

City	Mouans-Sartoux
Country	France
Population	10,000
Title of policy or practice	Train for a territorial sustainable food project
Subtitle (optional)	A university degree « Management of Sustainable Food Projects for Territorial Collectivities » to share the experience of a city's food project
URL video	
Category	Governance
SDGs	SDGs: 2, 3, 4, 6, 10, 11, 12, 13, 15, 17.
Brief description	<p>For 20 years, Mouans-Sartoux has been committed to food practices that respect the health and the environment. The project started with the 100% organic canteen at fixed cost thanks to a 80% reduction in food waste and a supply of vegetables via a municipal farm. This project led 85% of families to change their practices towards a more sustainable and balanced diet. To support its inhabitants, the city has set up a territorial food project led by the Center for Sustainable Food Education. This innovative project has great visibility in France and Europe and brings many communities to ask us to share our experience. Starting with day visits, we quickly asked ourselves about the effectiveness of these discovery visits and wanted to offer the communities with the highest levels of volunteering a more structured and supportive training. Thus, the title of sustainable food project manager was created, it is organized atypically because supported by a university, a city and an association. Therefore, it is a training based on practices that reflects the experience of Mouans-Sartoux and its 20-year experience in food policy, and it is put into perspective by university teachers. The pedagogical scenario analyses the city's food project, trains in the challenges of sustainable food and methodology. Over six months, the students assigned to a community establish the diagnosis and sustainable food project of their territory. The second class is ongoing. In two years, we will have trained 23 people from 13 departments in 7 regions. The goal is that once the training is completed the community develops the food project drafted by the student. The results of the first session were extremely positive, the 12 territories reflected for six months on their food project and all started to implement it after the training.</p>
Date of start and state (ongoing/completed)	<p>01/2018 Ongoing</p>
Actors and stakeholders involvement	<p>The university degree is carried out by 3 institutions:</p> <ul style="list-style-type: none"> ● The University of Cote d'Azur: group of higher education institutions; ● The town of Mouans-Sartoux and its Centre for Sustainable Food Education; ● The Un Plus Bio Association, the first national network of organic and sustainable canteens. <p>Funding is provided by the communities or continuing education organizations. The training entitles the student to a diploma from a training institution. An international version of the training is in preparation.</p>
Approach	<p>1- Identify the training needs: many communities asked the city of Mouans-Sartoux to share its 100% organic canteen experience and territorial food project;</p>

	<p>2- Build a partnership with the University and signing a convention;</p> <p>3- Develop the pedagogical scenario and construction of the team of teachers;</p> <p>4- Identify the communities that are interested in a training for their employees;</p> <p>5- Implement a training session every year.</p>
Innovation	<p>The city has an agreement with the University Côte d'Azur to offer a training course that brings the academic and the territory scope closer. With a university degree in "Management of Sustainable Food Project for territorial communities," we want to make sustainable food projects deployed across a territory. These projects offer to the participants and their communities the opportunity to improve their food quality. Indeed, they can develop their local food project based on collective catering and the challenges of sustainable production. This training course is strongly professionalizing and relies on the recognized and successful experience of Mouans-Sartoux.</p> <p>The project includes two innovations: first, our community has established a degree with a university, which is something new, and second, the food project of the municipality is the foundation of the educational content for a university degree. Moving from the usual exchanges between communities to a six-month diploma course which includes constant support for students is an accelerator for the implementation of sustainable food projects in the territories. The training methodology promotes the gathering of local actors to develop actions ensuring the success of the projects. An international version of the diploma and some Massive Open Online Course (MOOC) are in preparation.</p>
Impact	<p>This training should impact the areas in which the following objectives have been put into practice:</p> <ul style="list-style-type: none"> ● Enabling communities to shape their own territory to meet the urgent health/environmental issues; ● Re-territorialising the food chain and aim to food autonomy and convert production to organic farming; ● Mobilising and involving citizens and economic actors of the area in sustainable food projects; ● Using the sustainable food project as a social and economic lever for development. <p>People who follow this program will have the opportunity to create a sustainable food project and define food sovereignty while taking into account their own territorial environment. Throughout the course, a pedagogical team of academic experts, a selected team and technicians from the town of Mouans-Sartoux and professionals from the food sector will provide a comprehensive approach for the study of the capacities and constraints of each project, with appropriate and individualized support. The participatory methodology, promoted in the elaboration of the project diagnosis, has an impact on all the stakeholders and citizens of the area and shines positively on health, environment, economy and communal living.</p>
Inclusion	<p>Inclusion is present at three levels in this training:</p> <p>First, the project method has sustainable food as a cross-cutting link for the public policies of the community. A sustainable food project crosses urban, agricultural, economic, educational, social, cultural, health, environmental public policies and can be an opportunity to step out of the fragmented approach of community projects.</p> <p>Secondly, the proposed method leads students to work in their area with all the actors in the community and in the economic, associative and institutional groups without forgetting the inhabitants. An ambitious and sustainable food project can only succeed if the vision is shared and supported by all stakeholders.</p> <p>Thirdly, any sustainable food project must target the inhabitants' overall health by improving their well-being through food and diet. That is to say, projects shouldn't focus only on food transition but should rather target a socio-ecosystem-based transition through food, as a link between society and nature.</p>
Adversity coefficient	Mouans-Sartoux has demonstrated by its successful sustainable food project that agricultural and food resilience could be ensured in the heart of a hostile territory, the French Riviera, where the

economy and the land are oriented to tourism generating very strong land speculation. By tripling the classified agricultural land in the local urban zoning plan in 2012, the city has fought land speculation and preserved lands for future generations. That experience forged the will of Mouans-Sartoux to share the hope that we can face significant challenges as long as the vision is clear and ambitious enough to feed the political project. To develop organic, local and sustainable food in the territories, representations that economic and chemical lobbies instil in elected officials must be fought. Our university program trains students first of all to listen to the scientific world and the strong warnings they carry in the fields of public health, global warming and the fragility of biodiversity to enable elected officials and citizens to build an ambitious vision and translate it into a strong political project. The training also shows that nothing should be banned, and that each territory can be resilient if it is decided and co-constructed with the actors of the land and the inhabitants. This training 'management of sustainable food project' has therefore been supporting 23 territories for two years to overcome stereotypes, to transform collective catering and meals of citizens for their health and the health of our planet.