

08.09.2022

# WORKSHOP: Local 'Food Governance'

Towards more innovative and ambitious regional food systems



This project has received funding from the European Union's Horizon 2020 research and innovation programme under Grant Agreement No 862716.

# Why are we here?

FOODSHIFT  
2030

1. To **raise awareness** of the concept of 'food governance' (including 'food citizenship') and apply it at a LOCAL level
2. To **share relevant hands-on experiences** from the FoodShift2030 project and from Romania
3. To **highlight the importance** of effectively engaging local citizens (incl. businesses) AND local public authorities in local 'food governance'
4. To **identify practical approaches and key actions** for creating and maintaining effective systems of local 'food governance'

# How will we work together?

FOODSHIFT  
2030

*FoodShift2030*  
**'State of play'**

**'Setting  
the  
scene'**

**'Sharing  
experiences'**

**World café**



*What is your **definition** (aim and ambition) of local 'food governance'?*

*What are the **most important practical actions** for creating & maintaining an effective system of local 'food governance' – regarding a) **local citizens** (incl. businesses) and b) **local public authorities**?*

# Beatrice Walthall

## ZALF, Berlin

# Governing the Food System Transition

FOODSHIFT  
2030



## Actions and Achievements

Brasov  
September 8th, 2022

## Food System Governance

Refers to the process of all interactions between people within their food system

- \* diverse stakeholder
- \* organizing collective actions
  - \* decision making
- \* formal and informal rules
  - \* language and values

# Good Food System Governance practices

prompting  
**holistic** and  
**adaptive**  
food  
policies

governing  
based on  
**collective**  
actions

considering  
**diverse**  
knowledge  
and  
practices

connecting  
city and  
region with  
a **food**  
**strategy**

building up  
**multi-**  
**stakeholder**  
**platforms**  
(FPC)

# Empowering Communities in governing the food system transition





# at the beginning of FoodSHIFT in 2020



# Acheivements



## Copenhagen

Long term partnerships being established with key stakeholders to facilitate agenda setting.



## Berlin

Establishing food hubs in food strategy and coalition agreement and securing of major funding.



## Ostende

Continued focus on the city food strategy, including the launch of a citizen participation questionnaire.



## Wroclaw

Signing of MUFPP by Mayor of Wroclaw and having a vision for setting up a food strategy.



## Avignon

Implementing innovative food policies on waste nmanagement by facilitating plastic-free catering and experimenting with composting waste from canteens.



## Brasov

Ongoing exchange with local authorities, producer and cooperatives to including local products in public procurement. Vision to develop a food strategy and food policy council.



## Barcelona

Hosted inspiring Makers Faire 2022, bringing together key actors in the network to address food sovereignty.



## Bari

Successful development of a food system manifesto for the city, now working towards co-designing concrete actions to implement it.



## Athens

Successful summer school on food education hosted to empower local community

## Common Challenges

### Power & Responsibilities

- How to balance power and responsibilities across scales?
- How to identify and connect to local authorities?
- How to influence local policy agenda setting?

Barcelona  
Bari  
Berlin  
Brasov  
CPH  
Wroclaw

### Setting up a Food Strategy

- How to effectively engage diverse people and formulate a common vision?
- How to develop, prioritize, finance and implement concrete actions at local level?

Athens  
Bari  
Brasov  
Wroclaw

### Policy

- How to deal with changing policy cycles?
- How to structure Food Policy Councils?
- How to deal with limiting regulations and overcome institutional barriers?

Athens  
Avignon  
Bari  
Brasov  
Ostende  
Wroclaw  
CPH

**Line Rise Nielsen**

**Changing Food - Copenhagen**

# The food must be tasty in Copenhagen !

It must end with the boring, fast or unhealthy meals in the Copenhagen institutions.

Mayor Ritt Bjerregaard presented yesterday the plans for Copenhagen Food House, which will raise the quality of municipal food arrangements.

June, 2006



# Public meals - from fodder to food

- Nurseries
- Kindergartens (day care centres), orphanages
- Schools
- Nursing homes
- ‘Meals on wheels’
- Social institutions, shelters, prisons, hospitals
- Civic centres
- Canteens
- Sports centres



# Meals in Copenhagen



Approx. 80,000 daily meals

Approx. 40,000 diners daily

7,375,000 kg annually.

141.800 kg weekly.

1100 kitchens in 925 locations

Approx. **1700 employees** in the kitchens

Approx. **40.300.000 EUR** in annual food consumption

10 % of all municipal procurement in Denmark

# Goals for organic conversion in Copenhagen

60 % organic food by 2009

75 % organic food by 2011

90 % organic food by 2015

Goals set by the [City Council](#) in 2001 within the framework of the "ECO-Metropol" Vision of Copenhagen as Environmental Capitol of the World 2015





# Maarten Crivits

## ILVO, Belgium

# Questions & Answers

**Kathy Belpaeme**  
Municipality of Ostend,  
Belgium

# Anita Bebleck

## Agrather, Germany

**Roxana Brezaie**  
Sibiu County Council,  
Romania

# A project in the support of local gastronomy

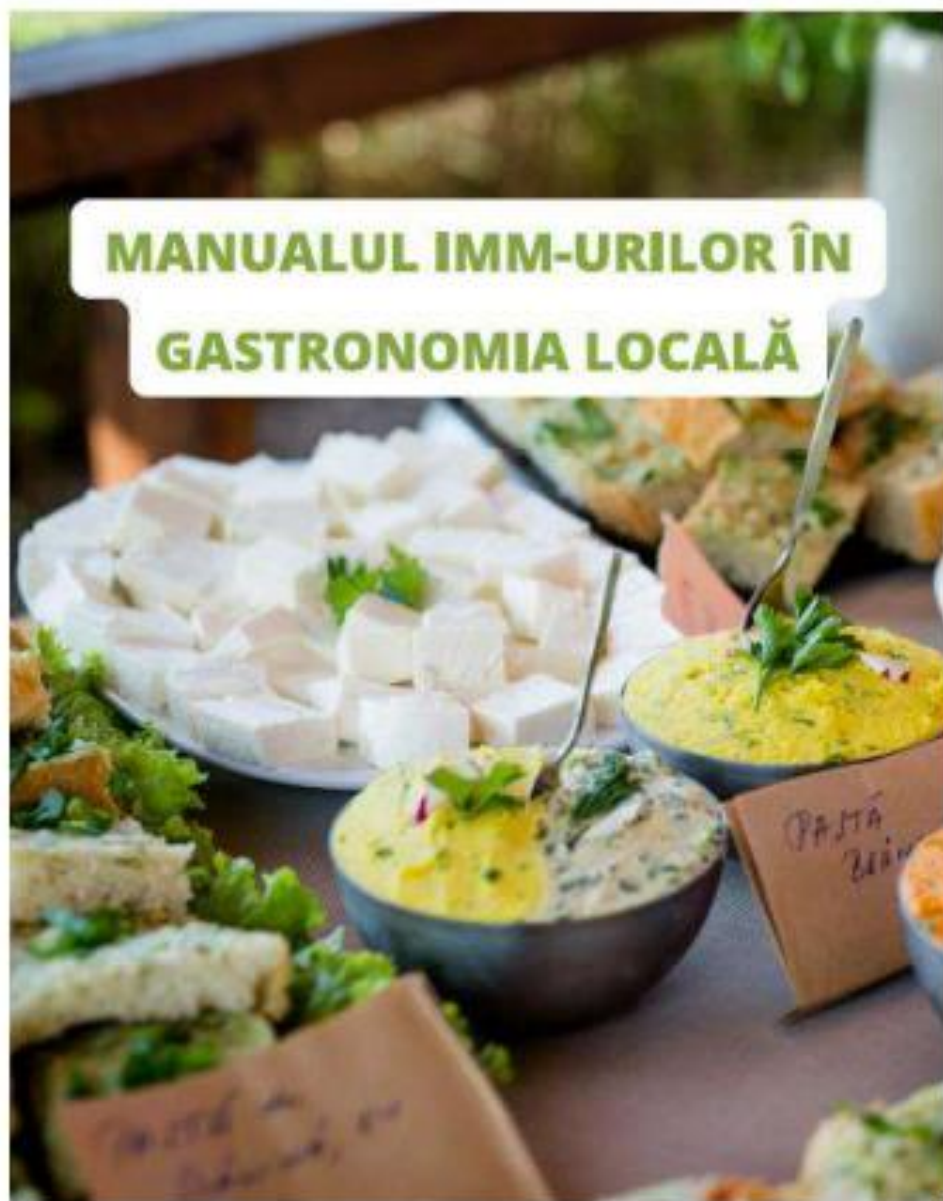


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LOCAL means, in the sense of the Sibiu County Council, the territory of Sibiu County and the territory included in the proximity of 75 km around Sibiu. When we talk about regional, we mean the historical province of Transylvania, i.e. the space inside the Carpathian arch. Specifically, the counties of Alba, Brașov, Bistrița-Năsăud, Covasna, Cluj, Harghita, Hunedoara, Mureș and obviously, Sibiu. The mention of the source of food thus implies the mandatory mention of the producer, the place of production and the micro-region of the county.



## GHIDUL UNUI STIL DE VIAȚĂ SĂNĂTOS





## Sustainable Development Department

The Sustainable Development Department, undertaken through the EUREGA Interreg Europe project. The main objective is to ensure that any active SME or start-up in Sibiu county, in the food production or food processing sector, can request support services, both during the implementation of the project and in the future.



Identification, promotion and assistance of local SMEs and start-ups



Communication and dissemination actions, for the promotion of local gastronomy and producers from Sibiu county



It monitors the impact of the development strategy of Sibiu county, in the field of gastronomy

[dezvoltare@cjsibiu.ro](mailto:dezvoltare@cjsibiu.ro)

# Saturday Farmer`s Market





short food chains

product traceability

quality schemes

a healthy and sustainable diet

sustainability of food systems

maintaining the cohesion of local communities and preserving culinary traditions, in harmony with nature.

## Quality schemes - *Mountain product from the Mountain to your Table*

- A new campaign was started along with the Mountain Development Office of Sibiu county, to identify and promote local producers in order to certify products with the optional quality scheme - mountain product.
- A mountain product will be seen by buyers as a superior quality product with a certified origin, that comes from an area with a low degree of pollution.



**COSME** - Developing sustainable and resilient short agri-food supply chains through interregional learning and collaboration, "Local Food Chains"

**Local  
Food  
Chains**



# Local Gastronomic Points



## Local Gastronomic Points



*are units represented by private kitchens within the premises of rural homes, where culinary products are prepared and served, according to recipes specific to the area, directly to the final consumer, for a maximum of 12 people; culinary products must be prepared from raw materials predominantly from primary production at the level of own holdings, as well as from local producers or from authorized/registered sanitary-veterinary and food safety units".*

# Local Gastronomic Points

they can work in permanent/seasonal rural households, agricultural farms, fish farms, stables, vineyards/fruit farms, wineries, hunting grounds;

owners and family members can prepare and serve food directly to end consumers (no more than 12 people served at the same time) in their own household;

food products can be obtained from primary production at the level of own holding/farm, but also from other local producers;

the raw materials from which the food is prepared must come only from authorized/registered sanitary-veterinary and food safety establishments;

in terms of the proportion of primary products and other raw materials/food, they must come predominantly from the own household or from local producers.

regardless of the origin of the food - own household or other local producers, certain rules of hygiene and food safety must be observed regarding the origin and preparation of the food, according to the legal norms in force.



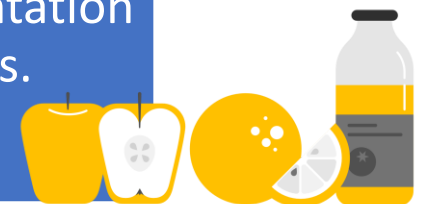
# Local Gastronomic Points

The Sibiu County Council, together with the representatives of the National Agency of the Mountain Area, the Sibiu branch has carried out, since 2020, an intense campaign to promote Local Gastronomic Points at the level of rural communities in Sibiu County.

More than 10 meetings were held both online and in physical format with local producers, representatives of UATs and SMEs, but also with members of local communities interested in establishing a Local Gastronomic Point.

In order to meet those who wish to establish a PGL, the Sibiu County Council concluded the Collaboration Protocol with no. 13123/15.06.2021, with the Veterinary and Food Safety Directorate of Sibiu, in order to draw up and submit the necessary authorization documentation.

Sibiu County, based on a written power of attorney from the person interested in establishing a PGL, will submit the necessary documentation to the DSVSA headquarters.



# Local Gastronomic Points



- ▶ The establishment of Local Gastronomic Points will generate a horizontal development of the region, but also of tourism at the local and national level.

# LGP „Om Bun” - Alămor



# THANK YOU!



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# Questions & Answers

# Let's discuss!

- Move to the tables (take your chairs!)
- Nominate one person on your table as HOST
- There will be TWO main questions to discuss at your table
- 'Brainstorm' and discuss the questions in the time available
- HOST will write the conclusions of the discussion on paper/cards -> we HARVEST

# The questions again...

*What is your **definition** (aim and ambition) of local 'food governance'?*

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