Gent en garde
an urban food policy for Ghent

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A local eco-system for food

- Production
- Distribution
- Consumption
- Waste treatment

Diagram showing the interconnection of production, distribution, consumption, and waste treatment in a local eco-system for food.
A more visible, shorter food supply chain

• Improve access to local markets for producers

• Bring consumers and producers closer together

• Space for food production
More sustainable food production and consumption

- Individual, shared or professional
- Safe production
- Local, organic, fair trade, vegetarian, seasonal, ...
- Sustainable public procurement
Stronger social value for food initiatives

- Access to affordable, sustainable, healthy food
- Education and knowledge building
- Social cohesion
- Social employment
Reduce food waste

- Less leftovers wasted
- Awareness around smart buying, storage and preparation of food
Reuse food waste and maximize its potential

• Improved waste collection of fruit & vegetables

• Smart reusage of fruit & vegetable waste
Overarching trajectories

- Food policy council
- Online platform on sustainable food
- Networking, exchange
- Matchmaking
- Policy recommendations at different levels
Food procurement
Thursday Veggieday

• ° 2009
• Citizens:
  ▪ 3 out of 4 in Gent knows Thursday Veggieday
  ▪ 1 op 3 participates regularly to Thursday Veggiedag
  ▪ 1 out of 6 is parttime vegetarian and eats vegetarian at least 3 times a week
  ▪ 1 out of 5 has a low meat consumption level (doubled)
• Restaurants (‘vegetarian capital’)
• Schools: importance of tasty veggie meals
Public procurement of sustainable food & catering

- School and nursery meals
- Sandwiches
- Ingredients hotel & catering school
- School milk, coffee and tea
- Employee restaurant
- Exploitation of city-owned restaurants
General principles for sustainable food procurement

- organic
- vegetarian
- fair trade
- animal welfare
- local
- sustainable fish
- seasonal
- food waste
Cross-departmental multi-stakeholder work on sustainable food

- Environmental dpt: sustainable food guidelines
- Health dpt: health guidelines
- North-South: fair trade
- Facility dpt: infrastructure + kitchen staff

Schools/nurseries meal request

Service & Logistics
Offer development

Procurement: legal support

- UGent
- Flemish Government
- Bioforum
- Cities
- Suppliers
- INNOCAT
- EVA
- ...
The future of food procurement?

CONSULTATION SESSIONS WITH STAKEHOLDERS, EXPERTS AND MARKET

- own staff?
- social economy?
- insects?
- local food and local cooking?
- halal, koosjer, vegan,...?
- child poverty?
- other public partners?
- sugar, colouring, flavouring,...?
- ethics and fair trade?
- organic?
- quality?
- cooking style?
- food waste?
- dioxin en pcb’s?
Thank you!