriate aid, and there are still populations whose access to food needs to be improved. Local authorities, due to their presence throughout the territory, and especially because of their fundamental role of supporting the daily lives of their citizens, need to be involved: they are in a position to be well-informed about the degree of food insecurity in their territory and have the means to access populations by age, location, family situation, etc.

In this way, cities have been able to implement highly targeted actions for the elderly, children, low-income single-parent families, the homeless, immigrants, etc.

These actions may be implemented through school canteens, home delivery of meals, shared gardens, and canteens run by the municipality or by appointed management. They may be organized solely by the municipality or through a range of partnerships, in particular with charitable associations. It appears that without action by municipalities, two thirds of the populations affected by difficulties of access to food would not be reached.

Two other issues are closely linked to food access: the first relates to poor diet, which is increasingly widespread and the source of numerous public health problems. Respect of the right to food therefore needs to be accompanied by an effort to educate the population to consume a balanced, healthy diet. Again, public authorities can play a vital role, and some already do, in providing information and training that complements their actions in the field.

The second emerging issue is development of the awareness of the need to reduce geographical and cultural distances between consumers and producers. It is in this spirit that the Programmes Alimentaires Territoriaux (Territorial Food Programmes) are created, with a view to giving priority to local supply chains, reducing waste as much as possible, encouraging dialogue and partnerships between all those involved, and making collective catering operations a lever for economic development and also a vector for education about nutrition and the importance of eating a healthy diet.

It is clear that respect for the Right to Food is a powerful vector for territorial development which combines economic, solidarity, public health, education and employment integration objectives. At a time when social integration through the workplace is decreasing, improvement of access to the food supply would seem to offer another route to reinforcing the social and territorial cohesion desired by communities. ■
The fight against insufficient food being available to vulnerable populations, today embodied in the EGALIM law (French law for equitable relations with producers and sustainable, healthy food), goes back to what this notion means in terms of food insecurity.

The various aspects of food insecurity are defined in counterpoint to those of food security. Food security exists, “when all people, at all times, have physical, social and economic access to sufficient, safe and nutritious food that meets their dietary needs and food preferences for an active and healthy life”. This definition produced by the FAO at the World Food Summit in 1996 sparked debate and generated two other notions: that of food sovereignty proposed by regions of agricultural production (in particular those in the south) at the time of the World Summit, and that of food democracy proposed by public health research in northern countries in 1998 (Lang, 1999). These two concepts emerged because food security was then essentially reflected in terms of quantity and calories. It was the outcome of a productivist approach to the agri-food system, and not at all concerned with environmental issues. We know today that intensive productivism has caused and still causes public health problems (obesity, Creutzfeldt-Jakob disease, etc.). The facts have demonstrated that access to food, in terms of quantity, has an impact on food production, in particular a reduction in qualitative terms (nutrition, taste, sustainability) and also in relation to the agricultural model adopted.

Food insecurity, stated concisely, is when all the conditions in the definition of food security are lacking; it is therefore based on data about nutrition, usually in terms of calories and nutrients. Furthermore, in France, it is a term used by researchers and health professionals. However, when this term is used by charities and public authorities implementing social policy it takes on a social dimension. Food insufficiency (quantity, nutrition) is not synonymous with food insecurity, in particular it does not include the importance of the social aspects of access to a food supply. This socially-oriented approach is a reference to what has been the basis of French social policies since the creation of the Revenu Minimum d’Insertion (“minimum income for inclusion in society”) in 1988.

"Insecurity is the absence of one or more of the factors enabling individuals and families to take on their professional, family and social responsibilities, and to
enjoy their fundamental rights. The resulting insecurity may have varying degrees of severity and varying degrees of seriousness in terms of consequences and the possibility of recovery. Extreme poverty results when this affects several aspects of people’s lives, when it becomes prolonged, and compromises people’s chances of reassuming their responsibilities and regaining their rights unaided, in the foreseeable future.” (Wresinski, 1987).

In this way insecurity both through the aspect of social exclusion (Castel, 1991) and the link between recognition and social protection, namely to be able to say “who can I count on?” and “do I count for someone?”(Paugam, 1991) emerged over the years in relation to the various activities necessary for human life: economic insecurity of course, but also energy insecurity, digital insecurity and food insecurity.

The causes of food insecurity are well identified today (Rastoin and Ghersi, 2010). They can be summarized as follows:

- Poverty, by obliging families and people in difficulty to use their resources to meet their vital needs (shelter, food, caring for themselves) as adjustment variables in the management of their daily lives.
- The food consumption model that mainly depends on access to an industrial food supply, of doubtful nutritional quality, and that weakens local independent food production.
- The choice of public policies that have supported mass consumption for 50 years with supply side responses.

For us, food insecurity is more than a question of social links: “It is the combination of economic poverty with a series of socio-cultural and political impediments to access to a sustainable food supply: the obligation to have recourse to assistance with compulsory procedures implemented by supervisory frameworks, constraints on the power to act, assignation to the distribution of food products, and assignation to the consumption of unsustainable food products” (Paturel, 2019).

On the basis of this approach to food insecurity, it is no longer just a matter of providing food aid for disadvantaged populations but of constructing modes of access to a sustainable food supply as elements of citizenship. In this context, the concept of food democracy becomes very useful in terms of new social rights and collective action.

Food democracy is based on the notion that the food supply has been taken over by a globalized market in which the decision-makers are multinational agri-food companies and that as a result individual governments have little control. One of the modes of action is to give public authorities and civil society the possibility of taking back control of the food system on national territory through different complementary scales. The food system can be defined as the way in which people organize themselves in space and time in order to produce, process, distribute, and consume the food they need (Malassis, 1993), not forgetting to incorporate sustainability for future generations. This definition presents these four activities as systemic elements that cannot be treated independently: however, food aid is also one of the elements and it must be reconnected with the other elements of the system.

In conclusion, cities have the possibility of implementing a food policy that takes into account families with low incomes and people challenged by insecurity. Over the last ten years we have carried out several trials all of which had a significant impact not only for the recipients but also for the stakeholders (supply of the Restos du Cœur (charity providing food for the homeless during the winter) with local fruit and vegetables, supply of community grocery stores by buying food directly from small producers, group purchases, etc.). Furthermore, most cities offer a collective catering service which is a powerful lever for reorienting food practices on condition that the towns take a systemic approach, not only focusing on the food supply issue; they can also direct part of their social budget for the provision of food aid to already existing proposals such as open-air markets, distribution of food baskets and grouped local purchasing.
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LOCAL PRODUCTION AS A LEVER TO COMBAT FOOD INSECURITY

The Aix-Marseille-Provence Metropolis is unique. The largest metropolitan area in France, twice the size of that of London, it incorporates agricultural, urban and industrial spaces within the same territory. An attractive region and a magnet for tourists, it is a leading export gateway thanks to its port, which is the largest in France. A young Metropolis, it is conscious of the need to protect its natural areas from fast-growing urbanisation. Its natural and renewable resources (sun, sea, wind, arable land, water, terroir) represent major assets and the engineering sector is present to optimize their use.

The Bouches du Rhône département has more than 2 million inhabitants. There are significant income inequalities: the differences observed between the wealthiest and poorest populations are the biggest in the region. Some rural areas are affected by poverty and the city of Marseille has some of the highest recorded levels of poverty.

The very large size of the metropolitan area and a greater variety of terrains than in other urban areas, result in very diverse forms of agriculture. The urban metropolitan system is unique: no other urban area in France has such a polycentric nature. This represents a challenge to sustainable development (monitoring of territorial trends, cohesion of public policies, etc.).

At the end of 2016, it signed a PAT (Projet alimentaire territorial or local food project, a French initiative to reinforce local agriculture) in partnership with the Bouches-du-Rhône département and the Pays d’Arles PETR (Pôle d’équilibre territorial et rural or Territorial and Rural Balance Cluster), as part of its core strategic aim of promoting sustainable food production.

**KEY FIGURES FOR THE TERRITORY**

- 2nd largest French Metropolis (3 150 km², 92 municipalities)
- 1,873,707 inhabitants
- Largest port in France
- 50% natural areas, 27% developed/non-agricultural, 19% agricultural, 4% wetlands-bodies of water
- 1 National Park (Calanques), 1 large site (Sainte Victoire) and 4 Regional Nature Parks (Camargue, Luberon, Alpilles, Sainte Baume)
- Largest market-gardening region in France and second-largest AOC (guaranteed origin label) fruit and AOP (protected designation of origin label) wine and olive-producing region
- Largest French département in terms of utilized organic agricultural area (28.8%)
- 10% of agricultural production consumed locally
- 2,500 farms, corresponding to 13,000 jobs, €189 million turnover
Other members of the steering committee include the region, the French State (DRAAF - the French Regional Directorate for Food, Agriculture and Forestry, and DREAL - French Regional Directorate for the Environment, Planning and Housing), and the Chamber of Agriculture. Around one hundred regional players (public and private) have spent three years developing a global and coherent strategy hinged around six priority areas within the framework of shared governance:

1. Support farm start-ups, the creation of jobs and the structuring of agricultural sectors
2. Promote local, healthy, high-quality agriculture that is accessible to all
3. Protect agricultural land and agricultural production in Provence
4. Develop more environmentally friendly modes of production
5. Promote the Mediterranean diet and the terroirs (the combination of climates, soils, aspect, etc.) for which the region is known
6. Facilitate innovation throughout the food sector

The PAT identifies good practices implemented across the region with the primary goal of facilitating their dissemination.

The “Halles Terres de Provence” (“Land of Provence covered market”)

From May to October, the Halle Terres de Provence market set up in the Plan de Campagne shopping centre enables consumers to buy local products (fruit and vegetables, meat, eggs, bread, honey, oils, etc.) at semi-wholesale prices, and helps to develop social cohesion. This agricultural supply chain, which operates as a complement to existing retail markets, operates in a covered area and consists of more than 30 producers. Gastronomy and nutrition themed events and activities are organized. In terms of environmental impact, the market reduces packaging and transport: On average, products travel less than 45 km from the fields to the point of sale.

This market, initiated by the Metropolis and eight European partners in the framework of the “Rururalb” project, offers products that are organically and sustainably farmed. It enables producers to increase their sales, offers consumers attractive prices, and brings additional customers to the shopping centre:

- 124,000 visitors and 63 local producers in 2018
- 1,047 tons of goods sold on 119 market days in 2017
- 98% satisfaction
- Average shopping basket in 2018: €38 for 18 kg of produce

The Bouches-du-Rhône Food Bank (BA13)

In 2018, the Bouches-du-Rhône Food Bank collected 3,600 tons of food, corresponding to approximately 7.3 million meals. Several actions were deployed:

- The Proxidon Internet platform puts small and medium-sized food stores in contact with 170 partner charitable associations to collect unsold goods with short sell-by dates. It has been developed in Marseille since March 2017 with the support of the CD13 (Bouches-du-Rhône departmental council), and the GRDF (gas Distribution Network) through the donation of a vehicle. In 2018, Proxidon enabled 400 tons of food to be collected, corresponding to 1/9 of the total, which included new products.

- Cooking workshops help to improve the lives of people who are disadvantaged or vulnerable by getting them interested in cooking while at the same time preserving their health through better nutrition. They are carried out in direct liaison with the PNSS (National Health & Nutrition Programme), the PAI (Individualized Reception Project), and the PNA (National Food programme) and deal with:
  - nutrition and the preparation of balanced, inexpensive menus,
  - management of a small food budget,
  - food hygiene and security in a family context,
  - exchanging knowledge, taking into account the various origins of the participants.

- Interventions in the school environment: The BA13 raises the awareness of young people of the need for solidarity and the fight against food waste through actions carried out in schools.

Since 2014, a partnership agreement connects Aix-Marseille Academy and the BA13 in the framework of Education in Sustainable Development. The BA13 teams regularly visit primary schools, secondary schools and high schools. Between 800 and 1,000 students benefit from these visits every year. Following these presentations, the institutions organize their own food collections. Between 3 and 5 tons of food are collected in this way annually. Large numbers of schoolchildren helped during the National Food Banks Collection operation, at participating food stores or in the warehouse, over the last weekend in November.
FOR A RESPONSIBLE, SOLIDARITY APPROACH TO SCHOOL MEALS

At the heart of a rich agricultural region, Amiens has expanded on both sides of the wide Somme valley and around the confluences with the Avre and the Selle rivers. It presents an attractive living environment characterized by an abundance of green spaces and gardens. Presenting itself as a city that cares about the environment, Amiens has made the link between the city and nature one of the levers of its territorial development project.

The urban area community of Amiens Metropolis implements numerous actions in line with the priorities of the Politique Nationale de l’Alimentation (National Food Supply Policy): social justice, food education for young people, the fight against food waste, territorial involvement and the development of the territory’s food heritage.

In the context of priority actions for the 2014/2019 period, several objectives were set:

- Encourage short supply chains participating in the development of the local organic and conventional agriculture sector and, through this measure, the relaunching of food markets to support local producers.
- Integrate specific criteria such as the time between picking and reception of the product.
- Offer educational tours of food production sites in such a way as to maintain a local supply offer for public contracts.
- Give preference to food that is produced by organic agriculture or which carries other quality certification (Red Label for example).
- Combat food waste.

KEY FIGURES FOR THE TERRITORY

- Number of inhabitants:
  - Amiens : 132,479
  - Amiens Metropolis : 178,892
- 39 municipalities
- 350 km²
- 281 hectares of green spaces
- Percentage of the population below the poverty threshold (Insee 2016): 25%
A new vegetable preparation facility to encourage local organic production

With a view to improving the quality of the services offered by the Central Kitchen in Saint-Ladre, the City of Amiens set up a vegetable preparation facility at the end 2018 in order to include more fresh, local produce in its menus. This facility enables the introduction of fresh vegetables into the main course dishes prepared every day by the 28 employees in the Central Kitchen for school canteens in Amiens. Since the beginning of the school year in September, an average of 7,230 meals is provided every day for Amiens’ school canteens. 430 are for very young children and are prepared directly in each crèche while the 6,800 remaining meals are cooked in advance for the nursery and elementary schools on the Central Kitchen’s premises. The objective of this new facility is to enable the use of larger quantities of products more quickly, so as to increase the proportion of fresh, local vegetables in the meals offered. To accomplish this, the Central Kitchen has partnerships with several structures including Bio d’Ici d’Abord Bio (organic supplier) and Somme Produits Locaux (local produce supplier).

The investment necessary to carry out this municipal project was €368,825, which covered the expenses of refurbishing the premises, new flooring, electrical work and the purchase of various items of equipment. This cost includes the purchase of the necessary equipment for the vegetable preparation facility. The total cost of all of these elements was €194,500.

40% ORGANIC, LOCAL PRODUCTION

This new equipment used by the Central Kitchen employees enables nearly 800 kg of fresh produce to be processed in one morning. This fresh produce is served in the form of a gratin on Wednesdays and Thursdays in school canteens and leisure activity centres. The fresh products are packaged in compliance with hygiene and cold chain regulations. The employees check the quality of the vegetables which are then cut up very carefully, for example into smaller size pieces for kindergarten children.

From a qualitative standpoint, this has enabled a significant increase in fresh products in the menus. Previously, vegetables were only used for starters (grated carrots, celery, cucumber, etc.). The installation of the vegetable preparation facility allows the introduction of fresh vegetables as accompaniments to main courses, such vegetables were previously purchased frozen. Currently, the Central Kitchen uses around 30% organic, local produce in its menus, with a target of 40% in 2020. The partnership with the Hauts-de-France Organic Agriculture platform grouping producers enables us to support local sources that meet our requirements for the production of school meals.

Management of School Meals: an effective lever for combating food waste

Since 5 July 2013, school catering for the City of Amiens has been managed by the municipality, which supplies meals for children attending public schools in Amiens and children’s leisure activity centres and the municipal restaurant for the public authority’s employees.

• 8 employees working on the organization, preparation and delivery of meals
• 6,800 meals are produced every day for 56 satellite schools
• 1,200 to 1,500 meals a day for the 31 leisure activity centres during school holidays
• Average cost of food ingredients is €1.95 inc. tax

SEVERAL ACTIONS CONCERNING THE CENTRAL KITCHEN

The central kitchen is given support in managing a “zero waste” approach. Corrective actions are proposed on the basis of food waste assessments. It is then important to measure the practical effectiveness of these measures.

• Regular updating of technical sheets in order to remain as close as possible to real needs,
• Improvement of packaging rules for products which are sent directly to the satellites,
• Adjustment of meat orders to comply with observed consumption,
• Production of house compotes to use up downgraded apples from local producers,
• Identification of products with short use-by dates every week in order to reposition them on the satellites after informing them,
• Partnership with the society for the protection of animals (SPA) for a weekly collection of leftovers from the kitchen.
• Consultations on the possibility of partnerships with organizations that can use “food leftovers” that are not distributed.
HERE HEALTHIER DIETS GO HAND IN HAND WITH SOLIDARITY, COOPERATION AND LOCAL INITIATIVES

Brest Metropolis and regional organizations carry out numerous actions with a view to ensuring a healthy, sustainable diet. *The Projet Alimentaire Métropolitain* (Metropolitan Food Project), currently under development, should enable these actions to be more effective and visible. An equitable food supply is an important social objective.

In Brest, elected representatives have been working on the issue of coordinating food aid for more than 10 years, with a view to:

- **Ensuring the continuity** of food aid to meet people’s needs at all times and seasons
- **Encouraging better knowledge** and a forum for dialogue between associations for more complementarity
- **Strengthening links** with social services for public orientation.

13 national and local associations in the city develop these services in connection with social services. Their goal is to provide consistent, equitable assistance to members of the public in food insecurity situations, but they are experiencing a demand that exceeds their capacity to respond. They therefore undertook a joint reflection on the distribution of food aid and a food aid coordination initiative was developed, managed by the CCAS (Municipal Social Action Centre), based on collective governance bringing together associations, local authorities, social organisations and the state services.

Actions implemented jointly by all the partners include:

- **Public orientation**
  Associations whose primary objective is making contact with people and developing social links have sometimes been overwhelmed by demand and the arrival of food supplies. To enable these associations to refocus on their main activity and to facilitate public orientation, consultations have helped to distinguish three types of food aid:
  - **initial aid:** first resort (*Restos du Cœur*, (charity providing food for the home during the winter), *Secours Populaire* (charity), etc.)
  - **supplementary aid:** associations for which food aid is a secondary activity (*Secours Catholique* (Catholic charity), Red Cross, etc.)
  - **emergency aid:** provided within 24 hours by certain associations.
Social workers take into account the type of aid, the profile and public resources, the geographical proximity and their preferences.

A guide to food aid in Brest lists the 13 associations with practical information for public orientation. Intended for social workers and association partners, it is updated once or twice a year. A shared communication file also enables associations, if they wish, to avoid a double assessment.

- **Coordination of supplies**
  Coordination has enabled competition in the collection of food products from supermarkets to be avoided. Associations also communicate on a common position regarding the input from intermediaries.

- **Organization of kitchen workshops**
  The coordination programme has organized kitchen workshops in community centres in disadvantaged districts, to respond to waste issues at distribution points. These have been organized with, among others, volunteers from *Cabas des Champs*, a community-run group food purchasing initiative.

  - **Launch of a Food Aid Forum**
    The Food Aid Forum launched in September 2017 has helped to promote and make visible the work carried out by associations in Brest. It has also facilitated the recruitment of volunteers with the “volunteer speed dating” programme.

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**Community grocery store network project**

Community solidarity-based grocery stores are underdeveloped in Brest, despite their advantages: a community grocery store targets a different category of consumers who do not go to the associations, it constitutes a complementary offer, enabling a form of food aid that respects people's dignity. The construction of network of community grocery stores was therefore proposed by the CCAS to the associations, in two stages:

- **in 2019**, the development of a grocery store run by a group of charity associations including the *Secours Catholique*, the Finistère Food Bank, *Solidarité des Personnes Accueillies en Bretagne*, the Red Cross and the AGEHB
- **then the creation of a network of several grocery stores managed by voluntary associations with a shared charter, in order to cover the entire region through the pooling of resources.**

An operating charter ensures fidelity to the initial model. Beyond the pooled resources, each association remains free in its operation.

Two shared goals:

- Participation of the people concerned: the charter includes the participation of users in the mixed association grocery store's organization and the establishment of representative bodies for the users within the grocery stores.
- The organization of short-supply chain circuits: in the project, one of the aspects of the pooling of resources concerns supplies from small local businesses and farmers.


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**Familles à alimentation positive** ("Positive Food Families"): a locally based challenge

The principle of the *Familles à alimentation positive* challenge is simple: around ten households team up and try to increase their consumption of organic products without increasing their food budget!

The *Maison de la Bio 29* (Regional Organic Food association), which supports the challenge, has chosen to offer it to residents in priority districts. The challenge intersects with "City Contract" issues, in terms of participation of inhabitants and the power to take action, and fits in with social cohesion projects in the districts involved.

To extend this experiment, positive food workshops are currently being organized in other districts.
ENCOURAGING LOCAL AGRICULTURAL SECTORS FOR A HEALTHY, ACCESSIBLE FOOD SUPPLY

The Caen territory lies between land and sea, at the intersection of an agglomeration with a high level of services and land that is almost exclusively devoted to farming. The grain plateau coexists with cattle and horse farms while traditional market gardening activities tend to occupy the area behind the coastline. The historical and natural heritage takes the form of a network of towns and villages structured around the Orne river. Today, these geographical features allow a diversification of agricultural sectors with the close involvement of farmers, public authorities and associations in food issues.

The Caen Normandy Metropolis Projet alimentaire territorial (PAT) (“territorial food project”, a French initiative to reinforce local agriculture) has highlighted the territory’s response to the population’s requirements in terms of good quality locally produced food. In a region traditionally devoted to field crops, the issue of relocation for sectors for health criteria partly concerns fruit, vegetables and pulses, in accordance with the national health and nutrition programme. The territory’s agriculture is an important part of the people of Caen’s identity. It structures the economy, the landscape, the lifestyle, the gastronomy and the quality of natural resources (water, air, soil, biodiversity). For this reason, there was substantial participation by organizations in the territory in a shared diagnosis carried out in 2018 and in the development of a local food strategy.

Local authorities are now involved in the structuring of new economic sectors, that are very promising in terms of local jobs and immediate benefits for inhabitants. 9% of farms in Calvados, mostly producing vegetables and rearing livestock, already sell their produce in short supply chains. This growing trend towards a local supply is supported by the Calvados Chamber of Agriculture which organizes networks (for example, Bienvenue à la Ferme, or Welcome to the Farm), events and technical support, in response to increasing demand.

KEY FIGURES FOR THE TERRITORY

- Population: 360,000 inhabitants
- 12.3% below the poverty threshold (19% in Caen, 7% in the outer suburbs)
- Area of 1,500 km²
- Agriculture occupies 72% of the territory
- 1,520 farms
- Gross production €120 million
- 9,200 jobs (agriculture and food-processing)
- 7,000 ha of vegetables
- 12% of the population cultivates a vegetable garden (10% of total consumption in the territory)
- Fruit and vegetables represent 15% of households’ food budgets, and meat 27%
- 100 open-air markets
The Caen Normandy Metropolis PAT was adopted by the French Ministry of Agriculture at the national level on 26 February 2019 for its second phase of implementation. In this framework, an atlas of initiatives is being prepared with specific measures dedicated to the fight against food insecurity.

Access of all populations to a good quality food supply through the territorial food project

The mobilization of associations and producers in the PAT, in particular in the “Fostering Food Accessibility for All” (March 2018) and “Combatting Food Waste” (April 2018) workshops enabled the rejection of specific actions in social priority districts. The associations who work with disadvantaged populations unanimously affirmed that the access of all populations to a healthy food supply is best achieved by facilities and shared spaces in public areas and apartment buildings, without targeting a specific population, and by encouraging exchanges between different food cultures, and combining cultural events with food-growing events. A project for a sustainable food centre on a former industrial plot on the Caen peninsula is the culmination of this strategic direction: the City of Caen has created an “Urbact” network (“Integrated Urban development approach”) - entitled RU:RBAN (Urban Agriculture for resilient cities) - a management model for urban gardens developed in Rome, which shares its experience, approved as “Good Practices” by the European Union, in the management of family gardens.

An atlas of initiatives to distribute information and raise awareness

The PAT has enabled discussion of the numerous tools that enable local accessibility to a good quality food supply in the towns around Caen: an employment integration project by the Atipic market gardening company created 13 jobs on a seven hectare plot in the Caen La Mer urban community, within the framework of the territoire zéro chômage (“zero-unemployment territory”) initiative. The IRTS (Institut régional des travailleurs sociaux or Regional Institute of Social Workers), integrates the food supply as a vector of health and social integration into its training. The Bande de Sauvages (“Band of Savages”) association has set up its community restaurant Sauvages sur un Plateau which has a pay-what-you-like policy, and operates initiatives such as “gleaning” surplus crops, employment integration, and the preserving of surplus food. There and elsewhere, cooking workshops raise awareness of seasonal foods, on the basis of locally available fruit and vegetables. Social accessibility to food also involves large-scale catering operations and this has motivated Caen La Mer to organize sustainable food training days in order to encourage, through training the cooks, the use of local, fresh products in canteens, and the possibility of balancing meat-free menus. The territory also works with Les Jardins d’Arlette, an employment integration association which sells its organic vegetables locally and which has launched an aquaponics trial with a view to facilitating the supply of fish to those who are only able to buy fish rarely. In conclusion to this atlas, it appears that the innovations that are most suited to social demand and which are the most successful, are those offered in the framework of partnerships between local authorities, producers and local associations.
ACCESS TO A BALANCED DIET FOR EVERYONE WHATEVER THEIR STATUS

Offering healthy, balanced meals to people on low incomes, students and children while at the same time developing use of local producers and raising awareness of food waste and how to combat it, remain a priority for the City of Clermont-Ferrand. Moreover, this approach has been adopted as a key policy strategy in the City and the Centre Communal d’Action Sociale (CCAS) (Municipal Social Action Centre)’s educational project.

Since 2016, the City of Clermont Ferrand has implemented solidarity prices, in order to enable access to school meals for vulnerable populations. The first 3 brackets from 0 to 484 euros are less than or equal to 1 euro, so as to accommodate low-income families. As a result, there has been a substantial increase in the use of school canteens (18.54% between September 2014 and July 2019).

To provide further assistance to families in difficulty, the City created a social fund for school meals managed by the CCAS which enables low income families to receive aid to cover all or part of the costs relating to school meals.

KEY FIGURES FOR THE TERRITORY

- Prefecture of the Puy-de-Dôme (Auvergne-Rhône-Alpes)
- Member Municipality of Clermont Auvergne Metropolis (21 municipalities)
- Population: 144,817 inhabitants
- Density: 3,248 inhabitants/km²
- Population 0-19 years-old: 29,418
- Population 20 years-old and above: 109,170 of which over 60 years-old: 39,120
- Population below the poverty threshold: 22%
Balanced meals for all children

These meals are prepared by the municipality on a warm delivery basis, which is very rare for a city the size of Clermont-Ferrand. This system enables preparation of meals during the morning in the three culinary preparation units, followed by immediate delivery, with the meals being kept hot or cold (depending on the dish), to the City’s 31 canteens. In this way the food’s nutritional and flavour characteristics are preserved.

The daily menus are drawn up by a dietician on the basis of dietary recommendations, regular analysis of consumption in school canteens and the guidelines specified by the City regarding the development of a responsible, sustainable food supply.

These menus, which integrate balanced dietary and nutrient intakes, with a diversity of products, and which prioritize fresh, seasonal products, consist of 48% foods from sustainable sources.

These include products from organic farms, local supply channels and local producers, sustainable fishing and certified products. The menus comply with the EGALIM law of November 2018 (French law for equitable relations with producers and sustainable, healthy food).

Establishment of collective action for a balanced diet

The balanced diet initiative implemented by the CCAS derives, in the first place, from the observation that some people with health problems are not committed to an active approach to treating their conditions.

Diet is a factor which should be taken into account when trying to improve one’s health, but social exclusion, low income, a lack of practical knowledge in terms of food preparation, and the difficulty of obtaining fresh, healthy produce in food parcels, are constraints which can have a cumulative effect, preventing the establishment of good eating habits, especially in disadvantaged populations. The “balanced diet” initiative was created in response to these issues.

The balanced diet initiative has been implemented through free collective workshops open to anyone aged 18 to 65 receiving social assistance from the CCAS. They take place every two weeks and involve groups of 10 volunteers organized upstream by a social worker. Each 4-hour workshop focuses on a specific objective (discussion, tasting, preparing a recipe), and is supplemented by a talk by a dietician on a particular subject (diabetes, cardiovascular disease, recipes for left-over food, good shopping habits, etc.).

In 2019, the City increased vegetarian meals from two per month to one every week. This change, specified in the EGALIM law, is accompanied by a vast training project for production staff and for raising the awareness of the entire range of the personnel involved in the canteen system. Beyond the compulsory nature of this provision, this represents a commitment by the City to undertake work and a collective reflection on sustainable food supply issues relating to health and the environment in the context of the development of vegetarian meals.

Public contracts are a strategic tool for the development of a good quality food supply. They should also enable sustainable agriculture to be supported, especially local livestock farmers and producers. In the context of its public food contracts, the City wishes to support farmers in the process of converting to organic farming, thereby contributing to a virtuous local ecosystem.

At the start of the workshop, each participant is given a basic kitchen kit that includes, among other items, a chopping board, bowl, whisk, dish, ramekins, and a knife. However, the workshops are organized to require as little equipment as possible. The place where the workshops are held is only equipped with a microwave, a kettle and a mini oven, the goal being that participants can learn how to cook with very little equipment.

The workshops are moments for discussion, offering a fun way of learning and developing confidence. Participants have an opportunity to interact and even create links, while learning to cook in a balanced fashion with relatively few resources, using inexpensive ingredients and basic kitchen equipment. As a result, these people will be able to adopt healthy, varied eating habits, on a low budget, thereby improving their well-being and their health.
A SUSTAINABLE FOOD SUPPLY FOR ALL

Dijon Metropolis is the capital of the newly created Bourgogne-Franche-Comté region. Located on strategic rail and motorway routes, Dijon boasts double recognition from UNESCO, for the Climats du vignoble de Bourgogne (Climates of Burgundy’s Vineyards) and also for the repas gastronomique des Français (Gastronomic Meal of France). The city’s International Gastronomy and Wine Centre is currently under construction.

KEY FIGURES FOR THE TERRITORY

- Number of inhabitants:
  - Dijon city: 157,428
  - Dijon Metropolis: 251,897
  - Greater urban area: 384,631
  - Region: 2.795 million
- Number of urban agriculture projects: 40

TERRITORIAL STRATEGY REGARDING FOOD SOLIDARITY

Dijon Metropolis has placed its sustainable food supply strategy at the heart of its ecological transition. Beyond issues related to the reduction of GHG emissions, the protection of biodiversity, the reduction of the consumption of natural resources (water, energy, arable soil, etc.), the public authorities’ elected representatives have decided to ensure that ALL consumer-citizens are involved in the transition process. About 50 private and public organizations brought together by the public authority proposed 24 actions with a budget of €46 m to rise to the challenge of offering 400,000 inhabitants a better food supply. This strategy includes vulnerable populations through the expertise and actions carried out for many years by the City of Dijon CCAS (Municipal Social Action Centre). Dijon’s social action represents a budget of €9.3 m (CCAS) to provide aid for disadvantaged populations (15% of the population). Digital inclusion and social diversity through housing are among the objectives in the fight against the growing inequalities that affect both young and old people. A good quality food supply (30% organic food in school canteens) is made available to all through social pricing at the school canteen, nursery facilities and home meal deliveries. A permanent working group enables the sharing of good practices throughout the Dijon Metropolis with nearly 30,250 people receiving social assistance.

Through their assessments on the ground, the City of Dijon social services have observed that the consumption of fruit and vegetables is particularly low in disadvantaged social categories, especially among children, reaching 82% for people receiving food aid. The reasons for this low consumption of fruit and vegetables are multiple: psychological, social, economic, cultural, etc. The levers of action must therefore also be multiple, combining information and educational initiatives and economic tools to improve the offer of products and to alleviate households’ budget constraints. Success is dependent on the participation and ownership of the food supply by the people concerned. To avoid the food transition programme being reserved for culturally open populations...
Access to a sustainable food supply for disadvantaged populations

This is one of the 24 actions initiated as part of the “Dijon, sustainable food supply 2030” programme that has been approved by the Programme d’Investissement d’Avenir 3 (PIA3) -Territoires d’Innovation (programme operated by the Banque des Territoires within the framework of the French Investments for the Future programme 3). It is part of the Programme national nutrition santé 4 (PNNS4 - National Health & Nutrition Programme 4) which recommends the consumption of at least 400 g/day of fresh fruit and vegetables (5 servings/day) combined with increased consumption of pulses as prevention against various chronic diseases. On the basis of these objectives, the consumption of fruit and vegetables remains insufficient in a large proportion of the population (35% of people consume less than 3.5 servings/day).

PHASING:

1. test phase: this will involve two community grocery stores in Dijon-Metropolis, their main local supplier (the Banque Alimentaire de Bourgogne or Burgundy Food Bank, BAB-21) and a community education association located in the city’s social priority districts. The community restaurant will make a range of healthy, sustainable, affordable foods available to the district’s population to encourage their uptake. The Burgundy Food Bank aims to improve the food aid supply chains for fruit and vegetables and pulses through the strengthening of flows with current suppliers, including the big supermarket brands, and the exploration of new collection channels (wholesalers, central purchasing organizations, retailers, groups of local producers, etc.). The community grocery stores aim to develop innovative, entertaining communication about healthy, sustainable products with support for high nutritional quality food purchases without spending more money, inspired by the Opticourses approach (programme to encourage healthy food shopping).

2. A food coupon distribution campaign targeting the purchase of fruit and vegetables for single-parent families visiting the two community grocery stores, and who represent a particularly vulnerable segment among disadvantaged populations. These food coupons for an average amount of €20/month can be used outside the community grocery store (including, if possible, in retail markets in residential districts) and will help the families concerned to implement and test the practices developed during the learning phase in a normal buying environment. On the basis of the characteristics of the community grocery stores concerned, approximately 1,000 families will be affected by this coupon distribution campaign. It will last for six months during which the learning activities in the community grocery stores will be continued and at the end of this phase there will be an assessment to see if there has been a lasting change in eating habits and the purchasing level of fruit and vegetables has been maintained beyond the coupon distribution phase.

The lessons learned from this experiment will be used for a wider deployment of the initiative in the Metropolis: a methodology guide describing the various stages, precautions to be taken, and the effectiveness and costs relating to each stage will be made available to the services responsible for the wider implementation of this new approach.

- Total cost over 6 years: €645 k
- Contributions in kind from partners: €176 k (food bank and 4 social grocery stores)
- City of Dijon funding: €50 k
- Dijon Metropolis/Bourgogne-Franche-Comté Region metropolitan contract funding: €422 k
- PIA3 subsidy: €50 k
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 m² 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

Solidity-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.

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 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

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.

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.
TOWARDS A HEALTHY FOOD SUPPLY FOR ALL

The European Metropolis of Lille (MEL) is an EPCI (French Public Inter-Municipal Cooperation Establishment) created by the French law of 31 December 1966. It is a vast region which today consists of 90 municipalities and more than a million inhabitants. It also benefits from a strategic cross-border position.

The subject of the food supply is particularly representative of the characteristics and issues in a territory where almost half the land is agricultural (28,000 ha). Agricultural and agri-food is the third largest sector in the metropolitan economy (9,500 jobs and turnover of more than 128 million euros). The metropolis contains more than 1.2 million of consumers who should all have a healthy, sustainable food supply. However, the worrying reality is that there are major disparities in the food supply in the territory. Food inequalities reflect this social segregation and the territory’s heterogeneity: 50,554 people receive food aid with 9,965,000 meals distributed per month.

A HEALTHY FOOD SUPPLY AT THE HEART OF THE PROJET ALIMENTAIRE TERRITORIAL (TERRITORIAL FOOD PROJECT)

Lille Metropolis’ territorial food project was adopted on 11 October last year after an extensive consultation and co-construction phase with all the territory’s actors, partners and citizens (workshops, digital consultation). The declared goal was to ensure a healthy food supply to residents and visitors in a metropolis that respects its ecosystem and strives to reduce food inequalities.

This was reflected in 4 major strategic directions, with a corresponding programme of actions.

KEY FIGURES FOR THE TERRITORY

- 1,143,572 inhabitants (INSEE 2016)
- 90 municipalities
- Population density: 1,765 km² (2016) / 61,145 ha
- 4th largest agglomeration after Paris, Lyon and Marseille
- 46% of the territory’s area is cultivated (776 agricultural holdings)
- 20% of the population is overweight in the metropolitan territory, 83% of the food consumed is processed and/or packaged
- 50,554 people receive aid from the Banque Alimentaire du Nord (Nord département Food Bank) with 9,965,000 meals distributed/month

1. Contributing to a healthy food supply for inhabitants and visitors
2. Developing an agricultural and food economy anchored in the metropolitan territory that respects its ecosystem
3. Co-constructing a metropolis with a sustainable, user-friendly and solidarity-based food supply
4. Making everyone a part of the Territorial Food Project
Use of local organic products in school canteens with “ici je mange local” (“I eat local here”) approval (regional quality certification - see below)

For nearly 10 years, the MEL has supported municipalities so that they can supply their school canteens with local organic produce in order to develop and contribute to school children eating a balanced, healthy diet. This approach has been reinforced with the provision of legal and administrative assistance in changing food procurement contracts and monitoring of the service provided. This action is also an integral part of our economic development policy by encouraging the use of products from farms in the region.

This commitment is fully aligned with the Metropolis’ policies and constitutes an integral part of its agricultural and food strategy adopted on 24 June 2016.

In 2018, the MEL, the Nord département, the Hauts-de-France Region, the Chamber of Agriculture and the Association of Mayors in the Nord, committed to joining forces to develop the use of local suppliers in the territory’s collective catering operations. This joint objective resulted in the creation of a “ici je mange local” charter and logo (“I eat local here”). In this way, primary, secondary and high schools, health care and social welfare establishments and central kitchens, benefit from support in prioritizing local products in school canteens and large-scale catering operations. On the occasion of the second edition, which took place on 2 October 2019, 109 establishments received approval, with 87 receiving 1 star, 21 receiving 2 stars and 1 receiving 3 stars, compared to 60 establishments in 2018. In particular, 13 municipalities in the metropolitan territory received approval on this occasion.

4 LEVELS OF COMMITMENT

• Starter: commitment to the approach without yet meeting the objectives or without having one year of monitoring indicators
• 1 star: 20% of local produce in at least 2 sectors
• 2 stars: 40% of local produce or 35 including 5% organic in at least 3 sectors
• 3 stars: 60% of local produce including 10% organic in at least 4 sectors

CROC Challenge

Food justice - whether it is the fight against food insecurity or social access to a sustainable food supply - is one of the priority actions undertaken in the framework of the Lille Metropolis’ Territorial Food Project adopted on 11 October 2019. This objective is also incorporated into the MEL’s health-environmental action plan adopted on 28 June 2019.

It is in this context, that the European Metropolis of Lille took up the CROC Challenge (Consommer Responsable Oui mais Comment - Consume Responsibly Yes But How).

The Croc Challenge is a support initiative for changing food practices for fifteen to twenty families which will take place from November 2019 to June 2020, in the context of a cross-border programme on the theme of sustainable food in association with Namur Province in Belgium.

This initiative is part of the objective of the INTERREG project “AD-T: Filières Agroalimentaires Durables Transfrontalières” (Sustainable Cross-Border Agri-Food Supply Chains), which aims to encourage the growth of food SMEs on both sides of the Belgium-France border, making sustainability a priority. The partners in this European project - in particular the liaison officers in the context of the national network of territorial food projects - therefore wished to work both with the enterprises (the supply) and the consumers (the demand) in order to support this change towards more sustainable practices.

The challenge aims to assist volunteer families in improving their food practices by providing them with the means to access the existing sustainable food supply. The participants thus become proactive consumers and motivate other actors’ commitment to moving towards a sustainable food supply.

The first edition of this initiative in the European Metropolis of Lille territory is taking place in a district currently undergoing urban renewal - namely Concorde, located in the City of Lille - where a quartier de santé positive (positive health district) project is being carried out with a view to improving environmental and social inequalities in the district. The emphasis on changing people’s attitudes and habits is echoed in approaches promoted elsewhere in the territory such as familles à énergie positive (positive energy families) proposed by the European Metropolis of Lille, and the zero waste project, initiated by the City of Roubaix and then extended to other municipalities. The MEL is committed to this initiative in order to fight against food insecurity.
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.

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.

KEY FIGURES FOR THE TERRITORY

METZ METROPOLIS REGION
- 235,000 inhabitants
- 44 member municipalities
- Around ten urban agricultural projects
- 305 square kilometres
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.
A SUSTAINABLE FOOD SUPPLY FOR ALL POLICY

KEY FIGURES FOR THE TERRITORY

- 31 municipalities: 450,000 inhabitants
- 1/3 agricultural land: 14,200 hectares
- 640 farms, 8.1% organic
- A territory in the heart of the world’s largest wine-producing region
- An internationally-recognised agronomic research hub: 2,700 researchers and teachers
- Population below the poverty threshold: 18%

Framed by the Montagne Noire and Cévennes mountain ranges, at the foot of this vast amphitheatre overlooking the Mediterranean sea, Montpellier Méditerranée Metropolis has established itself as an attractive European capital. However, more than 18% of the inhabitants are currently living below the poverty threshold, childhood obesity is increasing, especially in social priority districts and the issue of living together harmoniously is more of a challenge than ever. It is of crucial importance today that everyone has access to sufficient food and eats a balanced diet.

Since 2015, the Montpellier Méditerranée Metropolis (3M) has undertaken a collaborative approach to the development of a proactive agro-ecological and food policy, based on five objectives:

- preserving the landscape heritage and natural resources
- reducing greenhouse gas emissions and adapting to climate change
- encouraging social cohesion.

Access to food for all, a foundation for action in the most vulnerable districts

The City’s policy is one of urban cohesion and solidarity, at a national and local level, with regard to disadvantaged districts and their inhabitants. The 3M City contract, signed on 10 July 2015, is organised around three principles embodying the City’s new policy: a metropolis which integrates different populations, a socially aware metropolis, attractive districts. Allocations are earmarked to support a series of citizen-based actions to improve the food supply for people challenged by food insecurity, in particular in social priority districts.

FOOD AID FOR THE MOST DISADVANTAGED

The City supports 14 food aid associations with € 190,000 of annual grants, the provision of 9 municipal sites for food distribution by the Restos du Cœur (charity providing food for the homeless during the winter) as well as offering school

1 as defined in the Loi de programmation pour la ville et la cohésion urbaine (Programming law for the city and urban cohesion) of 21 February 2014
School meals: a lever to reduce food insecurity

The management of canteens in nursery and primary schools is an important lever in the reduction of food insecurity, as it has been established that food insufficiency during school time can contribute to learning difficulties in children.

School canteens in the 3M territory prepare 26,000 meals per day. The *Ma cantine autrement* ("My alternative canteen") project develops the integration of local and organic products into the menus, raising children’s awareness of sustainability in relation to the food supply, the training of personnel responsible for distributing meals, the fight against food waste, optimization of the management of the central kitchen’s production, as well as the transition to 100% recyclable compostable cartons.

AN EXAMPLE OF A COMMUNITY SOLIDARITY-BASED GROCERY STORE

The Mosson district (pop. 20,000), one of the City’s social priority districts, has a high percentage of people challenged by insecurity. It is essential that institutional and community-based action is strengthened in order to reduce inequalities and support the most vulnerable members of the district’s population. The SoDoTo association has run a community solidarity-based grocery store for 19 years, supported by 3M and the City of Montpellier. The main objective is to enable people in very vulnerable situations to have access to food supplied by the Food Bank and daily hygiene products at a low cost. Beneficiaries buy food parcels at 10% of market prices. 829 people received assistance in 2018.

AN INNOVATIVE EXAMPLE OF A LOCAL SOLIDARITY-BASED SUPPLY

Developed by the Montpellier INRA’s Innovation UMR (Mixed Research Unit), with the 3M *Marché d’Intérêt National* (wholesale market of national interest) and *Restos du Cœur*, a project to use local suppliers for the *Restos du Cœur* had three objectives:

→ offer a good quality, diverse food supply to disadvantaged populations.
→ support local production.
→ reduce the environmental impact related to the supply.

After a trial period in 2010, the initiative has been continued.

- 20,000 beneficiaries, 2,600,000 meals in 4 months
- 100 tons of local fruit and vegetables delivered
- The objective of using local suppliers was 85% satisfied
- 15 producers and 4 groups of producers in the region
- 46 km: average distance from the production areas

A PREVENTIVE HEALTH PROJECT

Carried out by the City in 27 schools in the City’s social priority districts, this project is part of the city contract programme "Encouraging a preventive approach to health during extracurricular time at school". Objectives: promote habits conducive to good health at an early age and encourage children to be proactive about their health, raise awareness of teams and parents on 3 themes.

- the promotion of physical activity in partnership with the "Vivez Bougez" ("Keep living! Keep moving!") Challenge.
- food education and improvement of food practices in relation to afternoon snacks
- improvement of oral hygiene in partnership with the faculty of dentistry

Integrating food supply issues into urban planning

Changing eating habits towards healthier foods, with a lower carbon footprint and accessible to all has become a major societal issue. The expression "food desert" refers to an area where people cannot buy healthy food at affordable prices. The Surfood-Foodscape project, in which 3M participates, works with the assumption that people’s food habits are affected by their food environment ("foodscape"), i.e. all the nearby shops, markets, restaurants, gardens, and points of sale that constitute the food supply for a population in a given territory. By testing this assumption, the project hopes to inform elected representatives about the available levers for action with regard to the food supply.
REINFORCING ADOPTION OF BEHAVIOUR TO DEVELOP A SUSTAINABLE FOOD SUPPLY

At the heart of the Sillon Lorrain European metropolitan centre, in a mainly rural environment for its population of 433,788 inhabitants, Grand Nancy Metropolis coordinates a wide range of initiatives relating to the food supply that affect multiple territorial issues such as economic growth, agriculture, the environment, social justice and health.

The objective is to rethink the metropolitan food supply strategy in order to respond to current and future societal issues. To achieve this, the Grand Nancy Metropolis is taking action for:

- access to a healthy diet, particularly for disadvantaged people,
- the maintenance of peri-urban farming, and the encouragement of new supply channels,
- the promotion of practices that have the least possible impact on natural resources in particular the fight against food waste,
- the development of a PAT (Projet Alimentaire Territorial - Territorial Food Project) beyond its territory

A METROPOLITAN STRATEGY

Its social and territorial action aims to be supportive and pro-active. In the interests of territorial coherence and knowledge of all of the actors responsible for food aid, the Metropolis has enabled the creation of a network of the existing food aid organizations.

It also provides financial support for associations providing food aid to disadvantaged populations, such as the Food Bank and Restos du Cœur (charity providing food for the homeless during the winter). It provides facilities for food storage and authorizes the occupation of public spaces to launch and promote winter campaigns, improving the visibility of actions

KEY FIGURES FOR THE TERRITORY

- Number of inhabitants:
  - metropolitan area: 254,788
  - urban area: 433,788
- Metropolis area: 14,230 ha
- Area dedicated to agriculture: 3,056 ha, i.e. 21.5% of the territory
carried out in the fight against economic insecurity and the promotion of equal opportunities.

In parallel, it builds and supports a network of “distributors”, consisting of numerous charitable associations operating in the City’s social priority districts and community grocery stores, proposed by the cities or their C.C.A.S. (Centre Communal d’Action Sociale - Municipal Social Action Centre) [Stores organized by the Nancy C.C.A.S. in Plat’Haut and Haussonneville with job integration training, the Vandoeuvre C.C.A.S. community grocery store, two community solidarity-based grocery stores in Maxéville, the Placeieux solidarity community centre in Villers-lès-Nancy, the Grémaillon community centre in Essey-lès-Nancy, and the “Si l’on se parlait” (“Let’s talk about it”) association, etc.

A "Food supply and Insecurity" roundtable

Grand Nancy Metropolis has demonstrated a long-standing commitment to improving the health of all its inhabitants, in particular taking action with the first Contrat Local de Santé (CLS) (Local Health Contract) (2013-2017) on the major determinants of health inherent to human, urban and economic activity. At the time of committing to a second generation CLS, the Metropolis wished to position the issue of social accessibility for disadvantaged populations to an appropriate, good quality, sustainable food supply.

In this way, as part of the fourth strategic policy orientation, “Reinforcing the practice of physical activity and the adoption of dietary habits conducive to good health, and appropriate to age”, an action entitled “eating on a low budget” was adopted.

Proposed by the AD2S association and the Grand Nancy metropolis Réseau Santé Précarité (Health and Vulnerability Network), it aims to promote a healthy diet for young people and people in difficulty and to encourage dignified, sustainable access for all to a good quality food supply, enabling social inclusion and citizen participation.

The fight against food waste

Waste prevention has also been revealed to be a valuable local public action in relation to subjects that may not seem to be immediately related to the preservation of the environment, such as health.

For several years, Grand Nancy has voluntarily undertaken waste prevention actions, mobilizing resources and partners in relation to various aspects of waste prevention, including the fight against food waste.

These actions consist in initiating virtuous processes to improve the quality of the food supply in volunteer collective catering establishments, from savings generated by reductions in food waste. Each establishment is invited to examine its practices (purchases, specifications, organization of mealtimes, etc.) with the help of a specialist advisor from the Metropolis. In 2018, 5 establishments (3 schools, a health care centre and a prison) benefited from support in carrying out an assessment and the development of a customized action plan.

The methodology incorporates joint training and sharing of experience sessions which enable professionals to go beyond the context of their own establishment, to share good practices and to connect with a territorial dynamic, in particular the Projet Alimentaire Territorial (Territorial Food Project).

In 2019, this initiative was continued with seven establishments, including two new ones. Special attention was brought to the quality and the origin of the products (short supply chains, quality certification, etc.).
A LOCAL, SUSTAINABLE FOOD SUPPLY, AND MOST IMPORTANTLY WITH EVERYONE AND FOR EVERYONE

The Nantes Metropolis benefits from many different types of land and agricultural production. Woodland, orchards, water-meadows, vine-covered hillsides and market garden valleys mean that a substantial amount of the food consumed can be produced within the region. Processing facilities and distribution networks make almost everything immediately available. But is this produce accessible to everyone? What are the logistical, socio-cultural and economic constraints that prevent some of our fellow citizens from having access to a healthy, balanced diet? And more importantly, how can these constraints be overcome?

KEY FIGURES FOR THE TERRITORY

- 630,000 Nantes Metropolis, 24 municipalities
- 50,000 hectares for Nantes Metropolis, including 31,000 ha classified as zone A (agricultural) or N (natural), 13,500 ha UAA
- 15 priority districts with a population of 54,000 inhabitants, 40% below the poverty threshold

"ENABLE EVERYONE TO HAVE ACCESS TO A HEALTHY, BALANCED DIET"

Nantes Metropolis has been committed to a regional food project “for a local, sustainable food supply, accessible to all” since 2015. While the concept of sustainability applied to food naturally integrates a social component, the organizations mobilized in the project prioritized the development of an inclusive project, “for everyone and with everyone”, with a strong social and cultural dimension. In other words, combining pleasure with health, gastronomy with accessibility, and festive occasions with responsibility.

This focus is reflected in the metropolis’ food strategy and in the roadmap voted in 2018, with one of the 8 collective commitments: “enable everyone to have access to a healthy, balanced diet”. To validate this policy, the Urban Planning Agency for the Nantes Agglomeration carried out a survey of the population’s food purchasing and practice:

- 7% of households spend less than €25/week on their food
- 29% of households cook to “save money”
- 50% of households of the more educated households regularly buy organic food, compared to 20% of less educated households
- 51% of households with high environmental awareness consider that a healthy diet consists of “non-processed products without additives”, compared to 19% of households with low environmental awareness.

1 "How to provide Nantes’ 630,000 inhabitants with a good quality food?" 2018 survey of 1500 households in Nantes Metropole
As a result, the Nantes Metropolis PAT (Regional Food Project) is focused on its inhabitants, and after 6 months of collective production with all the organizations involved in the food system, 71 quantified objectives and policy goals were determined for 2020/30. They concern the production system and the improvement of practices, the supply and low-carbon logistics, the fight against food waste, innovation and experimentation, education and the raising of awareness, living together harmoniously and outreach, and of course, accessibility and health. The efficiency, resilience and sustainability of the food system are at the heart of the project, without ever forgetting the stakeholders, who all play a role as “proactive responsible consumers”. Some examples among the 71 objectives that highlight accessibility and the inclusion of all social categories:

- an area for eating in all parks and gardens
- a map of commercial distribution food to avoid “food deserts”

Sustainable food in schools

Since education starts at an early age, Nantes Metropolis and its partners are supporting 24 municipalities in a programme to raise awareness about sustainable food in schools. This project is based on the introduction of local organic products into state purchasing contracts, the “zero-waste” programme in canteens and at school events, and awareness-raising activities/materials for all schoolchildren. These activities include the creation of kitchen gardens at all schools, cooking workshops, and “1 farm / 1 school” partnerships.

The initiative will be tested in 2020/25 with 5 pilot establishments being invited to submit projects (1 public primary school, 1 private primary school, 1 secondary school, 1 high school, and 1 higher education establishment), before being extended on a voluntary basis in 2025/30 to all establishments in the greater urban area.

Sustainable food in priority districts

In partnership with the organizations involved in the planning and management of priority districts (providers of social housing, CCAS (municipal social action centre), sociocultural centres, community centres, etc.), the challenge is to make healthy, sustainable food available to everyone, taking into account the priority criteria of economic and cultural accessibility.

This project includes the creation of eating areas in all green spaces and outside apartment buildings, the development of urban micro-farms including shared spaces for market gardening / fruit trees, chickens, and the production of mushrooms for example. It also incorporates a “zero-waste” strategy via the development of collective composting and experimentation with biowaste channels. In some cases, the possibility of farms dedicated to professional production are being studied.

In addition to this production objective, the distribution/logistics component plans to organize collective orders of local products available for direct sale, without prior commitment or prefunding. Suitable partnerships are planned between collectives of inhabitants and local producers, with a possible contribution from local distributors. These initiatives are generally supported by the “Family Food Challenges” which structure the collective dynamic within and between districts and encourage a social mix.

Finally, a “food carte blanche” will be tested by the Nantes CCAS to facilitate access to seasonal fruit and vegetables for people who are vulnerable or experiencing food insecurity.

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2 cf. PAT roadmap, resolution of 4 October 2019
THE FIGHT AGAINST FOOD INSECURITY IS AN OBJECTIVE SHARED BETWEEN THE PUBLIC AND PRIVATE SECTORS

Social policy in the municipal region is implemented in particular through the Direction Générale Adjointe des Solidarités ("Deputy General Directorate for Solidarity"), which brings together the Nice Centre Communual d’Action Sociale (Municipal Social Action Centre) and other missions that provide services for the most vulnerable, and also mobilises other departments through transversal actions. The Municipal Social Action Centre (CCAS), the spearhead for this policy, has close links with the field and is in constant contact with community associations in order to undertake appropriate concrete responses to the needs of the fight against various forms of exclusion.

KEY FIGURES FOR THE TERRITORY

- The Nice Côte d’Azur (NCA) metropolis consists of 49 municipalities and nearly 540,000 inhabitants (2011), 347,059 of which are in Nice.
- 30% of the population in the city centre is more than 60 years-old (2018)
- Population living below the poverty threshold: 21% (INSEE 2016)
- More than 180,000 meals distributed per year for street distribution, with meals provided in emergency structures and mutual assistance restaurants
- 154 public schools attended by 29,940 children

Better knowledge and an improvement in food distribution conditions since January 2019

In Nice, the distribution of meals to vulnerable persons is carried out by 14 aid and relief associations, organized in a network (Inter Secours Nice Alimentation) and in association with the Alpes-Maritimes Food Bank. At the beginning of 2019, actions were revised with improvements and better support. Moreover, a food distribution charter including the City of Nice, the Municipal Social Action Centre and the associations involved in the Inter Secours Nice network was signed.

The number of fixed and mobile distribution points has been increased and made available at 3 sites in the city. These mobile distribution units are called to intervene at the request of 115 calls to deliver meals to people reported to be without stable accommodation or to the homes of elderly people.
Collective determination to fight against food waste made a prerequisite for the modernization of practices

The application of the French law of 3 February 2016 which aims to combat food waste, has in particular enabled the widespread introduction of agreements between supermarkets and associations to give unsold food to approved associations, for which the use-by date has not expired. In the Nice region, a coordination of this partnership between supermarkets and associations, through a charter of reciprocal commitments and good practices is in the process of being formalized.

The City of Nice and the CCAS will organize this mutually supportive relationship through a web page to match supply and demand with a designated advisor for this action. Special care will be taken in school canteens and the MIN (wholesale market of national interest) to collect products that have a very short use-by date. Furthermore, the MIN will provide an area for sorting and will create a social “cannery” in order to make better use of unsold food that is edible but not saleable.

Medium-sized and large supermarkets in the region who undertake to work with the associations, with the objective of approaching 100% recycling of their unsold food will also take various measures: the appointment of a designated advisor, precise management of sell-by and storage dates appropriately coordinated with collection and distribution to charitable associations.

The associations will take similar measures to centralize operations and comply with schedules and constraints relating to the collection and then to the distribution of foodstuffs.

To complement this range of possible responses to the fight against the problem of food waste, the dematerialization of procedures will be studied.

It is also appropriate to cite the brand-new central kitchen which enables the secure production of meals served. In this way, Nice continues its efforts to improve the quality of the school meals service and enable as many children as possible to benefit from the canteen service (appropriate prices, availability of free meals). Awareness-raising actions are implemented through posters and place mats distributed in school canteens, in particular to reduce waste of bread and fruit. A “waste meter” is placed in canteens equipped with self-service facilities to visually raise children’s awareness of waste.

Furthermore, a partnership has been established with the MIR association which organizes food aid for the most vulnerable in close collaboration with the Secours Populaire charity. The association comes to collect food that has not been distributed every Friday, and is contacted in the event of exceptional surplus.

From now on, only bodies approved by Inter Secours Nice and the Food Bank are authorized to carry out this distribution in a coordinated manner. They also ensure compliance with food and health regulations for their members.

In parallel, in the context of the analysis of social needs carried out by the CCAS between 2017 and 2018, a specific study on the theme of poverty was conducted. 7 multi-partner think tanks developed operational proposals including one related to “promoting access to good quality food aid”. Following this, a directory has been created identifying by district the associations managing community solidarity-based grocery stores, and those distributing food parcels. The purpose of this tool is also to obtain a better understanding of the needs of people living in housing, below the poverty threshold and experiencing insecurity (traditional grocery stores, workshops, etc.) and to facilitate the installation of new structures in regions lacking facilities. A predominance of responses in the city centre was observed.

In the long term, the creation of an online platform is planned, accessible to associations and institutional bodies, with the possibility of extending its use to citizens (in the form of an app).
Located in the Loiret département in the Centre-Val-de-Loire region, Orléans Metropolis is made up of 22 municipalities. The river Loire, a UNESCO world heritage site, flows through Orléans and several municipalities in the metropolis, helping to forge the territory's identity and structure its landscapes and agriculture.

In order to maintain, develop and ensure the long-term future of the territory’s farming industry, Orléans Metropolis, in partnership with the Loiret Chamber of Agriculture, drew up an Agricultural Charter, reflecting, with a series of objectives, the joint ambition of constructing a sustainable strategy for urban agriculture.

In order to improve the structure and diversification of local agricultural supply channels while at the same time securing outlets for producers, Orléans has relied on collective catering contracts. These enable partnership initiatives between farmers and the appointed management for collective catering operations to be encouraged, with the assistance of the Chamber of Agriculture.

A Contract to promote a sustainable food supply

Since 1 September 2017, for a duration of 10 years, the City of Orléans public service delegation contract has provided for the appointment of management on a concessionary basis for the City’s school and municipal canteens (67 schools, 945,000 meals/year, and leisure activity centres, 70,000 meals/year), the City’s Centre Communal d’Action Sociale (Municipal Social Action Centre) (2 retirement homes, 30,000 meals/year and home delivery of 72,000 meals/year), Orléans’ inter-administrative canteen (public administration agents, 115,000 meals/year). A cooperation agreement was signed with the Département of Loiret in order to be able to integrate the preparation and delivery of meals for 13 secondary schools in the Loiret (730,000 meals/year).

Aware of current environmental, economic and social issues, the City of Orléans has chosen to develop a policy in harmony with sustainable development principles. Keen to play an exemplary role with regard to environmental issues, the City intends, among other actions, to ensure that its purchases are made on a responsible consumption basis.

This contract should, in the long term, help to encourage the supply of environmentally-friendly products and
services, and development in phase with humanist sustainable development values, thereby assisting the emergence of cleaner, more sustainable production processes, in particular through the structuring and development of local agricultural supply channels. The contract specifies that the catering company must give preference to local sourcing and respect seasonality, in consultation with the Chamber of Agriculture.

To achieve this objective, a “charter of good practices for the local supply of collective catering operations” was signed between the Chamber of Agriculture and the City’s appointed catering management.

On a contractual basis, 5% of organic products, 5% of quality-certified products and 47% of local products are used every month, corresponding to a 57% “sustainable food supply”, with the objective of at least 63% in 2025. All the school canteen menus have 5 components.

The list of local producers already provides a wide range of products:

- local fruits: apples, pears, cherries, and strawberries from producers in Cléry-Saint-André (45), Courmemin (41), Olivet (45), and Angers (49), etc.
- local vegetables: cucumbers, cabbage, beetroot, radishes, lentils, courgettes, and salads from producers in Sandillon (45), Saint-Benoit-sur-Loire (45), Saint-Martin le Beau (37), Veuves (41), etc.
- local yogurt from the Fromagerie Maurice (37);
- fresh potatoes from the Ferme du Colombier (28);
- chickens from Pithiviers (45);
- beef from the Centre Val de Loire;
- pork from Tradival de Fleury-les-Aubrais (45).

In addition to these products being locally sourced, all meat comes from French farms, veal has quality certification, fish has “responsible fishing” certification, accompaniment vegetables are frozen, from farms practising sustainable agriculture, purées are freshly made on the premises, as are all soups, sauces, salad dressings, and cakes which are all made by the cooks in the Orléans central kitchen. Bread is delivered every morning by bakers in each district.

The contract is supplemented by a broad spectrum of requirements based on environmentally-responsible criteria, which will be developed throughout the contract:

- fight against food waste (weighing of waste);
- sorting and recovery of waste (recycling of cartons, etc.);
- optimization of transport (choice of most environmentally-friendly delivery vehicles, potential partnership with post office, short supply chains);
- job integration for people in difficulty (in particular through the new vegetable preparation facility);
- cleaning of premises (environmentally-friendly cleaning products);
- grenelle de l’environnement (environmental forum) (in particular, reduction of the carbon footprint).

Furthermore, work is in progress towards meeting the objectives of the EGAlim law (French law for equitable relations with producers and sustainable, healthy food).

**A KEY FEATURE OF THE PROJECT: THE CREATION OF A VEGETABLE PREPARATION FACILITY**

Located in relatively small premises, the organization of the production kitchen did not have enough space for the preparation of basic, raw ingredients.

To achieve the objective of developing links with local farmers, the contract required the creation of a vegetable preparation facility and a ripening room.

A tool for processing fresh produce, the vegetable preparation facility allows the use of local products in the menus to be increased, with a two-fold objective:

- enabling all users to consume fresh, local products;
- creating outlets for produce and a relationship of mutual trust with local producers, in particular through the signing of a charter representing a commitment over several years between the producer, the Chamber of Agriculture, and the City’s appointed catering management. Among other things, this charter ensures that remuneration at the best price is guaranteed for producers unaccustomed to working with large catering groups.

The ripening room allows fruit to be served when it is perfectly ripe.

An evolving project that benefits as many people as possible.

Building on the contract’s immediate success, two possibilities for further development are currently being studied:

- a collaboration with the Region, which would like high schools in the urban area to be able to enter into a contractual relationship with the appointed management so that children can benefit from products processed by the vegetable preparation facility and thus increase their consumption of local, fresh produce;
- discussions with Orléans Hospital with a view to the catering operation at their local site benefitting from the same arrangement.

The City of Orléans is now committed to ensuring that all of these various groups can benefit from well-balanced, healthy, locally-sourced meals every day.
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 affordable 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

KEY FIGURES FOR THE TERRITORY

- Number of inhabitants:
  - Paris: 2,210,875 (INSEE, RP 2016)
  - 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)
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.

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 11th 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 11th 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. ¾ 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.
Prior to 2011, 3,000 people were receiving food aid from a multitude of charity organizations in the Reims territory. Given this situation and in order to provide appropriate assistance to households, which went beyond food aid, it proved necessary to create a project to bring together local organizations and to refer vulnerable and disadvantaged families to social workers. In this regard, the community grocery store has been a useful tool for encouraging a joint approach.

Food aid is only one of the aspects through which social organizations can help the most disadvantaged since it is part of an individualized social support process. The assisted populations are either exposed to the risk of social exclusion due to the insecurity of their situation in relation to employment, income, housing or health, or are already being neglected or marginalized. It is therefore essential, beyond the provision of ad hoc aid, to encourage the restoration of social cohesion around a project, using a structuring tool which favours educational aspects and support.

At the same time and in general, the distribution of aid in the form of packages implies a total absence of choice of products received, and a certain loss of dignity for the people concerned. Conversely, the community grocery allows a choice from the products available with a modest financial participation.

In February 2009, the City of Reims and the CCAS (Municipal Social Action Centre) organized a meeting with community associations with regard to this project. As a result, the decision to create the community grocery store was taken by the associations present: Food Bank, Red Cross, Entraide Protestante (Protestant Mutual Assistance), Society of Saint Vincent de Paul, SOS Bébés (SOS Babies), ASERCA (Student association).
The following principle for its organization was adopted:
- Legal and financial management to be provided by the CCAS;
- Operation by the associations coordinated by the CCAS’s grocery store manager.

Because of this joint CCAS/association organization, Reims’s community grocery store has been referred to as an Epicerie Sociale et Solidaire (Community and Solidarity Grocery Store).

The difference between a solidarity grocery store and a community grocery store is that the former is created by a group of associations, while the latter is set up by a legal entity such as a public authority or a public institution.

FOOD DISTRIBUTION BEFORE 2011 IN REIMS

In addition to the Secours Populaire (charity) and Restos du Coeur (charity providing food for the homeless during the winter) which maintained their own mode of operation, the distribution of food aid was carried out by the Food Bank in partnership with a network of community associations as follows:
- Associations focused on emergency aid or vulnerable populations (Armée du Salut (Salvation Army), Foyer Princet Ozanam, Equilibre, SAMU Social (mobile emergency medical service for homeless people), Saint Vincent de Paul (in part), SOS Bébés, etc.)
- Associations distributing packages (Red Cross, Entraide Protestante, St Vincent de Paul (in part), ASERCA, the student Chaplaincy, etc.)

This last category represented nearly 2,000 volunteers for 900 families. The community and solidarity grocery store directly impacts this population, since it has been organized on the above basis.

HOPES:
A shared ethical charter for community solidarity-based grocery stores

It was agreed that the partners would be brought together in a network called the Epicerie Sociale et solidaire Pour l’Orientation l’Insertion et la Réinsertion Sociale (Community and Solidarity Grocery Store for Employment Orientation and Social Reintegration). The partners then signed a charter setting out the principles for the creation of the community and solidarity grocery store. Beyond each association’s specific statutory provisions, the Charter provides a shared ethical framework for all the participants.

COMMUNITY AND SOLIDARITY GROCERY STORE PARTNERS
- CCAS
- Departmental Council
- Food Bank
- The French Red Cross
- Entraide Protestante
- Society of Saint Vincent de Paul
- ASERCA
- SOS Bébés

SHARED OBJECTIVES
Since the steering committee’s first meeting on 7 January 2010, the objectives in opening a community grocery store in Reims have been defined as follows by all of the partners:
- To add educational and convivial dimensions to the food aid distribution operation.
- To use food aid not as an end in itself but as a means to establish relationships with disadvantaged families, thereby supporting them in the resolution of their problems and identifying and developing their potential.
- To create better coordination of food aid in Reims.
- To closely involve partner associations in the grocery store’s operation.
- To organize the grocery store with the legal and financial aspects being managed by the CCAS and daily operation by the associations.
- To equip the City of Reims with a modern food distribution facility, the like of which has already been set up in France’s major cities and in other large towns in the département.
- Enabling personalized support, facilitated by a friendly reception and a social environment with shared activities; with a view to developing social cohesion and going beyond the food aid dimension by providing a place where people can receive support with social integration and where human dignity is respected.

The community grocery store meets the following objectives:
- Providing food aid that enables the people receiving it to obtain better quality food, with a choice of foods (thereby respecting their wishes and tastes) and a modest financial participation.
- Enabling personalized support, facilitated by a friendly reception and a social environment with shared activities; with a view to developing social cohesion and going beyond the food aid dimension by providing a place where people can receive support with social integration and where human dignity is respected.

On this basis, the philosophy of a community grocery store is to go beyond assistance and help people achieve independence by proposing a variety of collective and educational actions.

Since the creation of this grocery store in 2011, other projects in the Greater Reims area are being studied, such as support for the maraudes rémoises (mobile units), to provide food aid in an appropriate, safe environment for those most at risk. There is also a project for a mobile community grocery store in rural areas, in order to be closer to disadvantaged people in such areas.
A HEALTHY, SUSTAINABLE LOCAL FOOD SUPPLY FOR ALL

Lying an hour and a half from Paris and recognised for the wealth of its cultural and natural heritage, Rouen Normandy Metropolis has opted for a balanced development approach underpinned by the protection of resources. It has leveraged its strengths as a dynamic urban, economic and tourist region. In this context, agriculture, which occupies nearly one third of the territory, represents a kingpin for the development and attractiveness of the metropolis.

KEY FIGURES FOR THE TERRITORY

- Nearly 500,000 inhabitants spread over 71 municipalities
- 16.4% of the population is below the poverty threshold, 1.7% more than the average in France
- 16 policy districts in the city
- 7,457 households potentially experiencing food insecurity in the territory
- A range of organizations are involved in food aid which is an important issue within the region
- 1 Projet Alimentaire Territorial (PAT, Local Food Project) at the development stage

For several years, the Rouen Normandy Metropolis has implemented a proactive policy to promote the development of local short food supply chains and efficient agriculture that respects natural resources. Firmly convinced of the need to take into account the food component within its agricultural policy, the Metropolis undertook the development of a PAT at the end of 2017, that it co-manages with partners in its Charte Agricole de Territoire (Territorial Agricultural Charter).

The challenge that the Metropolis has set itself through the development of its PAT, is to successfully mobilize all those involved in a collective project built on a set of shared, engaging values.

Entirely logically, and as stipulated by the Loi d’Avenir of 2014 (French law on sustainable agriculture), the PAT aims to relocate the food supply within the region. For the Metropolis, it is thus first and foremost a matter of providing a healthy, good quality food supply that is economically and geographically accessible to all of its citizens.

THE FUNDAMENTAL PRINCIPLES OF OUR APPROACH:

- the placing of all inhabitants at the heart of the food strategy through the implementation of concrete projects that provide them with direct benefits;
- a comprehensive approach that brings together the full range of metropolitan skills whether they are closely or remotely related to the food supply (economic development, urban planning, waste management, the fight against climate change, protection of the environment, social and health aspects, protection of resources, etc.);
- a collaborative project involving all the public and private organizations concerned in the region and neighbouring regions;
- experiments to test innovative, effective solutions encouraging the development of local short food supply chains and to construct a new, more inclusive, empowering method of governance;
- recognition of the work of those involved to strengthen commitment and motivate action at all levels.

A CONSTANTLY EVOLVING STRATEGY

The Metropolis’s PAT is not intended to be just another programme of measures. The objective is for it to be fully integrated across all of the Metropolis’s policies so that the transition is made collectively and on a large scale over the long term. Eating locally-produced food encourages a food supply that creates jobs, thereby contributing to the local development of the region. It is also a way of promoting agriculture that respects resources and of making the region more resilient.

PROPOSING A NEW FORM OF GOVERNANCE TO CREATE A NEW METROPOLIS

The Metropolis is counting on the ability of everyone to play a role in the region’s food supply transition. On this basis, it has positioned itself as an encouraging, hosting structure that provides support for food-supply relocation projects. Eating local food, eating more products that are “good for your health” and reducing the quantities of food that are thrown away are objectives on which there is broad consensus. To this must be added social and health issues. Low-income populations exposed to food insecurity are the priority targets.

FOCUS ON SOME PROJECTS IN PROGRESS

The Metropolis wishes the reduction of food insecurity in its territory to be a clearly presented objective in its future food strategy. It is a major issue and there are numerous possible responses, from awareness-raising initiatives to the establishment of a new system of governance for food aid: the Metropolis intends to explore all possible, conceivable levers.

A challenge for families to adopt a “positive food” supply

From March to June 2019, the Metropolis organized the Familles à Alimentation Positive (Positive Food Families) challenge. 72 families were supported in making changes to their dietary habits by eating more organic, locally-produced food. During the challenge period, various workshops and activities were proposed to the 72 participating families - that included single people, couples with or without children and single-parent families - divided into five teams assisted by social centres, support structures and Rouen’s Centre Hospitalier Universitaire (teaching hospital). The 72 families began the challenge by collecting all the receipts from their food shopping for two weeks in order to establish a baseline. This operation was then repeated in June in order to measure the impact of the support period. The challenge was generally successful and enabled people to get started and most importantly to discover the diversity of local products available in the region.

Developing the necessary knowledge and skills

To enable people who are often “unaware”, or focused on broader insecurity issues, to develop the knowledge and skills necessary to source and prepare food and to eat in a new way, gradually improving their diet, and their health, is a critical issue for the region. In this context, the Metropolis has been working since 2018 with a local association, the Champs des Possibles, to set up training to develop social workers’ skills in this field. The objective of this training kit is to enable social workers to handle food supply issues in an independent manner. After a test phase with several social centres currently in progress, the Metropolis intends to extend the use of the tool throughout the metropolitan territory.
Agriculture is an important feature of the Saint-Etienne Metropolis, occupying 38% of the territory’s area (75% including forest) and providing a living for more than 1,000 farms, of which 600 are larger than 10 hectares. 38% of farms in the Metropolis sell their produce in short supply chains (19% within the Loire département). This agricultural production offers a wide range of local farm produce. Processing of farm products is relatively substantial and varied (cheese, yogurt, meat, charcuterie (cooked pork products), fruit, vegetables, honey, etc.); dairy processing is the most widespread.

The Saint-Etienne Metropolis conducts an agricultural policy characterized by the development of local supply chains and environmentally friendly farming, and the preservation of agricultural land. It has implemented several food solidarity initiatives, including:

- ensuring that farmers in the territory are able to earn a fair income
- promoting healthy, sustainable eating habits by raising children’s awareness and using good quality local products in the preparation of school meals.

This work is supplemented by the approach proposed in the PEEDD (plan d’éducation à l’écocitoyenneté et au développement durable, or the Eco-citizen and Sustainable Development Educational Plan) which aims to raise children’s awareness of these two cross-cutting themes. In this framework, intervention modules are offered to primary schools on the subjects of “Eat Locally!” and the fight against food waste.
Support for municipalities in the long-term introduction of local, organic products into collective food services

This action is part of one of the strategic aims of the Saint-Etienne Metropolis’ agricultural policy which promotes the development of short supply chains for the territory’s farm produce.

The flagship initiative has been the support of municipalities wishing to encourage the long-term introduction of local, organic products into collective catering operations, in particular school canteens. Since 2011, the Saint-Etienne Metropolis has offered this support free to its member municipalities with the help of the Loire Chamber of Agriculture and the association locale pour le développement de l’agriculture biologique (ARDAB - Association Rhône-Loire for the development of organic agriculture).

Objectives and issues for the territory:
• to introduce local and/or organic products into public collective food services on a long-term basis;
• to support the local agricultural economy by buying products required for the preparation of meals from farmers in the territory at a price that enables them to maintain their activity;
• to offer, particularly to children, high-quality meals using local produce.

A recent review of the initiative indicated that 32 municipalities have been supported: with the preparation of 10,300 meals/day. Municipalities directly managing production have introduced an average of 27% of local, organic products.

In order to continue the initiative’s momentum, two tools have been designed and made available to municipalities:
• a directory of local producers that supply collective catering operations
• 2 guides for the drafting of public contracts favouring the integration of local and/or organic products into collective catering operations

Finally, the Saint-Etienne Metropolis is currently studying the implementation of a territorial food strategy. An assessment will be carried out in the near future for this purpose.

Population concerned: the Metropolis’s 53 municipalities for the management of their collective catering operations: mainly canteens in schools, but also for administrative departments, retirement homes, hospitals and crèches.

Raising children’s awareness of the “importance of healthy eating”

The Saint-Etienne Metropolis’ elected representatives’ office voted on 7 July 2016 for the continuation of a policy for raising young people’s awareness of environmentally friendly practices with a view to responding to the challenges of the Saint-Etienne Metropolis’ Agglomeration and Sustainable Development Strategy Project, the Territorial Climate and Energy Plan and various public policies conducted by the Saint-Etienne Metropolis.

2 actions in the framework of the PEEDD
• Organization of educational workshops in 12 classes/year subject to registration:
  • from 2017 to 2019 accompanied by the regular distribution of local, organic fruit
  • in 2019/20 accompanied by visits to educational kitchen gardens

Objectives and issues for the territory
• Raising children’s awareness of seasonality
• Developing ethical and responsible behaviour in relation to health and the environment
• Promoting local production
• Encouraging responsible buying that does not use up a lot of energy
• Raising awareness of concepts relating to food waste

• Raise awareness of concepts relating to packaging/bulk buying
• Making a link with the introduction of local products to school canteens

The PEEDD enables the structuring of an awareness-raising initiative for young people in partnership with the National Education authorities and associations for environmental education.

The actions proposed in the framework of the PEEDD should be continued in the future, and even reinforced on the theme of health and the food supply.

This programme is for elementary and primary school children in the territory’s 196 schools and their teachers.
FOOD DEMOCRACY: A SUSTAINABLE FOOD SUPPLY IS AN ELEMENT OF CITIZENSHIP

Our territory is affected by financial insecurity and income inequalities. 19.5% of the Eurometropolis’ population was below the poverty threshold in 2016, with this proportion rising to 25% in Strasbourg. Between 2006 and 2016, the taxable income of the Eurometropolis’ wealthiest 10% rose by 16%, while that of the poorest 20% declined by 9%. Nearly 24% of households of Strasbourg received social benefits in 2017. These marked social inequalities are embedded in the urban environment and have an impact on health, living conditions and consumption, particularly of food.

In 2008, an awareness of climate issues oriented the territorial project towards the creation of a sustainable metropolis, in which agriculture as an economic activity contributes to the development of the natural heritage and meets the territory’s food requirements. Support for various forms of agriculture (professional/amateur, traditional/innovative) and the optimisation of their complementarity enables progress towards a resilient food system that takes into account concerns relating to the balance and the quality of the supply. In this context, the City and Eurometropolis of Strasbourg in partnership with a range of organizations has implemented actions based on a goal of food democracy.

RETURNING THE LOCAL SUPPLY TO HEART OF THE RESPONSE TO DAILY FOOD REQUIREMENTS

The heritage and public domain enable the setting up and promotion of production activities and direct sale initiated by private actors: 30 weekly food markets are supplied by 80 producers and “gleaned” by an association that collects and distributes...
any unsold food that is not saleable, two produce stores are hosted by the City, 4,800 family gardens cover 162 ha, 18 shared gardens promote social cohesion, and 5 collective urban kitchen gardens have been established in social housing districts.

CONSIDERING ALL THE LINKS IN THE CHAIN, FROM PRODUCTION TO CONSUMPTION, WHEN DESIGNING THE “FOOD SYSTEM”

Taking into account the agglomeration’s development objectives (+50,000 inhabitants and +27,000 jobs by 2030), the agricultural dimension is integrated into urban planning documents and urban projects to preserve the land, and maintain and install agricultural businesses. Regarding labour requirements, links can be developed with employment agencies to organize work for young people in unstable situations during the harvests.

Taking into account the objectives for agricultural diversification, intermediaries (supermarkets, collective catering operations, etc.) are mobilized to provide local outlets. In this way, public purchasing contracts for school canteens give preference to local products; 200 tons per year of organic products, 60% of which are grown locally, are included in the composition of the 11,500 daily meals, priced on a scale based on family resources.

FOCUSING ON ACCESS CONDITIONS FOR LOCAL PRODUCTS

- Giving economic and physical access to food suited to the nutritional and cultural requirements of the population concerned:
  - Fifteen associations that carry out food distribution receive €250 k in subsidies. These organizations have developed a qualitative approach to food aid through the choice of products distributed, education on nutritional balance for families, and by increasing the local supply as a complement to European and national food aid plans. Producers in the territory have the possibility of directly delivering any surplus produce.
  - A team of social workers has developed an educational initiative on the distribution of baskets of vegetables. A variant was tested in the framework of the PRECCOSS initiative (PRise En Charge Coordonnée des enfants Obèses et en Surpoids à Strasbourg - Coordinated Care for Obese and Overweight Children in Strasbourg); combining local agriculture, diet and health, it is extended through the involvement of families in a shared garden.
  - There are 176 direct sale points in the territory; and partners have continued to strengthen the network.

- Striving for sustainable production conditions by educating farmers in practices that preserve resources: between 2009 and 2018, the number of organic farmers increased from 7 to 19 and the area converted to organic farming from 53 to 264 ha (out of 12,500 ha of UAA): an encouraging trend whose continuation is supported by our partners. In this way, the prospects identified by the feasibility study for a local organic grain supply suitable for breadmaking, will enable grain farmers that often have two activities to be approached.

- Providing information in order to democratize food choices: events and communication are the driving forces here, with the visual identity of the Mangeons local ("Eat Local") slogan.

In 2017, the Ministry of Agriculture and Food recognized that this range of partnership initiatives constituted a Projet Alimentaire Territorial (Territorial Food Project).

The food distribution charter in the public domain

Numerous initiatives, proposed by proactive citizens, are organized in the public arena including distributions of food, hygiene products and clothing. These are occasions for sharing and conviviality which are in accord with the solidarity policies of the City and the Centre Communal d’Action Sociale (Municipal Social Action Centre), whose missions and values are based on Rhenish humanism.

To guide these new actors in the provision of food aid and define a common set of values and a framework for solidarity actions in the public arena for vulnerable and disadvantaged populations, a charter for solidarity-based actions, accompanied by practical information sheets, has been drawn up. It results from the consultations carried out by the City in 2017 and 2018 and the establishment of a coordinated partnership dynamic aimed at reinforcing the actions carried out by all those involved for the benefit of people in difficulty.
BUILDING ON A TRANSVERSAL APPROACH AND THE COMMITMENT
AND COMPLEMENTARITY OF THOSE INVOLVED
TO ENABLE ACCESS FOR ALL TO A HEALTHY,
SUSTAINABLE FOOD SUPPLY

The Toulouse metropolis is a very attractive region, in the heart of a highly agricultural area (164,000 jobs, France’s largest region for organic production, 20% of farms selling via short supply chains). Consequently, the Metropolis’ 760,000 inhabitants should have easy access to good quality local produce.

However, while the level of median income per consumer unit (€22,354/year) is higher than the French average in the metropolis, and approximately equal in the City of Toulouse (€20,400/year), there are significant income inequalities in the territory, with 15.2% of the population living below the poverty threshold.

For these people, access to a healthy, sustainable food supply with a restricted budget is a challenge. Managing a transverse approach to agriculture and the food supply and implementing social and environmental public policies, the public authorities can play a facilitating role in the fight against food insecurity.

In the framework of its Projet Agricole et Alimentaire Métropolitain (Agricultural and Metropolitan Food Project), Toulouse Metropolis proposes to coordinate and strengthen actions to develop organic agricultural production, a sustainable food supply in canteens and the structuring of local supply channels to enable access for all to a healthy, sustainable food supply. In this way, awareness-raising actions and convenient access to a local, sustainable food supply, are accompanied by
Shared gardens in social priority districts: a healthy way of supplementing families’ food supply

The City of Toulouse currently has 17 shared gardens, 6 of which (42% of the total area) are located in the social priority districts. These public green spaces are made available to residents, and promote social cohesion at a neighbourhood level.

A shared garden is designed, built and managed with the residents in an environmentally friendly manner. Residents grow vegetables, fruit, and herbs respecting the environment (no chemical products, composting, optimization of water use, diverse varieties, etc.) and are able to enjoy a link with nature in the city, appreciate the pleasures of a healthy diet, and participate in a neighbourhood dynamic centred around the garden project.

Out of the 17 shared gardens, 8 are managed by social centres and 9 by associations. A shared garden charter was voted by the Municipal Council in 2009. This provides a framework for their creation and operation, and proposes an innovative compromise, between openness to the public and a need to take responsibility for the gardens.

In this way, in gardens located in high food insecurity districts, the consultation process provides for the possibility that 30 m² plots are made available to families who can then grow their own vegetables and derive a food benefit. The criteria for the allocation of these small non-enclosed plots are determined collectively by the residents during the creation of the garden. The plots are integrated into a space that operates on a collective basis, with a composting facility, seating areas, and a plot for collective gardening.

This solution enables a response to residents’ food-producing needs while at the same time using the social cohesion potential of such gardens in these districts.

In 2019, 700 persons were actively gardening, 300 of which in the city’s social priority districts.

The Toulouse Occitanie MIN links producers and food aid associations

A tool for the Toulouse metropolis, the Grand Marché MIN Toulouse Occitanie (Toulouse Occitanie wholesale market) is a central purchasing organization for local restaurants and shops, which brings together actors in the supply and distribution chains for food products. Every year, 227,000 tons of produce is sold, 75% of which is fruit and vegetables, through trade between 147 businesses, 302 producers and 3,600 buyers. There are also four restaurants open to the general public within the MIN.

To combat food wastage and actively participate in providing a food supply for people in difficulty, particularly in terms of fresh produce, the MIN donates food to 11 charitable food aid associations.

The MIN also carries out actions with schools and vulnerable populations to raise awareness of healthy food habits, through educational events (MIN presentations with a dietician and the preparation of fruit salads, the Fruit & Vegetable Festival, Taste Week, etc.) intended for schools, and also for professionals in large-scale and commercial catering.

Finally, the MIN and the Food Bank have undertaken a joint project constructing a building and a logistics platform for Occitanie. In this way, the MIN can provide volunteers and produce, resulting from donations or unsold food, enabling a more effective fight against food insecurity. Better equipped, the Food Banks will also be able to reduce their own waste (currently about 20%).
TOURS, A TERRITORY THAT EMBRACES A SUSTAINABLE, RESPONSIBLE AND MUTUALLY SUPPORTIVE FOOD SUPPLY

Since the Renaissance, the city of Tours, capital of the Touraine region, has been considered to be a land of humanism offering a good quality of life. Known as “the garden of France”, in recent years, it has been focusing its efforts on defending and promoting culinary crops in all their forms.

KEY FIGURES FOR THE TERRITORY

- 137,000 inhabitants
- Urban area with 494,000 inhabitants
- 22 municipalities, corresponding to 300,000 inhabitants for a pool of 537,000 jobs (the largest employment pool in the Centre-Val de Loire Region)
- 60% of the population is distributed between Tours and Joué-lès-Tours
- City of Tours territorial area: 34.67km²
- 19.6% of the population below the poverty threshold in 2018

Tours Town Hall and its Centre Communal d’Action Sociale (CCAS, Municipal Social Action Centre), manage the city’s social policy through a wide range of actions aimed at reducing inequality, especially food insecurity.

This takes the form of financial support for associations involved in the fight against food insecurity (€220,000 of subsidies per year).

In addition to this, since 2016, the city organizes a “sharing meal” which enables 200 guests from local associations to participate in a meal served in the Town Hall; this meal, prepared by a local chief, is also served in schools, hospitals and restaurants of the city as part of the Grand Repas (“Great Feast”).

The city has been experimenting with breakfasts at schools since the start of the 2019 school year.

Furthermore, part of the grant paid to the CCAS enables the latter to help families to obtain better food through workshops and optional social assistance, accompanied by two significant measures: food aid through support cheques (nearly €200,000 annually) and aid with school meals for the most disadvantaged families that gives children access to lunch at a reduced cost (€0.64). In 2018, this assistance benefited 1,774 children (cost: nearly €500,000).
The CCAS undertakes and supports various projects such as a community solidarity-based restaurant, the creation of a solidarity grocery store in 2017, hosting of site for an association’s workshops for catering job integration, co-hosting of the Valeurs Culinaires ("Culinary Values") food supply coordination project, and an invitation for Solidarity Christmas projects, enabling inhabitants to benefit from a Christmas meal offered by associations and funded by the CCAS.

The coordination of local food distribution known as G3A

In the City of Tours and Metropolis territory, social action professionals and their partners found that substantial food aid was available, but that people were sometimes unaware of it, and that it could take different forms: emergency food packages, cheques, community grocery stores, community restaurants, etc. The main issue was to enable people who needed support to have a locally-based solution

In May 2010, the Délégation Départementale de la Croix-Rouge Française (Departmental Delegation of the French Red Cross) continued the work initiated by the Fédération Régionale des Acteurs en Promotion de la Santé (Regional Federation of Organizations for the Promotion of Health) in the framework of the Plan Alimentation Insertion (Food Supply Integration Plan) by creating, alongside the CCASs of Joué-lès-Tours and Tours, and associations undertaking food distribution activities: the Groupement d’Amélioration d’Aide Alimentaire (Food Aid Improvement Group).

Its objectives are:
- Better relations between people working in the various structures (employees and volunteers)
- Discussion of practices
- The development of collective actions and projects to respond to local needs
- Better coverage of the territory and coordination of actions

The expected benefits are:
- Better visibility of the existing situation for professionals
- Coordination between the structures, in particular on-call services during the summer to respond to emergency situations
- The training of volunteers to improve the reception of the public
- Coverage of the territory to meet requirements

The creation of a guide for professionals covering the metropolis in 2013 and then an edition for the entire département (county) that lists all food aid, with distribution and access procedures.

The guide is aimed at social workers and people challenged by food insecurity.

Valeurs Culinaires project in Tours CCAS’s EHPADs (residences for dependent elderly people)

In January 2017, the CCAS’s EHPADs agreed a culinary technical assistance public contract with the Valeurs Culinaires catering company for meals for 355 residents (in several establishments).

Following the closure of its central kitchen at the end of 2016, it became necessary to maintain separate hot meal preparation services at four retirement homes in order to maintain the standard of culinary preparations and appropriate responsiveness for very vulnerable elderly people with specific nutrition requirements. The Valeurs Culinaires catering company (based in Joué-lès-Tours) was selected for the quality of its tender, which also proposed to remain within an appropriate budget.

The objectives of this project are:
- to work on short food supply chains in the Centre-Val de Loire region in order to benefit local producers and to offer the cooks good quality products;
- to develop a maximum of “made on the premises” products in order to stimulate appetites and contribute to the satisfaction of nutrition requirements.

Valeurs Culinaires makes a “head of sector” available, responsible for ensuring these objectives are pursued and compliance with specifications in association with the EHPAD’s dietician and deputy director, specifically working on:
- sourcing from local suppliers
- the preparation of balanced, varied menus with seasonal products
- recipe specifications and meal production schedules
- appropriate training for the specific needs of elderly people
- regular “Talk to the chef” meetings at each retirement home with the residents and teams to evaluate the service provided and determine possible improvements

An audit was carried out in 2019 on one of the retirement homes as part of an invitation for tenders launched by the Centre-Val de Loire GCS (Healthcare Cooperation Group) to carry out audits relating to the reduction of food waste in the context of the EGALIM law (French law for equitable relations with producers and sustainable, healthy food).

The expected benefit is the reduction in the food waste sometimes present in collective structures.

The target population was the EPHAD’s 355 residents. Le public visé correspond aux 355 résidents de l’EHPAD.
Les villes face aux défis de la précarité alimentaire
Expériences françaises

RISING TO THE CHALLENGES OF FOOD INSECURITY
Initiatives in French cities

Seule association nationale regroupant à la fois les grandes villes et les grandes intercommunalités, que sont les métropoles, les communautés urbaines, les communautés d’agglomération et les établissements publics territoriaux francois, France urbaine compte 104 membres de toutes tendances politiques. Elle représente plus de 2 000 communes dans lesquelles réside près de la moitié de la population française. France urbaine a pour objectif de promouvoir le fait urbain auprès des pouvoirs publics et de tous les citoyens. Dans un dialogue permanent avec l’État, l’association participe pleinement à la structuration du monde urbain dans notre pays et à l’attractivité de tout son territoire.

Elle défend une « Alliance des territoires » en mesure de faciliter les coopérations territoriales et d’assurer une pleine effectivité des politiques publiques.

France urbaine is the only association of city majors and urban centres presidents in France. Its 104 members, of all political tendencies and representing some 2,000 cities, gather more than half of France’s population. France urbaine is a new force linked to the evolution of France territorial organization that aims at promoting the urban fact among public authorities and all citizens. The association takes its part in the structuring of the urban world and the attractivity of our country, within the framework of a permanent dialogue with the French Government.

In order to ensure the best efficiency for public policies, France urbaine encourages “The alliances of territories” by strengthening the links between cities and peri-urban and rural areas.

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