



Sustainable food project in Rennes



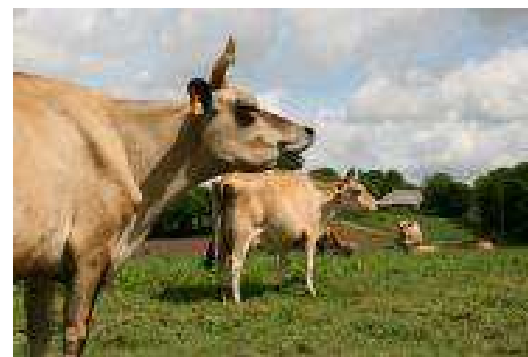
Centralised Kitchen

WHO Healthy City European network 1300 in Europe part of 29 national networks

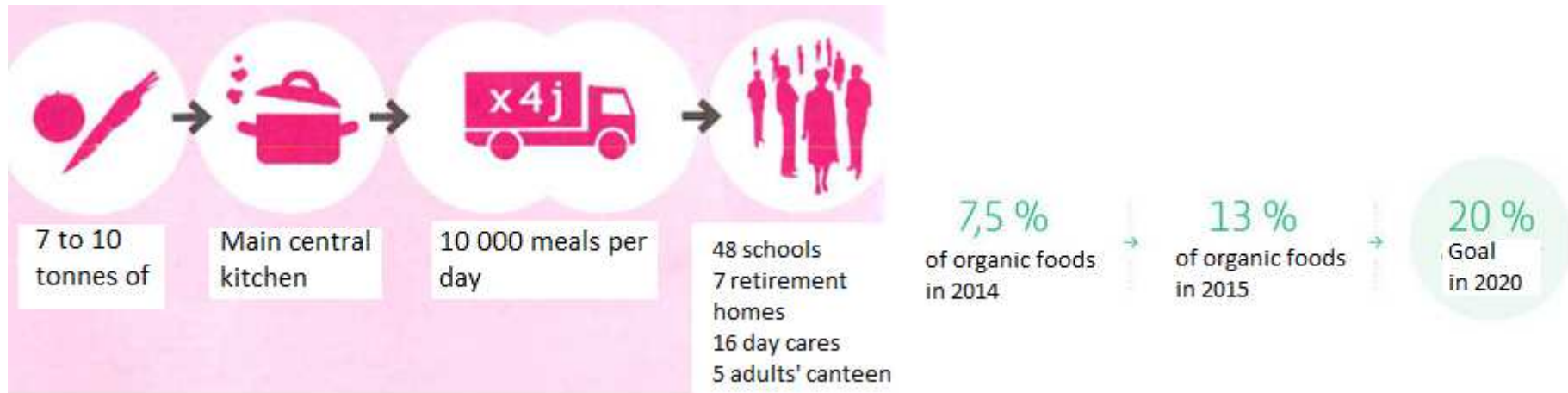


Key numbers: agriculture in Brittany

- **1st agricultural region of France mainly based on :**
 - Animals' breeding : porks, cattle, poultry
 - Cereals and vegetables
- **The Total Cultivated Area (TCA) = 1,6 Mha that is 60% of the total area and 6,1% of national TCA**
- **35 000 farms**
- **Organic agriculture :**
 - 4,2% of TCA (10th national rank)
 - 70 000ha (10th national rank)
 - 793 transformers (4th national rank)
 - 253 suppliers (4th national rank)
 - Increasing number of conversions (200 in 2016 vs 100 in 2015) especially for milk



Key numbers: Canteens in Rennes



Organic products:

- **bread**
- **Fruits and vegetables**
- **Dairy products**
- **cereals**

Current Actions

- Decision in 2009 not to buy foods containing GMO
- **Local health and food program for children**
- Close work with local farmers : **Public market based on water quality improvement**
- **Evaluation of foods' wastes and capacities to give foods**
- Study in order to optimise the centralised kitchens
- Project to create a vegetables' processing area based on handicapped workers
- Towards all the citizens :
 - « Fresh Attitude » : promotion of fresh fruits and vegetables
 - Contest for positive Feeding





Promotion d'une alimentation équilibrée et plaisir en faveur des enfants

- Ludique
- Vision globale
- Conviviale
- Positif
- Plaisir
- Transversalité

FOCUS : Health and food program for children

Plan d'actions en faveur des enfants accueillis en crèches municipales

Plan d'actions en faveur des enfants scolarisés en écoles primaires

Public Cible
Parents
Professionnels
Enfants

8000 ENFANTS

rennes
VIVRE EN INTELLIGENCE

- **Work on foods' offers for children at schools**
- **Work toward the adults taking care of children**
- **Awareness actions towards parents and children (calendar)**





FOCUS :

Public market based on water quality improvement

- **Bought foods: 50 000€**
 - dairy products
 - pork meats
- **Productions' requirements :**
 - No chemical pesticides
 - No systematic antibiotic
 - No GMO
 - No palm oil
- **Selection's criteria :**
 - Sustainability of the production (50%)
 - Products' quality (30%)
 - Price (20%) : not linked to current market + reward if sustainable goals are achieved

FOCUS : Evaluation of foods' wastes



Last experiment's results :

- *Salad bar : 5% of the salads end up in the garbage*
- *Big and small portions : 17% of the main course end up in the garbage*

- **Waste = what remains in the kitchens and children's plates**
- **5 weeks, 5 schools**
- **5 different bins**

In average 22% of wastes:
35 % of the starters
and 25 % of the main courses end up in the garbage !



Let's go further ...

Decrease the impact on greenhouse gas emissions of the meals while guaranteeing the nutritional needs and improving quality

- **Reduce foods' wastes**
 - **Help the development of sustainable agriculture**
 - **Adaptation of demands and offers : conditioning, delivery, menus**
 - **Make sure not to get GMO**
 - **Inform : adults taking care of children, children, families**
 - **...**
- ⇒ **Built up a Sustainable food project** with all the actors

Sustainable food project

In Rennes

Goals of the project in 2020

- 20% organic foods
- 40% sustainable foods
- 50% foods' wastes



La fabrique citoyenne de Rennes



12000 repas/jour préparés par la Ville



Valorisation de la production locale



4M€ d'achat de denrées alimentaires



2200 exploitations des aires de captages en eau potable



Methodology

1/ State of the art

2/ November 17th : launch of the co-building process

3/ Setting of a dozen of workshops based on three main axes :

- **Purchasing policy : increase the part of foods produced in a sustainable manner**
- **Reduction of the environmental impacts of meals**
- **How to inform and sensibilise the adults and children**

4/ Actions and results !

Financial help from the agriculture ministry