

Country	France					
Population	2,165,423					
Title of policy or practice	Third Plan Alimentation Durable					
Subtitle (optional)	A sustainable food plan for the Parisian collective catering					
URL video	https://drive.google.com/drive/u/3/folders/1mbX0vUaU4cL3hBQQUuSZnlsyGYmjVfZk					
Category	02 – SD&N		SDGs		13 – 2 – 3	
Year of start	2021		Year of end		2027 (ongoing)	
Actors involvement	Municipal departments	Public institutions	NGOs CSOs	Research centers	Private sectors	International bodies
	6	19	-	-	-	-
	Other	4				
Budget	€2,100,000					
Brief description	<p>The transition of collective catering is important for both the agro-ecological transition, due to its volume, and for the health of a large part of the population, spanning from the young to the old. Therefore, the City of Paris has been committed for many years to including sustainable food in its collective catering, and two successive Plans Alimentation Durable (PAD, Sustainable Food Plans) have enabled it to increase the proportion of sustainable food from 8% to 53% in ten years. 43% of volumes are AB-labeled since 2019. Parisian collective catering provides 30 million meals per year, which are distributed among 1300 establishments, and operated by 21 managers. The beneficiaries are children in schools, nurseries and public child welfare institutions, residents of EHPAD, beneficiaries of the City's solidarity restaurants or home delivery service, and city employees. In 2020, the city committed to further expanding its action through a third Sustainable Food Plan, which was adopted in May 2022. This plan sets out ambitious objectives for a "100% sustainable" Parisian collective catering: to achieve 75% organic and 50% local food (i.e., within 250 kilometers of Paris) by 2027, but also to reduce food waste and increase vegetable food. In addition to this new plan, a new operator – AgriParis – will be created. Its mission will be to support managers by creating a link with the various actors in the food system (producers, processors, distributors, etc.). The City wanted these new tools to be developed with all the stakeholders in the local food system. Various consultations were conducted throughout 2021.</p>					
Innovation	<p>The Sustainable Food Plan is an innovative public policy for several reasons. It has a collective nature, as it brings together multiple independent operational managers. Therefore, it has been co-constructed thanks to a consultation phase that took place from June to October 2021. This organization requires collective and agile work and adapting to the technical constraints and the management mode of each. Despite the Plan's very large volumes (30 million meals per year), its objectives are even more ambitious than the ones of the regulatory frameworks, especially the Egalim law. Paris is the leading buyer of organic products in France.</p> <p>The Plan's pioneering character also derives from the all-encompassing actions it has implemented: diversification of protein sources, promotion of homemade products, consideration of animal welfare in purchasing, staff training, elimination of plastic, awareness-raising among diners, and so on. Finally, it is based on the creation of discussion forums and closer links between the Parisian collective catering, the agricultural world, and neighboring territories. This systemic approach to agriculture and food exemplified by the creation of the AgriParis operator, whose first objective will be to support the transition of collective catering.</p>					

Impact	<p>Social impact: The collective catering system is aimed primarily at vulnerable people, including children, elderly people, people with difficult access to food and children in child welfare institutions, and it provides them with a healthy and diversified diet. In addition to this, the price of school meals depends on each family's quota, with ten levels and a cost of 13 cents per meal for the most vulnerable.</p> <p>Environmental impact: The PAD favours diets basing on production methods that respect the environment and animal welfare (AB, Label Rouge, MSC Sustainable Fishing), and it encourages a reduction in meat portions, to reach two vegetarian meals per week and a daily vegetarian option (currently there is a little more than one vegetarian meal per week). In addition, its actions help to consolidate and optimize local sectors.</p> <p>Economic impact: A constant budget is allowing to turn to the supply of more sustainable food, thanks to the diversification of proteins (less meat) and the fight against food waste. The city is financially supporting the changes brought about by the PAD (e.g., the elimination of single-use plastic, the purchase of stainless-steel equipment, sorting tables, awareness-raising among diners and staff, and the drafting of public contracts). By promoting sustainable and local food, and structuring the local sectors, Paris also supports fairer remuneration for producers and a better distribution of added value throughout the value chain.</p>
Inclusion	<p>Paris promotes a systemic vision of food, which is exemplified by its PAD. Indeed, the construction of the plan has mobilized all stakeholders: managers of collective catering, the various departments of the City, school parents, and so on. In addition, regular meetings and visits to farms and central kitchens involving producers, processors, and managers are organized to better understand each other's issues and to structure local and sustainable production sectors, which can respond to the public markets of collective catering. The role of collective catering is not limited to feeding customers: actions are taken to fight against food waste (sorting tables, waste weighing, reduction of the number of components per meal, etc.), to raise awareness among agents and customers on food and sustainable agriculture (through the intervention of associations, for example. Furthermore, a cooking school allowing agents to learn about the new challenges of collective catering (home-made food, plant-based cooking, cooking with raw products, etc.) is being created.</p> <p>Paris is also working with other territories (cities, metropolitan areas, and departments), both on the structuring of sectors (e.g., the Label Rouge meat with Rouen and Le Havre), and on the exchange of good practices (e.g., the Cooking School with Seine-Saint-Denis). These technical and political exchanges are carried out both on the initiative of the City and through the networks to which it belongs (e.g., Un Plus Bio).</p>
Challenges and learning needs	<p>All diners and staff of the Parisian collective catering are those who make the Sustainable Food Plan alive. To support them in this plan, the City of Paris would be interested in receiving feedback on education and training. Educating diners – from a very young age – on healthy food and how to have a low ecological impact is the first issue. The second is the training of catering staff (kitchen staff but also staff accompanying children to the table). This training could focus on learning new vegetarian recipes brought by other network members with different culinary cultures, or on playful tastings. The City is also inclined to allowing collective catering to help face crisis, increasing storage capacities and processing and preservation capabilities.</p>