

Country	France					
Population	1,402,326					
Title of policy or practice	Relocating the Diet of the Inhabitants					
Subtitle (optional)	Encourage the supply of local agricultural products and promote local food systems					
URL video	https://www.youtube.com/watch?v=KThF5_IYkUM&t=8s https://drive.google.com/drive/folders/1nJ86ixGSi2cRbZk-TclwefpHgU51uMZ1?usp=sharing					
Category	05 – FS&D		SDGs		3 – 4 – 12	
Year of start	2019		Year of end		2026	
Actors involvement	Municipal departments	Public institutions	NGOs CSOs	Research centers	Private sectors	International bodies
	150	10	10	5	0	0
Budget	€47,000,000					
Brief description	<p>The Metropolis of Lyon and the City of Lyon are implementing an ambitious joint policy aimed at improving food resilience and justice. These two pillars form the basis of the Projet Alimentaire Territorial (Territorial Food Project, PAT Ly) of Lyon's area, which is the operational version of the food strategy voted on in 2019 by the Metropolis of Lyon, as well as the Plan Ville Comestible (Edible City Plan) of the City of Lyon adopted in 2021.</p> <p>By relying both on their skills and on the dynamism of local actors, the local authorities wish to promote the development of sustainable local supply chains and to relocate the diet of the inhabitants in order to strengthen the territory's food autonomy.</p> <p>Several levers are mobilised in the framework of this food transition:</p> <ul style="list-style-type: none"> • Institutional food service and public procurement with a target of 100% organic products and 50% local products in school canteens (54,000 schoolchildren). The City of Lyon will implement these objectives through a new contract for institutional food service starting in September 2022. • The organisation of events for professionals (BtoB) to bring together local buyers and sellers. For example, the City of Lyon organised the En Terroirs Connus (In familiar terroirs) event, a morning of speed-meetings between producers willing and able to extend their collaboration and Lyon restaurant owners wishing to shorten their supply chains. The Salon Biolocal (a fair promoting local and organic products), organised by the Metropolis of Lyon and its partners, made it possible to involve a wide range of actors (producers, agri-food companies, grocery stores, specialised shops, restaurant owners). • Informing residents about the local food supply available by providing a collaborative map in opendata, allowing residents to find good addresses and contribute to its improvement. 					
Innovation	<p>The food policy of the City of Lyon and the Metropolis of Lyon reflects an integrated approach to agricultural, environmental and socio-economic issues, with food resilience and justice as its goals. The roadmaps of the two authorities aim at the same objectives, allow for intra-territorial cooperation, the mobilisation of complementary levers and result in more coherent and efficient public action. For example, schools and colleges pursue the same objectives of supplying organic and local products. They are also important actors in the support of the structuring of local food chains. Local authorities are thus actively involved in creating an agricultural and food exception in the context of public procurement in order to facilitate local supply to canteens.</p> <p>The complementary nature of the actions presented to localise diets mobilises all actors in the local food chain from the producer to the consumer, both in the operational implementation of projects and in their governance. These actions have other positive effects, both on local employment (18,000</p>					

	hours of integration in the field of institutional food service over the next four years) and on the environmental impact of the territory's overall food supply.
Impact	<p>By combining a set of levers to develop the consumption of local and organic products, the benefits for the territory are multiple: economic (structuring of sectors, creation of added value for companies), environmental (organic production method contributing to the preservation of natural resources, limitation of transport) and social (improvement of food security and growth of the territory's food autonomy).</p> <p>The evolution of the food offer in institutional food service towards local and organic products represents an additional cost for the community which does not impact families in order to reinforce food justice. Various levers are used to limit this additional cost: home-made food, limiting food waste, increasing the number of vegetarian options.</p> <ul style="list-style-type: none"> ● Presence of a development plan to strengthen food resilience and promote short circuits (MUFPP indicator n°35) ● Existence of policies in favour of food security (indicator n°39) ● Share of organic products in 2022 in the City of Lyon contract: 50% (75% in four years) ● Share of local products in 2022 in the City of Lyon contract: 50% produced within a 250 km radius, including 50% local products (less than 50 km) ● Number of canteen beneficiaries: 54,000 ● Number of participants in BtoB events: 300 ● Number of places listed on Manger Local (collaborative map website): 287
Inclusion	<p>The proposed practice is part of a broader global strategy that is not limited to the sole objective of relocating the diet of the people of Lyon and the greater Lyon area – the practice being deployed on a metropolitan scale.</p> <p>The Plan Alimentaire Territorial Lyonnais (Lyon Territorial Food Plan, PATLY) has six axes combining the development of local agriculture and the fact of being considered as a metropolitan "common good", the relocation of supply chains, exemplary institutional food service, the progress of food justice, awareness of healthy food practices, the reduction of food waste and food governance. This systemic approach integrating a wide range of services within the communities and more than 300 partners during the consultation covers all categories of the MUFPP. From this consultation, many courses of action emerged, including meetings between local sellers and buyers, a practice presented in this application.</p> <p>The three actions presented in this practice target all actors in the food chain (producers and producer groups, agri-food businesses, restaurant owners, school canteens, shops, residents).</p>
Challenges and learning needs	<p>The objectives of 50% local products and 100% organic products in the City and Metropolitan area canteens by 2026 are very ambitious, and the main challenge will be to reach these thresholds while at the same time succeeding in structuring local supply chains, supporting the kitchen teams (homemade products, promotion of quality products, vegetarian options) and raising diners' awareness.</p> <p>As the Manger Local card has recently been developed, one of the challenges will be to communicate better on this tool so that a greater number of inhabitants start using it and improve it. Educational activities will be developed with groups of residents and students.</p> <p>As for the BtB events, other formats probably need to be created to better mobilise restaurant owners and chefs.</p>