

# **Food Systems in European Cities**

# **Deliverable 3.6**

# **Report on MyLocalFoodE initiatives**

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26	NBL AS	NABOLAGSHAGER AS	NO



## **Document Control Sheet**

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## I. Introduction

In the FoodE project, and particularly in WP3, an important aim is to spread awareness about CRFS and sustainable food in general, through events and activities.

According to the Grant Agreement, task 3.1.3 was dedicated to the launch of one MyLocalFoodE festival per year, simultaneously in two partner cities. Unfortunately, the Sars-Cov-2 pandemic prevented events from being held in 2020 and limited the possibilities in subsequent years. However, partners have been creative in implementing events in line with Covid restrictions, including online activities.

As detailed in part II., the dates and locations of the MyLocalFoodE festivals were:

- 2021: Romainville, Naples, Oslo and Sabadell;
- 2022: Germany (Berlin and Dortmund) and Tenerife;
- 2023: Bologna and Bleiswijk.

As part of this task, partners also had the possibility of publicising additional activity by organising "minor" events (still named MyLocalFoodE for consistency) throughout the duration of the project. All these events are presented in section III.

Accordingly, a common logo associated with MyLocalFoodE initiatives was developed by Hague (HCA) and partners were asked to complete a template for every event (see in Annex). This continuous data collection and reporting were monitored by the City of Romainville (RMN, WP3 leader).



Logo for MyLocalFoodE initiatives

The partners organised hundreds of different events around the themes of sustainable food, agriculture and waste reduction. They ran conferences and web conferences, hackathons and round tables, challenges, practical workshops, visits and open-doors days. They were able to reach tens of thousands of people: researchers, university students, residents and members of civil society, representatives of civil society organisations and companies, journalists, etc. It should be noted that some of the events in this deliverable are also relevant to engaging children but that KidScience activities are presented in detail in another deliverable (D3.10).

The events also enabled the content of the FoodE European project and its results to be disseminated, as well as the co-construction of some actions, such as co-design activities in the pilot projects (WP4).



## II. MyLocalFoodE festivals

Between 2021 and 2023, eight MyLocalFoodE festivals were organised in six countries – in Central, South and North Europe – and in nine cities.

A total of 4,767 people attended these events.



MyLocalFoodE festivals, locations and number of participants (Map created by UNIBO)



## A. 2021: Romainville and Naples

a. Romainville

Due to the SARS-CoV-2 pandemic and consequent lockdown, possibilities for events were limited, but the City of Romainville (RMN) organised several activities on sustainable food in March 2021 in compliance with restrictions: activities in social centres, a web conference, first workshops with kids by the Cité Maraîchère, and a virtual tour of the pilot. A total of 1,600 peoples took part in the festival (including viewings of the video).

• Activities for kids and families in social centres, 120 participants

First, food-related activities for families and kids were run in the three social centres in the city, with around 120 participants. The social centres are local municipal facilities located in three districts in the city. Their mission is to help and support the population and to strengthen social bonds, particularly through a rich cultural, educational and festive programme.

- "Nelson Mandela" social centre

Two "Me, ugly but succulent!" cooking workshops were organised: Wednesday 24 March with kids and Saturday 27 March with families. The aim was to cook simple dishes in order to increase awareness on eating well and food waste, to change people's attitudes to the appearance of damaged fruit and vegetables, and to provide healthy food solutions even with limited resources.

In addition, a fruit and vegetable discovery activity was organised for children to familiarise them with passion fruit, pineapple, pomegranate, squash, aubergine, black radish, mandarin, orange and sweet potato. The fruits and vegetables were cut up and the children had to guess their names by looking and tasting.

- "Jacques Brel" social centre

In the last three weeks of March 2021, six workshops were organised for kids, young people and families. The workshops were dedicated to making jam and cakes using unsold market goods. They were an opportunity to discuss culinary habits, memories and food preferences. The participants were able to leave with food and a recipe booklet.

- "Marcel Cachin" social center

On Saturday 20 and 27 March, the team ran activities on the topic of "Journey of the senses and flavours": cooking, tasting, discovering national specialities, traditional clothes, etc.

• 24 March, web conference, 16 participants

RMN, in partnership with APT/INRAe and Lab3S, organised a <u>FoodE webconference titled "Ideas for healthy</u> and local eating".

During the web conference, four presentations were hosted:

- "In the city, how to grow vegetables and raise small animals", by Véronique Saint-Gès (INRAe);
- "An original logistics solution: the Market on Water", by Lélio Lemoine (La Butinerie, Pantin);
- "Bringing farming closer to the city, how accessible is healthy food?", by Brigitte Nuchelmans (EpideBri, Bondy);



- "The Cité Maraîchère is soon opening its doors: a glimpse behind the scenes of a municipal vertical farm serving a local policy of ecological and community transition", by Yuna Conan (Director of the Cité Maraîchère).

These presentations were followed by a session of discussions between the public (16 people) and the speakers, led by Yann Chapin from Lab3s.



Screenshot of the web conference on "Ideas for local and healthy eating"

• Activities for kids by the Cité Maraîchère, 50 participants

In March 2021, the Cité Maraîchère (Romainville's pilot project) was not yet open to the public.

So, the working team organised <u>the first off-site activities with kids</u>. On the programme were various recreational workshops: blind tasting test, cooking, strawberry planting, discovering fruits, etc.



Photos of the Cité Maraîchère activities



• Virtual tour of the Cité Maraîchère

Finally, <u>a video virtual tour of the Cité Maraîchère</u> was created in order to begin showing the site to local people. The video presented the different spaces in the Cité Maraîchère as well as its future occupancy and programming. The video had 1,473 views on YouTube.



Screenshot of the video of the virtual tour of the Cité Maraîchère



b. Naples

In March 2021, Naples (UNINA) ran three webinars on urban farming, in collaboration with the Municipality (NAP). The aim was to involve different groups of stakeholders (citizens, farmers, local administrations, pupils, students, associations) in the processes of co-design and co-creation around CRFS and to start establishing a networking system.

Because of Covid-19 regulations, these workshops were organised online in form of webinars, and were broadcast on Facebook live stream and GoogleMeet.

A total of 450 people attended the webinars.

• <u>29 March 2021</u>: "FoodE project: a model of urban agriculture as a tool for the social, environmental and economic development of a territory" (141 participants)

The aim of the webinar was to connect different realities operating in the territory through urban agriculture initiatives. A brief presentation of the FoodE project was delivered by Prof. Francesco Orsini from the University of Bologna. In her speech, Prof. Stefania De Pascale from the University of Naples Federico II highlighted the relevance of urban agriculture to the sustainable future development of our City/Region food systems. Dr Pietro Tonini, from the Autonomous University of Barcelona (UAB), introduced and described the different realities associated with the social aspects of the urban agriculture initiative in Catalunya. In the course of the webinar, the local guest non-governmental organisations and associations introduced themselves and their activities, highlighting the benefits of urban agriculture in the social domain and in the creation of citizen-led food production and supply initiatives, as well as in the regeneration of mafia appropriated areas. Other factors highlighted and discussed in the webinar were the role of urban farming in drug rehabilitation, as well as its positive impact in building up the self-confidence of people with disabilities and promoting their social inclusion.

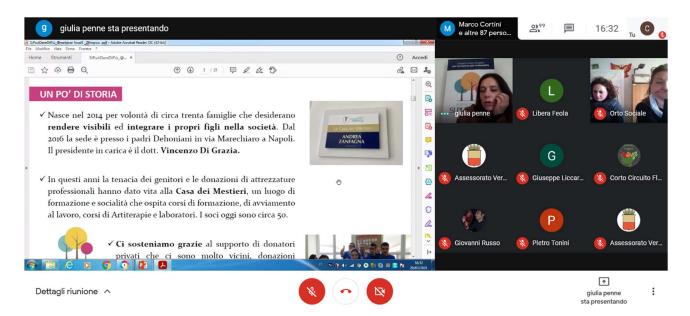
The webinar thus provided an occasion for fruitful discussion that laid the foundations for future collaboration and synergies among all the participants.

https://www.facebook.com/chiara.cirillo/posts/10222065045954202





Flyer for the first webinar



Screenshot of the first webinar



• <u>30 March 2021</u>: "FoodE project: educational and training paths through urban agriculture" (261 participants)

This webinar was addressed mainly to high school pupils and aimed to teach them about urban farming and how sustainable food systems can be developed. During the webinar, Dr. Lucia Vanacore talked about the definition of City Region Food Systems, how they can be developed in synergy with teaching and practical activities in schools. Prof. Stefania De Pascale spoke about urban agriculture and its implications for the development of future sustainable food systems. Prof. Youssef Rouphael talked about the main typologies of soil-less cultivation systems, while Dr. Giuseppe Carlo Modarelli talked of the possible uses and opportunities offered by sustainable integrated production systems such as aquaponics. In addition, the webinar provided an opportunity for "peer-to-peer" dissemination through the presence of undergraduate students who described their experiences of participation in the FoodE challenge (in collaboration with the international student competition UrbanFarm) for the regeneration of Parco Troisi.

The webinar was an opportunity to share knowledge with students about sustainable food production, the relevance of urban agriculture in the future development of our food system, the typology of sustainable and innovative production systems.



https://www.facebook.com/DipartimentoAgrariaUnina/posts/2539374953033628

Flyer for the second webinar

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Screenshot of the second webinar

• <u>31 March 2021</u>: "FoodE project: development of a territorial network for urban and peri-urban agriculture" (48 participants)

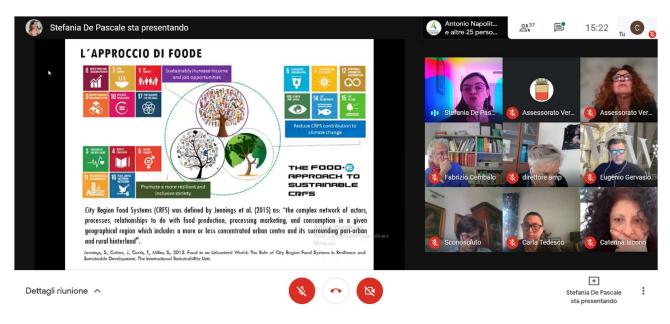
This webinar was mainly addressed to stakeholders and local actors involved in the food sector. The main aim of the event was to create an active forum for discussion of the Neapolitan urban and periurban context and to consider local initiatives that could be promoted through the FoodE project. During the webinar, the FoodE project was presented to all the participants by Prof. Stefania De Pascale. Teresa Bastia, from Naples municipal council, introduced the Troisi Park pilot project and future prospects for the VI municipality where the park is located. The guest speakers, after introducing themselves and their activities, began a fruitful discussion that also involved member of the public.

https://www.facebook.com/DipartimentoAgrariaUnina/posts/25403346462709





#### Flyer for the third webinar



Screenshot of the third webinar



### B. 2021: Sabadell and Oslo

a. Sabadell

Sabadell and UAB organised a MyLocalFoodE festival between March and July 2021, which consisted of several days of open doors sessions and tours of the pilot projects: agricultural training cycles for students, NGOs and civil society organisations. A total of 395 people attended the different activities.

The tours were co-organised by Sabadell City Council (SBD) and the University of Barcelona ICTA-UAB. The city council technicians explained the existing facilities, the urban limitations, how the municipal gardens work, the maintenance that is needed, etc. UAB researchers described the environmental benefits and the reduction of impacts arising from local production, and the use of spaces such as the one visited that are generally left abandoned and unused.

The tours were followed by days of collaborative work and debate, presentations of possible solutions for the pilot projects, and tasting and consumption of local products and varieties.

First, open days for the "Can Gambus" pilot were organised for two secondary schools (IES Sabadell and IES Ca n'Oriach), each with 85 pupils aged 14-15.

The students participated in co-creation processes and visited the fields of Sabadell Agricultural Park where the demonstration pilot project is being developed.

On this tour, the city council technicians situated the productive context of the Agricultural Park (Periurban Agriculture), explained the characteristics of the fields and crops, and responded to questions about municipal land and the objectives of the FoodE project.

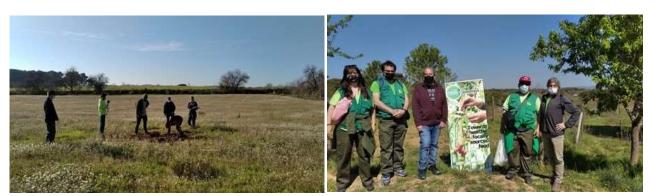
Open days for the "Can Gambus" pilot project were also offered to 12 students (aged 20-21) from the "Institut de Jardineria I Agricultura Les Garberes" agricultural school, within the framework of "agricultural training cycles" and "agriculture and gardening workshops".

In these activities, students learned about the pilot project and some of them participated in the co-design process (WP4).

The events were well covered in local media, for example with <u>an article</u> and <u>a video</u>.







Photos of the open days at the "Can Gambus" pilot

The same kinds of open days were organised for the second Sabadell pilot project: "Carrer Borrell".

120 students from the IES Sabadell school took part in the FoodE Challenge (see WP4). They visited the Borrell Street site where they designed the test space. In this visit, they were able to identify areas with different soil qualities (natural soil, soil with construction waste, remains of foundations from old buildings, etc.) and detected the strengths and weaknesses of the cultivation area (availability of natural light, protective fence, water, well, etc.).

The co-design challenge for this pilot project also included representatives of ecologic retailers (*El Rodal*) and civil society organisations (*La Ruda, Supercoopera*). They learned about the possibilities of producing local food and presented a proposal for the space.

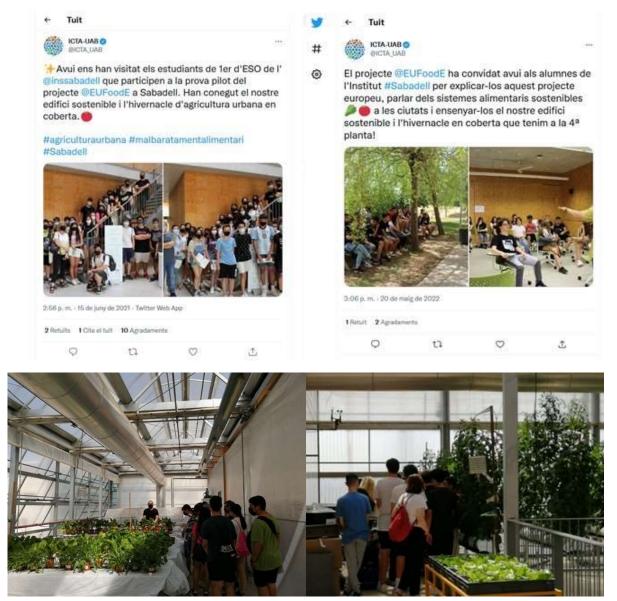


Photos of the open days at the "Carrel Borrell" pilot

In addition, 50 students from IES Sabadell visited the <u>ICTA building's Urban Agriculture Laboratory</u>. This laboratory, operational since 2015, consists of two greenhouses for horticultural production incorporated into the roof of a research building at the University.

During this activity, the students were able to visit and get first-hand knowledge of a different urban horticultural production system that is being developed in Sabadell but is part of the production systems explored in the project. It showed the importance of local production, of reducing food waste, and the CRFS.





Screenshots and photos of the ICTA building visit

In addition, as a final part of the "Can Gambus" pilot project design process, a participatory activity was undertaken with agriculture teachers and students, master degree students, researchers from other projects, and technicians from Sabadell City Council and the UAB. The aim of this Collabathon was not to choose a winning project, but to identify the best solutions and the project that most efficiently met the goals of the FoodE pilot project.





Photos of the Collabathon for the "Can Gambus" pilot project

Finally, on 14 July 2021 an event was held that was open to citizens, researchers, students, local entities, public administrations, and all members of the FoodE Stakeholder Board. Due to COVID-19 restrictions, it was available both face-to-face and online.

Several aspects of the FoodE project were highlighted, such as the Project App, the different demonstration activities proposed as part of Sabadell's FoodE project, the importance of producing locally and reducing food waste, etc.

Some Sabadell entities presented ideas for demonstration projects within CRFS and in an open round table different attendees proposed details that they thought should be incorporated into the demonstration projects.

The activity ended with a "tasting" of tomatoes from different origins and cultivation systems (open-air and greenhouses, soil and hydroponic cultivation, local industrial crops, etc.) that were judged on their appearance and taste characteristics. The results should help researchers from different WPs in the FoodE project to evaluate local products and enhance CRFS.





EICTA\_UAB

¿Qué tomates prefieren los consumidores? ¿Cómo han sido cultivados?

La cata de tomates del proyecto @EUFoodE del @ICTA\_UAB quiere resolver estas cuestiones para así proponer sistemas alimentarios urbanos sostenibles y satisfactorios para los ciudadanos

uab.cat/web/sala-de-pr...



1:15 p. m. - 14 de jul. de 2021 - Twitter Web App

CTA-UAB C

¿Prefieren los consumidores unos tomates a otros, según hayan sido cultivados?

La cata de tomates organizada mañana 14/07 por <u>@sostenipra @EUFoodE</u> tratará de averiguarlo, con el objetivo final de potenciar sistemas alimentarios sostenibles en ciudades.

uab.cat/web/sala-de-pr...



10:50 a.m. · 13 de jul. de 2021 - Twitter Web App

1 Cita ei tuit 5 Agradaments



Screenshots and photos of the 14 July 2021 event



b. Oslo

Because of regulations at the time, it was not possible to organise a large event in Oslo. However, NBL organised giveaways of tomato plants with education on how to grow them on one's own balcony, as well as urban farming opportunities open to local people in the city. In addition, a public berry patch planting was held, at which citizens came together to discuss local food options in Oslo and how to increase those options by planting 100 berry bushes at a local high school in a public area. 146 people attended these two events.

First, on <u>11 May</u> and <u>15 June</u> 2021, NBL organised the "Takeaway Plants" event with the support of the Diechman Oslo Library system as well as Bydel Gamle Oslo (a neighborhood authority). These organisations helped NBL promote the events as well as placing them within the context of an existing online urban agriculture conference at which one of their staff members spoke. The event was organised and implemented by Nabolagshager employees – three young women and two young men aged 16-19, all from minority backgrounds.

The goal of the event was to engage citizens in discussions about Urban Farming by creating a 'takeaway' counter with tomato and sunflower plants. This event was organised at the height of COVID-19 restrictions, which severely limited the social aspects of urban agriculture, which is known from forthcoming research (conducted by a partner university) to be a significant way to bring new people into the sustainable food 'movement' through peer-to-peer interaction. Hence, NBL wanted to create a COVID-safe event that could meet this need during the four peak spring weeks in Norway during which people are excited about growing. NBL also knew from previous research that there is a short window of time to get individuals involved in urban agriculture before their interest shifts to other summer activities. Another big goal of these events was to build awareness of our public berry patch planting project and a larger MyLocalFoodE event at the end of June.

During the event, 88 plants were given away to the public. Most individuals 12-15 minutes at the takeaway counter, talking about their experiences with urban agriculture and getting advice from NBL staff about projects they could get involved in across the city. Because of the pandemic, they did not use paper flyers, but they promoted their MyLocalFoodE festival through QR codes and encouraged individuals to come to the event to learn more and connect with others.

In addition, on <u>22 June</u> 2021 NBL ran an activity called "Edible City – Communal Berry Bush Planting and Food Awareness Event", with the support of the firm Fragment Architecture.

NBL chose to organise an outdoor event, both because of COVID-19 restrictions and because they wanted to reach people from minorities in Oslo, as food literacy is lowest in this group and it is a population that is particularly difficult to engage online. The event served two purposes – 1. To increase awareness of local food options in Oslo, including urban agriculture; 2. To plant a public berry bush patch at a local high school in order to enhance the cultural integration of minority populations through culturally important Norwegian foods.

Many minorities in Oslo live in dense areas, with little access to space for urban farming, and primarily eat fruit and vegetables that come from outside the EU and are sold at corner shops, generally owned by immigrants. Additionally, Norway has a long cultural tradition of local berries as one of the joys of summer. From talking with immigrant groups, NBL realised that many young people had never tried some of these berries (particularly red currants, blackcurrants and gooseberries). And many did not know the origin of the foods they usually bought.

Accordingly, an event where immigrant groups were invited to a local high school was organised. At the event, NBL worked with the firm Fragment Architecture to present an app they had created on which citizens



could map publicly available foraging food options in Oslo. They added their forthcoming berry patch to the app and young people could then explore the school yard to find out what plants were edible. About 90 berry bushes were then planted in the school yard – with many young people participating and gardening for the first time in their lives. Finally, they shared a meal of local food and facilitated discussions at each table about food issues – many citizens highlighted price and lack of diversity as key reasons for purchasing at corner shops fruit and vegetables. Information was shared about EU vs non-EU agricultural rules and the cultural importance of agriculture in Norway.



Photo of the MyLocalFoodE festival in Oslo (Julie Hrnčířová)



## C. 2022: Germany and Tenerife

a. Germany (Berlin and Dortmund)

In Germany, several events were run in Berlin and Dortmund, between June and July 2022. About 431 people participated, including citizens, children, and families

On the occasion of "The Long Day of City Nature" (11 June 2022), Nolde offered public guided tours through his "Waterhouse", in partnership with ILS and Aquatectura.

The "Long Day of City Nature 2022" presented the living nature of the Berlin and offered visitors hands-on action focusing on biodiversity in city regions.

Participants learned a lot about greenhouses, water, and recycling. Three guided tours were offered in which 65 participants learned about the grey water recycling concept and plant at the "Waterhouse" run by Erwin Nolde.

https://www.ils-forschung.de/2022/06/pressemitteilung\_initiierung-nachhaltiger-staedtischerlandwirtschaft-in-deutschland/ https://twitter.com/ILS\_forschung/status/1534815088040886273





Pictures of the MyLocalFoodE festival in Germany – Long Day of Nature – 11 June 2022

Also in Berlin, ILS took advantage of the "Long Night of Science 2022" (2 July 2022) in which more than 60 scientific and science-related institutions in Berlin and Potsdam opened their doors from 5 PM to midnight. More than 1,400 different programme items provided exclusive insights into the world of science and research.

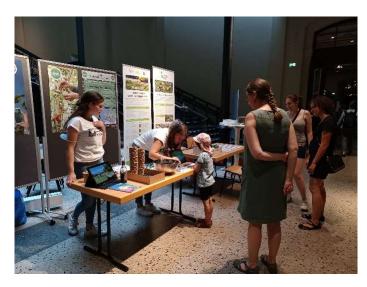
As part of this event, ILS organised a public lecture and an exhibition about the FoodE project, including the Terrix educational tools created in the framework of the KidScience activities. In addition, ILS set up an information booth about FoodE with different posters and flyers, provided a Terrix comic version translated into German, displayed the Terrix video and ran a bean planting action and food sorting quiz as part of the round tour in the "Museum für Naturkunde" (Natural Science Museum).

Over the evening, more than 1,200 people visited the museum, and ILS staff enjoy close interactions with some 255 visitors at its FoodE information booth. Children were particularly fascinated by the Terrix video and the translated comic. By 11 PM, all 100 seed pots had been filled with bean seeds by visitors and taken home.



In addition, Kathrin Specht gave a talk on "Food production on roofs, facades and in old factories", focusing on the potential and challenges of urban farming, and presented many practical examples. 51 interested visitors listened to the lecture in the speaker's corner of the Museum from 9-9.30 PM. This was followed by a Q&A session that lasted for some 45 minutes.

https://twitter.com/AnnSteini/status/1543255216904085505 https://twitter.com/AnnSteini/status/1543358556073869319 https://www.langenachtderwissenschaften.de/





Pictures of the Long Night of Science – 2 July 2022 (Source: ILS team)

In addition to this, Dr. Bernd Pölling (SWUAS) presented and discussed agriculture and food systems in metropolitan areas at the Sparkasse "Agrarforum 2022" at Unna, near Dortmund (1 June 2022). Sparkasse is one of the leading financial institutions in the region, providing loans to local farmers and companies for their operational development.

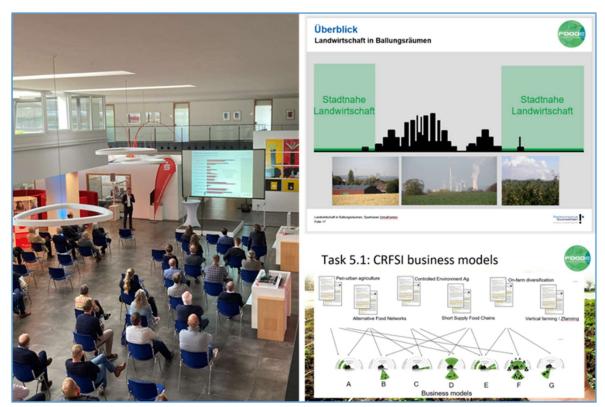
The aim of the speech was to give an outline of CRFS in metropolitan areas and the different business models for food production. Because of the location, the focus was on the Ruhr metropolitan area, including cities like Dortmund, Essen, and Duisburg. He gave insights into the variety of food production activities in urban and periurban areas and presented the FoodE project. He introduced the overall structure of the project, the partners involved, the main objectives, activities such as pilot projects, sustainability assessments and business models of CRFSI, KidScience activities, MyLocalFoodE Germany, and the FoodE App. The focus of the subsequent discussion was the FoodE App as well as MyLocalFoodE activities in Germany.

Around 60 people attended the presentation, including farmers, bankers, policy-makers (regional level), and agricultural advisors.

The event raised awareness with banks and their advisors about business models in the farming sector with a special focus on food production near or within cities. It also promoted interchanges between the actors concerned and encouraged network formation. The goal of the presentation and discussion with regional farmers was to open their eyes about business models for urban food and about the possibilities of the urban environment as an opportunity rather than a threat. Bringing together different stakeholders directly and/or indirectly involved in City Region Food Systems (e.g. urban/periurban farmer, urban food system, etc.) proved a valuable format, with the possibility of presentation and discussion forums on relevant CRFS issues becoming a continuous or ongoing process.

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Picture and screenshot – Agrarforum – 1<sup>st</sup> June 2022 (Source: SWUAS)



### b. Tenerife

From 23 to 26 May 2022, a MyLocalFoodE festival took place in Tenerife organised by FoodE team at ISTUR, the Institute of Social Research and Tourism at Universidad de La Laguna (ULL), with the collaboration of Islatuna (ISL) and Cabildo de Tenerife (the Island Government).

Every year, the world harvests more than 7 million metric tons of tuna and tuna-like species, accounting for about 20% of the value of all marine captured fisheries. This is no surprise considering that tuna is rich in omega-3, minerals, protein, and vitamin B12, among other benefits. In the Canary Islands, the small-scale fleet may capture between 7,000 and 12,000 tons of different tuna species annually, but around 85% of these catches are exported. Local market needs to be enhanced, and restaurants or institutions (schools, universities) constitute an attractive target group to enhance City Region Food Systems.

The aim of the MyLocalFoodE festival in Tenerife was to educate ULL students about the sustainability and health benefits of tuna and to introduce local fish into university canteens. At the same time, it was intended to demonstrate to canteen managers that local tuna could be an exciting addition to their menus.

Before the festival, ISTUR, with the collaboration of the Macarofood project, organised a training session about how to cook tuna, with a renowned chef, Juan Carlos Clemente, focused on the University canteens, cooks and managers. In this session, nine recipes based on tuna were shown.

On May 17, the "Come del mar, cómete el Mundo" ("Eat from the sea, eat the world") event was announced by Javier Parrilla, Director of the Island Government's Department of Agriculture, Livestock and Fisheries, Juan Albino Méndez Vicepresident of ULL, and other representatives.

Subsequently, for five days, menus based on tuna were provided free of charge to 800 students and staff, in seven different canteens at ULL. Moreover, customers who had not registered could access the menus at the usual price, so the total number of people involved was around 1,000.

In addition, participants were asked to complete a survey about fish consumption in the registration process. This provided ISTUR with data of the participants: sociodemographic data, origin, campus details, use of university canteens, canteen preferences, seafood consumption in university canteens and day-to-day life, etc.

The event was promoted via the university's <u>website</u> and social media networks. The promotion material included <u>a video recorded by the comedian Aaron Gómez</u>, a high-profile influencer, and was disseminated across various social networks to ensure a significant impact. The social media campaign was a huge success. The promotional campaign was aimed at students in particular, but the media used for dissemination (social media, radio, TV) reached the wider public.

The event was also well reported in the local general media (for example, <u>Lavanguardia</u>, <u>RTVC</u>, <u>Cope</u>, <u>El Dia</u>); and even on the regional TV news network RCTV (<u>Here</u>, from minute 30:20, <u>here</u>, from minute 2:11:34, <u>and here</u>, from minute 1:22:26).

Finally, <u>a video summing up the event</u> was released.

The promotional material included a plethora of information about local fisheries and the nutritional advantages of its consumption.

#### D3.6 Report on MyLocalFoodE initiatives

#### H2020 GA 862663











Photos of the MyLocalFoodE festival in Tenerife – May 2022



### D. 2023: Bologna and Bleiswijk

a. Bologna

UNIBO organised a festival, running from January 10 to January 14, 2023 in partnership with the Municipality of Bologna (BOL) called "<u>FoodEinBO</u>", which was attended by 450 people. This five-day festival was marked by a number of events.

• 10 January: <u>opening event</u> of the FoodEinBO festival, called "Think Global Eat Local", at the "Serre dei Giardini Margherita", in Bologna's oldest central park.

Daniele Ara, Bologna City Councillor and Delegate for Agriculture (BOL) and Francesco Orsini (FoodE coordinator, UNIBO) introduced the main goals of the FoodE project and the programme of the festival. Ilaria Braschi, Matteo Vittuari, Antonella Samoggia, Sonia Blasioli, Giovanni Bazzocchi, Giuseppina Pennisi (researchers involved in FoodE activities, UNIBO) and Inti Bertocchi (BOL) described the main results obtained in the project.

Participants enjoyed a welcome party and were given a tour of the aquaponic system hosted in the FoodE pilot project, and managed by the Association Aquaponic design.

https://www.facebook.com/photo/?fbid=668846014881424&set=a.532422398523787 https://www.facebook.com/photo/?fbid=677850290647663&set=a.532422398523787



Photos of the opening event

• 11 to 21 January: <u>exhibition on vegetable gardens</u>: "Sounds and visions of vegetable gardens and green zones of Bologna".

Bologna's urban vegetable gardens and green zones are the protagonists of "Proiezioni ORTOgonali" exhibition. Each urban vegetable garden is a community within the community, with its own characteristics, rules, and hierarchy, where plants, insects, animals, and humans coexist.

Accounts of the exhibition are available in a <u>YouTube video</u>, a <u>soundtrack</u> and a <u>eCatalogue</u>.

https://www.instagram.com/p/Cm9DMWmsrid/?utm\_source=ig\_web\_copy\_link





Flyer of the exhibition

• 11 January, morning: a <u>KidScience event, called "Progettisti in erba"</u> ("Young Green Designers") was organised by Giovanni Bazzocchi (UNIBO) at "Serre dei Giardini Margherita".

Several projects on urban agriculture that have been developed during the last year by students at Liceo Galvani and Liceo Righi, two Bologna high schools, were presented and discussed in the presence of Stefano Draghetti (member of the FoodE Advisory Board).

The students were also involved in a teaching activity at the Serre aquaponic system – FoodE pilot project (Aquaponic design) – and gave a virtual tour of the ALMA V\_farm pilot, UNIBO's vertical farm.

https://www.facebook.com/photo?fbid=678658420566850&set=a.532422398523787



Photos of the KidScience event "Young Green Designers"

• 11 January, afternoon: an event called <u>"Luci sulla vertical farm"</u> ("Light on the Vertical Farm") was organised by Alessandro Pistillo (UNIBO) at the University of Bologna's Department of Agricultural and Food Sciences.

The event was organised at ALMA V farm, the University's vertical farm and a FoodE pilot project. The aim was to describe the main technologies involved in this type of productions, with special emphasis on the use of LED lamps at different wavelengths to optimize plant growth and nutritional parameters. The event was replicated to give everyone interested an opportunity to attend.



#### https://www.facebook.com/photo?fbid=678703607228998&set=a.532422398523787



Photos of the "Light on the Vertical Farm" event

• 12 January, morning: a <u>second Kid Science event</u>, called "Officina delle piante" ("Plant Factory") was organised by Sonia Blasioli (UNIBO) at the Serra Sonora in "Serre dei Giardini Margherita".

The plant workshop for primary schools consisted of (i) a treasure hunt with the pupils of the Aldo Moro Primary School, (ii) a teaching activity at the Serre aquaponic system – FoodE pilot project (Aquaponic design), and a snack at the park.

https://www.facebook.com/photo?fbid=679377007161658&set=a.532422398523787



Photos of the "Plant Factory" KidScience event

• 12 January, afternoon: a <u>third KidScience event</u>, called "Hortilla: l'orto in bottiglia" ("Vegetable Garden in a bottle") was organised by Sonia Blasioli (UNIBO) at the Serra Sonora in "Serre dei Giardini Margherita".

Laboratory for primary school pupils: how to create your hydroponic crops with microgreens produced by ALMA V farm, Bologna University's vertical farm and a FoodE pilot project.

https://www.facebook.com/photo?fbid=679416073824418&set=a.532422398523787





*Photos of the "Vegetable Garden in a bottle" KidScience event* 

• 13 January: opening event for the multisensory <u>exhibition "ORTOGRAFIE</u> - Visioni e suoni di orti <u>bolognesi</u>" ("Visions and sounds of Vegetable Gardens and green zones of Bologna") organised by Ilaria Braschi (UNIBO) and Francesca Vaccari (Savioli Garden) at Bologna City Hall (Sala degli Anziani).

Although the exhibition started on January 11, the formal opening event was held on Friday, January 13 at 18:00 to allow more people to participate. On that occasion, several vegetable garden experts took part in the opening event and described the ecosystemic (Giovanni Bazzocchi, UNIBO), social (Erica Zanetti), productive (Valentina Bergonzoni), educational (Teresa Guerra), and historical importance (Francesca Vaccari, Francesco Casadei, UNIBO) of these environments. The e-catalogue of the exhibition, freely available here (http://amsacta.unibo.it/7140/1/catalogo proiezioni ORTOgonali.pdf), was presented. The Ebook format was chosen in preference to a paper format for reasons of environmental sustainability.

https://www.facebook.com/photo?fbid=680139190418773&set=a.532422398523787

The success of the exhibition was also reported on the local media:

https://www.bologna2000.com/2023/01/12/proiezioni-ortogonali-visioni-e-suoni-di-orti-bolognesi/ https://www.sassuolo2000.it/2023/01/12/proiezioni-ortogonali-visioni-e-suoni-di-orti-bolognesi/ https://www.ilrestodelcarlino.it/bologna/cosa-fare/orti-urbani-mostra-proiezioni-ortogonali-sb2j4s1z https://zero.eu/en/eventi/271420-proiezioni-ortogonali-visioni-e-suoni-di-orti-bolognesi,bologna/ https://bologna.repubblica.it/cronaca/2023/01/13/news/eventi\_13\_gennaio\_a\_bologna\_e\_dintorni-383203068/

https://www.ilrestodelcarlino.it/bologna/cronaca/svelato-il-mondo-segreto-degli-orti-urbani-lv2epp3h



#### Photos of the exhibition

• 14 January: <u>closing event</u> of the FoodEinBO festival, called "Eat Local Think Global" organised by Inti Bertocchi (BOL) at Salus Space, Bologna

The event was made up of several activities. Sonia Blasioli (UNIBO), in collaboration with teachers and students at the Academy of Fine Arts (Bologna University) presented the Ebook "Le ricette del passato" ("Recipes of the past"), freely available here <a href="http://amsacta.unibo.it/7102/1">http://amsacta.unibo.it/7102/1</a>. The recipes were collected and



written with the help of pupils and their families. The FoodEHero award was given to organisations that had contributed to the FoodE project: the urban garden ANCeSCAO – Area Ortiva Via Saragozza, the schools of Istituto Comprensivo n.14 di Bologna, and the CFRS initiative Senape Vivaio Urbano.

Several workshops followed: mushroom cultivation workshop in straw bales with Luca Settanni; creation and management of bio-lakes with Gian Marco Tamborra; aquaponics course with Francesco Lombardo; artistic animation for pupils by Cantieri Meticci; visit to Urban Farming Salus Space - FoodE pilot project (ATS Salus Space). Finally, the festival ended with a tasty and healthy lunch at the Sirian restaurant in Salus Space. https://www.facebook.com/photo?fbid=680853160347376&set=a.532422398523787

https://www.comune.bologna.it/eventi/mylocalfoode-festival-giornata-conclusiva-salus-space



Photos of the closing event



### b. Bleiswijk

The University of Wageningen (WR) and the Municipality of Lansingerland (LAN) organised their MyLocalFoodE festival on January 25 and February 1, 2023.

The <u>municipality of Lansingerland</u> is located in the province of South Holland and is part of the Rotterdam-The Hague metropolitan area and the Greenport West Holland, a regional network organisation that brings together the regional government, urban and rural municipalities, research institutions, and the horticultural sector with the aim of developing and transforming greenhouse agriculture in the region. The municipality of Lansingerland covers about 64,000 inhabitants and hosts some 789 hectares of greenhouses, growing vegetables (54% of the area) and ornamental plants (56%). This makes it the second largest greenhouse horticulture municipality in the Netherlands (after Westland). The clustering of innovative companies has led to a strong knowledge network for the entire (greenhouse) horticultural complex. The Horti Science Park, with Delphy and WR as prominent research organisations, has been further expanded in recent years.

By contrast with City-Region Food Systems in other EU countries, a large proportion of the fresh fruit and vegetables (e.g., tomatoes, cucumber, paprika, lettuce) consumed in the Netherlands is produced in greenhouses, in a high-tech, industrial set-up. Although crop production takes place close to citizen-consumers, it is easy to lose track of where the food comes from and what actually happens inside the greenhouses. Wageningen University and Research's "<u>Greenhouse Horticulture</u>" unit investigates all aspects of horticultural production in its 7,500 m<sup>2</sup> of greenhouses in Bleiswijk (Lansingerland) and, together with the business and science communities and with government, translates the results into application-oriented research and innovation processes.

The MyLocalFoodE "Waar komt ons voedsel vandaan?" ("Where does our food come from?") event began with the Municipality and WR opening their doors to children and parents to explain and show them first-hand how fruit and vegetables are produced in controlled environments and what innovative and environmentally sustainable systems are like, in order to cope with current and future challenges.

In addition, a small colouring drawing competition with a prize began before the event. The drawing could be downloaded directly from the municipal website (<u>https://www.lansingerland.nl/wp-content/uploads/2023/01/FoodE-kleurplaat.pdf</u>).

In particular, the afternoon programme included (01.30-03.30 pm):

- Welcoming of participants and collection of drawings.
- Opening by the Alderman (Municipality of Lansingerland).
- Interactive presentation "Where does our food come from? How can greenhouse horticulture make a positive contribution to current and future challenges and how do we do that?"
- Tour of the facility: participants were divided in three groups. They were given protective clothing to wear in the greenhouses.
  - Winter-light Greenhouse with cucumbers: a demonstration greenhouse that admits 10% more (natural) sunlight in the winter months and also produces 10% more cucumbers.
  - KAS2030 with gerberas: Greenhouse 2030 is a demonstration greenhouse, where growers and researchers can learn how to grow fossil-free and emission-free, by working on the themes of: energy, water and nutrients, crop protection.
  - EFTE greenhouse with strawberries: a durable plastic material called EFTE (different from ordinary glass) with interesting properties is tested as a greenhouse covering material for strawberry production.
- Prize ceremony: Eric Poot (WR/Stakeholder Board) drew the winning colouring page from a bag and awards a portable digital tablet to the winner.

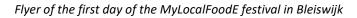


- All participants get gerbera flowers and a box of blackberries (both produced in the WR greenhouses) to take home.
- Closure of the event.

The event had a total of 95 participants including 49 children (aged 5 to 12), 36 parents, WR researchers and organisers, local administration (LAN), and people responsible for communication materials. The event was a great success with children and parents. Both showed great interest and enthusiasm for the topics discussed and the tours inside the greenhouses, where they participated actively and asked many questions.

#### https://www.lansingerland.nl/agenda/waar-komt-ons-voedsel-vandaan/





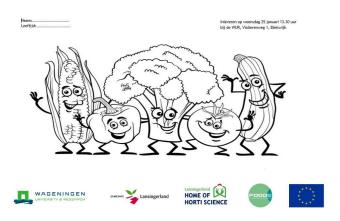


Image created for the colouring contest





Photos of the MyLocalFoodE festival in Bleiswijk – January 25 2023

In addition, on February 1, 2023, WR organised the <u>"LightEvent"</u> with Delphy Improvement Centre, in the framework of the "Kas als Energiebron" program. "Kas als Energiebron" is the joint innovation and action programme of Greenhouse Horticulture Netherlands and the Ministry of Agriculture, Nature and Food Quality.

The main purpose of the event was to promote an exchange of expertise between research and the business sector (i.e., horticulture practitioners, suppliers) and discuss current challenges and recent developments and innovations. "Light" was the central topic of the event.

The event attracted a total of 200 participants. They were offered the opportunity to learn about the latest developments, insights and research into (LED) lighting and light by attending several workshops, discussions and guided tours, and visit an information market of different LED suppliers.

Ten workshops were run for participants:

- Practical experiences with LED;
- How to grow with LED heat balance and evaporation/watering;
- LED and technology: opportunities and challenges;
- The influence of LED on working conditions & LED in the EC subsidy scheme;
- What is the optimal spectrum in floriculture?
- What is the optimal spectrum in vegetable cultivation?
- Dimmable LEDs and lighting according to electricity prices;
- As much natural light in the greenhouse as possible?



- Preventing purple discolouration of leaves;
- Insights from fundamental research: physiology of fruiting vegetables under LED.

And three guided tours:

- Guided tour Wageningen University & Research, BU Glasshouse horticulture

At WR Glasshouse horticulture, the participants were guided through trials with LED lighting in the IDC LED (Potanthurium), IDC LED high wire (cucumber), Kas2030 (Gerbera, Potanthurium, Freesia, Pot plants), and the Vertical Farm (hop, lettuce).

The Vertical Farm is of recent construction and is one of the pilot case studies within the FoodE project. It serves as a research, education and demonstration centre. Because of its full climate control, the vertical farm is an optimal research tool and is used for the investigation of production recipes, light spectrum, new crops and many other topics. The intention of this research is (also) to gain new insights on horticulture in greenhouses. During the tour, the participants were shown the facility, the equipment (and the current crops: hops and lettuce). They were given an overview of the projects so far conducted with different crops within FoodE and other projects (crops: lettuce, basil, dwarf tomatoes, cucumbers, bell peppers, soybeans, strawberries).

- Tour of Delphy Improvement Centre (Vegetables)
   At the Improvement Centre, several projects are currently underway to explore and demonstrate the application of LED. In this tour, the crops shown were Tomato, Eggplant, Sweet pepper and Cucumber.
- Guided tour of Delphy Improvement Centre (Floriculture)
   In this tour, the crops shown were Chrysanthemum, Lily, Phalaenopsis and Bedding plants.



Photos of the MyLocalFoodE festival in Bleiswijk – February 1 2023



## III. MyLocalFoodE events

MyLocalFoodE events were organised in seven countries – Italy, Spain, France, Germany, The Netherlands, Romania and Slovenia – and reached 26,892 people.

178 events were run by 15 partners, which are grouped into 81 sheets in the following sections.



Map of the MyLocalFoodE events (Map made by UNIBO)



## A. Italy

a. Bologna (UNIBO)

During the project, UNIBO organised 46 MyLocalFoodE events (grouped into 22 sheets), plus the final festival held in Bologna from 10 to 14 January 2023 (see part II).

The events were attended by 3,116 people, mainly from the general public (students and citizens) and the scientific community, and to a lesser extent industry and investors. The main purpose of the events was to bring civil society and industry closer to the theme of sustainability and resilience in City-Region Food Systems. The approach was therefore multifaceted: seminars to involve students in the design of innovative urban food systems (e.g., rendezvous for the UrbanFarm Challenge preparation); e-dialogues to explore issues related to the economic, social and environmental sustainability of commercial urban agriculture (FAO e-dialogues); workshops to teach citizens how to create urban cultivation systems (e.g., microgreens cultivation system, simplified aquaponic system); and much more. The organisation of these activities was possible thanks to collaborations with different partners, including international bodies (e.g., FAO, private companies, local farmers' markets and civil society organisations (e.g., Campi Aperti, Aquaponic Design, Arvaia, Kilowatt), and scientific societies (ISHS)). These partnerships helped in reaching a wider and more diverse audience.

Ordinary citizens who attended the events were able to gain a better understanding of the importance of short and local food supply chains and also to learn how to cultivate their own food. Students tackled innovative topics and learned more about food system sustainability. The scientific community and industry were able expand their knowledge on some topics of urban agriculture and understand the potential for improving research into future developments.

In the future, wider media exposure and the involvement of higher-level policy makers would help to increase the impact. Besides, the activities could be further expanded through the creation of new projects and through the promotion of the potential for job opportunities around the themes of food and urban sustainability.



## Challenge UrbanFarm2021 – Student rendezvous

October to December 2020

Online

#### Description of the event

Every year, the University of Bologna organises the International Student Challenge UrbanFarm. Multidisciplinary student teams from the Faculties of Agriculture, Biology, Architecture, Design, Economics, Engineering and Social Sciences, are invited to join the challenge and design innovative urban agriculture systems that incorporate the best architectural and technological innovations for food production in urban environments. Their projects will be based on existing vacant spaces in several cities, characterised by different features. Their design should have strong and entrepreneurial connotations, promoting the creation of new forms of employment for disadvantaged users.

For the 2021 edition, dedicated to the FoodE project, the three locations/pilot projects were: La Cité Maraîchère (Romainville), Salus Space (Bologna) and Troisi Park (Napoli).

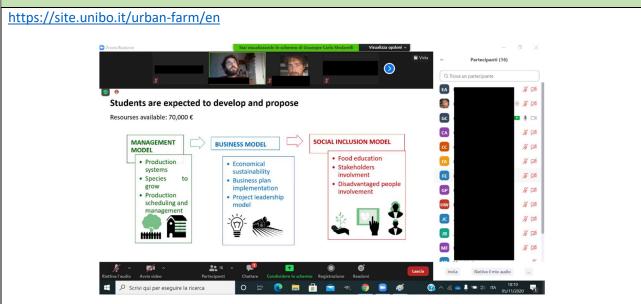
During the challenge, 8 "students rendezvous" were organised to:

- help students find team members, raise questions about the challenge and collect suggestions from participants in previous versions;
- help students to make a successful video and to visualize a concept in 2 minutes;
- describe the pilot projects to students and ask the pilot projects owners questions;
- discuss the topic of sustainability within urban agriculture initiatives;
- attend a pitch entitled "Integrating agriculture into sustainable urban planning and landscapes to attain SDGs".

At the end of the Challenge, students presented their projects to an international jury during "the Grand Finale" event. The jury identified the three best teams for awards. Presentations were held on-line due to be COVID pandemic.

Audience reached

- 175 people:
- 166 students 7 researchers 2 general public









## Challenge UrbanFarm2022 – Student rendezvous

October 2021 to February 2022

# Online

#### Description of the event

For the 2022 edition, the two project locations were: Serre of Giardini Margherita (Bologna) and Solberga (Stockholm).

During the challenge, 10 "students rendezvous" were organised to:

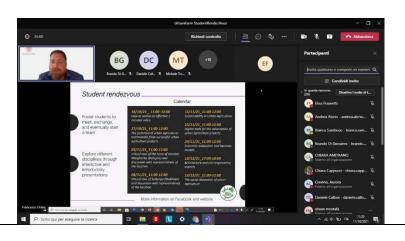
- help students find team members, raise questions about the challenge and collect suggestions from participants in previous versions;
- help students to make a successful video and to visualize a concept in 2 minutes;
- describe the pilot projects to students and ask the pilot project owners questions;
- discuss the topic of sustainability within urban agriculture initiatives;
- attend a workshop on the topic of how to structure an effective business model canva, led by researchers and professors who work in the field;
- attend a workshop on the topic of architecture and civil engineering aspects related to urban agriculture.

The last event, "the Grand Finale", was organised online due to the Covid pandemic. In the first part, teams admitted to the final event presented their projects for the Solberga and Bologna locations to an international jury and answered their questions. In the second part, the winning teams were announced and the jury explained their choices.

Audience reached
100 people:
80 students
15 researchers
2 journalists
2 members of civil society
1 member of industry
Communication material

https://site.unibo.it/urban-farm/en

https://www.facebook.com/urbanfarmchallenge/photos/a.536558590143892/1312134102586333/



# Title of the event, date(s) and location



#### Transforming urban vacant spaces into food producing hubs: examples from the Urban Farm International Student Challenge 17 December 2021

Online

Description of the event

As part of the 8<sup>th</sup> International Conference on Landscape and Urban Horticulture (LUH2021), the University of Bologna held a workshop in which former participants of the UrbanFarm International Student Challenge gave ideas on how to redevelop urban spaces in a sustainable and innovative way. In addition, the achievements and obstacles faced in three years of the challenge were presented.

Audience reached

20 people:

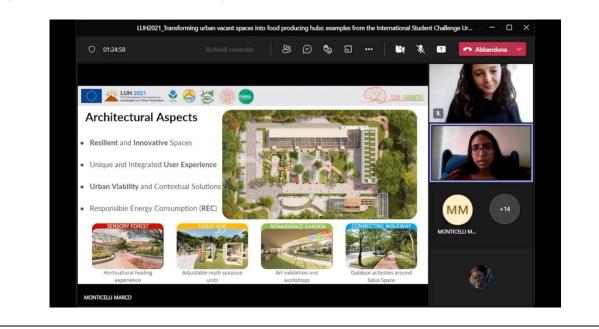
8 students

10 researchers

2 representatives of companies

Communication material

https://www.facebook.com/EUFoodE/photos/a.110264393926663/432391965047236/





# The bright side of vertical farming – 1st research experience at ALMA VFarm 17 December 2021

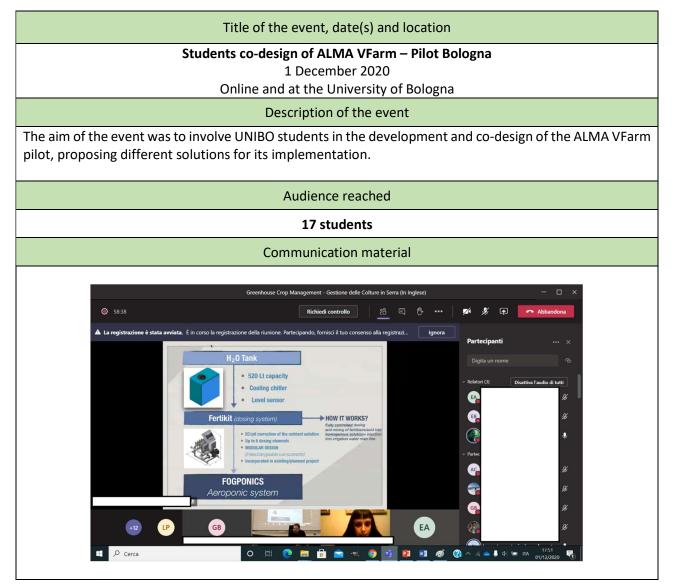
#### Online and at the University of Bologna

Description of the event

As part of the 8<sup>th</sup> International Conference on Landscape and Urban Horticulture (LUH2021), the University of Bologna held a workshop in which teams of university students involved in an experimental teaching workshop in ALMA VFarm FoodE pilot presented the outcomes of their research experience (cultivation parameters, data collected, and results obtained) in front of a panel of experts.

	Audience reached 60 people: 44 students 11 researchers 5 general public
	Communication material
https://www.facebook.com/EUI	FoodE/photos/a.110264393926663/429938631959236/
<ul><li>←</li><li>○ 04:23</li></ul>	The bright side of Vertical Farming     —     —     ×       Richiedi controllo     8     ©     •     •     •
Increte A	<section-header><section-header></section-header></section-header>







# Title of the event, date(s) and location Workshop Aquaponic Design, ALMA VFarm, Spazio Battirame 3 June 2021

Bologna

Description of the event

The event was a technical tour for students on the Social Agriculture course to show them some examples of urban agriculture systems in Bologna (including some FoodE pilot projects). The event included visits to "Le serre dei Giardini Margherita" (Aquaponic Design), ALMAVFarm and Spazio Battirame.

Audience reached

## 11 students







Title of the event, date(s) and location		
Workshops at Le Serre by Aquaponic Design 2021-2022 Le Serre dei Giardini Margherita, Bologna		
Description of the event		
Aquaponic Design organised several workshops for citizens:		
<ul> <li>9-12 September 2021: "Urban Farming – The Adventures of Mr. Aquaponic". The aim of the event was to bring familiarise citizens and the community with aquaponics, showing how it works and its potential in urban settings. Over the four days, groups of up to 15 people at a time had the opportunity to take a guided tour of the aquaponics system installed at "Le Serre of Giardini</li> </ul>		

Margherita". In this context, the online graphic novel "The adventures of Mr. Aquaponic" was also presented for the first time. The aim of this project, conducted by the Aquaponic design team, is to introduce readers to sustainable soilless growing systems using audio-visual communication tools that can be circulated on social media.

- 11 February 2022: a workshop open to young and adults to learn on how to cultivate on wicking beds.
- 2 September and 5 October 2022: a workshop on "Combining fish and vegetable production toward sustainable food systems". Participants learned how to self-build and manage a modular and domestic aquaponics system aimed at the self-production of both leafy vegetables and fruit vegetables. The aquaponics system was designed to be simple to build using readily available materials and to work with a photovoltaic system to make it off-grid.

Audience reached

230 citizens







Title of the event, date(s) and location
Workshops at Salus Space by Aquaponic Design
2021-2022
Bologna
Description of the event

Salus Space is a <u>FoodE pilot</u> owned by the Municipality of Bologna, where several free workshops were organised by UNIBO and the "Aquaponic Design" Association for the general public:

- 22 May 2021, 16 October 2021, 19 February 2022: workshops for the construction of an aquaponic system for families. Participants learned how to self-build and manage a modular domestic aquaponics system for self-production of both leafy vegetables and fruit vegetables. The aquaponic system was designed to be simple to build, to use readily available materials, and to work with a photovoltaic system to make it off-grid. In addition, the system was fitted with an earthworm composter and a mineralizer for the conversion of all organic vegetable waste directly on site, producing excellent humus.
- 20 November 2021: bio-lakes and bio-pools, training course. The aim of the event was to provide participants with preliminary skills in the construction and management of bio-lakes and bio-pools. The topics covered were: definitions, regulations, regenerative zones, water circulation and replenishment systems, bathing zones and typical bacteria. At the end of the theoretical course, the participants were able to create a regenerative zone and lay the initial sheets for the bio-lake in Salus Space.
- 5 February 2022: workshop open to young people and adults on how to cultivate microgreens and their benefits.
- 26 February 2022: workshop open to young people and adults concerning the methods, opportunities and constrains of hemp cultivation.

Audience reached		
86 citizens		
Communication material		
https://www.facebook.com/AquaponicDesign.bo/posts/512908326739659		
https://www.facebook.com/AquaponicDesign.bo/posts/605368130827011		
https://www.facebook.com/AquaponicDesign.bo/photos/pcb.627230468640777/627230411974116		
https://www.facebook.com/AquaponicDesign.bo/posts/688762545820902		

H2020 GA 862663







#### Educational visit to vertical farms in Stockholm

17 to 20 May 2022

Description of the event

The event was a three-day study visit to examples of Vertical Farming located in Stockholm, organised with the help of the KTH research centre and involving first year master students on Bologna University's International Horticulture course (IMHAS).

#### Audience reached

51 people

20 students

6 researchers

6 industry representatives







# Title of the event, date(s) and location Cities of the future - Sustainability in urban agriculture

29 June 2021

Salus Space, Bologna

# Description of the event

The event was a presentation of the FoodE project, including co-design of activities at the Salus Space pilot project in cooperation between the University of Bologna, the municipality and Aquaponic Design. The following topics were addressed in particular:

- The future of the European Union food system and technological innovation in urban agriculture;
- Urban agriculture in Europe and FoodE;
- Pilot actions in the European network of urban and regional agricultural systems;
- Sustainability and its transition into the concept of fairness and ethics in agro-food.

The event was both a MyLocalFoodE event organised for WP3 and also a co-design activity in the context of WP4.

The co-design proposals that emerged were:

- Set aside a dedicated space in the garden to growing lavender;
- Think about educational activities for the youngest children to be carried out in the garden;
- Think about including a rainwater harvesting system;
- Collaborate with other neighbourhood gardens to create a seed bank;
- Create a network that involves different urban gardens and similar realities;
- Provide more information about the functioning of containers (advantages and disadvantages, taste of the products grown in containers, functioning of pollination, soil preservation and enrichment).

During the event, a survey on online food shopping consumer behaviour developed by UNIBO and UAB was distributed. In parallel, the survey was distributed in Spain at various CSA cooperatives with a QR code.

# Audience reached

#### 25 people

Researchers, members of civil society organisations, representatives of the municipality, inhabitants

Communication material

https://saluspace.eu/la-sostenibilita-in-agricoltura-urbana/ https://www.facebook.com/EUFoodE/photos/a.110264393926663/327867168833050/





# Title of the event, date(s) and location Food Resilience Emergency Covid 2 April 2020 Online Description of the event The aim of the event was to generate discussion around the current concerns relating to the resilience of food systems to the Covid outbreak, with a particular focus on Bologna. Audience reached 25 people Researchers, farmers, food and feed processing companies, retailers, representatives of Bologna Municipality Communication material **Resilienza Alimentare Emergenza Covid** 2 Aprile, h 17, On-line Info: info@foode.eu



Title of the event, date(s) and location		
Urban Agriculture Seminar 23 July 2020		
Online		
Description of the event		
The event was a webinar on Urban Agriculture involving different experts with the objective of spreading information and generating discussion on the topic.		
Audience reached		
Around 1,800 views		
Researchers and general public		
Communication material		
Communication material		





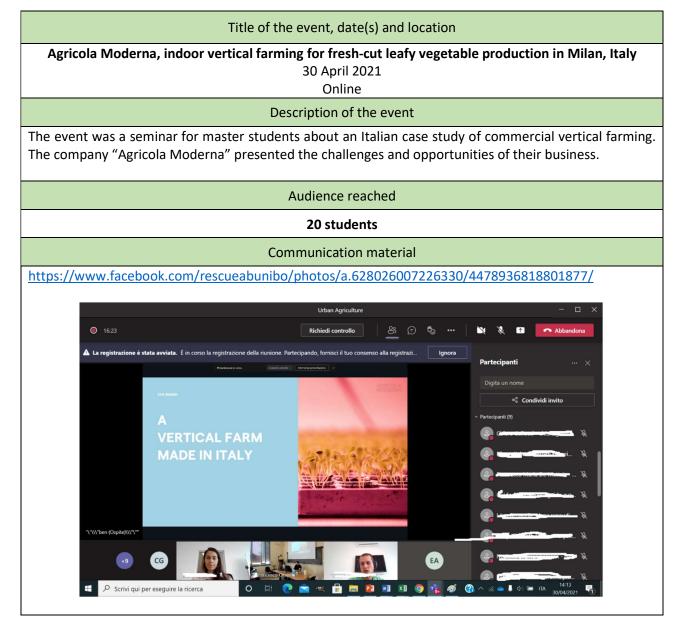




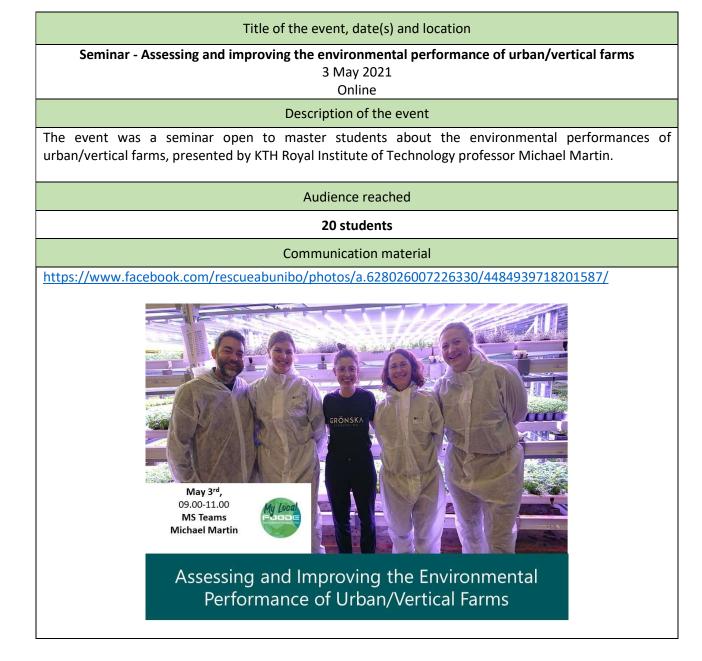


Title of the event, date(s) and location			
Researchers' Night 27 November 2020 Online			
Description of the even	nt		
The Researchers' Night event is an annual activity organised by the University of Bologna to foster the dissemination of research among citizens. The topics presented were about urban agriculture, vertical farming and aquaponics systems.			
Audience reached			
17 people Researchers and general public			
Communication material			
Notte dei Ricercatori 2020 27 Novembre, 18.00-24.00, On-line	<section-header><section-header><section-header></section-header></section-header></section-header>		

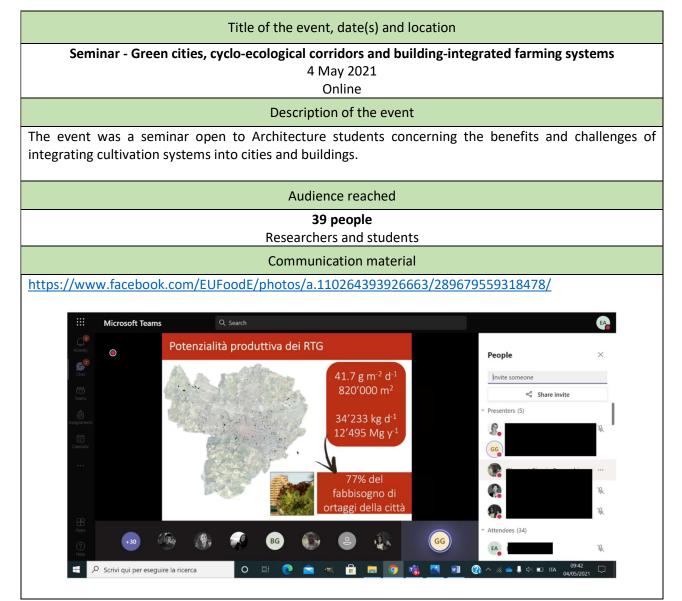














Title of the event, date(s) and location			
Teaching workshops 1-2 March 2022 Online			
Description of the event			
The event was a series of workshops including presentations from researchers involved in different aspects of urban agriculture. In particular, during the workshop, four different teaching workshops were organised located in a greenhouse, an indoor farm and a classroom. The multidisciplinary design projects were presented in detail and the students had the opportunity to ask questions.			
Audience reached			
55 people Researchers and students			
Communication mater	rial		
Presentazione dei workshops in Smart Horticulture 2 Marzo, 15.00-16.00, On-line e in classe (UNIBO)	Coinvolgere gli studenti nel design di nuovi modelli di agricoltura urbana		
Designing Urban Farming Models Educational workshops 2022			
Arch. Michele D'OSTUNI   Ph.D	ALMA MATTER STUDIORIAM UNIVERSITA DI BOLICIONA		



# Title of the event, date(s) and location **FoodE meets families** 3 April 2022 Scuderia Future Food Living Lab, Bologna

Description of the event

The event was aimed at families of pupils involved in the FoodE project. The format of the event was a great success. Adults and children took part in quizzes on the origin and the seasonality of food, cultivated their own plant in the Plant Laboratory and provided inspiration for the new episode of "The adventure of Terrix" by drawing new superheroes and superheroines.

Audience reached

60 inhabitants

Families, children, students

Communication material

https://www.facebook.com/distal.unibo/photos/a.110068394101382/516167693491448/ https://ic14bo.edu.it/food-e/







	Title of the event, date(s) and locati	on	
Seminar on innovative systems for Urban Agriculture 6 December 2022 Online and at the University of Bologna			
	Description of the event		
The aim of the seminar was to show students the most innovative systems in Urban Agriculture, thanks to contributions from different researchers at UNIBO and UAB.			
	Audience reached		
	29 students		
	Communication material		
https://www.instag	ram.com/p/CllgKzHMs1c/?utm_source=ig_web_c	opy_link	
	Seminar on innovative systems for Urban Agriculture         6th December 2022 8.30-11.30 a.m.         The state-of-the-art of Rooftop Agriculture and the new frontiers of improvement (E. Appolloni)         Life cycle cost analysis of tomato production in innovative urban agriculture systems (A. Pena)         Alternative fertilization methods combined with LCA in an integrated rooftop greenhouse (V. Arcas Pilz)         Towards more sustainable and resilient cities through building integrated agriculture (J. Muñoz Leisa)         Water demand in urban agriculture, irrigation optimization and environmental impact (F. Parada)         Assessing crop emissions and emission factors in urban food systems: two case studies (G. Stringari)         LINK → MEETING	Image: bit with the second	



Title of the event, date(s) and location			
FAO E-Dialogues			
Online			
October – December 2022			
Description of the event			
The events were the result of a collaboration between UNIBO and FAO to explore the opportunities and limits of commercial urban agriculture. The events explored the topics of:			
- 28 October 2022: Rethinking energy, (in) efficiency in commercial urban farming;			
- 30 November 2022: From technological hype to a sustainable investment prospect, investor's perspective on modern commercial urban farming;			
<ul> <li>16 December 2022: From claims to evidence, how to approach and assess environmental sustainability on the commercial urban farming activities.</li> </ul>			
Audience reached			
<b>210 people</b> Researchers, general public, students, industry representatives, investors			
Communication material			
https://www.youtube.com/watch?v=hu6mjhydba4			
https://www.instagram.com/p/CljKYvvtPPG/?utm_source=ig_web_copy_link			
https://www.instagram.com/p/Cl3CqHCty2b/?utm_source=ig_web_copy_link			



# b. Naples (UNINA)

The University of Naples (UNINA) organised 74 events (grouped into 5 sheets) and reached 591 people. These events were run both as online webinars and in person events, when this became possible again after pandemic restrictions were lifted. The events focused mainly on the general topic of sustainable agriculture in urban environment, but some specifically aimed to explain aquaponics and hydroponic cultivation systems or the basic principles and advantages of circular economy and waste valorisation. In general, the audience reached ranged from young people such as university students to families and private citizens. During the MyLocalFoodE Festival organised in 2021 in partnership with the City of Naples (see part II), the audience also included local civil society organisations and stakeholders (local CRFS and administration representatives). An exception in the organisation and planning of the events was the activities conducted at Ortopiù (see related sheet below) that took place almost regularly for two years (from October 2020 to the end of 2022), since they were conducted in the open air with young disabled people and their families, with the aim to support the increase self-confidence and develop their abilities through gardening.

The activities associated with MyLocalFoodE events raised interest and awareness in local communities, as evidenced by the growing demand for the dissemination of events about the main topics of FoodE.

There are some criticisms that need to be dealt with in order to increase the impact, which relate to the need to increase the involvement of local administrations in supporting the development of innovative and sustainable CRFS in the metropolitan area of Naples, which encompasses 92 municipalities and is the most densely populated metropolitan area in Italy.

As research institution strongly linked to the territory and involved in several projects on food and sustainability, UNINA is optimistic that these activities will form part of their future approaches to research and dissemination, so that the skills and foundations acquired will become starting point for similar and also more consistent post-FoodE activities.



#### **MEETme Tonight - Face to face with the research**

27 November 2020

Online

Description of the event

Within the framework of the 9<sup>th</sup> edition of European Research Night 2020, UNINA spoke on the FoodE project and its implication for Mediterranean city food systems with a presentation titled "Il Progetto H2020 FoodE, Food Systems in European Cities: Agricoltura urbana in ambiente mediterraneo." ("H020 FoodE project, Food Systems in European Cities: urban agriculture in the Mediterranean environment.").

Audience reached				
18 people				
	Researc	chers and cor	nsumers	
	Comn	nunication m	aterial	
http://www.f2meetmetonight.unina.it/?fbclid=IwAR3I597qdKGgEsiRSUVxaif9LV0L9hLis_b0wysr27ySF1V				
<u>OROJvoffYiqE</u>				
Le Nuvole Scienza	COSA FACCIAMO ATTIVITĂ 🛩 A	RGOMENTO - MODALITĂ - COM	UNICATORI LE NUVOLE IN VIAGGIO	f @ Q
			-	
MEETmeTONIGH	T 2020 – 27 Novem	bre - 15:00>22:00		
MEET				
FACCIA A FACCIA CONTANCERCA Expand your mind, expand your interests				
La conoscenza è connessione. La ricerca è incontro.				
Torna l'evento che apre le porte delle università: faccia a faccia con ricercatori e ricercatrici, per espandere i nostri interessi fino a toccare il futuro.				
Tutti gli incontri suddivisi per aree ternatiche nella fascia dalle 15:00 alle 22:00 del 27 Novembre 2020.				
Se ACTIVE	🗳 be CULTURAL	角 be URBAN	<b>D</b> be RESPONSIBLE	🖻 be CONNECTED
fondo al tunnel della	CUG - CNR	Ulderico Dardano	Il Progetto H2020 FoodE	gestione della
malattia di Alzheimer	000 0111	Dipartimento	Food Systems in European Cities:	complessità derivante da fenomeni globali e
Simonetta Grilli	ore 18:00 - 19:00	Matematica e Applicazioni – UNINA	Agricoltura urbana in ambiente mediterraneo.	interdipendenti
ISASI – CNR	Viaggio nella grotta di Lascaux: da spettatori a	Segui anche sul	ambiente mediterraneo. Chiara Cirillo, Giuseppe	Luisa Carracciuolo
ore 19:00 - 20:00	cittadini del mondo	canale YouTube UNINA	Carlo Modarelli	IPCB - CNR
Come riaccendere il	Eleonora Vitagliano, Maria Covino	ore 21:00 - 22:00	Dipartimento di Agraria – UNINA	ore 17:00 - 18:00
sistema immunitario	DISTAR – UNINA e	I a scienza al servizio	UNINA	A caccia dimuoni!



# Title of the event, date(s) and location Seminar – FoodE project – Sustainability of CRFS 16 December 2020 University of Naples Federico II Description of the event As part of the bachelor degree course on Mediterranean Gastronomy at the Department of Agricultural Sciences, an event was organised to present the H2020 FoodE project and its benefits in reshaping our city region food systems. During the event, the main activities and main impact and opportunity of urban agriculture in the Campania region were presented. After the presentation, a fruitful discussion took place between the participants and the other presenters. Audience reached 50 people Students and representatives of public institutions **Communication material** PROGETTO H2020 FOODE: SUSTAINABILITY OF OODC OITY/REGION FOOD SYSTEMS 16 Dicembre 2020 - Ore 9.00 Team: Corso di T Organizzazione Aziendale delle Imprese Agrifood Introduce Prof.ssa Valentina Della Corte Dipartimento di Economia, Management e Istituzioni Interviene Prof.ssa Chiara Cirillo Dipartimento di Agraria Conclude Prof. Albino Maggio Dipartimento di Agraria FOOD SYSTEMS IN EUROPEAN CITIES Il progetto è incentrato sul tema di ricerca 'approcci a sistemi alimentari innovativi e citizen-driven nelle città' nell'ambito della priorità "Food security, sustainable agriculture and forestry, marine, maritime and inland water research and bio-economy" del programma H2020 (2018-2020) della EU. SFIDA CHIAVE migliorare salute e benessere dei cittadini europei sviluppando ambienti di produzione alimentare sostenibile, in grado di approvvigionare la cittadinanza con cibo economicamente conveniente, sano e nutriente attraverso buone pratiche e nuovi modelli supportando le città nel divenire hub innovativi di produzione di cibo. OBIETTIVO sviluppo di approcci innovativi per definire City/Region Food Systems in cui network di attori, processi e relazioni che hanno a che fare con la produzio trasformazione, la commercializzazione e il consumo di cibo all'interno di u regionale urbano, periurbano e rurale. RISULTATI revede un impatto positivo sulla creazion prtunità di lavoro, sulla promozione nomie locali e sulla creazione e consolidament



Title of the event, date(s) and location	
UCSA Innovation Lab Village 2021	
1-4 June 2021	
Palma Campania, Naples	
Description of the event	

Three activities were run by UNINA, as part of the UCSA Innovation Lab Village 2021 organised by the Ufficio Comune per la Sostenibilita' Ambientale (UCSA – Municipal Office for Environmental Sustainability). In this "Lab Village", sustainable practices and experiences relating to the promotion of circular economy practices were shared between the different actors working on sustainability in the province of Naples and students, families and citizens in the area of Palma Campania city.

1<sup>st</sup> June 2021: a presentation entitled "Soilless cultivation strategies for vegetable production in urban environments" gave a detailed account of the main benefits and opportunities of using soilless (e.g. hydroponic, aquaponic and bioponic) vegetable production systems to produce food in urban areas.

3 June 2021: a presentation entitled "Reuse of municipal waste as a resource for cultivation" gave a detailed account of the main criteria for the correct composting of domestic organic waste and the creative reuse and recycling of waste for cultivation.

4 June 2021: a practical workshop on how to create a simple domestic soilless garden to grow vegetables and herbs indoors and outdoors using recycled materials.

Audience reached		
60 people		
Citizens, families, students, representatives of public institutions		
Communication material		
https://www.instagram.com/p/CPcs7wZhPQw/?utm_source=ig_web_copy_link		
https://www.ucsa.eu/static/interna/UCSALab-142.aspx		



Title of the event, date(s) and location			
We Got This Friday February-March 2021 Online			
Description of the event			
"We Got This Friday" is a monthly event organised by the University of Naples, where young researchers and PhD candidates share experiences and knowledge relating to their research activities.			
<ul> <li>Within this framework, FoodE partners held two presentations:</li> <li>26 February 2021: "Aquaponics: how to combine sustainability and productivity in an urban environment", about the main benefits and opportunities of using aquaponic and other integrated production systems to create resilient and sustainable city/region food.</li> <li>26 March 2021: "Urban agriculture for the development of sustainable socio-economic and environmental models", about the main benefits and opportunities of urban agriculture in creating resilient and sustainable city/region food and the main objectives of the FoodE project.</li> </ul>			
Audience reached			
48 people Researchers and students			
Communication material			
<u>https://fb.watch/izw6Fwx7gm/</u> <u>https://fb.watch/izw6Fwx7gm/</u> <u>http://www.agraria.unina.it/eventi/eventi/-/asset_publisher/Crc5TluPsRZs/content/25697594-</u> <u>20210521-giovani-per-la-scienza-we-got-this-friday</u>			



Title of the event, date(s) and location			
<b>Orto piú</b> October 2020 – May 2022 Orto piú Community garden, Naples			
Description of the event			
"Orto piú" ("Garden more") was a project developed in partnership with the "Si puó dare di piú" ("You can give more") association. For two years, a weekly Lab was run for young disabled people, where UNINA staff gave practical teaching about how to establish and take care of a garden. The activities were organised in the community garden, focusing on vegetable harvesting, garden maintenance, weed removal, seedling transplanting and soil tilling in preparation for new transplanting. 67 workshops were implemented.			
Audience reached			
415 citizens			
Communication material			
	O PIÙ   VANI   MENTE   AGRARIA		
FUORI SE	zioni chiama		



# B. Spain

a. Barcelona and Sabadell (UAB and SBD)

During the project, Universitat Autònoma de Barcelona (UAB) and Sabadell City Council (SBD) organised 8 events (grouped into 5 sheets), in which 392 people participated, including secondary school students, farmers, associations, administration staff and the general public.

These events were a continuation of those that had been held at the MyLocalFoodE festival in 2021. The improvement in COVID restrictions allowed many of these events to be either face-to-face and without limitation of attendees (in 2021 meetings were still limited to a maximum of 25 people). For this reason, the activities involved a greater number of attendees and the direct participation of both primary and secondary school students as well as neighbourhood associations, farmers' unions, political parties, agricultural NGOs, consumer cooperatives, etc.

The activities focused both on the visit and organization of open days for students of the city to explain and enhance their knowledge of the local productive areas and the urban and peri-urban agriculture pilots of Sabadell (Can Gambús, horticultural plots of the Ripoll river) and other close examples of production within the city (visit to rooftop greenhouses) at the UAB / ICTA facilities.

Activities have also been developed aimed at small professional horticulturists and people interested in the creation of new social agricultural companies, this activity was carried out jointly with associations promoting organic farming, agricultural schools and consumer cooperatives.

Finally, a social activity was developed with pre-employment students, groups from the City Council's Economic Promotion Service, with the aim of promoting local products. With the vegetables of the FoodE pilot (peppers, tomatoes and onions from Sabadell) the different workshops made a chutney doing both the cooking process and the elaboration and design of a product label. With these workshops, the opportunities that local products open up were visualised to participants, also in form of small workshops and through direct sales.

These activities made it possible to give visibility to the FoodE pilots and incorporate the citizens of Sabadell in the definition of CRFS, promoting local products, with less consumption of inputs and environmental impact. These activities should also help to raise awareness among municipal and local institutions of the importance of promoting a healthier diet (with local and quality products) that also reduces food waste.

Currently, these events are being repeated (events in February-March 2023) and will take place throughout 2023 and the objective is that they will continue and enhance after FoodE. The pilots designed and executed within the FoodE project must serve as future reference points for urban and peri-urban agricultural production in Sabadell and the metropolitan area of Barcelona.



# "Can Gambus" Pilot Open Days

28 March 2022

#### Municipal property of Can Gambus, Sabadell

Description of the event

During the MyLocalFoodE festival, IES Sabadell high school visited several of the FoodE pilot projects. Once the festival dates were over, IES Sabadell maintained its interest in the project, and the visits continued, this time as FoodE events.

IES Sabadell high school participated in the "urban agriculture" challenge to learn about periurban farming and the "FoodE test space".

In this activity, students from high schools participating in the FoodE project, both in co-creation processes and in MyLocalFoodE, visited the fields of the Agricultural Park of Sabadell where the demonstration pilot projects will be developed.

In the course of this visit, the city council technicians provided background information on the Agricultural Park (Periurban Agriculture), explained the characteristics of the fields and crops and responded to their questions regarding municipal land and the objectives of the FoodE project.

UAB researchers collaborated in the visit and answered all the questions relating to environmental quantification and the factors to be taken into account in sustainable local production.

#### Audience reached

# 120 students





## Urban Horticulture "Rooftop Greenhouse production"

26 and 27 April 2022, 20 May 2022

ICTA Building, UAB

Description of the event

Just as during the MyLocalFoodE festival, and in partnership with the University of Bologna, visits to the <u>ICTA building and its greenhouses</u> were organised for students:

- 26 April 2022 with Righi high school (60 students);
- 27 April 2022 with Galvani scientific high school (20 students);
- 20 May 2022 with IES Sabadell secondary school (50 students).

The Urban Agriculture Laboratory in the ICTA building, which has been operational since 2015, consists of two greenhouses for horticultural production incorporated into a university research building.

On these visits, the students who participated in the FoodE project were able to visit and familiarise themselves first-hand with a different urban horticultural production system that is being developed in a Metropolitan area similar to Bologna and that is one of the production systems explored in the project (greenhouse rooftop production).

The visits provided insight into a productive system within the city, using usually non-productive areas that are also in synergy with buildings (use of energy, water, CO2, etc.). This is one of the systems within FoodE that should lead to reductions in the consumption of inputs and consequently in food waste.

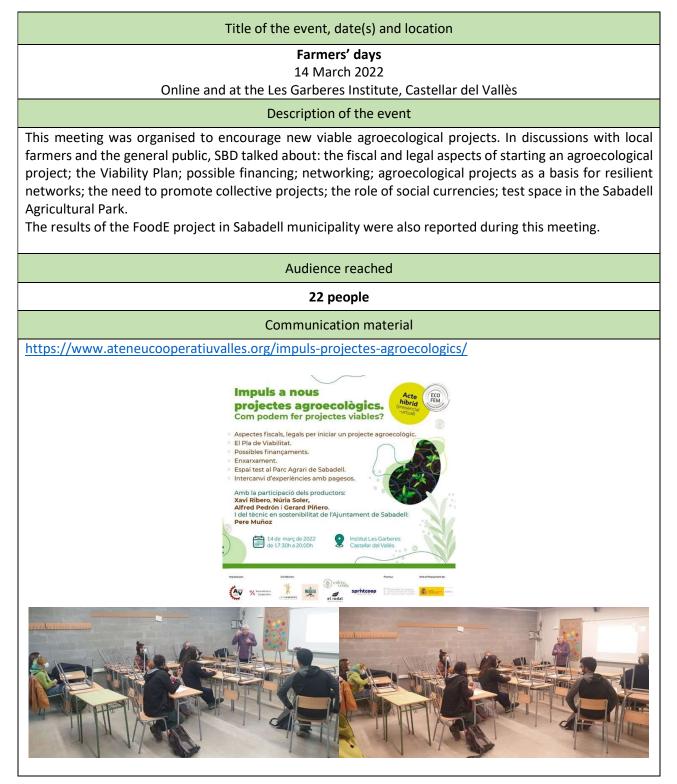
It is vital for kids to know about these systems, which should be a fundamental part of the future of CRFS. These activities, developed within the framework of MyLocalFoodE, helped to convey the importance of inner city production in CRFS.

Audience reached

130 students







#### H2020 GA 862663



## Title of the event, date(s) and location

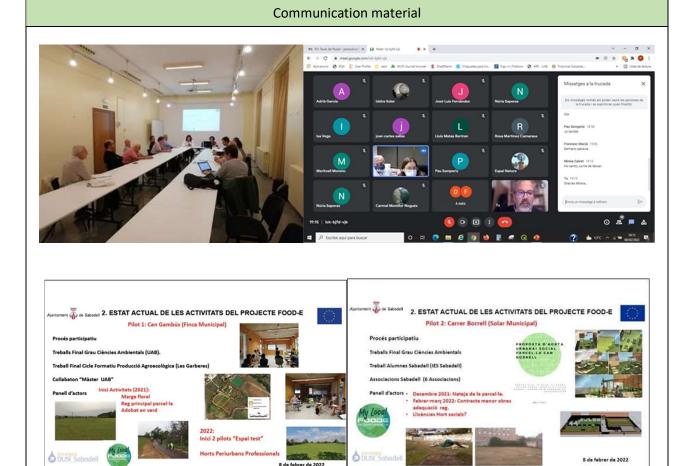
**Rodal Table** 8 February, 24 October, 14 November 2022 Online and in Sabadell

#### Description of the event

The "Taula del Rodal" ("Rodal Table") was a public participation space in Sabadell, where the aim was to encourage the active participation of citizens and agents involved in everything relating to the ecosystems of the "Rodal" (periurban area of the city). Especially in its management and in the application of current planning, the event contributed to the development of agricultural, livestock and forestry activities in this territory and ensured that they maintain and enhance their value as agricultural and natural spaces. The event was attended by representatives of all local and regional public administrations, civil society entities (associations, foundations, professional organisations, social and economic agents involved in the sector, etc.) and citizens of the municipality interested in protecting the natural and rural environment. The progress of the FoodE project was also reported at this meeting.

Audience reached

56 people





# Title of the event, date(s) and location **Promotion of local production "Chutney Sabadell"** 26 January 2023 Vapor Llonch, Sabadell

Description of the event

The aim of this activity was to raise the profile of a local product and to promote urban and periurban agriculture beyond the cultivation phase alone. The idea was to processed products grown in the FoodE pilot project and to add value by making a "Chutney" from Sabadell onion, pepper and tomato produced on the pilot plot.

With this idea, several "pre-employment" groups from the City Council's Economic Promotion Service worked on preparing the soil, growing and harvesting onions, tomatoes and peppers. They found the best and healthiest recipe for the Chutney, cooked the ingredients, and made the final product. A third workshop was dedicated to the design of the label and preparing the jar for the sauce.

The event was a public presentation of a whole year of work, from preparing the soil for planting through to the final preparation of the Chutney, including the design of the jar and the label.

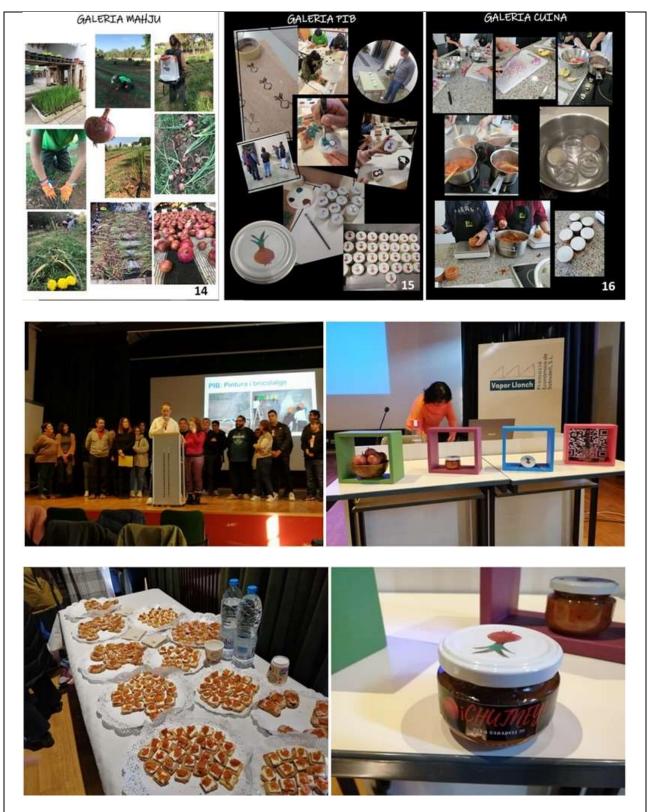
Audience reached

64 people

#### Communication material









# b. Tenerife (ULL)

In 2022, one MyLocalFoodE event and one festival (see part II) were held in Tenerife. The focus was the ecological characteristics of the more abundant marine seafood species in the Canary Islands, their nutritional properties, and the characteristics of the fishing activity in the archipelago, emphasising its sustainability. The goal was to raise awareness of the benefits of consuming local fishery products.

The globalised fish market has filled the islands with imported seafood products harvested by industrial fleets with a high carbon footprint and often of questionable quality. At the same time, the archipelago is surrounded by a rich marine ecosystem with various nutritional local fish products that are frequently exported, thus increasing their carbon footprint. In addition, fish consumption by children and young people is decreasing dramatically. These events improve awareness of the potential contribution of local fish products to food and nutrition security and the environmental, social and economic sustainability of the regional food system in Tenerife. The contribution of these events is also essential to facilitating new interactions between stakeholders in the fish product value chain, including producers, commercial agents, and end consumers, with a focus on better supply to the local market.

The impact could be improved by increasing the reach and depth of the events. For instance, they could be repeated regularly in order to target a wider audience. The promotional and social media campaigns could be intensified. Social media and collaboration with influencers and local institutions like the Island Government look promising for future events.

These events may and should be further developed to raise youngsters' awareness of the environmental, social, and economic benefits of consuming local seafood products. They were successful events and their replication and expansion would widen the range and scope.

The involvement of public administrations and the University is fundamental to the continuation of these activities after the FoodE project. The importance of local fish consumption should be included in public policies and developed and promoted among stakeholders in the food chain, especially consumers.



D3.6 Report on MyLocalFoodE initiatives	H2020 GA 862663
Title of the ev	rent, date(s) and location
27 Se	<b>day for new students</b> eptember 2022 ampus de Guajara
Descrip	ption of the event
Research and Tourism presented to the new academic year the different projects being dev project, the ECOTÚNIDOS pilot project, MACAR el mundo". The aim was to introduce potential collaborator to create awareness of the ecological character (especially tuna) and of the local marine ecosyst and how to cook/consume them, or the character of the activity, highlighting its low environmenta. The stand was crowded during the whole event,	Idents of Universidad de La Laguna", the Institute of Social students registered at the University for the 2022/2003 reloped relating to artisanal fisheries, including the FoodE COFOOD, or MyLocalFoodE festival "Come del Mar cómete ars to existing projects relating to small-scale fisheries, and ristics of the main species of seafood in the Canary Islands tem, the nutritional characteristics of the different species eristics of the fishing islands, emphasising the sustainability cal impact and smaller carbon footprint.
Aud	lience reached
3.0	000 students
Commu	unication material
https://pescaartesanal.org/actualidad/103-el-istur-comunica-sus-proyectos-de-pesca-artesanal-en-las- jornadas-de-bienvenida-de-la-universidad-de-la-laguna https://twitter.com/ULL/status/1574701803379298308?t=egvJltlb_U3kIV4EMAED8A&s=03 https://www.facebook.com/universidaddelalaguna/posts/pfbid02mrFYk9KnPxGMQbj2UphbxFDxKfdywD t8fy3xWEBXm8a16GBKWGN9s8FcbfyojG2wl	

ARO FOOD



# C. France (RMN and APT/INRAe)

Romainville (RMN), a city of 32,000 inhabitants located near Paris, organised 11 events during the FoodE project and reached 2,151 people.

These events were held thanks to <u>the Cité Maraîchère</u> which is a pilot project in the FoodE programme and a CRFS initiative. It is a municipal facility for urban agriculture, a vertical farm that hosts to a whole series of facilities and activities under one roof: a market garden production area, with endives and mushrooms; educational spaces for schools and for the general public; outdoor spaces (composter and public market gardens); and a café-canteen.

In spring 2021, the Cité Maraîchère organised co-design activities and participatory worksites with local people to create and construct several aspects of the project. After this first phase, the Cité Maraîchère staff ran a rich and varied programme of events for the local population and for children (see D3.10): cooking workshops, stand to reuse unsold fruit and vegetables from the market, involvement in the management of the neighbourhood composter, guided tours of the building, direct selling of market produce, etc. The Cité Maraîchère also launched the "transition weekends", recurring thematic two-day events with debates, exhibitions, practical workshops, etc., organised in close partnership with local and national stakeholders.

The aim of all these events is to raise people's awareness about sustainable food, urban agriculture, nature in the city, and waste reduction.

In addition, in spring 2022, the Cité Maraîchère started a new project, the "CasseDalle garden". This new market garden and shared public garden project provided another opportunity to organise co-design activities and participatory worksites with local people. Moreover, the "CasseDalle garden" offers more opportunities for outside events and partnerships with local organisations.

All the events and activities proposed by the Cité Maraîchère have helped to publicise this project. It reaches an audience that is very diverse in age but still lacks social diversity. Activities such as the sale of vegetables at prices tailored to family income, cooking workshops or action programmes with schools (see D3.10) are ways to reach a wider audience.

The Cité Maraîchère team plans to continue its event programme and would like to take it even further, in particular through the development of other urban agriculture sites in the city and the organisation of a major annual food festival to promote the many existing initiatives. To do this, however, the team lacks human resources, both for organisation and communication.

In addition to this, for France, AgroParisTech (APT) and INRAe participated in an online popular science event where they presented the FoodE project and its results to over 8,000 people.



# Title of the event, date(s) and location Participatory worksites April to July 2021 Cité Maraîchère, Romainville and online Description of the event Participatory worksites were organised for the co-design and the co-construction of the Cité Maraîchère's outdoor spaces: - 10 April 2021, online: introduction to the Cité Maraîchère and the project for outside spaces: set up a community composter for the Cité Maraîchère and the neighbourhood: create thematic

- up a community composter for the Cité Maraîchère and the neighbourhood; create thematic gardens designed and cultivated by inhabitants; organise participatory worksites for the creation of a "Végétable" (a big landscaped platform on the forecourt of the building).
- 8 May 2021, on site: construction of small furniture and wooden objects; barley and hop planting (one of the first thematic garden); planting the wild garden with seed bombs; production of mulch from mushroom growing waste; tasting od cakes made from spent grain in partnership with a local brewery; tour of the Cité Maraîchère.
- 26 May 2021, on site: construction of planters made from recycled materials and compost.
- 2 June 2021: presentation and discussion about the "Végétable".
- 11 June 2021: planting of the outdoor planters, with inhabitants and the work integration team as part as their training process.
- 30 June 2021: co-construction, first part of the making of the wooden Végétable.
- 3 July 2021: construction of the "Végétable", visits, cooking, lecture about beekeeping.
- 10 July 2021: opening of the "Végétable" and the composter.

Audience reached

#### 300 people

Inhabitants and representatives of civil society organisations

**Communication material** 



https://www.facebook.com/LaCiteMaraichere/posts/1922026801279574 https://www.ville-romainville.fr/actualite/4019/895-chantier-participatif-de-la-cite-maraichere.htm https://www.ville-romainville.fr/actualite/4019/895-chantier-participatif-de-la-cite-maraichere.htm









# Title of the event, date(s) and location Food waste and compost From July 2021 Cité Maraîchère, Romainville

Description of the event

In June 2021, a neighbourhood composter was installed on the Cité Maraîchère square to collect waste from educational institutions and from residents. Managed in collaboration with the association "Sens du l'Humus" and a group of residents, access to the compost bin and the amount of waste that can be brought in are regulated: the bins are locked and are only opened during weekly meetings or on the occasion of fun and educational events organised by the City of Romainville.

These weekly events take place every Saturday, from 10am to 12pm.

These "open hours" are an opportunity to raise awareness about composting and bio-waste. Residents are also invited to learn how to use a composter and to take part in its management.

#### Audience reached

#### 100 inhabitants

Communication material

https://www.facebook.com/LaCiteMaraichere/posts/pfbid07HcjKg4Zdijzcd7vwAECLywcT8raNGksmDM9 bR5RzcsaY72aLKEEBNwDLWesWgQkl

https://www.facebook.com/LaCiteMaraichere/posts/pfbid02R1B2fMTsEM9skksHASqD5rUTiKcXVsnEEM w96smLdcV8QfKoGg2Jt5ME4U5VHTi2I

https://www.facebook.com/LaCiteMaraichere/posts/pfbid02iVjcv8x9nJseZPWszaiXyEMVFJ7RAs25zJzvhr GxKVeB6BuDrFPM5n4pDWvnMCPel

https://www.facebook.com/LaCiteMaraichere/posts/pfbid023TowNqJ8gVohRXnzVSCsfNfFbx619yhVw3f RNZsTdo67Z5jDJaD16bUxaUa7tdNfl





# Title of the event, date(s) and location Cooking workshops From July 2021 Cité Maraîchère, Romainville

Description of the event

Throughout the year, the Cité Maraîchère team organises free cooking workshops for residents.

Here are some examples:

- World cuisine, in partnership with Les Cheffes, learning to cook the typical dish of a country or region (Neapolitan pizza, dulce de leche, couscous, etc.);

- Focus on the preparation of a seasonal food (squash, tomatoes, etc.);

- Cooking and pastry-making workshops using spent grains, in partnership with "Les Drêcheurs Urbains".

These workshops, which are open to all, raise awareness of a healthy diet, promote food diversity and bring a varied public to the Cité Maraîchère.

Audience reached

## 200 inhabitants

Communication material

https://www.facebook.com/LaCiteMaraichere/posts/pfbid02UKAXdeHfJVrZBAbMhwbLPHxtqEHHh457G pQqEAVu81oJ73A4zT96kvFtry3cvAfFl

https://www.facebook.com/LaCiteMaraichere/posts/pfbid0JRV7EFZi1aY7tCrmbFwwFMq3JAJSm1psgKTC 8j3iy6Fg1bFWyiq1PokMM4BPLJ8SI

https://www.facebook.com/LaCiteMaraichere/posts/pfbid02z9pNwKaBBAe2XnNsP8cdFknGPjUMw8vUv zJdvcCwFPjGrZ8woB2ENHdkiVbnspv7I



Title of the event, date(s) and location	
The Market	

#### Every Wednesday, from July 2021 Cité Maraîchère, Romainville

Description of the event

One major objective of the Cité Maraîchère is for local people to be able to buy local produce (mushrooms and vegetables).

In order to promote access to quality food for all Romainville residents, the local authority applies a household income-based pricing system.

In practice, this means that the standard rate (Rate A), based on the prices set by the Rungis Organic Market, applies to all members of the public as well as to people in bands 9 and above.

A reduced rate is available to Romainville residents based on their family band, as set out in the following scale:

- Bands 7 and 8: Rate B 25% discount;
- Bands 5 and 6: Rate C 50% discount;
- Bands 1, 2, 3, 4, students and people referred by the CCAS (local community association): Rate D 75% discount.

There is a sales event every Wednesday between 5pm and 7pm at the Cité Maraîchère. A customer card specifying the A, B, C or D rate is given on the first visit, on presentation of the family band level.

The sales events are also an opportunity to organise visits of the Cité Maraîchère and to promote its programme of activities.

# Audience reached

# 400 inhabitants

# Communication material

https://www.facebook.com/LaCiteMaraichere/posts/pfbid03H7DtxbHJ78s3qXVzqTo1HnyNYgsUQj6JjiQ1 UF2QCtKSHvNJhwhatoChdXpRkZul

https://www.facebook.com/LaCiteMaraichere/posts/pfbid0AKfSQNhGASjJNYmEUYDAy5EdLXhcMagHqs ofYVcDFx4SAjUJsj9RTLtjNtSyTHGAl

https://www.facebook.com/LaCiteMaraichere/posts/pfbid0hsG4Xfmb93Vc2iKtdA3SMpxwVLhnTWesj6K 2tXSeosb27tyDFeHpNnM5WSVfiEi8l

https://www.lacitemaraichere.com/le-marche-xsl-244.html





# Title of the event, date(s) and location Visit of Amsterdam delegation 24 September 2021 Cité Maraîchère, Romainville

Description of the event

The City of Paris organised tours of urban farming sites in Paris and the suburbs, including the Cité Maraîchère, for a delegation from Amsterdam composed of elected officials and employees of the City, staff from the Netherlands Embassy, and representatives of urban agriculture companies.

The visit was opportunity to present the Cité Maraîchère project and to share experiences in order to improve the pilot programme.

The guests from Amsterdam attended a presentation of the Cité Maraîchère and visited the building.

Audience reached

# 21 people

#### Communication material

https://www.lacitemaraichere.com/visite-delegation-neerlandaise-cite-maraichere-pxl-42\_56.html





Title of the event, date(s) and location	
Transitions Weekend – Mushrooms	
6-7 November 2021	
Cité Maraîchère, Romainville	
Description of the event	

In 2021, the Cité Maraîchère organised five themed weekends on the challenges of ecological transition, bringing together cultural and civil society partners, municipal facilities, engaged residents and the CHEFFES! from the café-canteen. The topic of this one was mushrooms.

The programme was as follows:

- Saturday 6 November:
  - Cooking workshop for children aged 5 to 10.
  - Cooking workshop for adults, to learn how to cook mushrooms from the Cité Maraîchère in a simple and tasty way.
  - Mushrooms, a model of cooperation? "Philosophy café" for children aged 8 to 12.
  - Small talk with AgroParisTech: mushrooms and the amazing things about them, lecture and free discussion with children and adults.
- Sunday 7 November:
  - Silk-screen printing workshop around the mushroom, for adults and children.
  - Mushroom box making workshop in partnership with an art association, to "sculpt" a cardboard mushroom box inspired by the shapes of the mushrooms themselves.
  - Mycelium and mushrooms, medium for creativity and experimentation, workshop-lecture.
- And throughout the weekend:
  - Exhibition around mushroom bricks and artistic vision of the Cité Maraîchère.
  - Visits to the mushroom farm and the greenhouse.
  - Mushroom specialities by the CHEFFES! from the café-canteen.
  - Mushrooms archive at the Romain Rolland library
  - Sales of Cité Maraîchère mushrooms.

# Audience reached

# 150 inhabitants

# Communication material

https://www.lacitemaraichere.com/weekend-des-transitions-cite-maraichere-pxl-42\_59.html https://www.facebook.com/LaCiteMaraichere/posts/pfbid0tcJ8ARNvY6DZbTEpDVnJkRXrF52VmeQWoQ 5fgfcxMx5LdiNPr4gzpqQQK6KVwNpsl







#### Title of the event, date(s) and location

# **Unsold food from the market** From November 2021 to November 2022

The city center market, Romainville

Description of the event

On the last Friday of each month, in the town centre market, the Cité Maraîchère team organised a tasting stand for home-made juices and/or soups made from the unsold produce collected from the shopkeepers. It was an opportunity to raise awareness about food waste and to publicise the Cité Maraîchère.

Audience reached

100 inhabitants

**Communication material** 

https://www.facebook.com/LaCiteMaraichere/posts/pfbid021UNhkcYMPw4YM3DQ9XmvcxBeSsbvsH13 MrKhEsvbZvZrJcwwCHAZXvQxN3sTkNPql





Title of the event, date(s) and location	
Transitions Weekend – Eating tomorrow	
29-30 January 2022	
Cité Maraîchère, Romainville	
Description of the event	

In 2022, the Cité Maraîchère organised themed weekends on the challenges of ecological transition, bringing together cultural and civil society partners, municipal facilities, committed residents and the CHEFFES! from the café-canteen.

The subject of the "Eating tomorrow" weekend was: Organic is for was bourgeois tree huggers?! What if things were a bit more complicated than that? How can we adopt more responsible behaviour towards the planet without becoming stereotypes or breaking the bank? How can you make your own yoghurt and still be free? Let's take a look at our good intentions, our little inconsistencies and the reality of everyday life, with a calculator and our hands in the (homemade) pie crust!

The programme was as follows:

- Saturday 29/01
  - "Garlic or onion?", storytelling cooking workshop. Mixed session of making latkes, potato pancakes typical of Eastern and Middle-Eastern cuisine and dishes from the other side of the world. 12 places.
  - I eat therefore I am? "Philosophy café" for 8-12 year-olds.
  - Little talks: "What if our food could reconcile the end of the world and the end of the month? Small round table and open discussion.
  - Récup' chef "cheap, chic & local" competition. Three teams, recycled products recovered from the greenhouse and the Friday market, and a jury may the best person win! The competition was followed by a tasting by the CHEFFES! who took part in the exercise.
- Sunday 7/11
  - Workshop on lacto-fermentation.
  - Workshop around the exhibition "I eat therefore I am" for kids. Tour of the exhibition and small scientific workshop. Sort out the different fruits and vegetables available to you. Find out which family they belong to and when they grow. Travel through the different regions of the world and match the culinary specialities to their countries. Based on the model of Climate Fresco, a participatory and fun workshop, open to all, to learn about the challenges of our food and farming model to and discuss what can be done to improve things.
- And throughout the weekend:
  - "I eat therefore I am" Exhibition.
  - Visits to the mushroom farm and the greenhouse.
  - Chic and cheap specialities by the CHEFFES! from the café-canteen.
  - Food archive at the Romain Rolland library.

# Audience reached

#### 150 inhabitants

# Communication material

https://www.lacitemaraichere.com/weekend-des-transitions-cite-maraichere-pxl-42\_66.html https://www.facebook.com/LaCiteMaraichere/posts/pfbid0iZzGV2miJuyogt8U9GzJfvmBHfxDrMCnEqG6r cKC9oy9Uvwr1TsoHkYdbsrvXGMDI



https://www.lacitemaraichere.com/forum-des-acteurs-engages-pour-linsertion-par-lagriculture-urbainepxl-42\_68.html





Title of the event, date(s) and location
CasseDalle garden
From April 2022
56 avenue de Verdun, Romainville

Description of the event

The idea of creating the CasseDalle garden emerged in 2021 in response to the difficulties of market garden production at the Cité Maraîchère. Because of a lack of light on certain floors, cultivation there proved impossible in many containers. In order to use these boxes and increase Cité Maraîchère production volumes, a solution was sought to move them to another location.

In the city centre, a 800 m2 waste plot belonging to the city had been unused for decades. Located at the centre of a block of private homes, it was a place where the municipality wanted to create a public square.

In the end, this space was seen as an opportunity to design a new urban farming site in consultation with the inhabitants. Various co-design workshops and participatory working sessions were organised.

- 25 April 2022: kick-off meeting, first consultation workshop with inhabitants
- June: installation of 170 boxes for market gardening
- 9 July 2022: transplant workshop and governance working group
- 24 September 2022: "Everything you always wanted to know about chickens" workshop to learn the basics of running a chicken coop that maintains animal welfare and is integrated into its urban environment
- October: construction of a hen house made with reused materials
- 13-15 October 2022: planting workgroups
- 21 October 2022: workgroup for the installation of the composter
- 18 November 2022: inauguration, with an exhibition tracing all the processes involved in creating the garden

Audience reached

# 450 inhabitants

Communication material

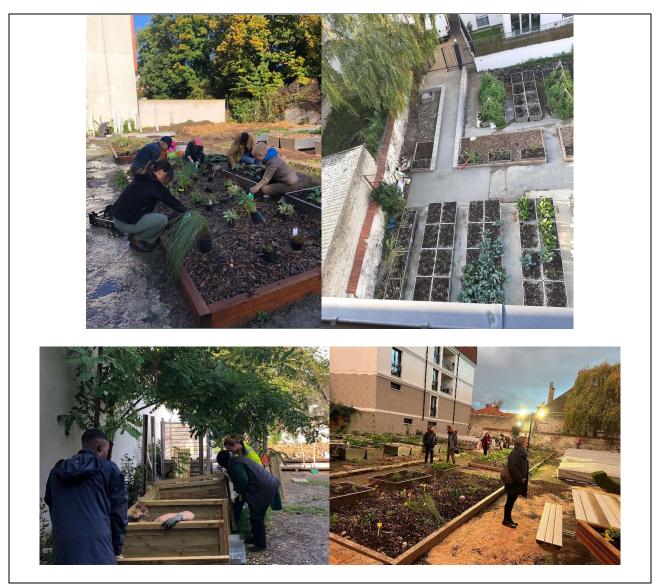
https://www.facebook.com/LaCiteMaraichere/posts/pfbid02Ax2fQe83suSzHkTzTCcVPNQSz58u2gX1nou XDCeJDvctwGD24jSeYpJWKGg6gsk8l

https://www.facebook.com/LaCiteMaraichere/posts/pfbid02eV7oYTNCMbxyUxSAveQq79ZVKxiiQd5FmK bsPohji2f3z6oVX3Fb121paCbzyc6al

https://www.facebook.com/LaCiteMaraichere/posts/pfbid037prARxUgSZsZ54BJgGFYRsaWVJqngwAwnX sBV3hbf6ZNkZtyhr3TCQP9qbKjxWTcl

H2020 GA 862663







# Title of the event, date(s) and location Transitions Weekend – Urban agriculture 13-15 May 2022 Cité Maraîchère, Romainville

Description of the event

In 2022, the Cité Maraîchère organised themed weekends on the challenges of ecological transition, bringing together cultural and civil society partners, municipal facilities, interested residents and the CHEFFES! from the café-canteen.

From 13 to 15 May 2022, as part of the national "48 hours of urban agriculture" event, the Cité Maraîchère provided an opportunity for people to discover the place and its activities.

The programme was as follows:

- Exhibition: "Discovering the Romainville plateau's rural and market gardening past".
- Workshop: nature in the city for children: creation of seed bombs.
- Sales of seedlings and vegetables from the Cité Maraîchère.
- Fun tour of the Cité Maraîchère. Trip with the youngest children (from age 5) accompanied by their parents.
- Fun tour of the Cité Maraîchère for families (from age 10).
- Small talks: the challenges of urban agriculture. Discovery and discussions with Agnès Lelievre (APT) on the multiple facets, richness and challenges of farming in the city.
- Cooking workshop: preparation of a community cocktail using vegetables from the Cité Maraîchère.

A community cocktail hour around the "Végétable" (edible table landscape located in front of the Cité Maraîchère). The Cheffes, Place au Fromage (cheese shop) and the Cité Maraîchère launched the "Romainville suspended" project. The principle: to give their customers the opportunity to give products – cheeses, pastries, drinks and mushrooms – to people who could not afford them. A community cocktail was proposed around the Végétable bringing together generous givers, happy beneficiaries, daring organisers and all those interested in the approach.

- Tours of the greenhouse and the "CasseDalle" project, the edible square.
- Small talks around the exhibition: discovering Plateau de Romainville's rural and market gardening past.

And throughout the weekend:

- Exhibition "Romainville's rural and market gardening past".
- Specialities by the CHEFFES! from the café-canteen.
- Food archive at the Romain Rolland library.

# Audience reached

# 200 inhabitants

#### Communication material

https://www.lacitemaraichere.com/forum-des-acteurs-engages-pour-linsertion-par-lagriculture-urbainepxl-42\_70.html

https://www.facebook.com/LaCiteMaraichere/posts/pfbid0Nr1eArHPoMfioFPTv4GGSvvy1uiu2QNEyxdm sgAa691ueeH5RzaaiMZ5sHYQttwUl

https://www.facebook.com/LaCiteMaraichere/posts/pfbid0uTzBLdnNwksZkjQeTR5x8uMgqTGaF9ffdT3U RQ7wNA7koteNVr7TCwVAPveVkQKQI

H2020 GA 862663







# Title of the event, date(s) and location Food preservation and processing 3 September 2022 Cité Maraîchère, Romainville Description of the event

Since summer was almost over, the Cité Maraîchère invited inhabitants to pack their suitcases and prepare little summer souvenirs for the winter, with a festive and instructive day around food processing and preservation.

The programme was a follows:

- Seed recovery and community gardening in Cité Maraîchère's outdoor spaces.
- Intergenerational cooking workshop with the "Municipal Retirement Home" and the "Cachin" recreational centre, followed by a convivial time around the Végétable with a dessert and a hot drink prepared by the Cheffes of the Café-canteen.
- Manufacture of ketchup with tomatoes from the Cité Maraîchère.
- Artistic workshop to create a travel diary and gastronomic souvenirs.
- Initiation to the making of herbal tea from local plants.
- Workshop to create green tomato chutney and fritters.
- Initiation to the lacto-fermentation of vegetables.

# Audience reached

# 80 inhabitants

## Communication material

https://www.lacitemaraichere.com/septembre-lete-cest-presque-fini-pxl-42\_77.html

https://www.facebook.com/LaCiteMaraichere/posts/pfbid07nLBAk3UgNsiLrWM8GJUJ7Dy3gTqg6oss7SV J8aLJPca1pPkSfq3trqgtcoFLF7xl

https://www.facebook.com/watch/?v=445435637647439

https://www.facebook.com/LaCiteMaraichere/posts/pfbid02mxnPPnGKxhN7Xg1iJSceFMgX15eRV8BQaci jp1C2dFF8MjXBYAWPDHVUnJFPqNwGl





Title of the event, date(s) and location	
Science Fair	
7 October 2020	
Online	

Description of the event

APT and INRAe participated in an online event during French Science Week, organised by "Esprit sorcier" ("Wizard spirit), a YouTube popular science channel with 297,000 subscribers.

Because of Covid-19, everything happened online and was recorded. The video had received 8693 views in May 2021.

The presentation was entitled "Union is science: urban agriculture" in the "City metamorphosis" session.

Audience reached

8.963 people

Communication material

https://www.youtube.com/watch?v=NPm1fKbG3qo&t=4598s https://www.facebook.com/EUFoodE/posts/185286983091070





# D. The Netherlands

a. Amsterdam (METAINST)

During the project, <u>Metabolic Institute</u> (METAINST) organised two MyLocalFoodE events (grouped into one sheet) in October and November 2020. These events were attended by 45 people, mainly consisting of master and PhD students, as well as technical experts (e.g. technology development) and practitioners (aquaponics farmers).

The activities took place during the Covid-19 lockdown, the events were held online in the form of hackathons. Their goals were:

- to promote the exchange of knowledge and experience among participants (i.e. students), practitioners, and farmers;

- to gather input, ideas and thinking from participants on how to design 1) the user journey and interface for open-source aquaponics software and 2) a user-friendly struvite production process for the aquaponics farm;

- to raise public awareness about circular food systems at farm and neighbourhood scale;

- to stimulate the interest of the younger generation in the aquaponics sector as well as in circular food systems.



Title of the event, date(s) and location
Hackathons
28 October and 12 November 2020
Online
Description of the event

Metabolic Institute organised two Hackathons about its FoodE pilot project, also as part of WP4 co-design activities.

#### FoodE Hackathon #1

Topic: The first challenge was about closing the local nutrient loop for the aquaponics system. Although fish waste is a key fertiliser for the plants, most aquaponics and other urban food systems still rely on additional sources of fertilisers, often from synthetic sources. An advantage of urban aquaponics systems is their location close to a large nutrient sink – the sewer system. The nutrients present in urban wastewater flows can be recovered for use as a valuable fertiliser. The struvite reactor is our leading technology for tackling this challenge. It has been developed in close collaboration with the local community, which provides the wastewater flows for nutrient recovery. The struvite reactor has undergone multiple iterations over the last few years. The next step in its development is the complete automation of the struvite crystallisation process to facilitate its use by other communities. On October 28, the hackathon teams were tasked with developing a detailed blueprint for this automation process based on our current struvite reactor.

Outcome: The hackathon was hosted on a Zoom platform, the students used the Miro collaborative online platform to design new concepts to improve the struvite reactors. The outcomes were the visuals created by the students on the MIRO platform and the presentation slides they created.

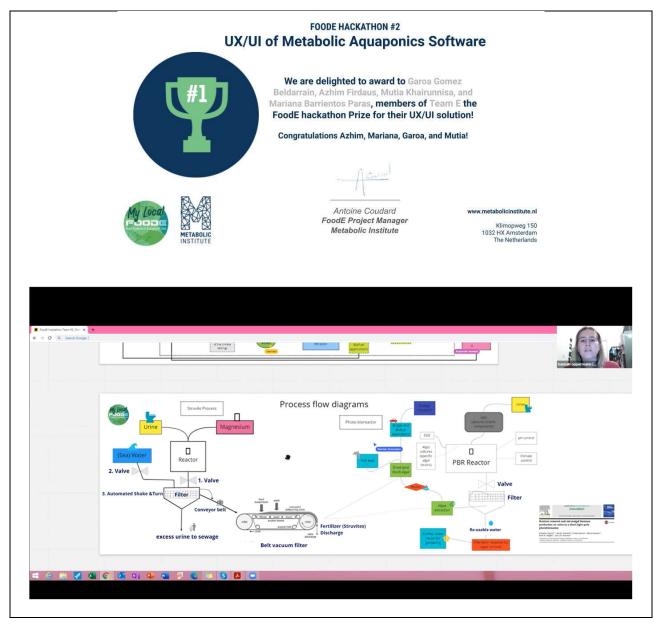
#### FoodE Hackathon #2

Topic: The second challenge had to do with the aquaponics management software, which will be entirely open-source. The main goal of this software is to make it easier to run and adopt our aquaponics system in other urban communities, which have no particular expertise in this urban production technology. On November 11th, the hackathon teams were tasked with developing a user journey and a conceptual user interface design (conceptual UI/UX).

Outcome: The hackathon was hosted on a Zoom platform, the students used the Miro collaborative online platform to design the user interface and develop the wireframe of the software user experience to support the development of the aquaponics software. The outcomes were the wireframe's user journey maps, and the presentation created by the students on the MIRO platform.

The winning team in each hackathon received a prize of  $\leq$ 500 and a  $\leq$ 250 voucher for a local sustainable café. In addition, they received a tour (virtual or offline) at De Ceuvel and the Greenhouse where they could present their ideas.







# b. Bleiswijk (WR-LAN)

During the project, WR and LAN organised 9 MyLocalFoodE events that adds up to the final Festival held in Bleiswijk at the end of January 2023 (see part II). The MyLocalFoodE events were attended by around 955 people, mainly researchers, representatives of the regional horticultural industry (e.g., greenhouse and vertical farmer producers, suppliers of service and materials), general public (local residents, students).

The activities included on-site events, visits to WR facilities (greenhouses, vertical farms and laboratories), discussion groups, workshops (on-site or off-site), with the aim of:

- promoting the exchange of knowledge and experience among participants (i.e., horticulture practitioners, suppliers) and discuss current challenges and recent developments and innovations in fruit and vegetable production in Lansingerland;
- gathering input from participants on strategies and pathways to realise Lansingerland municipality's horti-science vision for a more sustainable horticultural sector by 2030;
- broadening and strengthening connections among participants;
- raising public awareness of how the food we eat is produced and where, and the advantages of indoor cultivation;
- stimulating the interest of the younger generation in the horticultural sector by showing how it increasingly relies on new digital technologies, data, as well as solid knowledge and human skills.

In the future, wider media exposure and the involvement of higher level policy makers would help to increase impact.



# Title of the event, date(s) and location Opening of the Vertical Farm in Bleiswijk 1<sup>st</sup> October 2021 In Bleiswijk and online

#### Description of the event

Wageningen University & Research, BU Horticulture & Flower Bulbs and Delphy Improvement Centre, both established at the Horti Science Park in Bleiswijk, recently finished building a full-fledged Vertical Farm. Carried out as part of the 'Vertical Farming Field Lab', a project co-funded by the European Regional Development Fund and the Province of Zuid-Holland, the new facilities will promote exchange, experimentation and innovation for more sustainable food systems. The official opening of the Vertical Farm facilities will be held as part of the 'Horti Science Park Event Weeks'. The opening ceremony discussed the importance of Vertical Farming for the region – and the entire world – as well as the unique opportunities offered by the facilities led by WUR and Delphy. Moreover, the first research results have been announced. Later in the day, the international 'Vertical Farming Conference' brought together experts on Vertical Farming to examine topics such as technology, sustainability and cultivation climate, with some of the speakers presenting their contribution to the conference at the Horti Science Park. The morning and afternoon programmes could be attended both in person (exclusively for invitees and subject to registration) and online.

Audience reached

#### 150 people

Researchers, vertical farming companies/entrepreneurs, suppliers, foundations, Municipality of Lansingerland, journalists, investors

#### **Communication material**

https://twitter.com/IsabellaRighini/status/1444319818031767556 https://delphy.nl/event/horti-science-park-event-weeks-van-20-september-t-m-09-oktober-2021/





# Title of the event, date(s) and location Dialogue evening with young entrepreneurs 6 October 2021 Bleiswijk

Description of the event

On the occasion of the Horti-science week, the Municipality of Lansingerland (LAN) and WR organised a dialogue evening with young entrepreneurs (under 35) from Tuinbouw Jongeren Oostland (TJO) working in greenhouse horticulture and related activities. During the event, the following activities were carried out:

- Guided tour and presentation of the Vertical Farm;
- Lightning presentation with Delphy;
- Presentation of Horti-science vision;
- Interactive session in small mixed groups. Researchers discussed themes from Horti-science vision 2030.

Audience reached

60 people

Researchers, industry representatives, policy makers

#### Communication material



## Title of the event, date(s) and location

#### **Greenhouse 4.0 - Climate and technical inputs for an innovative and sustainable greenhouse** 3-5 March 2022

Verona

# Description of the event

The Universities of Wageningen (WR), Bologna (UNIBO) and Naples (UNINA) organised a workshop and field visits during the "Greenhouse 4.0 workshop".

The greenhouse seen as a machine for intensive cultivation, and how the cultivation of plants in the Mediterranean climatic environment works in greenhouses. Products grown in greenhouses have become indispensable to our daily lives, from food production to floriculture. However, even though productivity in greenhouses is generally higher than in open fields, its efficiency and sustainability need to be developed. Possible solutions for optimising greenhouse production include:

- reducing the amount of resources used through better greenhouse design;
- improving the use of technical means, from fertilisers, cultivation substrates, sensors and climate control within the cultivation environment, lighting with LED lights and plastic films, to the use of antagonistic insects; improving production processes;
- activating a monitoring system with the aim of improving productivity and the growing environment.

The ecological footprint of production in a sustainable greenhouse can be significantly reduced, as can management costs.

This was discussed on Thursday 3 March from 9 am to 2 pm at Fieragricola in Verona, during the conference on "Greenhouse 4.0 - Climate and technical inputs for an innovative and sustainable greenhouse", addressed to freelance technicians, agricultural entrepreneurs, agricultural students and all agricultural operators or employees of public or private structures and/or civil society organisations operating in the fruit, vegetable, flower and nursery sector.

#### Audience reached

#### 150 people

Researchers, farmers, food & feed processing companies, retailers, students, journalists

Communication material

https://www.fritegotto.it/Eventi-Convegno-su-Serra-4.0-Clima-ed-input-tecnici-per-una-serrainnovativa-e-sostenibile/

https://www.linkedin.com/posts/silvio-fritegotto-6490512b\_pomodorigandini-gandinifirmailgustoactivity-6906944597688504320-

1ryy/?utm\_source=linkedin\_share&utm\_medium=member\_desktop\_web

https://www.linkedin.com/posts/silvio-fritegotto-6490512b\_fieragricola2022-agronotizie-fritegotto-activity-6906510355132940288-

ILXg/?utm source=linkedin share&utm medium=member desktop web





# Title of the event, date(s) and location The International horticulture exhibition - Floriade Expo 2022 12 May 2022 Almere

Description of the event

Floriade is a world horticultural exhibition that takes place in the Netherlands only once every 10 years. It was the 7th time that the exhibition had been held in the Netherlands, this time at a beautiful location in Almere. Dutch horticulture brings the theme 'Growing Green Cities' to life in collaboration with national and international participants at the Expo. The Expo showcased all kinds of amazing green innovations to make cities more fun, liveable and sustainable.

Wageningen Research (WR) and the Municipality of Lansingerland (LAN) were both present for a round table discussion on the future of urban food systems (food-water-energy nexus), with an international group of interested persons. The municipality of Lansingerland hosted a table focusing on Vertical Farming.

#### Audience reached

80 people

Researchers, farmers, food & feed processing companies, retailers, national, regional and European decision-makers, journalists, investors, customers

## Communication material





Title of the event, date(s) and location
Biosystem engineering student visit 15 September 2022 Bleiswijk
Description of the event
<ul> <li>First-year biosystem engineering students visited the research facility in Bleiswijk, including the vertical farm that is one of the FoodE pilot projects.</li> <li>3-hour tour including presentation of the research projects carried out within the Business Unit, and open discussion with the students (questions, curiosity, future perspective of the horticultural sectors, future careers etc.) and tour of the facilities.</li> </ul>
Audience reached
85 people Researchers and students
Communication material



	Title of the event, date(s) and location
	Ridder R&D visit
	6 October 2022
	Bleiswijk
	Description of the event
<u>Ridder</u> is as an international co to create the ideal growing en many systems to the vertical fa drain system, climate sensors, f The aim of the visit was to shar Ridder R&D group visited the re pilot projects. The visit included presentation facility (Vertical farm, fossil fre interactive discussion. With regard to the vertical far	search Facility Greenhouse Horticulture with Ridder R&D group. Impany developing complete system solutions for horticultural businesses avironment – from mechanical systems to digital services. Ridder supplied farm in Bleiswijk (FoodE pilot): climate computer and digital interface, pro- fertigation unit. The knowledge and consolidate B2B relations between WR and Ridder. Esearch facility in Bleiswijk, including the vertical farm that is one of FoodE's to of the research projects carried out within the Business Unit, a tour of the ee greenhouse, autonomous greenhouses), all accompanied by open and rm, some technical aspects of the Ridder systems currently in use, thei tions and upgrades were also discussed.
	Audience reached
	30 people
	Researchers, industry representatives
	Communication material



# Title of the event, date(s) and location Vertical Farming Conference 24 November 2022 Veldhoven Description of the event

WR gave a lecture within the framework of the Agrifood Innovation Event, at which several Agrifood Innovation subjects such as 3D Food printing, Protein Transition, Smart Farming and Vertical Farming were covered on the same date and in the same location. The reason for combining these topics is that Food and Farming rational is are confronted with a broad range of innovations in their respective sectors. This combined event helps them to understand each other and opens up opportunities for collaboration between the different disciplines.

The focus topics of the Vertical Farming conference were:

- Available technologies LED lighting, sensors, AI
- Plant condition issues such as: CO2, Nutrients, Irrigation, Climate, Lighting
- Energy Use / Sustainability issues/ Improved resource-use efficiency
- How Vertical Farming can play a role in Protein Transition
- Food safety / HACCP
- Robotics
- From traditional farmer to vertical farmer

WR gave a presentation entitled "<u>Protein plant factories: producing and steering soybean protein content</u> <u>in indoor farming</u>". The study was a first step in analysing the potential of growing protein-rich crops in Controlled-environment agriculture (CEA) in terms of production, tailored ingredient content and resource use efficiency. The study was supported by the Greenhouse Horticulture BU at Wageningen Research and Fieldlab Vertical Farming Zuid Holland. The experiment was carried out in the Vertical Farm in Bleiswijk, which is one of the FoodE pilot projects.

The full programme can be found <u>here</u>.

#### Audience reached

#### 150 people

Researchers, farmers, food & feed processing companies, retailers, national, regional and European decision-makers, journalists, investors, students

#### Communication material

https://www.linkedin.com/posts/food-nutrition-innovation\_protein-plant-factories-in-indoor-farmingactivity-6989202171581849600-Azwz/?utm\_source=share&utm\_medium=member\_desktop https://www.instagram.com/p/Cli7X8ds370/?utm\_source=ig\_web\_copy\_link



H2020 GA 862663



# Title of the event, date(s) and location

# Let's go vertical – Finnish delegation

25 November 2022

Bleiswijk and various locations in the Netherlands

Description of the event

A delegation from Finland visited the Netherlands on 25 November with a specific interest in indoor farming. A Vertical Farming tour was therefore organised with visits to companies, organisations and research institutes (e.g., Signify, Brightland Campus in Venlo, World Horti Center, Priva, VanGelder and Delphy, in South Holland). As part of the tour, the delegation was also welcomed to the "Greenhouse Horticulture" BU research facility at Wageningen University & Research. Here, they were given a tour of a couple of greenhouses and the vertical farm (FoodE Pilot) with an overview of the research projects carried out so far (including those within the scope of FoodE). Overall, the aim of the event was to strengthen the collaborations between the different parties for future collaboration and promote knowledge exchange on the topic of indoor farming.

Audience reached

25 people

Researchers, farmers, food & feed processing companies, retailers, national, regional and European decision-makers

Communication material



#### Title of the event, date(s) and location

# HPP work discussions October 2020 – November 2022 University of Wageningen

Description of the event

The work discussion was a weekly event organised by and for the Horticulture and Product Physiology (HPP) group at Wageningen University and Research.

It was a one-hour meeting consisting of two presentations given by two researchers. Each researcher presents twice a year, approximately. Each event is attended by 40-50 participants.

Five presentations have been given so far within the framework of FoodE:

- A methodology to guide the choice of sustainable, nutritious and robust urban cultivation systems;
- Quantifying crop productivity, resource requirements and nutritional value as a response to nonoptimal temperature and Day Light Integral – Progress of an experimental study;
- GroPro: protein crops Steering and measuring protein content in indoor cultivation systems;
- Towards more resilient, community-driven urban food systems Design and implementation of case studies in European cities;
- Resources for plant-based food: estimating resource use to meet the requirements of urban and periurban diets.

Audience reached
<b>225 people</b> Researchers and students
Communication material



# E. Germany (ILS-SWUAS)

The German universities ILS and SWUAS organised four MyLocalFoodE events which reached 128 people.

• ILS

During the FoodE project, the ILS team organised lectures, discussion and field trips in Berlin and Dortmund. The ILS team headlined a talk and discussion entitled "Food democracy as a prerequisite for food system transformation in Dortmund". In addition, Kathrin Specht gave lectures and ran field trips during a summer school in Berlin on the topic of Green Cities as learning sites for climate communication.

Lectures and tours in particular can improve and reinforce people's awareness of food in general or of sustainable food systems in the city/region. However, they should be free of charge and open to the general public. Large-scale events, such as the Long Night of Science, have great potential to reach many people and raise awareness of the issue. Lectures at universities also raise awareness of the topic among students. To increase the impact, lectures, discussions or field trips should be well publicised to reach a wide audience.

These activities could be pursued after the FoodE project by continuing talks about the topic at events. In addition, there needs to be a continued readiness to give short talks on the topic. Furthermore, food in general or city/region sustainable food systems is a subject that should increasingly be included in university curricula or offered as a summer school at universities.

• SWUAS

SWUAS conducted a student challenge dealing with urban agriculture and local food systems in Soest. The students were asked to co-design and assess an intervention in the city centre of Soest with an emphasis on urban agriculture and local food systems. It helped to familiarise students with urban agriculture and the planning principles for a specific urban context, and contributed new urban planning ideas for Soest.

SWUAS will attempt to build on the success of the event and offer it as a regularly recurring competition for students.

In addition, for the MyLocalFoodE festival (see part II), SWUAS approached different stakeholders directly and/or indirectly involved in City Region Food Systems or part of them (e.g. urban/periurban farming, urban food systems, etc.), which seems to be a valuable format. Presentation and discussion forums can be run in the form of a series of continuous events to tackle relevant CRFS issues.



# Title of the event, date(s) and location Edible city as cultural heritage – City tour 30 October 2021 Berlin

#### Description of the event

ILS, in cooperation with Humboldt-University Berlin and Berliner Komittee für UNESCO-Arbeit (Berlin Committee for UNESCO Work) organised an "Edible city as cultural heritage" tour for students. It was an extracurricular 4-hour field trip on a Saturday, which students could register for in advance as a voluntary activity. The trip took place in the south of Berlin, where the students visited the area in and around the botanical garden (see picture). The focus of the tour was edible plants and their historical roots. This included typical seasonal plants like fruit trees, but also everyday plants that can be made edible by specific processes or how they were made edible in former times (e.g. flour from acorns, see picture). The tour focused on everyday plants and trees, that can be found everywhere in the city: Which are edible or how can they be processed? It also explored the historical meaning and use of everyday food plants in the past.

Audience reached

30 students

# Communication material



H2020 GA 862663



# Title of the event, date(s) and location Summer School Lecture and field trip 23-24 August 2022 Berlin Description of the event

ILS, in cooperation with Humboldt University Berlin contributed to a Summer School at Humboldt University with lectures and field trips that were part of the Circle U - European University/Humboldt University of Berlin Alliance. The students came from different universities from all over Europe and gathered in Berlin to learn about different aspects relating to climate change and climate communication. ILS gave a lecture on the topic of Green Cities as learning sites for climate communication using urban agriculture in the city of Berlin as an example and participated in a field trip to the Natural History Museum of Berlin and to the Potsdam Sansouci gardens.

Audience reached

72 students





Title of the event, date(s) and location
Food democracy as a prerequisite for food system transformation in Dortmund - Talk and Discussion 27 April 2022 Dortmund
Description of the event
ILS and the local chapter of the Green party in Dortmund organised an online talk, followed by discussion between Anna Wissmann (FoodE) and Katrin Lögering (City Council member for the Green Party in the city of Dortmund) about the need to transform the food system and the role and potential of food democracy- based approaches. Members of the Green Party, local policy makers and interested citizens were given an overview of the problems caused by the food system in its current form and were introduced to the concept and practice of "food democracy", with practical examples of how this can be organised, as well as the range of topics and solutions that can be addressed.
Audience reached
<b>16 people</b> 6 interested citizens 10 policy makers
Communication material



#### Student challenge "Urban Agriculture and Local Food System enhancement in Soest" April-July 2022

, Soest

#### Description of the event

SWUAS ran a student challenge dealing with urban agriculture and local food systems in Soest. The students were asked to co-design and assess an intervention in the city centre of Soest with an emphasis on urban agriculture and local food systems. This activity was carried out in close discussion with the city. The aim was to equip students with cutting-edge knowledge on local food systems and urban agriculture. The City of Soest supported the student challenge with up-to-date information (maps, political decisions, and funding options) to co-design the implementation plans with as close application to practice as possible. The students presented a number of ideas to a small group of Soest administration's municipal staff.

It would be worth trying to build on the success of the event and offer it as a regularly recurring competition for the students. Capitalisation, it could be beneficial to offer further incentives, e.g. travel budget, winner's prize, etc.

Audience reached

#### 10 students

#### Communication material





# F. Romania (MBI)

<u>Asociația Mai Bine</u> is a grassroots NGO, founded in 2008 in lasi with four action areas: ecology and environmental protection, social economy, education for sustainable development, and civic engagement. Mai Bine initiated and implemented projects covering fields such as: sustainable waste management promotion (advocacy projects, public awareness raising and campaigning as well as practical hands-on projects on waste reduction, selective waste collection and upcycling); sustainable mobility in cities (adult cycling courses, catalysing participation in bike tours, promoting safety for cyclists, advocacy and legislation); fair trade and ethical consumption (consumer education, campaigning and provision of alternatives); sustainable food (urban gardening, slow food workshops, piloting community supported agriculture initiative etc.), co-organising the greenest running competition in Romania, and other.

<u>CUIB</u>, a social enterprise 100% owned by Mai Bine, is a bistro with seasonal and local ingredients, providing alternatives for ethical consumption, mainly for food and beverages and leisure time, as well as for sustainable green gifts. The name CUIB is an acronym for Urban Centre for Good Initiative, a name that is instantiated in multiple actions: not selling water, serving only FT coffee, meat free products, hosting other good initiatives, actively promoting sustainable lifestyle principles, etc.

Mai Bine (MBI) organised a diverse range of 17 events (16 sheets) under MyLocalFoodE auspices and reached 7412 people: workshops on food waste and urban gardening, debates and participation in a big local festival. Another series of periodical events that were organised is "Micul Prânz #MyLocalFoodE", a convivial lunch event held almost monthly at CUIB, where different local chefs and local producers were invited to promote the diversity and the taste of local food. MBI promoted the #MyLocalFoodE series on their social media channels and raised awareness in their local community about the benefits of the "from farm to fork" movement. Through these series of events, MBI has so far managed to connect local producers, NGOs, small businesses and the general public. Most of the collaborators are part of a regional network and we plan to help in creating a national network using their experience.

In general, MBI's events had a practical and/or interactive approach, where people could learn and practise at the same time or freely discuss their interests. As a result, information could be easily absorbed and interest could be maintained, since the topics mainly concerned how to grow clean and sustainable food or how to support local initiatives or producers.

Most of the abovementioned events, if not all, were pioneering locally. MBI is the main educator on urban gardening and among the very few catalysers between consumers and producers. The only organisation that has a bigger role than us – The Rural Development Research Platform, a member of our advisory board – became our main partner in promoting our #MyLocalFoodE events.

Moreover, through CUIB, the people who participated in these events, tourists and/or local residents, wanted to learn more (for many of them, this was new information) about food waste, carbon footprint, local and seasonal food producers and sustainable food alternatives. MBI received a great deal of unsolicited positive feedback.

One of the missions of CUIB was to contribute to the so-called ecology of mind of the local community and it assumed a strong educational role from its very beginning. FoodE helped MBI to be more specific about its aims for raising awareness on sustainable food.

The team will continue to organise events after the project ends and wishes to do this in collaboration with local producers and other key partners. For these activities to be further developed (so that other restaurants follow this example and become more sustainable), MBI will try to apply for new grant opportunities because



they need to increase their staff capacity and also because the minimum wages in Romania do not cover basic needs.

In 2023, MBI plans to pilot a new series of quarterly events such as climate cafes, to discuss the direct connection between food and climate change and ways to improve this link. In addition, MBI plans to include a small library within the pilot with publications on sustainable living.

In the long run, MBI's vision is to create a strong national network that brings together NGOs, social enterprises, farmers, civic initiatives which, together, can put pressure on national authorities to give more people access to healthier and sustainable food options.



Title of the event, date(s) and location
Urban permaculture workshop 16-17 April 2021 Iasi
Description of the event
MBI invited the members of the Romanian Association for Permaculture to support them with design proposals for the garden of their pilot project and took advantage of their presence in Iași to organise several events. The main aim was to promote the principles and potential of urban permaculture via FoodE.
MBI organised a private workshop and presentation for educators and administrative personnel from a local kindergarten in which they developed a garden together with the kids and their parents. They offered traditional seeds, vegetarian food made from local ingredients and high quality compost to every participant.
The main event was a one-day urban permaculture workshop organised at the Food Forest urban farm.
The main result was the initiation of a community garden that will be run by MBI in the heart of the Iași Botanical Garden. The owner of Food Forest, the host of the event, offered us a 500 m2 plot to work on and to grow food for our pilot.
Audience reached
<b>36 people</b> Inhabitants, kids, teachers, NGOs members, food companies members
Communication material
https://www.facebook.com/events/1157950621300226
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Title of the event, date(s) and location	
VegFest	
4-6 June 2021	
lasi	
Description of the event	

MBI took advantage of the second edition of the "VegFest" organised in lasi by the Romanian Vegan Association and Common Ground.

The aim of the "VegFest" is to raise awareness of the important role that fruits and vegetables play in human nutrition and health, food security and environmental protection. It was addressed to all those interested in their impact on this world and the need for a healthy and responsible lifestyle that protects the environment and animals. In addition to the culinary and social component of the event, VegFest also had a strong ecological dimension, since the carbon footprint of plant foods is 10 to 50 times lower than that of foods of animal origin.

On June 4, the city's central boulevard hosted a large number of stands offering 100% vegetable products and activities to promote a sustainable lifestyle.

MBI hosted one stand, prepared and distributed 500 FoodE flyers in envelopes made from artisanal recycled paper with seeds. They also recovered the organic waste from the festival for conversion into compost for their garden.

On June 5, MBI celebrated International Environment day with a new workshop on urban permaculture and compost and a convivial lunch at the main permaculture site from Iași – Food Forest, where they were working on a community garden which was the source of ingredients for their pilot. The main aim was to promote the principles and the potential of urban permaculture via FoodE.

MBI offered traditional seeds, vegetarian food made from local ingredients and high-quality compost to every participant.

The main outcome was the initiation of a community garden that will be run by MBI in the heart of the Iași Botanical Garden. The owner of Food Forest, the host of the event, offered a 500 m2 parcel to work on in order to grow food for their pilot.

In addition, MBI organised a special lunch at CUIB, prepared with the help of a guest chef from ingredients from the urban garden at Food Forest about 2 km away, as well as from wild plants and recovered food. FoodE flyers and seed envelopes were also distributed.

#### 3 070 people

Citizens, consumers, medias, food company representatives

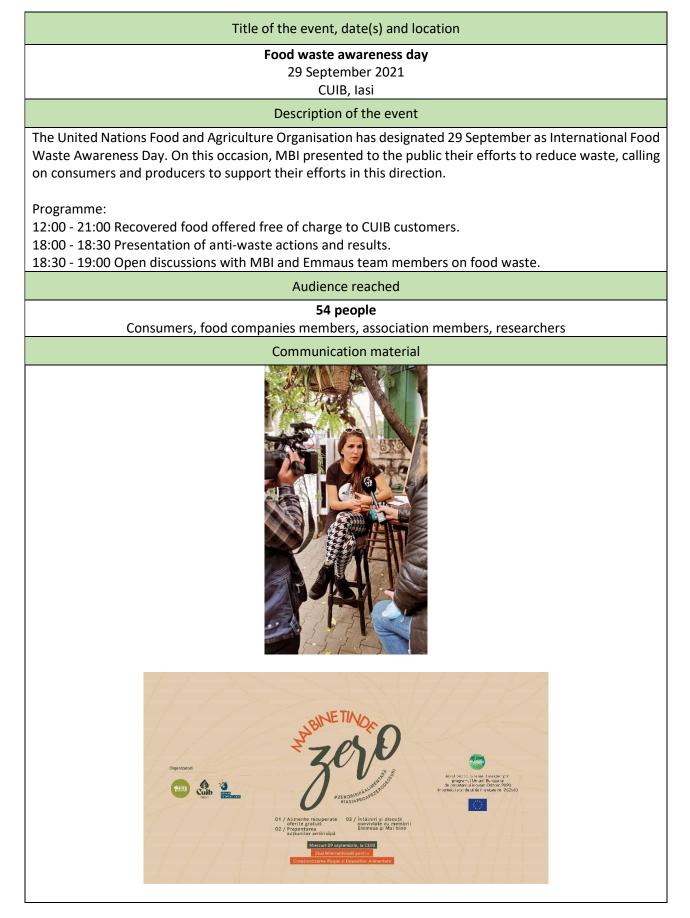
# Communication material

https://www.facebook.com/events/1119379058546993 https://www.instagram.com/p/CPjA566nB1A/ https://www.facebook.com/events/464784037925887











Title of the event, date(s) and location
Zero waste dinner 16 October 2021 CUIB, Iasi
Description of the event
The aim of the event was to celebrate Global Food Day via a Food Waste Dinner at CUIB, for 30 Erasmus students and volunteers of Iași's Erasmus Student Network. The event was also an opportunity to present the FoodE pilot and the efforts made on the prevention of food waste.
Audience reached
<b>31 people</b> 30 students and 1 civil society representative
Communication material
<image/>

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# Title of the event, date(s) and location

Zero waste workshop 8 November 2021

CUIB, Iasi

Description of the event

The aim of the workshop was to train MBI and CUIB employees in using local cleaning products with a low environmental impact in the kitchen and in CUIB premises.

Audience reached

# 11 employees

**Communication material** 





# Title of the event, date(s) and location Life event on prospects for urban gardening 19 November 2021 lasi and online Description of the event The event was the first live activity organised by MBI under the auspices of FoodE. The aim was to open a public discussion on the potential of urban gardening for edible cities by bringing together several categories of stakeholders: activists, gardeners and practitioners, professors, students and researchers. The two hours of fruitful discussion are available on MBI's Facebook page and YouTube channel, which have currently had more than 1,000 views. Audience reached **13** participants **Communication material** https://www.facebook.com/watch/live/?ref=watch\_permalink&v=434882304703733 https://www.youtube.com/watch?v= sWjqtJBt5E&t=9s ADIVID ۳.



#### Local convivial lunch #MyLocalFoodE1

5 December 2021

CUIB, Iasi

Description of the event

The aim was to invite a chef who cooks with local and seasonal ingredients. Lila Macoveiciuc, who is also a food blogger, combined the natural ingredients with oil made by the local producer Zorian.

Audience reached

#### 27 consumers

**Communication material** 

https://www.facebook.com/events/610270567059607 https://www.facebook.com/watch/?v=658715888626873 https://www.facebook.com/mai.bine/posts/pfbid0crtYo85HYWCferVmGxYPNwU5LPi5UoKWM6LyhuBu4 nWKizhJEDr9REbqY6gsmFBMI





	Title of the event, date(s) and location
	Local convivial lunch #MyLocalFoodE2
	26 March 2022 CUIB, Iasi
	Description of the event
as wild garlic) and to producer located 9 km	te local and seasonal ingredients, in this case spring plants such as ramson (know connect the public with local producers, such as Prisaca Bârnova, a local hone from CUIB. ok was Dana Burlacu, a well-known <u>food blogger.</u>
	Audience reached
	20 consumers
	Communication material
	Cuibs 1. Supa cread de topinombar a depari de ligure pi all arcadizion



Title of the event, date(s) and location
Local convivial lunch #MyLocalFoodE3 16 April 2022 CUIB, Iasi
Description of the event
The aim was to show how experimenting with local beer and cuisine can be a really good idea, mainly if you are a well-known local chef and if the beer is one of the tastiest in town.
Audience reached
20 consumers
Communication material
https://www.facebook.com/laCUIB/photos/a.251158228354271/3401863073283755/ https://www.facebook.com/laCUIB/photos/a.251158228354271/3401090926694303/ https://www.instagram.com/p/CckqtTvKgCz/



Title of the event, date(s) and location
<b>Local convivial lunch #MyLocalFoodE4</b> 14 May 2022 CUIB, lasi
Description of the event
The aim was to celebrate International Fairtrade Day with local and seasonale ingredients that can create the umami taste.
Audience reached
21 consumers
Communication material
https://www.facebook.com/events/723741168751761 https://www.facebook.com/media/set/?set=a.3431419170328145&type=3 https://www.instagram.com/p/CdYfL1_qt3_/ https://www.instagram.com/p/CdVIBabK6Pk/



# Title of the event, date(s) and location Local convivial lunch #MyLocalFoodE5 27 August 2022 CUIB, lasi Description of the event The aim was to celebrate summer vegetables and to enjoy a convivial lunch with seasonal ingredients. The lunch was cooked by the founder of Soft&Grace, a chef and long-time collaborator. The local guest producer was the Strunga winery. Audience reached 27 consumers **Communication material** https://www.facebook.com/events/1685768395126425 https://www.facebook.com/media/set/?set=a.3527250594078335&type=3 https://www.facebook.com/laCUIB/photos/a.251158228354271/3509517315851663/ https://www.instagram.com/p/ChwiVJGjlla/ https://www.instagram.com/p/ChwhOJLDbRR/ https://www.instagram.com/p/ChwkfeyjnFK/







Title of the event, date(s) and location
Local convivial lunch #MyLocalFoodE7 22 October 2022 CUIB, lasi
Description of the event
The lunch, made with ingredients from the garden and from the forest, was cooked by a chef who specialises in permaculture design. The local guest producer was Magazia Morăriței - Pâine cu maia coaptă pe vatră (local bread).
Audience reached
15 consumers
Communication material
https://www.facebook.com/events/1292601274905161/ https://www.facebook.com/mai.bine/posts/pfbid0rfBTzGmkdrdLQyjdgq7M1pBMof95t3fiUeDe6MGJuqE 1ua7RkbRq9Fujcla5RA7Rl https://www.facebook.com/laCUB/posts/pfbid0DMqYaPb4iytn9scutcy8eNt8upsvQXLPpgcw5LjSzficVKE1 yR1a8iYiGPjep11pl https://www.instagram.com/p/CkArzSMjaQr/ https://www.instagram.com/p/CkBtlltISCp/



Title of the event, date(s) and location
Local convivial lunch #MyLocalFoodE8 19 November 2022 CUIB, Iasi
Description of the event
The theme of the day was "Reconnecting with the Earth". The lunch was cooked by CUIB's chef and administrator. The local guest producer was Grădinița cu legume, an organic vegetables farm.
Audience reached
16 consumers
Communication material
https://www.facebook.com/laCUIB/posts/pfbid0BhJ9cU3PtLXSL5s4GW3qgGH45auug8SsU5huvFegoeuiN         YzTxDfNoBbbez7tKFu9I         https://www.instagram.com/p/ClL-orvK02c/



# Local convivial lunch #MyLocalFoodE9

21 January 2023 CUIB, lasi

Description of the event

The aim was to combine oriental flavours with locally produced lavender. The lunch was prepared in partnership with Andreea Luca, a journalist with a particular interest in finding natural spices. The local guest producer was VEERA (lavender products).

# Audience reached

# 29 consumers

Communication material

https://www.facebook.com/events/921120226002264

https://www.facebook.com/andreealucaaa/posts/pfbid0uec9t7HrtVmyycbCFY6mvFrcHDwpmcgt6D3k8q 77x5gDXwL8Ry93oGyHptDSmAasl

https://www.facebook.com/laCUIB/posts/pfbid0xr9uqCwrMGMUAwH4dk44wkcTeoLycA58ehAtcjqR8oY n65cKQGTywBjURwJZYZrWI

https://www.instagram.com/p/CnrR07mjtxK/

http://www.radioiasi.ro/emisiuni/diminetile-noastre/micul-pranz-rasaritean-cu-jurnalista-andreea-lucabuna-dimineata-la-radio-iasi/

https://zilesinopti.ro/evenimente/micul-pranz-rasaritean/





Title of the event, date(s) and location
TV show – Positive food at CUIB 10 January 2023 Iasi TV Live
Description of the event
MBI was invited to participate in a television show called "Darea de seamă" ("To take into account"). The aim was to talk about the zero-waste management principles being implemented at CUIB, actions to combat food waste and events we host.
The 46 minutes of the show were divided into two sessions of meaningful and educational discussion that were broadcast on <u>television</u> , <u>YouTube part 1</u> , <u>YouTube part 2</u> and <u>Facebook</u> .
Audience reached
Iași TV Live - YouTube account has <b>4,000</b> subscribers. The Facebook account has 90,648 followers. The TV show was broadcast twice and thousands of people from all around the country watched the broadcasts.
Communication material
See above.



# G. Slovenia (BEE)

The six MyLocalFoodE events organised by the <u>Urban Beekeepers' Association of Slovenia</u> (BEE) were linked to the Association's main fields of interest, which are:

- bringing together urban beekeepers and ensuring the well-being of bee colonies in the urban environment;
- improving public awareness of urban beekeeping and food sustainability in general, and the possibilities for its development;
- improving the age structure of beekeepers in Slovenia or attracting younger beekeepers;
- increasing the quantity of honey plants and trees in urban environments;
- improving the level of domestic self-sufficiency in honey and bee products, as part of sustainable city/region food systems;
- linking urban beekeeping with other sectors aiming to improve the quality of life in cities.

BEE therefore focused on two types of activities and organised 6 events altogether, reaching about 1,000 people. However, no visitor count could be made for the month-long exhibition in a gallery with no entrance fee, and the honey day which was a half-day event organised on a street in the pedestrian zone in Ljubljana's city centre and attracted many random passers-by as well. Activities included:

- practical workshops: mainly aimed at the professional beekeeping audience, but also of interest to the broader audience (honeydew forest workshop, make your own beehive workshop);
- broader events, aimed at a general audience with the main goal of awareness raising: "Open doors day of urban beekeepers" in May, as part of the activities around World Bee Day on 21<sup>st</sup> May (to be continued in 2023), where 6 association members invited visitors to their beekeeping sites; and "Local honey day" in October, when autumn is knocking at the door and people look for health-boosting produce (also to be continued), where 12 bee produce makers from Ljubljana and further afield presented their produce, held honey tastings, and offered sweets with honey.

In addition, BEE had the opportunity to collaborate with the House of Bees – a Museum in the small town of Radovljica, which together with the Designer Society of Slovenia organised **an exhibition entitled "The World of Bees in Design". The exhibition also featured our pilot project in the FoodE project – Prison Honey, empowering people in prison by teaching them how to keep bees.** A presentation of the project was made on the opening day of the exhibition. The pilot, which attracted public attention for its focus on people in prison, was also of interest to policy-makers, so we also held a small-scale event of this kind in the prison facility, which was attended by the Minister of Justice.



The objectives of the **Prison Honey pilot project** go beyond business opportunities and food production as such, as social action is a central concern. In fact, the project offers a way to rehabilitate and empower underprivileged groups of society (it is aimed at people in prison) primarily in Ljubljana, with the possibility of extending the business model to other facilities, and not only prisons. Beehives were first installed in a men's prison (open facility site) in Ljubljana and training has been offered to the inmates since 2021, with the aim of providing the prison with its own honey and other bee products, creating more humane and socially inclusive conditions within the penal system and making it an example of good practice for other prison facilities in Slovenia as well as beyond.

BEE believes these practices can be further developed, and will continue to organise similar events after the end of the project, since this is also in the interests of the association.



#### Forest Honeydew and honeydew producers/manna agents – Workshop in the forest 28 May 2021

Rožnik and Tivoli hill, Ljubljana

Description of the event

Urban Beekeepers Association of Slovenia was the main organiser of this event, with support from the Slovenian Beekeepers' Association.

Forests cover most of Slovenia, and trees are the most important source of food for bees. The same goes for urban beekeeping: judging by the awards at various honey competitions, bees in Ljubljana can produce excellent forest honey, which has even won competitions in recent years, so we can say that honeydew agents are very important for our business, and knowledge of them is valuable.

BEE therefore organised a workshop dedicated to forest grazing and assessing the potential of the final part of the beekeepers' season. The field trip started at 5 pm, with an examination of honey trees right next to the centre of Ljubljana and information for producers of manna and forest honey. The workshop was led by a beekeeping expert, a forestry engineer by formal education, Mr. Franc Šivic, a cosmopolitan and author of numerous professional articles published in Slovenian and in translation.

Due to the pandemic, there was a limit of 20 attendees at the workshop.

# Audience reached

# 20 people

# Communication material

https://urbanicebelar.si/gozdne-pase-in-povzrocitelji-medenja https://urbanicebelar.si/o-gozdnih-pasah-in-povzrociteljih-medenja-s-francem-sivicem





Title of the event, date(s) and location	
Beekeepers' open doors days	
20 May 2022	
Ljubljana	
Description of the event	

On World Bee Day, the Urban Beekeepers' Association joined forces with the Slovenian Beekeepers Association and organised open days with different urban beekeepers in the city circle of Ljubljana. For the first such event, five mini tours (for up to 15 visitors) of urban beehives were arranged, from the FoodE pilot site in the Ig prison garden to the oldest urban beekeeper association member, Ljubo Struna. This will become a recurring event for the Urban Beekeepers' Association, since there was a lot of interest from the general audience.

Audience reached

**50 people** Mainly general public, association members, beekeepers

Communication material

https://urbanicebelar.si/vabimo-na-dan-odprtih-vrat-slovenskih-cebelarjev-22-4





# Exhibition: "From flower to flower. The world of bees in design."

10 August 2022 to 5 September 2022

Gallery of the Monuments Conservation Centre, Ljubljana city centre

Description of the event

The exhibition presented a selection of unique design achievements from the graphic and industrial fields that address the relationship between design and nature, in particular bees. The Urban Beekeeper Association was represented in this exhibition along with the Faculty of Design, with the results of the collaboration on the design of the project Prison Honey – beekeeping with people in prison as part of the FoodE project.

At the opening event on August 10<sup>th</sup> 2022, the Association's president Gorazd Trušnovec gave a presentation along with the mentors from the Faculty of Design on how they developed, designed and placed the pilot-hives.

Audience reached

150 people

Mainly general public, artists, designers, policy makers, medias, members of associations

**Communication material** 

https://urbanicebelar.si/od-cveta-na-cvet-svet-cebel-v-oblikovanju







# Local honey day

8 October 2022

Open area of Stritarjeva street, Ljubljana city centre

Description of the event

The traditional Honey Day event was held from 9.30 until 14.00 on the stalls on Stritarjeva Street, in the centre of Ljubljana, in partnership with the City of Ljubljana, Bee Route Project, Enea Association, Radio Slovenia, and the Urban Beekeepers' Association.

Various members of the Bee Route and members of the Urban Beekeeper's Association presented a range of honey and other local produces and products. The event was complemented by a variety of informative and educational events on the importance of bees, other pollinators, native honey plants and late mowing, as well as guided tours of the Honey Story pavilion and a cultural programme for the youngest.

# Audience reached

150 people

Mainly general public and consumers, medias, members of the food industry, members of associations, policy makers

Communication material

https://urbanicebelar.si/medeni-dan-na-stritarjevi-2022







# Title of the event, date(s) and location **Prison Honey – Policy-maker event** 18 November 2022 Open ward of the Ig men's prison

Description of the event

People were invited for a semi-public event for the Minister of Justice, Dr Dominika Švarc Pipan, who visited the Ig Prison facility near the Slovenian capital, Ljubljana, together with the State Secretary, Dr Igor Šoltes, and her team. There was a presentation and discussion on the FoodE Prison Honey pilot project. The administration has recognised the Prison Honey project, initiated by the Urban Beekeepers' Association, as a useful activity for people in prison, helping them to acquire new skills and knowledge that are useful after their release, while at the same time providing a useful way of spending time and providing relief while serving their sentence and thus contributing to the resocialisation of prisoners.

# Audience reached

**17 people** Members of associations, policy-makers, media

Communication material

https://urbanicebelar.si/en/minister-of-justice-attends-diploma-award-ceremony-at-the-prisonbeekeeping-course

https://www.gov.si/novice/2022-11-18-obisk-ministrice-v-zenskem-in-moskem-zaporu-na-igu/ https://urbanicebelar.si/podeljene-diplome-v-programu-medena-celica





# Title of the event, date(s) and location Make your own beehive – Knowledge transfer event 18 November 2022

Carpentry workshop, Ljubljana

# Description of the event

"A short introduction to home hive building with the basics of carpentry" was another event staged on 18 November, which was an Open Doors Day for the Urban Beekeepers' Association. We held an open visit to the carpentry workshop of Dejan Pečnik (also a member of the Association), who introduced participants to some advanced or dedicated tools useful for the home production of hives and combs and other wooden accessories used in beekeeping. Participants looked at ways of using recycled wood or other suitable wood for this purpose, as well as how to ensure proper joints and connections in the construction of the hive frames, as hive frames are more exposed to the weather than the AZ version, which has an additional beehive cover. Finally, the visitors had the opportunity to watch a practical demonstration of how to make a honeycomb from pure beeswax, using a handy press also made in the home workshop. These methods offer almost complete self-sufficiency in terms of beekeeping supplies, which are also fully controlled in this way in terms of origin and quality (according to the guidelines of organic beekeeping).

Audience reached

22 people

Beekeepers, food industry representatives, general public, members of associations

**Communication material** 

https://urbanicebelar.si/uvod-v-domaco-izdelavo-panjev



# IV. Collaboration with other international initiatives and EU funded projects

Within the framework of the 31<sup>st</sup> international horticultural congress (IHC2022), the University of Bologna, the Autonomous University of Barcelona, University of Naples Federico II, Wageningen University & Research, ILS - Research Institute for Regional and Urban Development, AgroParisTech -National Institute Of Technology For Life, Food And Environmental Sciences and INRAE - French National Research Institute for Agriculture, Food, and the Environment gave several oral presentations and poster sessions on the FoodE project at many of the symposia held during the week of the congress. Moreover, at symposium S09 on Urban Horticulture for Sustainable Food Security (URBANFOOD2022), an oral and poster session was dedicated to the FoodE project (Food Systems in European cities: experiences from the H2020 FOODE project). Lastly, a workshop was also run at the congress in collaboration with FAO and the EBRD entitled "How to make urban farming economically viable?".

Overall, IHC 2022 was attended by 2300 participants from all over the world; 450 participants attended the FoodE presentations.

In February 2022, <u>a book</u> from the "UrbanFood2022" Symposium on the IHC congress was released. Out of a total of 56 articles, seven articles relate directly to the FoodE project and are by authors involved in it.

S08 International symposium on Advances in vertical farming

<u>Oral:</u>

• Francesco Orsini – "Keynote: Where to go for sustainable and feasible vertical farming? A journey through resource use, environmental performances and viability indicators"

• Laura Carotti – "Adding green or far-red light to an optimized red and blue LED light spectrum" <u>Poster:</u>

• Ilaria Zauli – "Finetuning red and blue LED light for improved resource use efficiency in aeroponically grown kale (*Brassica oleracea L*.) in a vertical farm"

• Matteo Landolfo – "Evaluation of reflectance changes on indoor grown lettuce under nitrogen stress and different LED treatments"

<u>S09 International symposium on Urban horticulture for sustainable food security URBANFOOD2022</u> Kathrin Specht – Convenor of the International symposium on Urban horticulture for sustainable food

security URBANFOOD2022 (together with Kevin Morel, INRAe)

Kathrin Specht and Runrid Fox-Kämper – Chair a total of 6 sessions on « Food systems in European Cities" and "Challenges and Innovations in sustainable production"

Orals:

• Kathrin Specht– "Introduction to the International Symposium on Urban horticulture for Sustainable Food Security (UrbanFood2022)" together with Kevin Morel

• Isabella Righini – "Towards more resilient, community-driven urban food systems: designing and implementing case studies in European cities"

• Agnès Lelièvre, Paola Clerino – "Do we still need to develop new tools to assess the sustainability of urban agriculture?"

• Kevin Morel, Agnès Lelievre, Véronique Saint-Ges – "Innovative and sustainable Business models of CRFS: a systematic review on bioeconomy innovative business model"

• Gaia Stringari - "Potential volatile organic compounds emission in indoor urban farming: a case study"

• Chiara Cirillo – "Nutrient accumulation, growth and quality of leafy vegetables in aquaponics system are modulated by supplemental LED lighting" Posters:



• Elisa Appolloni – "Supplemental LED light to reduce structural shadings in a rooftop-integrated greenhouse where tomatoes are grown"

• Laura Carotti – "Beyond sustainable food production: the potential of vertical farming in education and awareness-raising, the case of ALMA VFarm"

• Giovanni Bazzocchi – "Design of a "hot-spot" for beneficial insects in urban context"

• Vito Cerasola – "Risk assessment for heavy metals in community gardens of the city of Teresina, Brazil"

• Véronique Saint-Ges - "Exploring the adaptative capacities of entrepreneurial urban farmers: Case study of the impacts of the Covid-19 pandemic and lockdown on French urban production"

• Kathrin Specht and Pietro Tonini- "Indicators and metrics to measure social impact in the City Region Food System (CRFS)"

• Runrid Fox-Kämper, Anna Wißmann, Kathrin Specht, Chiara Iodice, Adam Curtis, Laura Martinez – "Policies for growing innovative City-Region Food Systems. An Analysis in six European countries"

• Chiara Cirillo – "Application of LCA methodology to a Recirculating Aquaponics System (RAS) prototype"

<u>S6 international symposium on innovative technologies and production strategies for sustainable controlled</u> <u>environment horticulture</u>

Poster:

• Elisa Appolloni – "Morphological effects of supplemental Red, Blue and Far Red LED lighting on greenhouse tomato seedlings production"

# S7: II international symposium on greener cities: improving ecosystem services in a climate-changing world GREENCITIES2022

Poster:

• Giovanni Bazzocchi – "Reforestation as part of an urban eco-horticultural infrastructure"

• Giovanni Bazzocchi – "Plant-syrphid interactions in an urban farm matrix"

S12: international symposium on water: a worldwide challenge for horticulture!

Poster:

• Vito Cerasola – "Use of superabsorbent polymer in processing tomato (*Solanum lycopersicum L.*) under water stress condition in Mediterranean"

S23 International symposium on postharvest technologies to reduce food losses

Oral:

• Elisa Appolloni – "Optimization of LED lighting in post-harvest to control ripening and improve quality attributes tomatoes"

Poster:

• Elisa Appolloni – "Pre-harvest supplemental LED light can preserve tomato hardness and carotenoid content during post-harvest storage"

https://www.ihc2022.org/speakers/francesco-orsini-university-of-bologna-

<u>italy/?fbclid=IwAR0AtcdysODPhHxHvGo44LRP0C\_TVabRt\_LAs\_but7K-D6Bgg6mgWKsMRXM</u> https://www.facebook.com/EUFoodE/posts/pfbid02RH5JAxQh8mvobYfvFnBUTP397VA6ByNGdYG7b14usn

gdFhsARJqqeDXtMx3puh6ol

https://www.ihc2022.org/symposia/s9-urban-horticulture-for-sustainable-food-

security/?fbclid=IwAR39qiwrc1yOM40Wvk7nLTYFI2OZzc73xqVtNdqbjN-Dj0uR JE1D2sgQ8U

https://www.facebook.com/EUFoodE/posts/pfbid02AbTK4Yz9i45WEGrGChrn4Bm88QeuM3f6VL4KGSLL5u mvBaGKK5eejZBN456vjUFPI

https://www.ihc2022.org/symposia-2/



In addition, in June 2022, FoodE participated in the <u>New European Bauhaus Festival</u> in Brussels. For four days FoodE and FoodE's pilot projects were exhibited in different locations around Brussels. This gave FoodE partners a possibility to reach a broader audience – other projects with sustainability background, general public, scientists, etc.

In relation to EU funded projects, FoodE collaborated with the different initiatives: FoodShift2030, Fusilli, FOODTrails, Robust, EFUA, Cities2030, GROOF, CityZen, FOODLAND, SHERPA, Macarofood. The main FoodE partners engaging in collaboration are UNIBO and UAB (based in Italy and Spain, respectively), but also ULL and the pilot project Mai Bine (based in Romania) do engage with other EU projects. A variety of events and activities was carried out in the context of such collaborations. Some collaborations were of academic nature, as for example the article collection published in the journal Frontiers in Sustainable Food Systems on "Building Sustainable City Region Food Systems to Increase Resilience and Cope with Crises". Another type of collaboration implies the organisation of joint workshops and/or seminars (in some cases in the context of MyLocalFoodE events) on the topics of urban agriculture and sustainability, for example to present pilot projects or research results. Some other examples of collaboration are the participation in each other Stakeholder Boards and the drafting of collaboration strategies. Furthermore, the partners worked to provide joint input for the design of future research projects, with a focus on Horizon Europe, and to support for the implementation of policies relevant to rural areas in the programming period 2021-2027. Joint participation at international events also happened, such as the 7th Global Forum of the Milan Urban Food Policy Pact and Terra Madre. The following table presents the EU funded projects initiatives.

H2020 project	FoodE Partner	Joint activity/ event	Date	Description of the collaboration and audience reached
FoodShift2030	UNIBO	Article Collection Frontiers in Sustainable Food Systems	2020- 2021	https://www.frontiersin.org/research- topics/17726/building-sustainable-city- region-food-systems-to-increase- resilience-and-cope-with-crises
FoodShift2030	UAB	Participation in the Stakeholder Board of FoodShift2030 in Cataluña	2020- 2024	https://fablabbcn.org/blog/tech-for- good/food-tech-3-0-aceleradora-de- proyectos-sobre-tecnologia-alimentaria
GROOF	UAB	Seminar on Social Assessment	16 April 2021	Sharing the ongoing results and methodology of task 2.3.3 (data collection on social impacts) and survey for assessing +100CRFS. 15 participants
CityZen	UAB	Second Impact Workshop   Digital	19 and 20 April 2021	Presentation of FoodE project
FoodShift2030, Fusilli, FoodTrails, Robust, EFUA and Cities2030	UNIBO	Collaboration strategies	16 April 2021	Presentation of FoodE Project and strategies toward collaboration to coordinators of other H2020 projects
FoodShift2030, Fusilli, FoodTrails, Robust, and Cities2030	Several	Workshop at the 7 <sup>th</sup> Global Forum of the Milan	October 2021	<u>https://www.youtube.com/watch?v=m</u> <u>AHNi-qvvoU</u>



		Urban Food Policy Pact		
FoodShift2030	UNIBO	Workshop on pilot projects	9 February 2021	Description of the two project pilots and planning of possible collaboration; to two project consortia and open to general public
FUSILLI		Contribution to 2 events and 1 interview		
Invite	UNIBO			Discussion on possible collaboration - still to be defined
Saphire	UNIBO			Discussion on possible collaboration - still to be defined
FOODLAND	UNIBO	Joint workshops		
Macarofood	ULL	Iniciativa ecotúnidos, MyLocalFoodE festival, KidScience activities	2020- 2022	Around 2,000 school pupils, around 1,000 university students
SHERPA	MBi	Member of the Stakeholder Platform and participation in 3 online meetings		
EdiCiNet		Integration of results in the elaboration of business models		



# V. Conclusion

Since the beginning of the FoodE project, the partners have managed, despite the initial difficulties linked to the COVID-19 pandemic, to implement a rich array of events and activities and to reach more than 32,000 people across Europe.

	MyLocalFoodE festival	MyLocalFoodE events	Participants
France	1 (Romainville)	11 (Romainville)	3751
		1 (APT/INRAE)	8 693
		1 (IHC Angers)	450
Italy	1 (Naples)	74 (Naples)	1 041
	1 (Bologna)	46 (Bologna)	3 566
he Netherlands		1 (Amsterdam)	45
	1 (Bleiswijk)	8 (Bleiswijk)	1 250
Norway	1 (Oslo)		146
Romania		17 (lasi)	7 412
Slovenia		6 (Ljubljana)	409
Spain	1 <mark>(</mark> Sabadell)	8 (Sabadell)	787
	1 (Tenerife)	1 (Tenerife)	4 000
Germany	1 (Berlin, Dortmund)	4 (Berlin, Dortmund)	559
Total	8	178	32 109

The FoodE project was thus an opportunity to initiate awareness-raising, co-design and learning activities for the general public on food issues. The MyLocalFoodE events have also helped to develop partnerships between many different stakeholders in City/Region Food Systems, and even to create new networks.

In this respect, the FoodE consortium acknowledge the achieved objectives and the future potential of the performed actions. Discussion is ongoing among partners on how to keep the featured activities beyond the life of the project and to ensure the required human and financial resources.

# Annex – Blank template for MyLocalFoodE events

# Template for the MyLocalFoodE events



The aim of this template is the counting of all MyLocalFoodE events organised during the FoodE project.

It must therefore be completed for each event organized by a partner: both the "major" "events planned in several cities, but also all the smaller events that will take place (for example as part of activities with schools or for co-construction of pilots).

The University of Bologna is the only partner who engaged itself to implement 25 MyLocalFoodE events but all partners are invited to contribute.

This template will allow us to keep track of events and, thus, to build the deliverable 3.6 ("report of MyLocalFoodE initiatives") more easily.

So, after each event, please fill this template and upload it on SharePoint <u>here</u>. I remind you that you are also invited to add your events on the online agenda, on the FoodE website, managed by Hague (<u>foode@hague.company</u>).

And, before each event, if you have communication materials, please add the dedicated logo (see above and here).



D3.6 Report on MyLocalFoodE initiatives

H2020 GA 862663



Name of the event:

Dates:

Location:

**Organiser(s)**, **speaker(s)** and other roles (Who?, male/female distribution, type of organisation):

**Description of the event** (including aims and outcomes):

Audience reached (Who?, How many?, Male/Female distribution):

- Scientific Community (e.g. researchers, scientists)
- Industry (e.g. farmers, food & feed processing companies, retailers)
- Civil Society (e.g. NGOs and civil society organisations)
- General Public (e.g. consumers)
- Policy Makers (e.g. national, regional and European decision-makers)
- Media (e.g. journalists)
- Investors
- Customers
- Other<sup>1</sup>

If there was digital communication dedicated to the event, please add here the links (to website, social medias pages, etc.):

If there was printed communication, please add the documents, with your template, on SharePoint (here)

<sup>&</sup>lt;sup>1</sup> If it is difficult to distinguish the type of audience, please place under "Other"

