

City	
Country	France
Population	10,000 inhabitants
Title of policy or practice	A 100% Organic Canteen Without Extra Costs
Subtitle (optional)	Municipal canteens serve 100% organic meals, mainly with local products, without incurring any extra costs thanks to the fight against food waste.
URL video	https://www.youtube.com/watch?v=SxPYNMJgLV0
Category	Sustainable Diets and Nutrition
SDGs	SDGs: 2, 3, 4, 6, 10, 11, 12, 13, 15, 17.
Brief description	<p>In 1998, Mouans-Sartoux's elected members became aware of the link between food, health and environmental issues. Following the mad cow disease episode, organic beef was introduced in school catering. Then, the elected members undertook a global project of school catering to build a territorial food policy. In 2005, the city became an Active City of the National Nutrition Health Program and introduced a greater quantity of fruit, vegetables and wholegrains in the menus of school canteens. However, increasing the portion of vegetables meant increasing also the quantities of pesticides. The city then decided to turn to organically grown food. Since 2012, 100% of the food served in the canteens of Mouans-Sartoux is organic. To keep some coherence in this virtuous approach, the city has modified the specifications of its public markets, to allow local farmers to respond. Facing a lack of local supply, a municipal farm was created in 2010 and three farmers were hired to produce organic vegetables for canteens. This municipal farm produces 85% of the vegetables for the 3 school canteens, representing 1300 meals/day. Currently, 70% of the food is local (regional level). The reorientation of public markets, a common management of the three canteens, the introduction of vegetable proteins and a considerable reduction of the food waste (decrease of 80%) enabled to avoid generating additional costs for organic supply. Indeed, the municipality choose to cook and serve on demand, avoiding a lot of leftovers in plates and dishes. Today, waste is daily weighed in canteens and only 38g are discarded per meal, instead of 150g for the national average. As for the cost, in 2008 the purchase cost of food per meal was €1.92 with 25% of organic food, in 2012 it was €1.86 with 100% of organic food, so 6 cents less. It should be noted that the cost control is mainly due to the significant drop in food waste, which represented €0.20 per meal.</p>
Date of start and state (ongoing/completed)	01/1999 Ongoing
Actors and stakeholders involvement	All the municipal staff working in school canteens are involved: the cooks, who make the meals and serve the dishes, and the organizers' staff member who provide an educational support to the children during the meal. The farmers of the Green space services are also involved in the selection of vegetables produced in the municipal farm. The association Un Plus Bio and Ecocert are also key partners in this process. Teachers, parents and producers are also involved in the project.
Approach	<p>1999: Triggering factor: Mad Cow crisis, introducing organic beef in the canteen; 2008: goal set of 100% organic canteens, without extra cost, for the health and the environment; 2009: 23% of organic food; 2010: Creation of the municipal farm for vegetable production. Beginning of the leftovers weighing; 2011: Beginning of small and large portions system, result: a drop by 80% of food waste, that will finance organic food; 2012: 100% organic canteens; 2017: One weekly meal with vegetable protein.</p>

Innovation	<p>Mouans-Sartoux has an innovative approach as it is the first city with a sustainable canteen in France. Indeed, the two major actions that allowed to turn 100% organic are themselves innovative:</p> <p>Firstly, in 2010 the city created an organic municipal farm which provided fresh local vegetables (less than 3km away from the kitchens). It is an innovative action because of the area specificity: there are very few agricultural lands in the region. Moreover, the 3 farmers are municipal employees.</p> <p>Secondly, the fight against food waste since 2010 based on new but logical practices never used before in mass catering: 2 portion sizes, small and large, on-demand service for hot meals and desserts. It is common in mass catering to serve portions which follow state recommendations, but they are not adapted to real needs. Mouans-Sartoux doesn't follow these recommendations anymore but listens to the appetite and the desire of children.</p> <p>The innovative aspect of this policy is nowadays acknowledged at national and international level: Many communities and foreign cities visit Mouans-Sartoux's canteens to be inspired by the good practices and to improve their own.</p>
Impact	<p>The price of the school canteen meals is based on families' income for all the school-going children, so everyone has access to a 100% organic meal every school day. The school canteens are a success with 96 % of the children eating there.</p> <p>Moreover, the Observatory of Sustainable Canteens, founded in 2012, measured the evolution of feeding behaviour in families with 2 surveys conducted in 2013 and 2016. They highlight the main steps and accomplishments of the project. The results show significant behaviour changes with healthier and sustainable eating patterns. In 2016, 85% of responding parents said they modified their feeding behaviour to a more local, healthy and organic diet. 13% of them eat only organic products (doubled in 3 years). 75% take into account the origin of the product. 63% of the responding families often eat organic products and 99% of the parents are satisfied with the city policy on municipal canteens. Families declare that the first factor of their feeding behaviour evolution is the message delivered by children about their canteens. Families started to use some of the good practices promoted by the city (less food waste, more local and organic products, less sugar and fatty acids, etc.). A third study is ongoing. Another major impact is the visits of other French and European communities which are inspired by our practice, especially by the canteens and the municipal farm.</p>
Inclusion	<p>The political wish of the city is to give a chance to all children to eat at the school canteen. This objective has been fulfilled at 96%: almost all the children have once a day a healthy, balanced and 100% organic meal. They also have a pedagogical support about healthy and environmental-friendly food with nutrition activities, gardening, cooking, meetings with the producers. The added bonus is given by the parents who continue this project at home, and then, also become actors of the project. This sustainable food project in canteens changed many daily practices of the employees: its development was a success thanks to the inclusion of members from the cooking and organization staff. This achievement is a common one: children, parents, municipal employees and elected representatives. The success and the high visibility of the project led the local economic sector, which supplies the canteens, to integrate the city's expectations into their own professional practices: the baker now bakes organic bread, the wholesaler works with closer producers and the bee-keeper comes to talk about his work to the children in the canteens.</p>
Adversity coefficient	<p>If you listen to French territorial communities' representatives, it seems impossible to have local and organic meals in canteens. Organic products are too expensive, or it is impossible to find local organic products and to cook raw vegetables in collective kitchens, the legislation for public markets does not give direct access to local producers, legislation texts do not allow a decrease of portion sizes to reduce food waste, nor to serve plant protein instead of meat, it is too difficult for a community to manage a school mass catering, it is better to work with a private company, etc. This negative vision is common even in French parliamentarians. But did they evaluate the</p>

difficulties of a change? Are they aware of the benefices that a sustainable food has on health and environment? Adversity is important in this field: there is a lack of awareness, ambitious vision or a short term economic interest. A lot of energy is required to demonstrate that another approach is possible and necessary for the public health, the climate change issues and the decrease of biodiversity. The municipal representatives of Mouans-Sartoux had the chance to meet open-minded scientists and had the courage to listen them and to apply a precautionary principle in their food policy. With an ambitious and even utopian vision, the food project of the city was able to offer as early as 2012 a 100% organic canteen with 70% of local products, a protein diversification and an important decrease of food waste, at constant cost. The municipal farm helps to develop the supply chain with the relocation of agriculture in our territory. The success and the visibility of our 100% organic canteens project starts to increasingly change the elected representatives' vision of other communities in France and Europe. With a press release on June 19th, 2018 the elected representative of Mouans-Sartoux even succeeded to change the vote of French senators. The latter finally voted in quasi-totality for the French law Egalim that requires at least 50% of sustainable food with 20% organic in mass catering. It is a first victory towards a 100% organic and local canteen, let us keep up the fight.