



Milan Pact Awards 2017

Winning Practices

Highest Score

Toronto: Community Food Works for Newcomers: Using food as tool for settlement and integration

Community Food Works (CFW) is an initiative of Toronto Public Health (TPH) Food Strategy that integrates food handler training and certification, food literacy, and employment support by applying a learner-centred, adult education approach to food and employment skills development. CFW is delivered in partnership with community agencies and other City divisions including Social Development and Toronto Employment and Social Services. It supports low-income residents who are job-ready to access employment in the food sector while improving basic food and nutrition skills. The cost of accessing Food Handler Training and Certification creates barriers for many low-income residents. CFW provides this training at no cost to participants. The initiative highlights ways in which integrating food literacy with food safety while addressing employment as a determinant of health, can break down social isolation, promote health and results in income generation or employment outcomes. Community Food Works also enables access to training and support for low-income residents who want to start their own businesses to earn supplementary income. It empowers residents and acts as a catalyst in food-related business incubation and entrepreneurial opportunities.

[More information](#)





Challenging Environment

Antananarivo (Madagascar): Urban Agriculture Programme in Antananarivo

Madagascar is among the 5 countries most affected by chronic malnutrition (2016, UNICEF). Antananarivo, its capital, is experiencing an increase in the malnutrition rate caused by the increase of the urban population in extreme poverty. This context led the Urban Community of Antananarivo (UCA) to set up the program "Urban Agriculture in Antananarivo" in 2009. This program is the result of collaboration between the Department of Urban Spaces, Environment and Urban Agriculture of the City Council of Antananarivo and the Institut des Métiers de la Ville (IMV is an operational platform for decentralized cooperation in the Ile-de-France region). Two objectives marked the beginning of the program: 1) promotion of the installation of micro-vegetable gardens in the city's low-income neighborhoods for the food and nutritional security of the population, and 2) the creation of income-generating activities by setting up sales channels for fresh vegetables produced locally. The project officially started in 2011 and by the end of the year had reached 100 families. A partnership with the National Board of Nutrition has introduced improved crops to train beneficiaries to produce more efficiently using as little space as possible. The IMV and the UCA decided to extend the program setting up of a platform of actors of urban agriculture to enable the Commune to popularize the practice of urban agriculture in favor of the actors of the development in an urban environment. Six years later, the programme covers 24 districts of the city, 21 training establishments (schools and social centers) and more than 15,000 beneficiaries.

[More information \(in French\)](#)



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MENTIONS

Governance

Ede (Netherlands): Political commitment for integrated food governance: the success story of Ede

The municipality of Ede pioneered a new role for local governments in the food system, by ensuring that food was considered a specific a central topic in city's policies. Since 2015 Ede has had an integrated food strategy to addressing food issues in a systemic and coherent way. The City has also adopted a food programme to operationalize this strategy, allocated a budget to implement the strategy, created a dedicated municipal team of 5 people and appointed the first municipal food councilor in the Netherlands, with food as a priority in his portfolio. The strategy was developed through a participatory process that involved citizens, NGOs, food education organizations, farmers, the hospital, startups, researches and universities. After the first stages of the implementation, the strategy is being evaluated.

[More information \(in Dutch\)](#) [Press in English](#)

Sustainable Diets and Nutrition

Copenhagen (Denmark): Organic Conversion Project 2002 – 2017

Since 2002 the municipality of Copenhagen has a food strategy that aimed to use 90 per cent of organic ingredients in the meals of the whole city's public food system. An average rate of 88 % was reached in 2016. The 90 per cent organic strategy has been a dual effort of both training and up-skilling kitchen staff, and simultaneously restructuring the methods of procurement to ensure supply of quality organic



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ingredients. The organic conversion of approximately 900 kitchens across the city has been undertaken by departments within the municipality and with the help of various consultants and trainers. The main idea behind the strategy is to train kitchen staff in cooking techniques, so that they are able to plan their menus sustainably and cook food from scratch, as opposed to using processed and pre-prepared food. No kitchens have been awarded an increased budget in order to achieve the goal of 90 per cent organic, the task has been to convert within existing budgets. In recent years, the municipality has put much effort into ensuring that the organic transition in the kitchens will be supported by quality, organic procurement and tenders that encourage the market to develop the organic and sustainable parts of their product ranges. As a direct result, there has been a professionalization of the organic supply lines to canteens, schools, hospitals and nursing homes, and an increased diversity in the offer of products.

More information [in Danish](#) [In English](#)

Social and Economic Equity

Austin (USA): Healthy Food Access Initiative

In response to the City Council resolution asking to develop recommendations for improving access to fresh, healthy and affordable food, the City of Austin's Office of Sustainability involved more than 33 stakeholder organizations in a participatory process with the City. The result was the Healthy Food Strategy Initiative: a set of six strategies for improving access to nutritious food in areas that have the highest rates of food insecurity. Among the activities funded through the initiative are the Fresh for Less program that provides access points for fresh fruits and vegetables, as well as some staple goods, through Mobile Markets, Farm Stands, and Healthy Corner Stores that are operated by community and non-profit organizations. Almost all markets





accept SNAP (formerly known as food stamps) benefits, and many of the markets are able to double those benefits through a purchasing incentive program. The Farm Stands and Mobile Markets have had over 2,000 customer visits this past spring. To support these efforts, the City of Austin's Office of Sustainability initiated a comprehensive Food Environment Analysis study this year. The work involved data collection from over 900 food retail establishments to assess the availability of nutritious food at each store. The data will be illustrated on maps of each Austin City Council voting district and will include metrics such as the proximity of residents to food retail, the supply of healthy food at each establishment, household income, and vehicle ownership. The information will provide the basis for prioritizing City of Austin investments toward food access initiatives.

[More information](#)

Food Production

Dakar (Senegal): Micro Gardens

The City of Dakar is experiencing an unprecedented population increase, resulting in food insecurity and the lack of arable land making it difficult to develop traditional larger urban agriculture projects. The solution is micro-gardening. Vegetables are cultivated on tables and containers made of recycled materials on a substrate of peanut shells and rice straw. This makes micro-gardens affordable and accessible to everybody, since they require little physical effort. In comparison with traditional urban agriculture, micro-gardens require little water and the surplus water is recovered and reused. The target of the project are people with lower income, such as unemployed women (, the elderly, the disabled, the deprived persons. So far, more than 10,000 people, whom 80 per cent are women, have benefited from this technology. The micro garden





model is an example of circular economy, recycling and reusing waste. The project can be easily replicate and indeed is being implemented across Western Africa.

More information [in French](#), [in English](#)

Food Supply and Distribution

Ljubljana (Slovenia): Short food supply chains in the City of Ljubljana

The city of Ljubljana launched a Rural Development Strategy for 2014-2020, setting an ambitious goal of food self-sufficiency. Around Ljubljana there are more than 800 farms that the municipality is helping to connect with consumers in the city. The main activities undertaken by the municipality aim at shortening the food supply chain and reach the broader number of different consumers through: promotion of farmers markets, and events such as Rural festivals; support of direct sales by encouraging producers to set up farm shops; facilitate the adoption of green supply chains in hotels and restaurants; raise awareness through educational campaigns in primary schools; launch of the “Basket of Ljubljana”: a set of organic food products distributed by 70 food suppliers.

More info [in Slovenian](#),





Food Waste

Bruges (Belgium): Innovation to reduce food waste in health care

The city of Bruges has developed through a bottom-up process a set of guidelines to build a sustainable food policy. Curbing food waste in public organizations is one of the actions highlighted by stakeholders. But in hospitals and healthcare centres acting to reduce food waste presents unique challenges. Therefore, the City of Bruges is following an immersive, participatory process whose objectives are: to measure and analyze current food waste and its economic impact in four health care institutions in Bruges; to support them in reducing food waste by coaching them through an innovative process; to develop and disseminate at least three successful methodologies to reduce food waste in health care institutions; and to raise awareness among health care institutions about food waste, its impact and solutions to it. Health care institutions are trained to conduct a baseline food waste measurement, then during a one-day workshop, personnel of the healthcare institutions together with food waste experts go through a creative process to develop solutions to their challenge. Each institution's team tests the solution they created under the guidance of experts. After a first test, feedback is gathered among patients and colleagues. Subsequently, impact of these optimized solutions is analyzed by measurements compared to the first ones. Solutions are then scaled up and evaluated.

More information [in Dutch](#)



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