Climate Alliance
International Conference 2018

CONNECTING CITIES
Local solutions for global challenges
How Food And Resources Connect The Sustainable Development Goals

11:00  Introduction and Quiz

11:20  Input from speakers

12:20  What actions could be implemented in your municipality?

13:00  End of the Circle
Quiz
Question 1

What proportion of Europeans eat on average 0 fresh fruit or vegetable daily?

One third  One eighth  One quarter
What proportion of Europeans eat on average 0 fresh fruit or vegetable daily?

One third  One eighth  One quarter
Question 2

Where are apples originally from?

Europe  Asia  America
Question 2

Where are apples originally from?

Europe  Asia  America
Question 3

When is the season of broccoli?

Summer  Autumn  Winter
Question 3

When is the season of broccoli?

Summer  Autumn  Winter
Question 4

How many pieces of microplastic does the average European eat in each meal?

2  34  100
Question 4

How many pieces of microplastic does the average European eat in each meal?

2  34  100
Question 5

How many people could be fed by the food currently wasted in Europe?

25 million  50 million  200 million
Question 5

How many people could be fed by the food currently wasted in Europe?

25 million  50 million  200 million
PANEL

Paul Polfer
Climate Alliance Luxemburg

Rosemarie Heilig
Frankfurt City Council
Germany

Carles Guirado
Espigoladors – Zero Waste Movement
Spain

Adolfo Chavez
COICA
Bolivia

#CAIC18
From information to action
Local food for Luxembourgs municipalities

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Local food for Luxembourgs municipalities

Step 1: Awareness raising & improvements in municipalities

Émissions de gaz à effet de serre lors de la production de 100 g de concombres.

<table>
<thead>
<tr>
<th>228 g CO₂</th>
<th>16 g CO₂</th>
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serre chauffée  | culture sur champ

Kulinaresche Klimaschutz an der Gemeng

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Local food for Luxembourgs municipalities

Step 2: Awareness raising among population

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Step 3: Looking for partners in action

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Step 4: Practical help for citizens

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MERCI

Paul Polfer – Klima-Bündnis Lëtzebuerg

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Frankfurt Food Council

An initiative of the Association of Citizens for Regional Agriculture and Food......
Activities of the City of Frankfurt

Climate gourmet exhibition

In 2009 the city of Frankfurt developed the exhibition. Climate gourmet shows how to reduce the CO2 footprint - simply and deliciously - and live more sustainably.

At eleven interactive stations an award-winning touring exhibition addresses topics such as the greenhouse effect, the link between CO₂ emissions and choice of food or production and transport costs.
Activities of the City of Frankfurt

KLIMAGOURMET

Climate gourmet network – climate gourmet week

Climate Gourmet aims to promote sustainable food choices and climate protection that benefit local stakeholders and the community. Frankfurt residents and their friends are encouraged to explore and enjoy the city's sustainable and climate-neutral culinary options, and to rethink ingrained lifestyles.

The climate gourmet network organizes the climate gourmet week which now showcases Climate Gourmet offerings that highlights the connection between nutrition and climate protection and to popularize other aspects of the Climate Gourmet program.
Activities of the City of Frankfurt

**Milan Urban Food Policy Pact**

On October 15, Frankfurt signed the "Milan Urban Food Policy Pact", along with 98 cities around the world, including f.e. New York and Shanghai. The aim of the agreement is to highlight the growing role of cities for healthy and sustainable nutrition for their citizens and to develop their own strategies and goals.
Frankfurt Food Council

Foundation
The Frankfurt Food Council was founded in 2017 with around 115 participants and founding members through the symbolic signing of the founding acts. It is under the patronage of the Deputy Mayor for Environment and Women’s affairs.

The Frankfurt Food Council creates structures that make food production and consumption more regional. It calls for a municipal policy for a sustainable food system and supports the city of Frankfurt on its way to implementing the Urban Food Policy Pact.
Frankfurt Food Council

Main goals

The keyword is food sovereignty: citizens' right to healthy and sustainably produced food.

The idea of Food Councils is not new: in the English-speaking world, many Food Councils have already contributed to a turnaround of food policy at the local level. Food councils have also been established in other German cities or are about to start. Food councils are committed to a socially equitable and ecologically sustainable agricultural and nutritional transformation.
Frankfurt Food Council

Structure

Members of different associations and initiatives were founding members.
The special feature of the Frankfurt Food Council is that it is built on the foundation of many existing, old and young initiatives and open for everybody. The City of Frankfurt and Economic Institutions (IHK) are incorporated.

Working groups

I. Nutrition education
II. Production & Marketing
III. Communication & practical tips on the internet
IV. “Main lunch” (nutritional quality in public institutions)
VI. Plastic-free food, garbage-free delivery service
Frankfurt Food Council

Current projects

Common school garden for kindergarten and schools without enough space for an own garden

Round table of the City of Frankfurt to implement new tender criteria for school catering

www.ernaehrungsrat-frankfurt.de
Future

2nd Networking Congress of the Food Councils
23rd-25th November 2018
To strengthen the exchange of experiences, to learn from each other and to receive impulses from theory and practice, the German-speaking Food Councils come together for the 2nd networking congress in Frankfurt am Main.

Vision
To become an integral part in the political landscape of municipal nutrition policy
ESPIGOLADORS

SOCIAL AND ENVIRONMENTAL IMPACT THROUGH FOOD WASTE REDUCTION

Carles Guirado González
Project Manager at Fundació Espigoladors
GLEANING

ESPIGAR
TRANSFORMING
ELABORAR
AWARENESS
SENSIBILIZACIÓN

#EL_MENJAR
NO_ES_LLENGA
MEASURING OUR IMPACT TO REACH SDG
MEDIR NUESTRO IMPACTO PARA ALCANZAR LOS ODS

Gleaning & Delivering
- Nº of volunteers
- Kg of food donated
- Nº of farmers
- Kg of food recovered
- Avoided carbon footprint
- Avoided water footprint

Transforming
- Nº of created jobs
- Nº of trained people
- Nº of clients
- Nº of units sold
MEASURING OUR IMPACT TO REACH SDG
MEDIR NUESTRO IMPACTO PARA ALCANZAR LOS ODS

Nº of activities
Nº of beneficiaries
Nº of schools
Nº of municipalities
Nº of contest applications
Social media followers

Sensibilization
MEASURING OUR IMPACT TO REACH SDG
MEDIR NUESTRO IMPACTO PARA ALCANZAR LOS ODS

SROI
Social Return on Investment

GHG Compensation
Participation in the Catalan Programme to measure our carbon offset

Gleaners of the world
Searching initiatives and indicators in order to establish comparison and an international network
We are part of the solution

We collect fruits and vegetables that do not follow aesthetic standards for commercialization.

or surplus produce that comes directly from farmers’ fields and wholesale distribution.

...we deliver them to food banks, enhancing healthy nutrition for people in vulnerability situation.

...what is already left over, we transform those veggies into natural and artisanal preserves under the brand es im-perfect®.

Jams, creams, pâtés, sauces... 100% quality, 100% social and environmental impact.

We create a citizen movement through sensibilization, transforming upcoming generations to not waste food.

#no waste

2 ZERO HUNGER
3 GOOD HEALTH AND WELL-BEING
4 QUALITY EDUCATION
8 DECENT WORK AND ECONOMIC GROWTH
10 REDUCED INEQUALITIES
12 RESPONSIBLE CONSUMPTION AND PRODUCTION
13 CLIMATE ACTION
17 PARTNERSHIPS FOR THE GOALS
GLEANING
ESPIGAR

We collect fruits and vegetables that do not follow aesthetic standards for commercialization... or surplus produce that comes directly from farmers’ fields and wholesale distribution...

Our Impact for the SDGs

Reduction of food waste
Awareness about responsible and local consumption

12.3 By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

Reduction of the GHG emissions and the water footprint of food wastage

3.3 Gt of CO$_2$ per year due to food waste and losses (FAO, 2013)
250 km$^3$ per year, 36 times 38 times the blue water footprint of USA households (FAO, 2013)
OUR IMPACT FOR THE SDGS
NUESTRO IMPACTO PARA LOS ODS

DONATION
DONACIÓN

Access to a healthy and proper food for people in vulnerable situation

Training about healthy food and efficient cooking for food banks users

Avoiding the assistentialism and securing the universal access to food
OUR IMPACT FOR THE SDGS
NUESTRO IMPACTO PARA LOS ODS

TRANSFORMING
ELABORACIÓN

Decent labour conditions
Salary ratio under 1.5

Employment for people in vulnerable situation
Occupational and training opportunities

Introducing a product with social value in the market
Awareness about responsible consumption

...what is already left over, we transform those veggies into natural and artisanal preserves under the brand es im-perfect®

Jams, creams, pâtés, sauces... 100% quality, 100% social and environmental impact.
OUR IMPACT FOR THE SDGS
NUESTRO IMPACTO PARA LOS ODS

AWARENESS
SENSIBILIZACIÓN

We create a citizen movement through sensibilization, transforming upcoming generations to not waste food.

Education in values
Children and youngsters implication in real challenges
Empowerment of people in vulnerable situation

Awareness about food waste, responsible consumption, healthy food and food saving culture

Intercooperation
Network working
Projects with other entities
THANK YOU!
GRACIAS!
GRÀCIES!

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Adolfo Chavez
COICA
Bolivia
What actions could be implemented in your municipality?
Thank you!