



FoodSHIFT 2030 PUBLIC WEBINAR: GETTING FOOD ON THE CLIMATE AGENDA 15/06/21 0&A

Question 1:

Hi Ben - could you please in the chat write all of the activities you just mentioned?

Ben Reynolds:

- The 1st UN Food Systems Summit (in NY in September 2021) with a pre-summit meet in Rom in July
- The 7th Milan Urban Food Policy Pact Global Forum (October 2021)
- The UN Climate Change Conference, also known as COP26 (November 2021) taking place in Glasgow.
- The Nutrition for Growth Summit in Tokyo (N4G, December 2021)

Question 2:

It has been estimated that about a third of all food is wasted in Europe, and over 50% of that food waste within the food production system happens at home – are you considering reduction of home cooking and promoting community food courts instead, to achieve the first aim of your partnership?

Answered live

Ouestion 3:

The Glasgow plan is about an integrated food systems approach. Does the plan say anything about linking producers and consumers and creating food hubs as the physical centre for linking producers to the market?

Riikka Gonzalez:

Yes. One of the actions of our plan is to increase the number of markets in the city in all areas of the city to make healthy food more accessible and affordable for everyone.







Question 4:

Is the Glasgow Food & Climate Action Project promoting a plant-based diet? If so, are many people taking it up?

Sofie Quist:

The Glasgow Food and Climate Declaration partnership overall recognises that a shift to more plant-based diets is vital, in particular in the global north. However, specific targets would not apply equally everywhere in the world and so the Declaration does not specifically promote plant-based diets or targets. Many of the signatories do work on promoting plant-based diets in their local food plans and strategies, encountering both support and challenges in different places. One strategy that has been helpful for some in achieving buy-in is to engage in dialogues with livestock farmers. We will cover this question in some of our upcoming case studies.

Riikka Gonzalez:

The project is currently in its early stages; however, Glasgow Community Food Network leading the project has run Veg Cities Campaign for the last 3 year years. This has promoted vegetables in schools, as well as, run a 'Chef's Challenge' competition between restaurants challenging them to create plant based dished from locally grown produce.

Question 5:

The demand for food is projected to increase in future, but agroecological practices often have lower yields, and sometimes higher resource use. Is it known what the potential of community / allotment food growing is, as compared to the current industrial farming practices?

Riikka Gonzalez:

Currently Glasgow does not produce enough of its food locally, and we are exploring the best ways to do this with our partners at the moment. Some growers are already setting up vertical farming initiatives in the city, and we hope to learn from these and our national partners.





Question 6:

The Barcelona Challenge draws on the C40 Good Food Declaration that called for reduced waste and plant-rich meals "primarily sourced from organic farming". This was a recognition of organic farming contribution to a range of sustainability goals from biodiversity to clean water and pesticide free food. Does the Barcelona Challenge and FOODSHIFT also embrace this broader sustainability agenda and approach?

Christian Bugge Henriksen:

The FoodSHIFT 2030 project definitely recognizes the important contribution of agroecology, organic farming and regenerative agriculture in contributing to sequestering carbon, protecting water resources, increasing biodiversity and enhancing soil fertility thereby ensuring long-term food security.

Sofie Quist:

This is very much recognised in the Glasgow Food & Climate Declaration as well which recognises that:

'a food systems approach targeting all the Sustainable Development Goals can identify effective intervention points to accelerate climate action while delivering many co-benefits, including the promotion of biodiversity, ecosystem regeneration and resilience, circularity, equity, access to healthy and sustainable diets for all, and the creation of resilient livelihoods for farm and food workers'

Question 7:

1% of farms own 70% of farmland. (Lowder et al., 2019). Between 2005 and 2016, the number of EU farms fell from 14.5m to 10.3m, while the overall number of livestock has increased, suggesting that land ownership is a critical aspect of the food system transformation. Is this being considered and addressed within the overall bottom-up strategies and community empowerment?

Sofie Quist:

Great question. This key issue has also been raised by signatories of the Glasgow Food and Climate Declaration and will be one of the interconnected issues we raise at COP26 - access to land and land justice is an important part of a whole food systems approach to climate change. Some cities work with regional governments to set aside land for smaller scale agroecological food production, as an example of vertical policy integration.

Question 8:

I wonder if the Glasgow COP program is somewhere linked with the World Food Day UN 16th October this year?

Sofie Quist:

The FAO is one of the partners of the Glasgow Declaration and we will definitely be engaging with the World Food Day on Oct 16th to make the link between food and climate ahead of COP.





Question 9:

The matter of measurement is very important. In the climate plan of Oostende (Belgium) food is not considered in the measurements, because there are no indicators. So if we want to get this on the agenda, yes indeed, need to monitor?

Dirk Wascher:

The question of measurement is an issue that is being addressed in many ways in various project with indicators and tools being put forward (e.g. RUAF list of indicators, FAO references). What seems to be missing is a proper integration of these proposals into the frameworks of the European Environment Agency reporting mechanisms. In the case of the agri-environmental indicators, this has been a high-level process involving the European Commission and OECD. It would be good to better sooner than later organise a concerted action towards the Commission and EEA on food system monitoring and reporting at the European level.

Luke John Schafer:

Great point, Indicators are a key tool to support decisions and planning. I cant speak for the city regions specially, but, FoodSHIFT 2030 also recognises the importance of indicators and have a dedicated task to 'Identify and classify indicators for assessing benefits of food system innovations'. These are divided into 5 broader categories, indicators for; 1. assessing the impact on food sovereignty, 2. assessing the impact on food and nutrition security, 3. assessing the economic benefit, 4.assessing the environmental benefits, 5. indicators for societal benefits.

Question 10:

Mostly the solutions presented in city programs are not innovative or ambitious enough, as we're dealing with a climate crisis we need to rethink the systems so, what are the group's plans to facilitate more development of vertical farming and alternative protein production (plant-based & cultured meat) in urban areas?

Christian Bugge Henriksen:

Vertical farming is a core element of the FoodSHIFT Accelerator Lab in Barcelona. More plant-based diets is integrated in the activities of several of our labs, e.g. through public and private procurement, in school education and in the Al-driven recipe generator app Plant Jammer. Reducing food loss and waste and enhancing the circularity of the food system is also integrated in several labs and promoted by our partner Circular Food Technology. Within the nine FoodSHIFT Accelerator Labs a range of other food system innovations focusing on providing more sustainable and healthy diets will be identified and further developed.





Question 11:

The Pla Estratègic Metropolità de Barcelona (PEMB) includes only metropolitan areas of Barcelona, is that right? is it possible to get support from Barcelona or the metropolitan plan for areas that are not in the metropolitan areas. what would you recommend?

Amaranta Herrero:

It includes the Metropolitan region of Barcelona, that is 136 municipalities. About getting support, it depends what type of support. We work with stakeholders that are not only limited to the metropolitan region of Barcelona, although our major focus is the city of Barcelona.

Question 12:

is the Fab Lab Barcelona already involved or interested in environmental friendly construction projects?

Alessandra Schmidt: Please check out https://centrinno.eu/

Question 13:

Without large budgets and the assistance of universities or funders, are there simple ways for smaller cities/towns and independent groups to measure their impact of improving food systems? ie: Is there a place that lists actions and the measure of carbon reduction they make?

Christian Bugge Henriksen:

In the FoodSHIFT 2030 project we are developing a simplified Sustainability Scoring System to enable fast assessment of impacts of food system innovations on the Sustainable Development Goals. This will also include impacts on food related GHG emissions.

Question 14:

Bees and flowering plants are co-evolutionary, have been around for more than 100 million years and created a landscape that has made life on Earth as we know it possible. With more than 20.000 bee species available world wide, several of which can be managed on par with honeybees, I'm curious to learn if there are any initiatives working to promote pollinator diversity in the FOODSHIFT community?

Luke John Schafer:

We do recognize the importance of bees and diversity, FoodSHIFT 2030 does not, to my knowledge, have a direct initiative focused on bees and pollinator diversity. Having said that, we are always active in growing the FoodSHIFT community, both on a local and regional level and we could look to integrate and identify synergies that may exist with our current actions.

Dirk Wascher:

We do actually have an innovation case on bees - namely in our lab in Wroclaw/Poland: Innovator: Fundacja Instytut Rozwoju Pszczelarstwa, Wraclow.

Innovation: Using the apiary and bee-keeping as an education source teaching children and adults about the process of making honey, but above of all - the importance of bees. Contact person: Lukasz Wyszkowski

Ouestion 15:





Could you give some examples of how to facilitate that the more deprived people get access to locally produced vegetables? Usually these products are more expensive than the ones sold in supermarkets?

Amaranta Herrero:

one thing we are doing is trying to promote short supply chains, that is trying to reduce intermediaries. This reduces the price.

Question 16:

Has there been much innovation in food waste reduction technology? I feel that improvement in refrigeration and food storage could make huge changes to the amount of food wasted.

Sofie Quist:

Great question, you're right that such improvements can make a great contribution! I'm not the best to reply in specifics, but our partners at WRAP and Too Good To Go would be great sources for answers to this.