Food Systems in European Cities

Deliverable 7.3 FoodE Storytelling Document

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Project Consortium

No.	Institution Short name	Institution Full name	Country
1	UNIBO	ALMA MATER STUDIORUM – UNIVERSITÀ DI BOLOGNA	IT
2	APT	INSTITUT DES SCIENCES ET INDUSTRIES DU VIVANT ET DE L'ENVIRONNEMENT - AGRO PARIS TECH	FR
3	RMN	COMMUNE DE ROMAINVILLE	FRA
4	SWUAS	FACHHOCHSCHULE SUDWESTFALEN	DE
5	ILS	INSTITUT FUR LANDES- UND STADTENTWICKLUNGSFORSCHUNG gGMBH	DE
6	FLY	FLYTECH SRL	IT
7	NOL	NOLDE ERWIN	GE
8	BOL	COMUNE DI BOLOGNA	IT
9	NAP	COMUNE DI NAPOLI	IT
10	UNINA	UNIVERSITA DEGLI STUDI DI NAPOLI FEDERICO II	IT
11	HCA	HAGUE CORPORATE AFFAIRS BV	NL
12	LAN	GEMEENTE LANSINGERLAND	NL
14	WR	STICHTING WAGENINGEN RESEARCH	NL
16	POL	POLAR PERMACULTURE SOLUTIONS AS	NO
17	TAS	TASEN MICROGREENS AS	NO
18	MBI	ASOCIATIA MAI BINE	RO
19	ARC	ARCTUR RACUNALNISKI INZENIRING DOO	SI
20	BEE	DRUSTVO URBANI CEBELAR	SI
21	SBD	AJUNTAMENT DE SABADELL	ES
22	ISL	ORGANIZACION DE PRODUCTORES DE TUNIDOS Y PESCA FRESCA DE LA ISTA DE TENERIFE	ES
23	ULL	UNIVERSIDAD DE LA LAGUNA	ES
24	UAB	UNIVERSITAT AUTONOMA DE BARCELONA	ES
25	METAINST	STICHTING METABOLIC INSTITUTE	NL
26	NBL AS	NABOLAGSHAGER AS	NO

Document Control Sheet

Version	Date	Summary of changes	Author(s)
0.1.	09.07.2020	First draft	HCA NL, HAGUE BE
1.0.	10.08.2020	Final version including feedback from partners	HCA NL, HAGUE BE, NBL, WR, UNIBO, ARCTUR, ILS, SWUAS, ARC, ULL

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1. Background

1.1. Storytelling document objective

The storytelling document seeks to present FoodE and its objectives to a wide, lay audience.

It provides partners with an easy-to-use appealing communication tool which they could use as a support material to resonate the FoodE story with all targeted groups.

1.2. Storytelling document application

The document is meant to take the form of a short booklet. It can be easily printed and made available at exhibition stands and distributed at conferences organised in the context of FoodE (e.g. MyLocalFoodE events) or other external events attended by any of the partners on behalf of the consortium.

To facilitate the accessibility of its content to the largest number of people, the e-version of the document will also be displayed online on the FoodE webpage.

Annex I. FoodE Storytelling Document

Think global, eat local

A growing world population, increased urbanisation, and depletion of natural resources put pressure on our food supply chain. Moreover, the resources that are available are not used in the most efficient way. This means that our current system is no longer resilient to present and future disruptions, which urges us to change the way we produce, consume, and think about food.

This is only possible through innovation and the re-connection of consumers and producers.The development of local food systems might be the key, as they are better suited to secure affordable and healthy food produced in sustainable ways. These local food systems provide multi-functional solutions that go beyond sustainable food production. Due to their local character, they also boost local economies, create jobs, facilitate social inclusion, and educate children.

FoodE aims to bring these initiatives together. The project's objective is to accelerate the growth of City Region Food Systems (CRFS), by engaging local, citizen-led food initiatives across Europe. FoodE will act as a platform for public authorities, citizens, SMEs, and non-profit organisations. It will link and share their ideas, best practices, and tools to support cities and regions in this transition. This flyer provides an overview of all the pilot projects.

Within this transition, citizens are encouraged to be both consumers as well as producers, leading to their transformation into 'prosumers' and involvement in solutions to critical societal challenges. This will help ensure a healthy future for the planet and the people.

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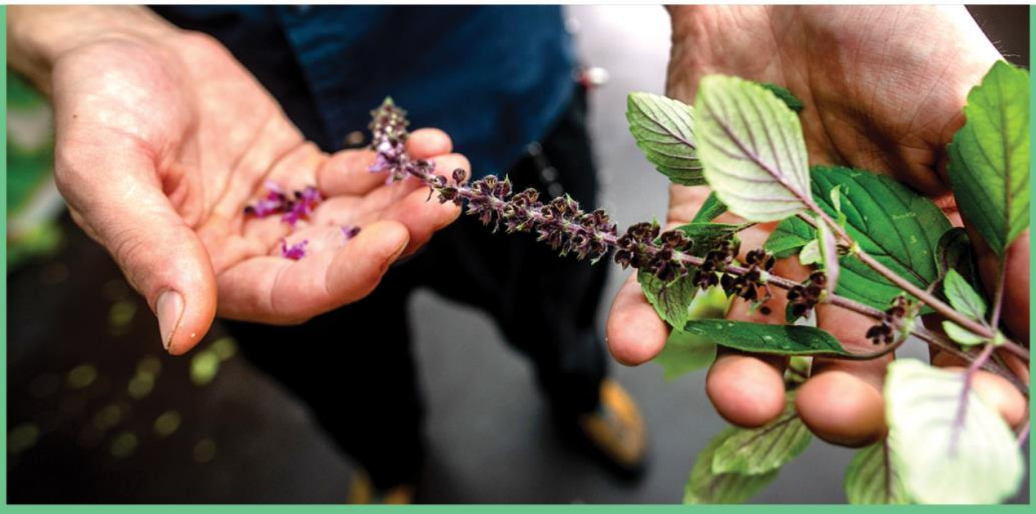


Aquaponic educational farm

Amsterdam, The Netherlands

Metabolic Institute

On a former shipyard you will find an educational urban greenhouse. The aim of the project is to be an educational centre for sustainable urban food production in the city of Amsterdam and to enlarge the existing aquaponic unit. This will enable a stable and marketable production of fishes, edible flowers, herbs, and vegetables for local customers.

Sustainable small-scale fisheries for school canteens

Tenerife, Spain

Islatuna and Universidad de La Laguna

School managers, cooks, fishers, and researchers jointly try to create new ways to process and distribute fresh fish on the Canary Islands. Their aim is to make better use of local fish catches instead of relying on imports, starting with the implementation in school canteens. Hereby, they support local fishers and provide school pupils with healthy meals.

Water House

Berlin, Germany

Nolde & Partner

This 'Water House' collects the greywater of about 250 residents. The treated greywater is fed back into the building, where it will be re-used used for gardening and toilet flushing. With clean water becoming increasingly scarce, this project rethinks the way we can use wastewater as a resource for new water, energy, and nutrients.

ALMA VFarm

Bologna, Italy

Flytech & University of Bologna

In this indoor vertical farm, you will find students, professors, technicians and other experts from the University of Bologna, working together on an innovative indoor growing environment. They study the use of light, irrigation, mineral nutrition, and climate management in order to maximise the resource efficiency within vertical farms. Hereby, they foster sustainable innovation in indoor farming technologies.

CUIB circular restaurant

Iasi, Romania

Asociatia Mai Bine

Founded in 2013 as a social enterprise, this project has grown to be the most sustainable bistro in Romania. Through the use of local and sustainable products, the restaurant will become the first zero-waste unit within the Romanian HORECA sector by integrating a closed-loop system. In doing so, the project decreases its environmental footprint, while contributing positively to local development by buying and hiring local.

Plant factory for demonstrational purposes

Bleiswijk, The Netherlands

Wageningen University & Research and Municipality of Lansingerland

The Lansingerland municipality hosts one of the largest greenhouse areas in Europe. Wageningen University and Research holds one of the largest research facilities, where they investigate aspects of resource efficiency, sustainability, and public appeal of horticulture products in their 7,500 m2 of greenhouses. The project will provide trainings to local growers and agricultural specialists enabling them to adopt innovative greenhouse technologies themselves.

Urban agricultural park with farmers and fishery market

Naples, Italy

Municipality of Naples

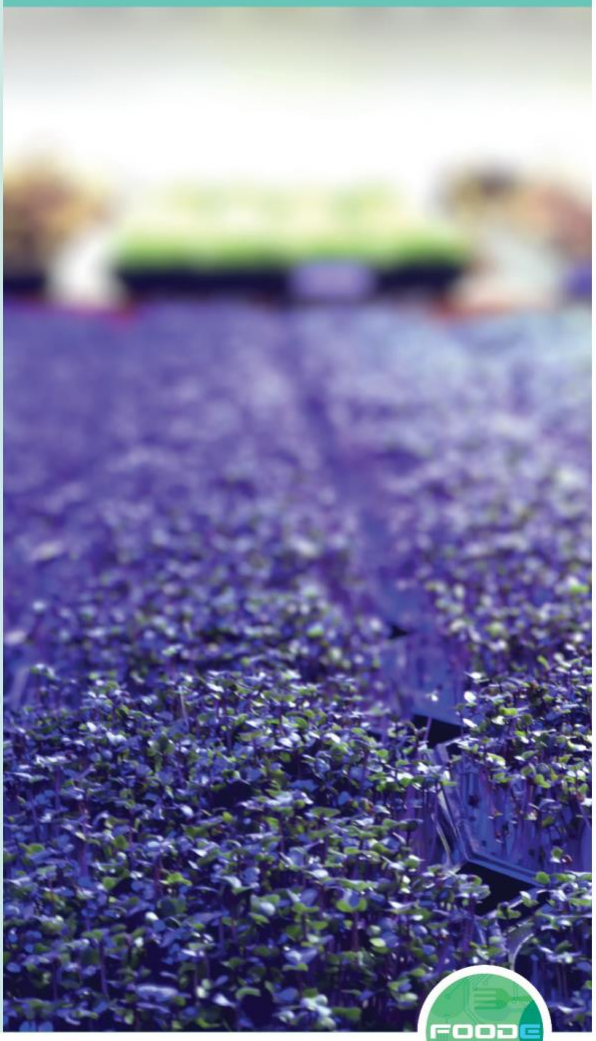
In an area suffering from excessive population density and infrastructure of the built environment, an urban agricultural park with farmers and a fishery market is built. In both the greenhouses and open spaces a number of local horticultural products will be grown. The pilot aims to define sustainable cultivation protocols. It will involve local organisations and citizens while increasing their awareness of food production and security.

Plant factory for social inclusion

Oslo, Norway

Tasen Microgreens

This pilot project implements a sustainable system for indoor production, packaging, and distribution of already cut microgreens, baby leaf and salads. The pilot project aims at creating job opportunities and training activities for disadvantaged population groups and promote active citizen participation in the organisation of events. Hereby, it targets the issues of social inclusion, plant cultivation and resource management at once.



Urban agricultural park for participatory test spaces

Sabadell, Spain

Municipality of Sabadell

In two agricultural test spaces, citizens are able to participate in experimental tests on traditional local varieties grown in organic production systems. The project brings together local consumer cooperatives, schools, and farmers in order to collect information about organic production and to boost local food production and consumption.

Educational rooftop farm for school pupils

Oslo, Norway

Nabolagshager

In collaboration with Hersleb upper secondary school, with the highest drop-out rate in Oslo, this project explores the synergies of social innovation and urban farming through participatory processes. In doing so, the project aims to create sustainable, long-lasting green jobs for vulnerable groups while enhancing CRFS sustainability. Hereby, it contributes to both sustainable local food production, as well as social inclusion.

Urban beekeeping for rehabilitation and social inclusion

Ljubljana, Slovenia

Urban Beekeepers Association of Slovenia

This urban beekeeping project promotes a greener, healthier environment, enables its citizens to be in touch with bees and raises awareness about the importance of beekeeping and honeybees for the whole food system. This will enhance pollination in the city, promote environmental sustainability and enable customers to get their own locally produced honey. Prisoners in Ljubljana are the first to try these newly installed beehives, while they receive trainings on beekeeping to provide the prison with honey and other bee products.

Circular economy restaurant

Longyearbyen, Norway

Polar Permaculture

A circular restaurant, connected with a food production unit, processes the waste from the restaurant and other local activities into compost and energy for the food unit. The project stimulates the social inclusion of citizens in activities associated with food production, by integrating local fishermen and organising events related to sustainable food. Eventually, the project seeks to integrate principles of a circular economy and use waste products as resources for the farm.

Cité Maraîchère

Romainville, France

City of Romainville

The Cité Maraîchère is an eco-friendly vertical glasshouse. It supplies local fresh products to low-income locals and tests circular, local, and economic substrates by growing various chemical-free vegetables in boxes. The project is devoted to urban agriculture, social inclusion, education, and job creation in farming, cooking and learning.

Urban farming at SalusSpace

Bologna, Italy

Municipality of Bologna

The city of Bologna hosts the EU project SalusSpace, devoted to the promotion of intercultural dialogue, social inclusion, capacity building and income generation. Part of this is a rooftop area convertible into garden and climate-controlled shipping containers that can be adapted to host indoor farming activities. The rooftop will be used for demonstration activities on vertical farming systems. Moreover, the project aims to create job opportunities, and promote citizen and stakeholder involvement in various activities.

Educational hydroponic garden prototype

Oslo, Norway

Tasen Microgreens and Nabolagshager

In this micro-hydroponic system for schools, children can learn how to grow salads and herbs themselves. The system gives the user information about the basic principles of plant requirements. The aims of the project are to raise awareness among students on how food is produced, train urban farmers and educate children on food production methods.

Food Systems in European Cities ('FoodE') is financed under Horizon2020 and runs for four years, starting in February 2020.

Led by the University of Bologna, FoodE brings together a highly qualified consortium of 24 organisations. It comprises universities, research institutes, SMEs, NGOs, as well as city councils spread across 8 different countries.

Project management

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Follow us on social media for the latest project developments and news about local food initiatives. Use **#FoodE** and **#ThinkGlobalEatLocal** to share your thoughts.

For more information about the project, the objectives, or the partners, visit **www.foode.eu**