

City <b>Grenoble</b>	
<b>Country</b>	France
<b>Population</b>	158,180
<b>Title of policy or practice</b>	A City Food System Revolution!
<b>Subtitle (optional)</b>	Vegetarian food at the heart of the transition
<b>URL video</b>	<a href="https://www.youtube.com/watch?v=0zTtSSaCMyl">https://www.youtube.com/watch?v=0zTtSSaCMyl</a>
<b>Category</b>	Sustainable Diets and Nutrition
<b>SDGs</b>	SDGs: 1, 2, 3, 4, 6, 7, 10, 11, 12, 13, 14, 16, 17.  Greenhouse gas reduction, water protection, environment protection.
<b>Brief description</b>	<p>In Grenoble, we are making food a priority for change. Today, global livestock farming is responsible for 14% of global greenhouse gas emissions, which is as much as the transport sector. If we continue on the current trend, the agricultural sector alone will make us reach 1,5 degrees of warming by 2050. Moreover, the World Health Organization has linked the high consumption of red meat to cardiovascular disease, diabetes, obesity and some cancers, while the livestock industry is associated with increasing resistance to life-saving antibiotics.</p> <p>In Grenoble, ten thousand meals a day are served across all our city's school canteens (54), in nurseries, and at home for elderly people (which allows to maintain the social link and to break the isolation).</p> <p>Today, we not only offer two vegetarian and balanced meals a week in all of our public catering services, but also more than 50% of our food comes from local organic farming - our goal being 100% by 2020.</p> <p>In addition, we consider food as a system: from farmer to plate, transport and packaging, all components must be taken into account to have a sustainable impact. This is what we strive to do in Grenoble.</p> <p>Our City, in partnership with the Metropolis, is a candidate for the title of Green Capital of Europe 2022. This application includes an important food dimension.</p>
<b>Date of start and state (ongoing/completed)</b>	05/2014 Ongoing
<b>Actors and stakeholders involvement</b>	<ul style="list-style-type: none"> <li>• <i>Adabio</i>, local association of the National Federation of Organic Agriculture (FNAB);</li> <li>• Food Bank of Isère for the distribution of food surpluses to people in precarious situations</li> <li>• Local suppliers, as part of the public procurement;</li> <li>• Metropolises, communities of municipalities and surrounding regional natural parks (joint application for the "Territorial food project" label).</li> </ul>
<b>Approach</b>	<p>Consideration of the whole supply chain:</p> <ul style="list-style-type: none"> <li>• vegetarian meals x 2 + high-quality meat meals + overall organic food increase (50% today, 100% in 2020);</li> <li>• clean transport (CNG) with training of public officials;</li> <li>• removal of plastic packaging;</li> <li>• training of public officials on vegetable protein and balanced diets by the <i>Meilleur ouvrier de</i></li> </ul>

	<p>France while respecting the time needed to adapt;</p> <ul style="list-style-type: none"> <li>• agreement with the Food Bank to redistribute surpluses to people in precarious situations.</li> </ul>
<b>Innovation</b>	<p>We've been amongst the first European cities to propose two vegetarian meals a week and to take the whole supply chain into account via a systemic approach. The implementation of 2 vegetarian meals per week can simultaneously combat climate, biodiversity and public health issues all at one.</p> <ul style="list-style-type: none"> <li>• Our food policy follows a systemic approach taking into account the entire sector and its externalities;</li> <li>• Vegetarian and meat diets are not mutually exclusive: our "Less meat" approach is associated with a "Better meat" one: the meat served is local and organic (slaughterhouse within 30km, organic meat from local producers);</li> <li>• This approach has led us to acquire an expertise regarding the population's nutritional needs according to their age. Today, Grenoble is ahead of the EGAlim law and its prescriptions. Meal production is associated with health promotion activities (nutrition, obesity, oral health), especially among the most vulnerable people;</li> <li>• Grenoble is involved in an inter-territorial food project (Métropole, Vercors and Chartreuse natural parks, Grésivaudan and Voironnais valleys, Trièves) in order to support the farm to fork sectors by following principles of solidarity, social justice and ecological transition, and to collectively engage in the regaining of agricultural land;</li> <li>• Our commitment will be embodied in a food center in the heart of a popular district - Villeneuve de Grenoble - combining restaurants, bulk grocery, living space.</li> </ul>
<b>Impact</b>	<p>Social impact: The City of Grenoble practices solidarity pricing, which allows families in precarious situations to enroll their child in the canteen for an amount of 0.77 cents - a rate which benefits 2500 children every day. This represents an investment of 3.5 million euros per year for the city. We also provide home-based meals for isolated elderly people (about 1000 people), in order to ensure the seniors' balanced nutrition and strengthen social bonds. The commitment to the poorest is also reflected in the redistribution of unsold goods (food bank, migrant aid associations), through shared cooking and meal workshop initiatives, through a big yearly festive meal (1000 people), and through the support to a solidarity grocery store (fruit and vegetable baskets).</p> <p>Environmental impact: an omnivorous meal is 3 times more CO<sub>2</sub> intensive than a vegetarian meal, and a beef meal is 100 times more CO<sub>2</sub> intensive*! In Grenoble, since the implementation of our project, we save every year approximately 1080 tons of CO<sub>2</sub>. In addition, we've reduced the pollution related to food production and transport, it increases water use efficiency, it reduces waste." * Tilman and Clark 2014 Nature.</p> <p>Social impact: children approve vegetarian meals and influence their parents'/family behaviour.</p> <p>Economic impact: the adoption of vegetarian meals together with waste reduction reduces significantly the financial impact due to our increased organic food purchase.</p>
<b>Inclusion</b>	<p>Thematic inclusion:</p> <ul style="list-style-type: none"> <li>• Cooperation among the departments of education, youth, public procurement, catering, public health, environment, parks and gardens, local life and democracy;</li> <li>• Cooperation with the community centre of social action (public procurement adaptation to increase the share of organic and vegetarian, involvement of pre-schools officers, awareness around vegetable gardens, establishment of parcels / roofs cultivated in the context of the participatory budget, organic local vegetarian food in nurseries and elderly establishments, public health promotion actions, soft transport and bicycle for last-mile delivery, self-production in the city greenhouses...).</li> </ul>

Territorial inclusion:

- the city of Grenoble is particularly identified for its commitment in social inclusion and food education in its cross territory's food project with Metropolis, Vercors and Chartreuse massifs, Voironnais and Grésivaudan valleys, Trièves.
- a charter between companies and communities offering organic, local and vegetarian catering.

Social inclusion:

- partnerships with many associations (food bank, "restaurant du coeur", "Secours populaire", solidarity groceries) and citizens groups committed to food self-sufficiency and unsold product reclamation.

**Adversity coefficient**

- Support for changing mindsets and practices: wrong ideas about balanced diets, how to change recipes, adapting them to the season, etc. We've ensured to train the public officers, to convince them of the merits of the new approach, to train them. A trainer (*Meilleur ouvrier de France*) came to the central kitchen, to observe and guide the process. The agents have been familiarized with plant proteins (touch, smell, taste), they have experimented small volumes of balanced vegetarian recipes before switching to bigger volumes. We've ensured them the time needed to absorb the change;
- Structuring of the local sector: to boost the use of organic, local and vegetarian food, it has been necessary to support the consolidation of sectors near the City so that they would be able to satisfy the public order and the requirements of a large municipality such as Grenoble (quantities, reliability and traceability);
- European legislation: some criteria of the European regulation on public control make it difficult for cities to always benefit from local suppliers' services and therefore favour the local approach.