

TOWARD THE TURIN FOOD POLICY

Good practices and visions

Edited by

Maria Bottiglieri, Giacomo Pettenati, Alessia Toldo

FrancoAngeli

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Eat fair and local, change the world



The "Food Smart cities for development" project Partners



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Note

The Article 114 of the Italian Constitution defines the different levels of local government. In this book we always use the Italian official names of local authorities:

- *Regione Piemonte* is the Piedmont Region (NUTS2);
- *Città metropolitana di Torino* is the Città metropolitana di Torino. It was called Provincia di Torino until 2014 (NUTS 3);
- *Città di Torino* is the Municipality of Turin;
- *Circoscrizione* (is District). The City of Turin, like other major municipalities, has divided in District (*Circoscrizioni di decentramento*), public body for citizen's participation and management of basic public services.

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FOREWORD

Piero Fassino

Food is an aspect that exerts influence on people's lives at different levels: food is nutrition, food is health, food is culture, food is connection, food is dialogue and food is identity.

Therefore, when we speak about food and nutrition we speak about a theme that represents the way of being, of living, of consuming, the identity of a person and a community.

Every community in Italy is rich in typical agro-food and gastronomic products that characterise their identity. Therefore, it is true to say that one of the symbolic elements that nations and cities are represented by is generally a typical dish, a symbolic element given by food.

On the other hand, we are living in a period in which the theme of sustainability has become crucial for each of us, for our communities, cities and nations.

We are all more sensible to the air we breathe, the water we drink, the food we eat, and the sensibility of citizens has increased on this theme to the point of being able to eat food that is fair, healthy and clean, according to the intuition of Petrini.

Today we are facing something bigger: not simply the aspiration to eat and drink well—an aspiration that every woman and man has had over the centuries. Not only this, but the awareness of being holders of a right to adequate food. Moreover, when we think we are holders of a right, we ask for the freedom to exercise that right and it therefore becomes consequential of those who are responsible to arrange regulatory and operational instruments, allowing each one of us to see their right to adequate food complied.

Each one of us and each institutional, social and cultural actor in our society is responsible to work towards citizens having access to healthy and adequate food.

Cities and those who lead and manage them are among those appointed with this responsibility.

The Città di Torino and the Città metropolitana are, in this sense, the first to be involved in promoting food policies in its territory and community.

Many cities throughout the world are already involved in this respect: along with many of them, the Città di Torino has collaborated in the shared preparation of the Milan urban food policy pact in the framework of the European project Food smart cities for whose development Milan is the first to be involved.

By exchanging experiences with other cities around the world that already have an Urban Food Policy and on endogenous and local factors of public citizen policies, the construction process of the Turin food policy has accelerated in recent months.

Endogenous factors are well-highlighted by the good practices gathered in this e-book, and underlines how the Città di Torino and the different institutional and so-

cial actors of this territory (such as the Municipality, the Metropolitan City, universities, the food excellences of Turin, the civil society, and the Chamber of Commerce), already ensure, with their public services, activities and different-scale projects, the right to food of the people who live in this territory: old and new citizens alike.

The number and types of good practices gathered in this volume, therefore show that urban food policies are not a real innovation for Turin, to be used only to tangibly implement the commitments assumed at national and international levels. These policies, are first of all, a response to the needs of this territory and to the demands of the citizens for an effective policy.

Turin already has foundations, bricks and pillars to design a food policy that is deeply rooted in the civil and institutional fabric of our territory, and at the same time open to national and international level.

The path along which Turin approaches its Food Policy is already traced: food is recognised by the Statute of the Città di Torino as a fundamental right, but it is also the central strategic planning element of the metropolitan area; food is the subject of interesting experiments of the organised civil society, as the GAS phenomenon shows, but it is also an innovation and excellence factor as Eataly proves; food is the subject of higher education, within the field of the programmes promoted by the universities of Turin, and it is also a melting pot of different and numerous public and private stakeholders.

Therefore the Turin food policy has all the features to become a special tool which, can combine together even contrasting aspect because of the active participation of all public and private actors in the field. This can really make the right to food of all citizens effective and establishes a strategic factor for the local intelligent, supportive and sustainable development of this territory.

INTRODUCTION

Livia Pomodoro

The right to food is one of the most important rights of a human being because without it death and desperation occur in the world.

Italy has promoted many initiatives on the theme of rights, conquering an international reputation among multilateral institutions. Expo Milano 2015 has given a further image to our international presence and commitment and now we must push on to make the right to food an Italian flag. In addition, even if Expo Milan has come to an end, the battle for whom the right to food is denied has just begun.

From this point of view the Milan Center for Food Law and Policy (MFLP) has collaborated for the part regarding to the right—and the *Milan Urban Food Policy Pact*, which contextualises the commitment of the local authorities will not remain an unanswered letter. A purpose for which MFLP is and will be battling to implement an international network, which today counts over 50 conventions such as international organisations, institutions, NGO research institutes and local bodies. Among them, the Città di Torino is the first entity to guarantee rights to those who suffer from hunger and to make food an economic, environmental, and social elements of a territorial development.

The first “non-violent weapon” that the Città di Torino has implemented seems to be the actual right. Turin therefore stands as the first big Italian municipality to recognise the right to adequate food in its Statute, intended as: “Right to have regular, permanent and free access to quality, sufficient, nutritional and healthy food, acceptable under a cultural and religious point of view that would guarantee mental and physical, individual and collective satisfaction, needed for a decent life” (Article 2 Turin Statute, letter O).

The second weapon consists of a multilevel approach to the territorial policy of food governance to which Turin institutions themselves are committed: the co-authors of this publication, are not only representatives of the municipality and the Città Metropolitana, but also of the University and civil society as testimonials of an interinstitutional cooperation which, in Turin, is a solid reality which a political purpose, and a strategic development factor. It is interesting to see in which way different actors from the region of Turin, committed in the process of creating the *Turin food policy*, are able to take part, with their own specific features, in shaping the strategic and political view.

Along with these two elements there are also all the local public services of the food supply chain, the activities promoted by the social private sector and the good practices of the territory that enhance the structure of the path, which has been skilfully laid so far.

A process and a path that the MFLP is looking at with extreme interest, at least from two points of view.

- The synergy that on the topic of Food Policies can raise from the territory of Turin and Milan, which is also committed in a radical process of creating a Milan Food Policy. Turin and Milan are in fact only 45 minutes by train and seems to be destined to become a big megalopolis, with a green and agricultural heart linking them. The cooperation between the two cities which started with the European project *Food Smart Cities for Development* and the process leading to write the *Milan Urban Food Policy Pact*, has now to be implemented and upscaled with a permanent institutional character.
- The meaning of an experience such as the one of the Città di Torino can be an example for the other Italian cities in their process of creating their own Food Policy. It is of the bottom and of the experience of the municipality that the first effective answers come out in all the possible ways, like the public, local, national and international institutions that have to fulfil the needs of adequate food. Indeed this is, according to Ziegler, the right of each human being to have regular, permanent and free access, both directly and or with money purchasing, to quantitatively and qualitatively adequate and sufficient food, meeting the cultural traditions of the population of which the consumer is part of and able to assure a physical and psychical, individual and collective life, without distress that is satisfying and worthy.

In conclusion, Turin will be actually a forerunner in the sector when every other Italian city only begins reviewing their own activities to guarantee different aspects of access to food. Nevertheless they will only rely on Turin know-how to build a right to food oriented strategic plan, with the inclusion of specific dispositions in their Statutes.

PRESENTATION

Maria Bottiglieri

This book is a bridge.

A bridge between the present characterised by the so many good practices (Part Two) and the future *Turin food policy*. The “Visions” (Part One) not only constitute the pillars on which the bridge stands but will also support leading the many activities already implemented in the territory towards a common strategy.

This book is also a guide, to inspire a debate and discussion on *Turin food policy* in two separate levels:

- At a city level, through various *Food smart events* organised in Turin in 2016 as part of the European project *Food smart cities for development* (FSCD);
- Internationally, among partners that shared with Turin the process that led to the definition of *Milan Food policy Pact* and among the “Food smart partners.”

It is now important to illustrate the criteria used to create this book.

The main goal of this publication is to collect the many good food practices of Turin. However given the abundance of practices, it is necessary to make a selection. In this regard, considering the European project FSCFD to which this publication refers to, we have chosen mainly the best practices promoted by the Città di Torino and by the actors of Turin civil society with some good practices of the cities member of the Co.Co.Pa. (Local Coordination of Municipalities for Peace) and of *Torino strategica* association. Among these, we have selected those particularly relevant to the fields of *International cooperation policies* and *Development education and awareness raising* (DEAR), to which themes the FSCFD project is dedicated to.

Above, we considered necessary selecting the good food practices that can be an interesting experience for the partner-cities of the European FSCFD project and that can be traded with other cities that have joined, Turin is promoting projects and activities within an international cooperation. As a result the good practices related to international cooperation policies are over-represented.

Some of the practices collected in this book attests the collaboration between Città di Torino and the most important local actors working on the topics of urban food policies: such as the Città metropolitana, the University and Polytechnic of Turin, the Turin Chamber of Commerce and the civil society.

Many of the practices described here have actually already been mapped and represented in the context of academic activities (e.g. the Aesop Sustainable Food Planning Conference) or within the activities promoted by the Città metropolitana di Torino in the field of urban food planning, like the participatory process *Nutrire Torino Metropolitana* (literally Feeding Metropolitan Turin).

As the goal of this publication is to collect the good food practices of Turin, two interpretations are offered to the reader.

The first of the two is the “Visions” (Part One) proposed by the main Turin actors committed to the creation of a Food Policy: each of them have been working on different aspects of the *Turin Food Policy* that return an overview which goes further to the specific scope of the Urban Food Policy itself.

The second interpretation is offered by two eminent experts of Food Law (Livia Pomodoro) and Food Policy (Wayne Roberts), as external commentators, offer their reflections on the experience of Turin and their interpretation on the process that is now taking place in Turin.

Finally, the whole *Turin Food Policy* process could be described or summarised in three words: *Knowledge*, *Sense of Institutions*, and *Care of people*.

By *Knowledge* we mean higher education (as developed at Universities) and experiences rooted in the territory.

Sense of Institutions means the ability of Local Authorities to intercept the citizen’s food needs and the willingness of civil society to work together in order to include their initiatives, ideas and visions in the Local Food policy

Care of people is related to different realities of civil society closer to citizens’ needs. Care of people can also be promoted by Municipality which has recognised the Right to food for citizens and residents in the Statute of Città di Torino and within the local food public service.

Part One
VISIONS

URBAN FOOD PLANNING AND TERRITORIAL SYSTEMS OF FOOD

Egidio Dansero and Cristiana Peano

The signing of the Milan Urban Food Policy Pact (MUFPP) at the end of the Expo is potentially becoming one of the most important intangible legacies of the great global event. MUFPP can be approached as a tool that is, at the same time, political, theoretical, methodological and regulatory (in a broad sense). If taken seriously, it offers the opportunity to connect together a growing group of cities, in the plurality of their experiences and contextual conditions. The comparison, the exchange of good practices and the making of critical mass are both exceptional and low cost tools, able to innovate the governance of the food system, even at a global level, starting from an unprecedented scale, as the local one.

More than “starting,” it is actually “starting again” from the local scale, since even in the trade of agro-food products, also over great distances that had thrived since ancient times, the majority of the food systems that fed the urban concentrations was mainly localised in a rather restricted range around the same cities for thousands of years. It is not about looking nostalgically back at the past, but it is a “return to the future,” starting from food, in its minimal bio-physical essentiality, in its extraordinary cultural richness and in its interweaving complexity among ecosystems and socio-technical systems.

Compared to the past, the local territorial systems that supplied the large urban concentrations have changed profoundly and, over time, a global governance of food has emerged.

It can be interpreted as an attempt by international agencies and institutions (UN agencies, WTO and international agreements), the European Union, state confederations and individual states, to regulate the action of a food market, which is strongly influenced by a relatively small number of few actors and rules, and mediations between geopolitical and geo-economic logics, which are gradually imposed on the territories, on societies and individual actors, food producers and consumers.

The direction shown by MUFFP is new for many cities, at least in the sense of encouraging the link between projects and actions, whether institutional or not, from the top and from the bottom. This is what is happening in Turin (understood as local authorities of different scales, as well as civic and economic actors of the local system), a territorial context full of innovative experiences in school catering, in battle against food waste, in the formal and informal policy of urban vegetable gardens, undergoes urban sprawl containment and production and landscaping upgrade of the peri-urban agricultural areas, in the alternative agro-food network experiences, in the presence of food organisations and movements, in the hospitality and co-organisation of large and small events linked to food (Salone del Gusto, Terra Madre).

Generally speaking, MUFFP poses food as a matter of urban policy, and this is a

prospect, and maybe even a rather recent achievement. Its debut on political agendas of Anglo-Saxon cities (firstly among all the North American ones and then followed by British ones, with the pioneering experiences of Toronto, Vancouver, Bristol and New York) indeed dates back to the early years of the new millennium. The great focus on food policies by North-American cities stems mostly from the difficulty to access quality fresh food in many peripheral urban neighbourhoods (in a physical-spatial and metaphorical sense), for which the term “food desert” was introduced. It also derives from the growing issue of malnutrition in the form of obesity and other eating disorders.

Several scholars started the debate by reflecting on the meaning, possibilities and limits of concepts such as urban food planning, policies and strategies, they observed that there is a lack of interest and priorities of policy makers (but also of scholars). It is mainly due to an incorrect interpretation of food, thought in the modern age in exclusively rural and productive terms (Pothukuchi and Kaufman, 1999) and entrusted—from a political point of view—to more or less formal partnerships of national governments and international bodies and to a limited and highly self-referential part of the free market.

The emphasis on the theme of production, the traditional urban-rural dualism and an increasingly global and deterritorialised agro-industrial system means that food—after having moulded and formed the shape and substance of cities for centuries (Steel, 2006)—has gradually disappeared from the reflections on urban development. In cities, there is (little) awareness about the act of consuming, while all other stages of the chain tend to dissolve. The majority of citizens ignore the origin of food-stuffs, the production methods and especially, where scrap and waste end up.

The food system is simply less visible than other urban systems (Pothukuchi and Kaufman, 1999) despite its essential importance for cities and their inhabitants and, vice versa, even representing cities a key element of the global food system: the planet is increasingly populous and the population is ever more urban; cities are gradually more dependent on a growing globalisation of the agro-industrial system, but a trend inversion was started exactly from the cities (from the bottom and from the top) (Born and Purcell, 2006).

According to the reflection of the pioneers on urban food planning (Pothukuchi and Kaufman, 1999; Morgan, 2013), an urban food system is a chain of activities connecting production, processing, distribution, consumption and waste management, as well as all the associated regulatory institutions and activities.

This definition can be further detailed by highlighting the role of:

- Actors, those who are involved directly in the chain and those who form the broader and more favourable context to critical reflection and to an orientation towards a better urban food system than the current one;
- The inputs and outputs that each stage generates; for example, for an even more integrated approach, the stages that precede the production one, such as the extraction of resources to produce inorganic fertilizers, and therefore, all of the upstream chemical transformation, as well as the post-consumer phase and food waste management must be considered;
- The relations that exist among the actors, but also among them and the resources, the territory, the different geographical scales and the different fields of policy.

Probably, as noted by Carolyn Steel (2006), a good part of the problem derives from the verification that the food system is “too big to see.” Its pervasiveness makes it so

obvious that it makes it almost disappear, but at the same time, it makes it emerge like something with a phenomenal power, capable of transforming, not only landscapes, but also political structures, public spaces, social relationships and even the cities themselves.

As Pothukuchi and Kaufman always note, if everything has been planned, from land use to transport, to waste and socio-health from the city's forming, paradoxically food remains a stranger for urban planning (2000), revealing a deficit in both policy agendas, especially considering that regulating the food system could effectively be controlled by the functioning of the market, and in the prospects of the research world in a difficult dialogue among urban, rural and food scholars.

Without being able to examine the distinction among urban food policies, strategies and planning, this area of political action (as a whole) firstly poses representation problems in terms of:

- Analytically representing the food system that supplies cities (the local system of food supply) and the part that leverages spatial and cognitive proximity (the local food system) the most;
- Politically representing the food system, introducing it gradually onto urban and metropolitan policy agendas and various actors in the market and civil society, underlining the meaning, possibilities and limits of the local scale;
- Connecting analytical and political representations through a system of indicators that are able, in their turn, to understand and represent the different components of the complex food system, transforming political intentions (expressed by the governance of a vast and varied system of actors) into objectives that are desirable, pursuable and locally measurable.

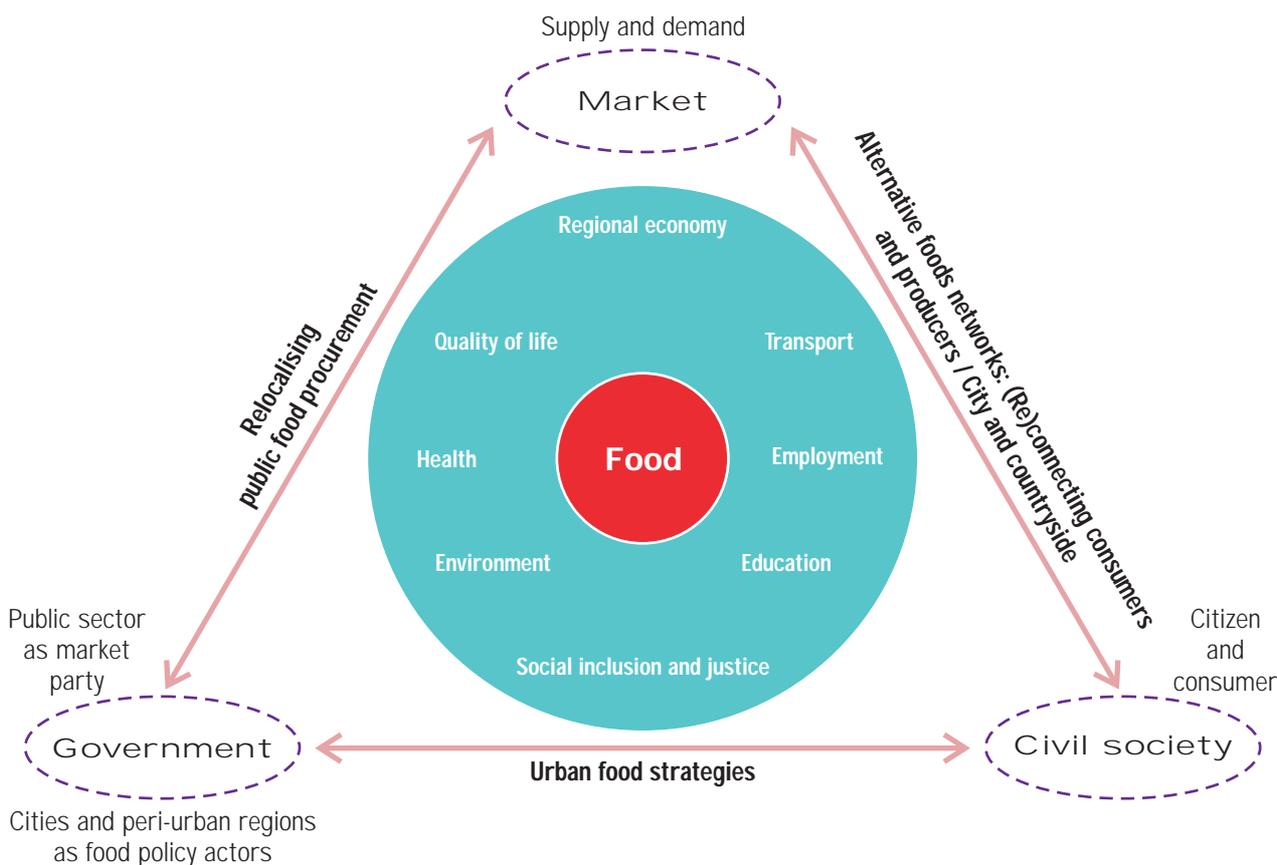
In this regard, an effective conceptual representation (**fig. 1**) is the one proposed by Wiskerke (2009), which underlines the tension between deterritorialisation and reterritorialisation processes of the food system and highlights the emergence of an alternative food geography, defined by the dialectic triangle between three points of food governance regulation.

The public administration, market and growing visibility of the civil society (increasingly organised in associations of producers, consumers, agreements among them, in local and cross-border movement of food), can be further aware of the potential and advantages of the comparison and cooperation at a local scale, redefining the urban food system in an integrated and territorial governance. It is an *integrated* governance as it connects the different components by stages and by themes of the food system, from conception to post-consumption, and *territorial* as it is oriented toward connecting the specificities of each local context, redefining its relations and representations.

To better understand the different levels of complexity of a territorial prospect of local food governance, according to Dematteis (2007), it could be favourable to start from an efficient systematisation of different ways of how the territory can be conceived, placed in a sequence of increasing conceptual complexity and policy, linking these representations to the food system:

- 1 Spatial sphere and simple support of interactions among the actors of the foreseen development actions. The territory in local food policies is, in this sense, the spatial context among the relations of the actors (between state, market and civil society) that are and feel involved in redefining and planning the food system;

Figure 1 *The integrated and territorial mode of food governance (Wiskerke, 2009)*



- 2 Container of potential “property” resources (tangible and intangible), objectively identifiable by external views in terms of “vocations.” To think that all territories must confront themselves with urban food strategies does not mean that they are all equal in terms of agronomic types of soil, urbanisation processes, spatial organisation relationships between urban fabric, peri-urban and rural areas, diffusion and embeddedness of economic actors, production specialisations and labour market, of sensitivity, entrepreneurial ability, governance and human capital. All of these elements are only potentials that become resources in the extent to which they are perceived and activated, and the drive toward the MUFPP movement may help individual territories very much in (re)recognizing their local potentials and specificities that cannot be easily moved and reproduced elsewhere;
- 3 Place of possible exercise and governance of active territoriality, resulting from the combination of meanings 1 and 2 above, in which the interaction of the actors (whether local or not) is linked to the development of local resources, which are therefore transformed from potential into usable and, possibly, exportable. The mutual recognition of the actors, the resources and the competitive and cooperative relations that link them is, at the same time, a representation of the territory and the result of production processes of it, starting from analysis, development and re-orientation of the food system;
- 4 Local collective actor (local territorial food system), as a network of public and private entities, able to organise themselves to self-plan and self-manage their development, and therefore also the “active” part of the territorial capital that escapes the exogenous perspective of point 2, able to produce additional resources, acti-

vating positive-sum games, and not, for example, simple delocalizations and relocalizations of productions. Even within a general orientation and political and operational indications that stem from MUFPP, the most interesting element therefore appears to be the possibility between analytical and contextual representation, from within, and political representation, to “produce” the local territorial food system as a network of actors that are able to locally start specific processes of mobilizing not only resources, to some extent given, at least in the short to medium term (soil fertility, productive specializations, the image and fame of a locality linked to quality wine and food), and as such, objectively discovered from an external view, but also the energies and planning in the different territorial contexts that are activated exactly by the planning orientation towards the territorialised food policy.

In an open and inclusive process of building the territory as a local territorial food system, as a collective actor, able to critically reflect and start self-organisational and creative processes of re-orientating the food-city relationship, the research world, especially the public university where it can play an important role by integrating training and “third mission.” As well as in other international experiences, for example in the pioneering case of Pisa (Di Iacovo *et al.*, 2013), Turin Universities (University, Polytechnic, in collaboration with Gastronomic Sciences of Pollenzo) participated right from the beginning, co-promoting and supporting these processes in various manners, with an action-research approach: at round tables, imagination and planning towards integrated and overall strategies¹. Figure 2 reconstructs a set of processes that gradually, with increasing integration, have in fact constructed and connected an informal but substantial “food assembly,” outlining the hypothesis of food governance.

Initially, we tried, within the Turin Smile² project, to make the food-city relationship visible, establishing it as a challenge toward a territorial food system in the project of a technological and inclusive Smart City. Then we went on to an active collaboration in the creation and animation of the “Torino Città del Cibo” (Turin Food City), table organised by *Torino Strategica*³, within the third Strategic Plan “Torino Metropoli 2025,” which defines the vision and plans for the future of Turin metropolitan area.

The University of Turin then co-promoted and guided, with the Città metropolitana, “Nutrire Torino Metropolitana” (Feeding Metropolitan Turin) the participation process aiming to mobilise actors of the food system by involving them in the construction of the local food agenda, as a first step towards launching a food strategy for this area. Finally, collaborating actively with the same project that promoted this volume, “Food Smart Cities for Development” funded by the Development Education and Awareness Raising (DEAR) of the European Commission, which aims to create a Food Policy Council.

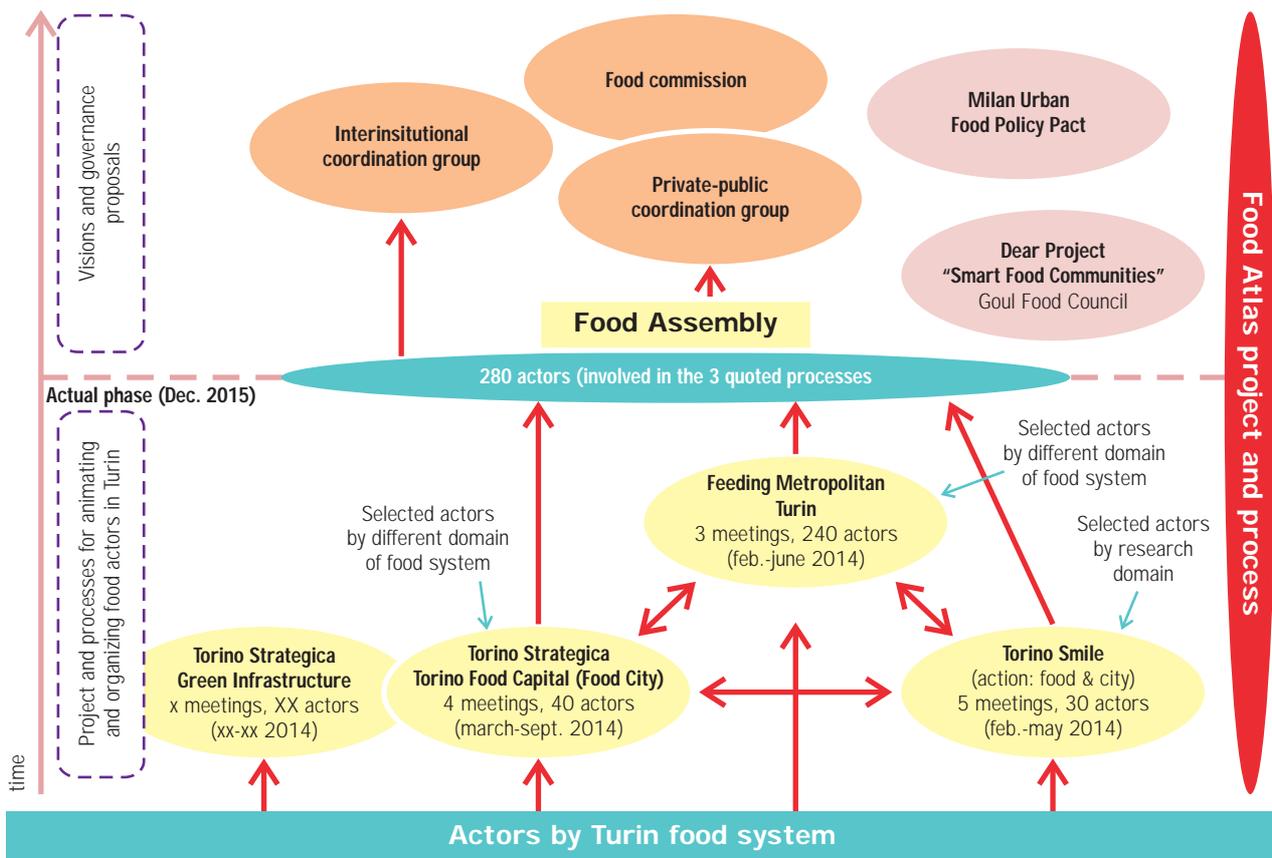
These experiences are summarised in the Atlas of Food cross-project promoted by different departments of three universities (University and Polytechnic of Turin and University of Gastronomic Sciences), in an effort to integrate views and disciplinary

¹ The three universities organized in Turin (October 2015) the VII Conference of the Sustainable Food Planning international network, perhaps the most important community working on urban food planning issues (www.aesoptorino2015.it).

² For further information www.torinosmartcity.it/idee/idea-27.

³ Torino Strategica is an association “which promotes strategic planning methods, monitors its actions, sets up specific workshops, communicates to the public the opportunities for development created by the Strategic Plan and encourages the public’s participation” (www.torinostrategica.it).

Figure 2 The actors and processes involved in the development of an integrated governance of the Turin food system (Toldo, Pettenati, Dansero, 2015)



skills. This project supports the knowledge of the food system by explaining and developing the knowledge of different actors that compose it, into a map of maps; contribute to link experiences, projects and processes and join them together in representations that give the meaning of a process (see **fig. 2**); encourage the universities themselves to be knowledgeable actors in the food system, directing a university community of over 100,000 people (between students, teachers and technical-administrative staff).

The Atlas of Food has set itself these tasks on food, open area of critical reflection, experience and knowledge exchanges, even opposing and redundant, in the development of the cultural diversity of food and experiences linked to it (Dansero, Pettenati, Toldo, 2015).

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THE TURIN FOOD AUTONOMY FOR A “RIGHT TO FOOD ORIENTED” URBAN FOOD POLICY

Maria Bottiglieri

The Città di Torino, together with the other local authorities, such as the Città metropolitana di Torino and the municipalities of the metropolitan area partner of Torino Strategica association, is promoting a process of creation of its *urban food policy*.

This process has been urged:

- By the realities of the territory (Institutions and Civil society) which are committed to a more sustainable food production, distribution and consumption;
- By the comparison with other world's cities partners of the European project *Food smart cities for development* and with those with which Turin was in the process of formation of the *Milan urban food policy pact* (Forster et al., 2015).

Turin food policy still has to be made explicit and official. In fact, even if it is considered a “new” local policy for it is formulated in a new autonomous way, it is actually not novel since it has historical and traditional foundations in other urban policies.

The pillars of *Turin food policy* consist of the *Vision* collected in the first part of this book, while the good practices analysed in the second part are its bricks. The *Local Food Autonomy* forms its basis.

From Food sovereignty to Food autonomy

What does it mean “Local food autonomy” of the Città di Torino?

In order to reply to this question it is necessary to recall the concept of *Food sovereignty* that is “the right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems” (*Declaration of Nyéléni*, 2007)¹.

Into Italian law system, Food sovereignty is based on Article 1 of the Constitution², from which it is possible to infer two characteristics:

- Ownership. Food sovereignty belongs to the people interpreted both as individuals and as “social formations” (associations, schools, families, parties, trade unions). The right to Food sovereignty can be described as “a new right of collective kind.

¹ “Food sovereignty is the right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems. It puts the aspirations and needs of those who produce, distribute and consume food at the heart of food systems and policies rather than the demands of markets and corporations. It defends the interests and inclusion of the next generation” *La via campesina, Nyéléni Declaration of Food Sovereignty*, Mali, February 27 2007, see www.nyeleni.org and the website of International Peasant's Movement.

² Art. 1 Cost.: “Italy is a Democratic Republic, founded on work. Sovereignty belongs to the people and is exercised by the people in the forms and within the limits of the Constitution.”

It is headed by groups of men and women defined by their relationship with the land in which they are guests" (Zagrebel'sky, 2014)

- Exercise. People can exercise the Food Sovereignty only in forms and within the limits provided by the Constitution. In this sense, the election—by the electorate, of parliamentary representatives (in Rome, as well as in Strasbourg) who legislate on food issues—is the first democratic tool to exercise this collective right. A second form to exercise Food sovereignty is the abrogative referendum, already used in Italy to take decisions about important issues such as the Right to Water and the public management of water services. The right/duty to vote (ex article 48 of the Constitution) is the common denominator of these two practices of Food sovereignty: it constitutes, indeed, the prerequisite both to elect parliamentary representatives and to promote and participate in a referendum.

Food sovereignty can be exercised at several levels of government: central, regional, local. At the local level it acts as a specific aspect of local autonomy and can be considered as a "Local food autonomy."

Local Food Autonomy is a legal concept, not a socio-economic one. It does not refer to the concept of local food self-sufficiency, which aims to the possibility for a city to produce all the food necessary to feed its population.

It constitutes a central element in identifying the legal instruments owned by local self-governments, which are useful to meet the demand of policies coming from the civil society (e.g. those of the Solidarity economic districts or those of who promotes a particular vision and culture of food such as Slow Food); the food autonomy level of a city, namely, says something about the possibilities to enhance *food local systems*³.

If we consider the regulatory constraints of food and agrarian law, already detailed at the European level, these possibilities may seem few or non-existent at all: how could a local authority implement food policies that are different from European common policy in terms of competition, environment or agricultural? And how could a local authority promote food social policies not perfectly envisaged by national and regional legislative guidelines? Despite of the few possibilities of action in a field that seems to be even over-regulated by often overly detailed legislation, there are still spaces for autonomy.

The Local food autonomy, based on Articles 5 and 114 of the Constitution⁴, can be here defined as "the power of local authority to give itself an autonomous set of rules about food: that is the power to self-determinate and self-regulate, through different tools (statutes, regulations, plans, guidelines, specifications, administrative acts),

³ For a legal definition of this concept see EU Committee of the Regions, *Outlook Opinion of the Committee of the Regions "Local food farming systems" (2011/C 104/01), 2/4/2011*: on eur-lex-europa.eu "35. Local Food System: 1) is a Business to Consumer system, 2) comprises products that are locally produced in the home region or in a region that participates in a cooperative of home regions, 3) is an intertwined set of processes, linking producers to a) consumers and b) society, *i.e.* the environment and the regional economy, 4) consists of several components on several levels, ranging from farm level to interregional level, including production and processing of foods, marketing and promotion, branding and labelling, consumer and society involvement, delivery of accompanying public goods, distribution and transportation, health and food safety measures, management of waste and energy aspects and training and education."

⁴ Art. 5 Cost.: "The Republic, one and indivisible, recognises and promotes local autonomies, and implements the fullest measure of administrative decentralisation in those services which depend on the State. The Republic accords the principles and methods of its legislation to the requirements of autonomy and decentralisation." Art. 114 Cost.: "The Republic is composed of the Municipalities, the Provinces, the Metropolitan Cities, the Regions and the State. Municipalities, provinces, metropolitan cities and regions are autonomous entities having their own statutes, powers and functions in accordance with the principles laid down in the Constitution. Rome is the capital of the Republic. Its status is regulated by State Law."

the activities and services which allow to protect the different aspects of the Right to food access of citizens and residents on the municipal area" (Bottiglieri, 2015a). In this sense the concept of *local food autonomy* is the point of contact between those of *Food sovereignty* and *Local self-government*. Despite Local self-government is based on regulatory provisions both constitutional and legislative shared by all public bodies, it is impossible to find two cities having two identical legal systems: cities, in fact, are similar from a legal point of view, but they are never totally identical to each other. The possibility to produce regulations makes of each city a unique legal entity. This legal peculiarity is also reflected in the food legal system that each municipality has. From here it follows that each local authority has its own *Food autonomy* which differs from that of the others. This autonomy is manifested in its components of *political, legislative, functional, organisational and financial autonomy*.

Political autonomy is mainly manifested in the freedom of the local community to choose its representatives and to self-determine its institutional purposes (made explicit by the Statute); *legislative* autonomy consist of the possibility for the local authority to issue legally binding rules (such as regulations); *functional* autonomy allows the local authority to choose the best solutions from technical point of view to achieve its goals; *organisational* autonomy gives to the local authority the power to give itself its own organisational structure, while *financial* and *accounting* autonomy implies the possibility to identify autonomous sources of revenue and to manage its related expenses.

The Città di Torino, *as part of its organisational, administrative and financial autonomy, extensively exercised the right to self-determine its own food purposes and, in particular, to decide which functions of food to enable, whether they are designed to achieve social purposes (as in the case of soup kitchens) or to promote economic and civil development of Turin community (as in the case of farmer markets)*⁵.

The characteristics of the Food autonomy of the Città di Torino can be deduced from the characteristics of the food-related administrative activities promoted by the municipality and listed among the best practices described in the second part of this book.

The Turin food-related administrative activities

These activities are characterised by some common elements which are highlighted here below (Bottiglieri, 2016):

- *Ordinariness and continuity.* All activities of the Città di Torino gathered in this book are only minimally special or sporadic events or projects, they are mainly activities of ordinary administration and permanent public local services. This make them suitable to become the foundation of a local food-related political strategy firmly rooted in the experience and administrative practices of Turin and, therefore, sustainable from an institutional, functional and financial point of view;
- *Cross-disciplinary.* Another important aspect is that the administrative tasks that make food accessible to the different types of residents in Turin (children and senior citizens, consumers and producers) are not the expression of a specific and unique "administrative function" or "food policy" but they constitute a specific aspect of other typical administrative functions and traditional local policies. The grant service of urban

⁵ Paraphrasing State Council, Sec. V, December 13 2006, no. 7369 on www.giustizia-amministrativa.it.

gardens, for example, can be considered as an expression of environmental policies or territorial government; the soup kitchen service is an expression of social welfare policies; the right to access to a food acceptable from the point of view of religious belief within the school canteens service is an expression of educational policies; the service which allocates specific spaces of city markets to the farmers is an expression of local trade policies. If, therefore, today we cannot yet say that a unique local food policy does already exist, certainly it is possible to assert that food represents an essential aspect for almost all local policies of the City;

- ■ ■ *Public-private partnership approach.* The third element of interest is that each of these food-related activities is the result of a participatory process or an independent initiative of Turin civil society. This partnership is based on specific forms of management, such as agreements between the City and both *profit* and *non-profit organisations* and specific forms of participation (e.g. committees for the management of the market areas and the committee for assignment of urban gardens). This aspect makes these food-related activities particularly sustainable from both a social and an institutional point of view and it reveals two characteristics: subsidiary and participation. "Subsidiary" is related to local public services deriving from the independent initiative of civil society organisations which then obtained institutional dignity and have been coordinated or integrated in local policies (this is the case of the soup kitchens); while they are "participated" these activities promoted directly by the municipality, but open to the participation of the beneficiaries of the services (in the *school canteens-committees*, parents and teachers ensure the permanent monitoring of the service);
- ■ ■ *Citizen-tailored local policies.* The initiative of the civil society is not only the starting point of food-related public activities, but also the point of arrival. The *target* of many local public food services is not the citizen in general but the citizen in a specific situation: the consumer and the farmer within the farmers' markets, the child within the school canteens service, the low-income citizen within the urban gardens, the homeless within the soup kitchens. This means that the Città di Torino did not activate a single, generic food care service, but it enabled different services according to the different beneficiaries and their different needs. Services were tailored on different needs. Each specific condition and food need of the citizen led to the identification of a specific public response and the establishment of a corresponding local public service. The person with a specific food need constitutes, in other words, the centre around which these services are designed, constructed and identified. In addition: the beneficiary, in many cases, is not only the end user, but also an active player in the definition of the activities: like in the projects "Il menu l'ho fatto io" (The menu I did), "Fa bene" (It's healthy) and in urban gardens or *farmer markets*;
- ■ ■ *Right to Food oriented Food local policies.* These local public services are placed to give effect to the fundamental rights of the beneficiaries, in particular the Right to Food of the inhabitants of Turin (Ziegler et al., 2011). In this regard, the recent "Delibera" (Resolution) no. 2015 04117/072 approved by the City Board on September 29, 2015 and by the City Council on 7 March 2016, concerning *Article 2 Modifications of the Municipal Statute. Introduction of the recognition of the Right to adequate food*, provides a statutory basis to all local activities related to the food, offering at the same time an interpretation. In fact, local public services and food-related administrative activities are the main measure through which the Città di Torino respects its duty to fulfil the Right to adequate food of its inhabitants (Shue, 1984).

The “Turin food autonomy”

The characteristics of these food-related local public activities and services outline the main features of Città di Torino Food autonomy (Bottiglieri, 2015a).

- The *Political Local Food Autonomy*. The first places where to express the food autonomy policy of the Città di Torino are the representative bodies. Board and City Council already expressed several times the food autonomy of the City (e.g. in the political guidelines related to the agricultural destination of almost two million square meters of public land or in those expressed in TOCC project). Expressions of the political autonomy of the City are the changes in the Statute aimed at recognizing the Right to Water (introduced after the referendum promoted in 2011) and the Right to adequate food (2016). Taking part in the process of changing the Statute were also the District councillors, who were asked to express their opinions. Such a decision-making procedure allowed to bring the debate on the Right to Food on the territories and in the suburbs and thus involve the elected and the citizens of all the 10 Circoscrizioni of the Città di Torino. The bodies of participatory democracy of single food local public services (from meal catering committee in school canteens service to market commissions, from the coordination board on soup kitchens to the management committees of urban community gardens) have a wide political value⁶. Although they mainly are the tools of participation in public activities, being intended to monitor or manage single food local public services, the significance of food public interests that they represent and the peculiarity of the different stakeholders give them an important political and institutional role and they make these organisms an key experience to enhance in the construction of a place of political representation of food public interests of Turin community: this could be a Food commission with an advocacy role, as well as Food council with advisory functions or a Food Assembly with wider representation purposes.
- The *Regulatory Local Food Autonomy*. As previously mentioned, the Food autonomy of Turin is based mainly on its Statute which states that the Città di Torino promotes: “the implementation of the Right to adequate food as a right to have regular, permanent and free access to a quality food, sufficient, nutritious, healthy and acceptable from a cultural and religious point of view, to ensure the mental and physical fulfilment, individually and collectively, needed to lead a dignified life.” Given this provision we must interpret the other local sources on which this autonomy is based: like regulations (e.g. those on urban gardens and open air markets)⁷, plans (e.g. III Strategic Plan where a chapter is dedicated to “Torino food city”)⁸ and administrative sources (e.g. the terms of contact defining the characteristics of food provided in school canteens service or the call for compe-

⁶ See the *Regulations for the Election of Market Committees* no. 238 or art. 7 of the *Regulations for the allocation and management of urban community gardens* of District 5 (approved by a resolution of the District Council no. 201404270/O88 on December 15 2014) and the regulations on the Organization and operation of soup kitchen committees (available on the institutional website www.comune.torino.it/regolamenti).

⁷ See the *Regulations for the allotment and management of urban community gardens*, no. 363 of the Città di Torino and the *Regulations of areas dedicated to farmers in the city markets* no. 342/2011, on www.comune.torino.it/regolamenti.

⁸ See *Metropolitan Turin 2025. The Third Strategic Plan of the metropolitan area of Turin*, Turin, Turin International Association, 2015 on www.torinostrategica.it.

tition for meals supply to soup kitchens)⁹. Local sources, thus constitute the tool through which the municipal administration draws its food-related legislative autonomy, an autonomy that is not the mere execution of regional or national laws (sometimes absent, some others too detailed), but an expression of the spirit of initiative of the community itself (Pizzolato, 2015), as it is clearly shown by many of the best practices gathered in this publication.

- ■ ■ The *Functional Local Food Autonomy*. Many of the examined services are not regulated by legislative sources (e. g referring to urban community gardens Regione Piemonte does not have a regional law as in the case of Regione Campania or Regione Lombardia); in other cases, laws merely state goals and express orientations (as it happens in the case of soup kitchens, with both Regione Piemonte Law 1/2004 and Framework, Law 328/2000 merely indicating in general terms the commitment to fight poverty, without giving any indication of how Local Authorities should implement to reach the goal). The functional food autonomy of the Città di Torino has been able to define the content, the object and its essential public service delivery standards. In the case of soup kitchens, for example, the Città di Torino not only organised the service but also identified it with the most appropriate administrative activity to achieve the goal of fighting poverty assigned by the above-mentioned regional law. Other municipalities may not adopt this measure (in most Italian cities, for example, this activity is left exclusively to charities) or decide to identify different ones. The functional dimension of municipal food autonomy allowed the local community to be not a mere object, but a subject capable of organisation and co-responsibility: the case of urban community gardens or soup kitchens shows that very often the food public service is activated in response to the needs of a policy previously expressed by local community.
- ■ ■ The *Financial Local Food Autonomy*. The financial food autonomy varies depending on the administrative function that this service pertains to: when food local public services are part of the *Funzioni fondamentali* (core functions) of the Institution (it is the case of soup kitchens that have been identified as an action to contrast urban poverty that is a goal that the law qualifies as a core function of municipalities) a totally public funding of the service is applied to meet the standard need. On the contrary, when the services do not represent the core functions of municipalities, like the activities related to the international cooperation, they can be financed only up to the limit provided for by laws, that means by their own means (deriving, for example, from the revenue of their own taxes, shares in the revenue of central government or regional taxes or equalisation fund), with funding from other bodies, public or private, or with special contributions and European Union funding¹⁰. This different regime of financial autonomy is sometimes manifested within the same policy: school food service, for example, is a potential public service based on individual demand, therefore, it is not mandatory¹¹; the organisation of educational services, instead, is a core function of the mu-

⁹ See the executive resolution which determines the public tender by approving the terms of contract for the meal catering service in soup kitchens (det. 2013 05180/005).

¹⁰ See. Co. 27 Art. 14 D. L. 78/2010 *Urgent measures for financial stabilization and economic competitiveness converted with amendments by Law 30 July 2010, n. 122*, as amended by art. 19 of D. L. July 6, 2012, n. 95 converted with amendments by Law August 7, 2012, n. 135. *Urgent measures for the spending review with invariance of services to citizens*.

¹¹ Educational services are provided for by law as a fundamental function in art. 14 L. D. 78/ 2010 which mentions the "organization and management of school services") while *M. D. December 31, 1983. Identification of local public services based on individual demand* mentions in paragraph 10 "meals services, including those for school."

nicipality, the financing of which therefore follows different rules. One of central problems of food-related local policies concerns the limit of their financial possibilities that is dictated by the resources available in the public budget and imposed by the rules of the local public accounting. The problem of financing may be excluded when the costs of the *food assistance services* are not supported by the Public Authorities but are “downloadable” on the market (e.g. in the public tender for the school canteens service). In this cases, the public budget would remain unchanged if—with the same public funds—public procurement put “social clauses” in the tender contract (to provide meals respectful of religious and cultural food traditions of the beneficiaries) or green clauses (to supply organic or short chain food) (Bottiglieri, 2015 b).

Another issue of concern to the financial aspects of food local policies regards the coordination among different administrations (such as regional and municipal) for the exercise of various food functions and their different enforceability. There is a sort of contradiction here: the Local Authority discretionally decides to realise *Food public service* through the soup kitchens (in charge of the Municipality) but it must help people with alimentary issues and deficiencies with the *Health public service* (in charge of the Region). And this aspect represents the fallacy of the Italian law system: the Right to health is guaranteed as a constitutional right (articles 32 of Constitution), whereas the Right to food is considered an interest socially optional. As a result if the poor is just hungry, he can't be given the right to eat, because the food assistance service is not an obligation for the Public Authorities, whereas if someone is sick for excess or lack of food, they have the right to receive an adequate health service. The contradiction of the system is not only an illogical paradox but also an issue related to the costs for cures which are definitely more expensive than those to provide food.

The Organisational Local Food Autonomy. The food is also an organisational issue (Bottiglieri, 2012). Food-related public services are managed in different ways: direct management (e.g. the open air markets), public tenders (e.g. school canteens), “bodies governing by the public law” owned by the Municipality (*non-profit* organisations such as ITER, that runs *Cascina Falchera*, and *for-profit* such as SMAT Ltd. for the management of water services), foundations with public-private capital (e.g. Terra Madre, the participatory foundation which gathers the Città di Torino, the Regione Piemonte and Slow Food for the organisation of the homonymous event), committee, network (e.g. the Coordination board on soup kitchens), concessions or allotments of public land (e.g. urban social gardens)¹².

Conclusions

To summarise, the Città di Torino reached a good level of food local autonomy, thanks to careful choices made by the administrations which succeeded over the time at the helm of the City. This result demonstrates that in order to make good food policies at the local level as well as at the national level, they are not always necessary legislative or even constitutional reforms, but the regulations and administrative sources which already exist are sufficient (Bottiglieri, Pizzolato, 2015).

However, the critical and strong points of this system coincide. The implementation

¹² See *infra*, Toldo and Pettenati, “An overview on the main competences of the Città di Torino in the field of food and food planning.”, p. 38.

of Turin food autonomy is the result of institutional decisions taken by the municipal administration in compliance with the principle of legality and in accordance with the principles of efficiency and efficacy of the public service.

Therefore, there is no rule that would prevent the City to change its policy orientation deciding not to activate anymore services which allow today to implement the various dimensions of the Right to Food of citizens and residents. That means that there are no legal constraints preventing from devoting agricultural land for purposes other than those pursued by the granting of urban gardens, and there are no rules preventing the exclusion, from preordained terms of contracts for school canteens service, of the provision of fair food, short chain food or culturally and religiously acceptable diets; in the same way it does not exist a "normative monitoring tool" which prevents a different interpretation of the legislation on social services and may replace the soup kitchen with other forms of services contributing to the fight against food poverty.

Could the recent introduction of the Right to food in the Statute of the Città di Torino provide the normative monitoring tool useful to avoid that the food culture which has been created in Turin and therein sedimented, may represent a point of no return? Yes, it could.

Surely the commitment of the City to promote the implementation of the Right to food in all the services, activities and policies that depend on it constitutes a point of no return for building a "right to food oriented" *Turin Food policy*.

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FOOD POLICIES AT THE METROPOLITAN SCALE

Elena Di Bella

“The Earth produces enough for the needs of everybody but not enough for the avidity of everyone.”

Gandhi

Nutrire Torino metropolitana: towards a Metropolitan Food Policy

Nutrire Torino Metropolitana (Feeding Metropolitan Turin) is firstly a process. A process involving more than 200 economic operators, civil society, academic representatives and public institutions dealing with different items (health, socio-economic development, agriculture, markets' management, territorial planning, urban design, logistics, training, education, environment, etc.) at different institutional scales.

The process officially started in 2015, with 3 participatory workshops, as the result of a long work of drawing up, starting from the Rururbal project (an Interreg Med project dated 2009-2011), and from picking up and connecting the many existing best food practices in the territory of the Città metropolitana di Torino.

A process always in progress, gathering the bottom-up energies and practices, towards different objectives, but with only one clear final purpose: to improve the reasonable and widespread quality of food. A food that should be good, safe, proper and fair.

The process is addressed to draft a Food Strategic Agenda: not a plan, not a pact, not a manifesto, but a road map driving the different public-private food players to shared common objectives to be put in Political (with the capital “P”) agendas.

What are food policies for Turin and its region: why are we dealing with food?

For the Città metropolitana di Torino, the food policy is a new dimension. Following the FAO definition: “Food security is a situation that exists when all people, at all times, have physical, social and economic access to sufficient, safe and nutritious food that meets their dietary needs and food preferences for an active and healthy life”¹. For us, food policy is a holistic political dimension taking into consideration the needs of resilient cities and metropolis; a new approach that is able to pass from the sectorial policies to a horizontal policy. Food is not only agriculture, nor markets, or wine and food traditions, or urban gardens, or public caterers, or trade, or public procurements, or waste, or a social problem affecting poor people. Food is a primary need of the human being essential for life: the third one after air and water.

Access to food is not only a question of quantity but also of quality, existing even in rich and developed countries, where 50% of diseases (even more among poor people) are linked to the food diet. Malnutrition is affecting all people and it is a hidden cost for the Public Health budgets.

¹ FAO, “The State of Food Insecurity in the World 2001,” Rome, 2002.

In addition, the access to a safe, proper and fair food, as a public good, is a question of food democracy and food justice.

Under this point of view, it is clear that Public Authorities, having a moral responsibility to their citizens' life and rights, should consider food as one of the main fields of their mandate.

Food policy is above all a point of view that considers citizens as pro-active actors in agricultural, economic and territorial policies. Citizens should not be seen only as consumers, but as people growing kitchen gardens, deciding the uses of land (through the vote, participation and activism), choosing places where to spend free time, cooking, paying school catering for their children. From this perspective the central concept is no more the food chain, nor the territory but the food system. In this system, policies are influenced first by relationships between the actors (strong/weak, hidden/clear) and should pass from a "government approach" to a "governance approach" focused on dynamic relationships between actors: producers, consumers, trade, civil society, stakeholders, lobbies and public authorities. This approach tries to go beyond actual sectorial policies that have critical points:

- The limits of the city, an invisible barrier to the access of goods, knowledge, people from the countryside. We need to build the identity of the new Città Metropolitana;
- Planning policies that are apart from agriculture and economic policies;
- The lack of an integrated vision of different European programs and tools and their potentials;
- Public authorities meeting the lobbies and not the bottom-up experiences;
- Food is an essential need for people but does not have priority in the public budgets' decisions; no adequate weight in governance and government processes.

Food policies should be at the core of the "Policy" and at the intersection of policies. Food is the strategical and transversal point of contact of many vertical policies: urban planning (use and reuse of the soil, land grabbing), agricultural policies, health, education, transport and logistics (CO₂ and ecological footprint), economic development (oenogastronomy, food chain, commercial markets and exports), environment rules, use of water resources, new poverties, waste management, etc.

How did we reach the "food approach"? Which food policy for Turin and its territory? Why a "proximity food policy"?

Turin is an "eating city" of about 900,000 inhabitants in the middle of an agricultural productive land.

Everyday in Turin we eat 1,590 tons of food (1 ton = 1,000 Kg). For what concerns public procurement, we eat 8.4 million meals per year in public school catering (primary and nursery school) in the municipality of Turin, 2 million meals per year in the peri-urban area (6 main municipalities) and 20 million meals per year in the metropolitan area.

The management of school catering is competence of the municipalities, like the regulation of food markets, location planning for trade (large-scale retail trade and retail) and urban planning and design.

The recent "Delrio" law (n. 56/2014) set up the "Metropolitan Cities," whose main

task is to coordinate the social and economic development of their territory at a “provincial” scale. These new local authorities have the unique opportunity to connect the big city (Turin) to the surrounding rural/urban area and generally to generate rural-urban connections.

Continuing with numbers, Turin is the first Italian city for number of food markets: 42 open-air and 6 covered markets, about 15 farmers’ markets and the biggest open-air market in Europe (Porta Palazzo). The majority of the territory of the Città metropolitana di Torino is productive agricultural land with 227,000 hectares of agricultural land (50% of total territorial surface) and 200 hectares in the public property of Turin with 400 urban gardens), about 14,000 agricultural farms, It is also one of the most important areas in Italy for meat and milk production. Besides the Piedmont Region is second in Italy for fruit production.

Nevertheless, if we try to estimate how much local food is eaten, we discover that the short chain involves only 3.4% of regional farms directly selling their products, only 7% of the stalls in food markets are reserved to producers and only 10% of markets in the Città metropolitana di Torino have agricultural products as their main ones.

All these reasons bring about the need of a local food policy for Turin and its metropolitan territory and pushed the Città metropolitana di Torino, with the University of Turin and more than 200 local actors to write the first draft of the Local Food Strategic Agenda during 2015.

The Agenda process identified 8 first strategic food items:

- 1 **Education and Training School Education, Training and Pedagogic paths.** Adult training, producers, consumers, public officers, politicians;
- 2 **Information and Knowledge.** Knowing each other among actors of the same food chain, among different chains, among sectors and economic operators. Diffusion of information (nutritional, provenance, etc.) through labels and brands, traceability systems, etc.;
- 3 **Distribution and Logistic platforms.** New distribution models and traditional channels (the large-scale retail trade and retail, horeca, markets), management partnership (public, private and public-private), role of wholesale trade, etc.;
- 4 **Public Procurement.** Organisation, rules and regulation; costs and benefits of Green Public Procurement, etc.;
- 5 **Simplification.** Unique Book for checking, harmonisation of health authorities, etc.;
- 6 **Premium to Quality.** Fiscal reduction and reduction in taxation, Public Funds use, etc.;
- 7 **Territorial planning.** Defence/valorisation/regeneration/use of agricultural land, rules and tools for using territorial resources, rural-urban continuum, etc.;
- 8 **New Food Governance.** Integrated food policies, Food policy council, public authorities network, urban/rural food partnerships), participatory process.

Conclusion: We have a dream

“Eating cities” are driving forces of food policies of the future. Cities and urban regions are gradually emerging as relevant scales and major forces driving the sustainability of agro-food systems and pursuing food justice.

But:

- We need a vision recognizing the metropolitan area as a new territorial and government unity able to influence and to change food and agricultural policies;
- This new space of action should not be seen only as the result of a negotiated agreement of different conflictual interests for the use land and natural resources;
- Policies need data, indicators for measuring concrete results, but also new visions;
- We need to provide proof of the connections between actors of the food system, generating the "new";
- A "new" (land) producing food where competitiveness and "ambivalence" still exist but where the mutual interdependencies become wealth;
- Food policy is Food governance;
- Food governance is **not** government;
- Governance is a system (round) and not a chain (vertical) where: a) citizens are over the top and "right to food" (as primary good) means food accessibility for everybody; b) food ethical responsibility, accountability and consciousness are at the core of policy; C) Food governance is not only agricultural policy, nor "urban agriculture," it is not only a research exercise, it is not only a food oenogastronomy experience. It is a daily exercise of democracy.

Feeding comes first whereas production comes after.

STRATEGIC PLANNING, FOOD GOVERNANCE AND LOCAL DEVELOPMENT

Anna Prat

The third strategic plan of the metropolitan area

In June 2012 the Mayor of Torino Piero Fassino renewed the City's commitment to inclusive change by initiating a third strategic planning effort. The Metropolitan Turin 2025 Strategic Plan represents nearly three years of work by over 500 people and 230 organisations to build a new development agenda and drive the next phase of the city's transformation towards *Turin, City of Opportunities*.

One of the most fundamental decisions in the third strategic plan was to engage the metropolitan area of Turin, 38 municipalities in all, to join forces in a truly collective planning process. The area was defined based on the degree to which municipal administrations already partner to provide services jointly, their geographic contiguity and functional integration, and the interest shown by their administrations in the initial engagement stages. The metropolitan area they form has vast potential for growth and brings together numerous development drivers.

The need to engage a broad range of stakeholders capable of leading metropolitan change was clear from the outset. The third strategic planning process was therefore conceived to include:

- The political leadership of the municipalities within the metropolitan area, so as to pursue cooperation and integration of services and functions;
- Private-sector entrepreneurs to take a leadership role in developing and implementing the agenda to revive the metropolitan economy;
- Academic, training and research bodies given their critical role in cultivating human capital and spurring innovation.

Given the austere financial climate, and a strong propensity towards identifying actionable projects, the plan focuses on improving the mechanisms and processes that generate economic growth rather than on capital-intensive infrastructure; in other words, the plan aims to upgrade the 'software of the economy' to facilitate entrepreneurship and enable growth across the board.

Inclusion and sustainability are core values underpinning the mission of the third strategic planning initiative, informing all the proposed objectives and actions. In particular, the plan places social inclusion at the centre of its mission by laying the groundwork for an economy of opportunity.

Finally, the third round of strategic planning was deliberately selective in its priorities. The plan focuses on the issues that stakeholders identified as most urgently requiring reform and innovation on a systemic level. The consultative planning process necessarily reveals the priorities and reflects the expertise of the actors involved, which are broad and varied, but not exhaustive.

The Metropolitan Turin 2025 Strategic Plan identifies two key strategies to achieve the vision of a *City of Opportunity*. One is to further develop metropolitan governance, progressively extending the integration of policies and services across the entire metropolitan area. The other is to drive economic growth by promoting private-sector leadership and maximising new public-private partnerships capable of leveraging existing assets in innovative ways. The objective is to create the conditions that enable economic development in all sectors and at all levels.

Food in the strategic planning process

Early on in the strategic planning process public and private stakeholders identified numerous thematic areas to explore in working groups. Among those themes, which ranged from mobility and green infrastructure to human capital and investment attraction, there was broad recognition of the metropolitan food system as an area ripe for innovation in governance and as a lever for local development. The decision was made to convene a group of local leaders in the food and policy arena to guide work around the concept of Turin as a *food capital*.

Prior to the official launch of the working process Torino Strategica convened local thought leaders to form a steering committee to concert the mission of the working group and identify an authoritative and respected leader capable of bringing together the broad range of actors engaged in the metropolitan food system. This steering committee, composed of an official from the former Provincia di Torino as well as professors and researchers from local universities, nominated the internationally recognised president of the Slow Food Foundation for Biodiversity, Piero Sardo, to lead the effort.

Over the course of six months this steering committee met on numerous occasions to lay the foundations for the work ahead and identify the broad range of stakeholders to invite to the table. The working group was eventually composed of over 40 members spanning the entire metropolitan food system, from representatives of small farmers associations to local artisanal producers, from agricultural trade groups to restaurateurs, from large companies to civil society organisations, food distributors and local community groups.

The *Turin Food City* working group met on four occasions between May and October of 2014. The first meeting was intended to introduce the strategic planning methodology, define the objectives of the process, secure buy-in from the stakeholders and begin to outline a potential vision around the topic of food. In the group's second meeting a vision began to emerge, of Turin as a metropolitan city in which nutritious, high-quality foods are available and accessible to everyone, and in which the food system adopts local and regional livelihoods and supports environmental sustainability. The third meeting was focused broadly on brainstorming how to operationalise this vision and turn into reality: hence was born the idea to create a Metropolitan Food Commission to govern the metropolitan food sector. Finally, in the fourth meeting priority actions were laid out on both the food policy and economic development fronts. These priority actions represent the first steps that a Metropolitan Food Commission could take towards implementing the vision.

The steering committee continued to meet to reflect on the process throughout and the final results of the consultation were presented on the occasion of an international event, the Salone del Gusto, hosted by Slow Food in Turin in October 2014. Upon publication of the plan in April 2015, Mayor Fassino declared the establish-

ment of the Metropolitan Food Commission a priority project requiring expedited implementation.

Since publication of the Plan the *Turin Food City* steering committee continued to meet to chart the path towards the establishment of the Metropolitan Food Commission. In 2015, with Torino Strategica's continued facilitation, the steering group outlined a concerted approach towards evaluating organisational models and guidelines for the operations of the Food Commission. At the beginning of 2016 Torino Strategica engaged world renowned expert, author, and long-time manager of the Toronto Food Policy Council Wayne Roberts, to produce an analysis of how best to organise a Food Commission, both conceptually and operationally. Based on Dr. Roberts' recommendations on models and guidelines, Torino Strategica proceeded to engage a local legal expert to evaluate the appropriate legal structures for a food commission.

Metropolitan Food Commission

The Turin Food City working group declared that an extraordinary culinary and wine tradition, combined with the capacity to produce and provide unparalleled access to quality food, distinguish Metropolitan Turin as a gastronomic capital. Building on these assets to develop a globally recognised metropolitan food system requires a broad, comprehensive coalition of actors and stakeholders. Representing every link in the supply and demand chain the Metropolitan Food Commission will serve as an industry and sector forum, an advocacy channel, and a support platform for advancing projects. Its primary aims will be to continuously increase the quality and reach of the food system, support livelihoods, spur innovation and build global recognition to make Turin a food destination.

Among the actionable projects identified by the Turin Food City working group in the fourth meeting those of high initial priority for the Food Commission included: a comprehensive mapping of the entirety of all actors involved in the metropolitan food system, in every link of the chain and including networks and projects underway; the development of a web portal intended to provide information and serve as an information hub for local consumers and visitors, and at the same time increase market access for farmers, producers, and purveyors of quality food; developing innovative ways to promote direct contact between farmers, producers and the metropolitan market, including a physical distribution hub for small scale producers, a network of collection and distribution points for small-scale producers and artisanal production, a network of shops, grocers and food service establishments that are promoted and incentivised for their adherence to a new quality label/standard, a program of seasonal or periodic events focused on promoting, exchanging, demonstrating and sampling local food products; a training program aimed at improving the quality of the local food service and hospitality industries, promoting new food service delivery models and improved linguistic skills.

The role of strategic planning and a Food Commission in territorial development

Most strategic planning processes do not arise from a legal mandate. They are an expression of soft power and generate significant value when catalyzing action

among a range of stakeholders. Since pioneering strategic planning in Italy in the late 1990's, Turin continues to innovate in scope and content.

The Metropolitan Food Commission clearly exemplifies the value of strategic planning in territorial development. While Turin and the metropolitan area are a buzz with many projects, initiatives and collaborations focused on food and the food system, metropolitan food policies and food communities, when the strategic planning process was initiated no single effort was focused on developing a concerted vision of how the local food system can broadly contribute to the social and economic development of the metropolitan area. By bringing representatives from the full spectrum of the food system together to take a step back and reflect on assets and opportunities, and to think about a future 10 years or more down the road, the third strategic planning process was able to do just that.

The vision which emerged—of a quality, accessible and fair metropolitan food system able to nourish residents and visitors, and which sustains local businesses, safeguards local traditions and promotes environmental health while at the same time projecting an image outward of a unique food vocation—reflects the breadth of participation in the process.

Meanwhile, the aspiration to create a Metropolitan Food Commission, envisaged as a public space to dialogue around food issues and needs, a space to promote projects and generate ideas, to influence policy and concert strategies, is an indication of the value of the strategic planning process itself. Once the steering committee coalesced and the working group concerted a long-term vision, the value of a food governance regime in developing local food policies and promoting economic development quickly became evident. The foundations of the Metropolitan Food Commission were, in effect, being laid in those same working group meetings within the strategic planning process.

The Metropolitan Food Commission can, therefore, be interpreted as recognition by local stakeholders of the need to institutionalise the kind of space created in the working group itself, a broadly representative and legitimised space to host conversations and incubate action around food. Drawing on expertise from across the entire food system and the greater metropolitan community, and organizing stakeholders and interest groups around specific projects and initiatives promoting broadly-conceived public interests, the Metropolitan Food Commission will become instrumental in local development.

THE CONTRIBUTION OF CIVIL SOCIETY TO LOCAL FOOD POLICIES

Andrea Saroldi

Planet Earth, we have a problem

I have no intention of bothering you with numbers and data about how many people are starving, how many are undernourished, or obese; about the farmers who can hardly survive because their products are not paid enough to allow them a decent life, about the enormous injustice in the distribution of wealth, resources and access to food; about the problem of waste, soil erosion and starvation.

I don't mean to make all of us sad thinking about all these things, but I mention them because very often, when talking about food, I have the distinct feeling that people have much more difficulties to understand each other if they do not have clear the seriousness of the current situation and its prospects.

If citizens are organised to rebuild the supply food chains it is because the current system is incapable of providing a sufficient response in terms of caloric and protein content, as well as of taste and culture for a big part of the world's population; otherwise, it would not be possible to explain the global mobilisation around food chains.

We live in a situation characterised by a huge asymmetry of power between those who maneuver the economic and financial levers influencing prices and production and the citizens who are workers and consumers along the food supply chain. It is basically also a problem of democracy, as well as of hunger and of taste: I'm talking about the ability of the population inhabiting a territory to determine what to produce and how and what to eat and how, mediating land resources with the needs of those who produce and those who consume.

If we do not grasp the gravity of the current situation we cannot understand why the required change has to be so deep.

The lettuce revolution

In the last decades these problems led citizens all around the world to rethink and reconsider the food supply chains, through experiences aimed to respond to the just mentioned problems with greater involvement and convergence of consumers and producers. It is when consumers and producers have the opportunity and the will to look together for solutions responding their needs, that they raise highly innovative experiences from the social point of view. The movement of the CSA (Community Supported Agriculture), with all its diversity in different countries, is probably the clearest example of this social transformation that is analysed—among others—in the essay by Franca Roiatti “The lettuce revolution. Is it possible to rewrite the food economy?” (Egea 2011):

“This book is a journey through the new food democracy, attempting to regain power on what we eat, to restore the relationship with the land and its fruits, and to give hope to whole communities. From the skyscrapers of New York to the suburbs of Turin and Rome, from the slums of Nairobi to the markets of Bologna’s young people, the old ones, the immigrants and the entrepreneurs are trying to make their revolution.” This is the silent revolution that improves society starting from the way we produce and consume.

All these experiences show concretely how the satisfaction of the needs of the different actors located along the supply chain is better guaranteed by a common search for solutions working for everyone; the meeting between producers and consumers allows collaborative solutions, such as those daily looked for by solidarity based purchasing groups (GAS) in their direct relationship with producers on issues related to methods of production, type of product, waste, packaging, deliveries, projects for the area, price, etc. The search for relationships, aimed to give recognition and dignity to food chain actors and to their work, is the first step for the activation of consumers and workers towards a transformation which will bring benefit to everybody’s life. All this is the exact opposite of the type of market we are part of, which has producers and consumers at the opposite ends of the chain separated by the distribution which is in the middle and where price is the main tool for interaction along the supply chain.

For this deep reason, almost for the anthropological dimension which characterizes these experiences, for the role they assign to workers and consumers, for the main objective of improving citizens’ living conditions, these experiences cannot be easily incorporated into a scheme thought just to make some small corrections to the current situation. The critical consumers learned to ask themselves a lot of questions about the history of a product, and they are not interested—just as an example—in a local product that covered 100 km before arriving on their table only driven by a logic of exploitation; in the same way, the critical consumers, thanks to their search for the common good, do not to fall into the so-called “local trap” that is the idea that local food is inherently better both socially and environmentally.

For food sovereignty

Food movements aim to food sovereignty, that means food plans structured according to the characteristics of the territory and in relation to trade flows, aiming to enable consumers and workers to agree on what and how to produce and to consume. The aim is the well-being of the inhabitants of its territory and of the other parts of the planet.

It is an example of food democracy in which the needs of those who produce and those who consume here and elsewhere are considered together in order to search the optimal solution, guided by living conditions of people instead of by the indices of the Stock Exchange.

In a certain sense, it implies to propose at different levels the mechanism (consisting in the search of the best solution) applied in the negotiation between a GAS and its suppliers which facilitates the identification and the fulfillment of the needs of both parties, as well as of the environment in which they live.

It is a way to implement the search for well-being meant as a State duty, as established, for example, in the introduction of the new constitution of Bolivia (2008): “A

State based on the respect and the equality of all people, with the principles of sovereignty, dignity, complementarity, solidarity, harmony and fairness as regards the distribution and redistribution of the social product, in which it predominates the search for well-living.”

The role of institutions

If we share a vision of this type, in which the activation of citizens brings a social transformation which is convenient for everybody, the role of institutions and civil society is transformed. In this ongoing transformation process, institutions can play a vital role if they recognise the potentiality and the benefits related to the aim of the common good.

First of all, given the enormous injustice mentioned above, an important challenge for institutions is to rebalance inequalities in terms of access to resources, information and distribution control; that means—for example—to give a chance to express themselves to those who hold a democratic vision of food supply chains, or to establish fair minimum prices and wages “in order to guarantee [to workers] and their family a free and respectful life” (Article 36 of the Constitution of the Italian Republic).

Moreover, in my opinion, working on food plans, institutions should clarify what goals they intend to pursue. I say this because, for example, increasing the production or the exports, or even increasing the consumption of local food does not necessarily improve the living conditions of consumers and workers of the territory and of the world. It is necessary to define indicators to evaluate the effectiveness of interventions in terms of improvement of living conditions. For example, we should think how to reduce the amount of added sugar consumed in our country, considering that the World Health Organisation defined it as extremely dangerous to health and clearly urged to reduce its consumption. It is necessary to think about the kind of life that farmers can live, considered the price at which their products are bought, especially in relation to the gap with the final price paid by consumers and about how to improve the distribution of revenues along the supply chain. Institutions should promote the establishment, by the civil society, of supply chain agreements aimed to satisfy the needs of the different actors.

In the end, public administrations are themselves large consumers, running meal catering services and managing many other types of purchases. Then we should try to provide public tenders with a set of rules aimed to promote those companies which create common good, according to indicators such as the share of income distributed to workers, or in the recognition of a fair price to producers.

The role of civil society

According to this perspective, the role of civil society is to show that the search for common solutions for the well-being of everybody can also be applied to a larger scale. It has already been experienced by chain agreements among different actors which may be even separated by chain steps and geographical distance.

When civil society manages to bring together organised consumer groups, producers and distributors along the various steps in a democratically organised chain, recognizing at the same time the needs of the different actors (there are already vari-

ous experiences of this kind in Italy). It is an achievement that has to be valued and enhanced, because it is able to improve citizens' living conditions.

These chain agreements can represent in a stable way the place where the needs of different actors of the supply chain meet, under the umbrella of the institutions, strengthening social relations as well as creating common good at the local scale. Throughout Italy citizens active with food are organizing themselves in GAS (solidarity based purchasing groups), GAS-related local networks, producer groups and Districts of Solidarity Economy (DES) which, at the national level, are connected by the Network of Solidarity Economy (RES); these are the subjects that promote and draft chain agreements between producers and consumers.

In the area of Turin—where GAS are very active—since 2001 Gastorino Association represents a GAS-related local network and it supports the development of the District of Social Economy, works to promote the responsible consumption, solidarity economy and the creation of chains collaborating with the University and the Local Authorities.

In 2011, together with some cooperatives, Gastorino launched a project of “small retail chains” that collects the orders of forty solidarity based purchasing city groups focused on some products, in particular citrus fruits, with eight orders per year and delivers in two points of the city through a distribution system that facilitates the logistics and the meeting between producers and consumers.

Recently Gastorino is also pursuing, thanks to the economical support of Compagnia di San Paolo Foundation, a project on the development and use of a web platform for solidarity economy in order to facilitate communication both within the network and to the outside. This will help to expand the project on distribution through the involvement of the fair trade shops and citizens.

Gastorino has also been invited to represent the point of view of civil society in some projects promoted by the Città metropolitana di Torino, in particular “Feeding Metropolitan Turin;” in which Gastorino tried to describe its experience and the results that can be achieved through the process of activation of citizens. The vision to instill is that of a well-being based on different aspects. As critical consumers and producers, citizens usually ask themselves questions like: where does this product come from? how was it made? what are the working conditions in all the companies involved? what are the effects on health and environment? how were resources distributed? who is part of the decision-making process?

The languages are different, but in relation to the goal of the common good, I am sure we will find a way to get along with the Institutions.

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Part Two

PRACTICES, PROJECTS AND POLICIES

THE METHODOLOGY: PRACTICES, PROJECTS AND POLICIES FOR A BETTER FOOD SYSTEM IN TURIN

Giacomo Pettenati and Alessia Toldo

The objectives to which a local or urban food system should aim, in order to become “better” and to reduce the impact of many negative externalities of current food systems are numerous and can be variously defined.

The goal of urban food strategies could generally speaking be identified in a more sustainable food system, using the term “sustainable” as an umbrella under which there is room for the environmental, social and economic issues, touched by such a complex theme. A useful definition of a sustainable food system comes from the Food System Assessment and Action Plan of the City of Calgary (Canada): “A sustainable food system is a collaborative network that integrates several components in order to enhance a community’s environmental, economic and social well-being. It is built on principles that further the ecological, social and economic values of a community and region” (The City of Calgary, 2012, p. 15). A broad definition of a sustainable food system, such as that proposed by the city of Calgary, takes into account most of the many dimensions of the relationships between food, society and territory: food security, accessibility, environmental impact, social justice and fair wages, the valorisation of local knowledge, local economy and so on.

Other more specific approaches highlight the social and spatial justice that should characterise the food system at every scale, which assumes different shades and degrees of complexity depending on the perspective from which it is considered: from the inclusion and fair distribution of power and of economic flows between all the actors in the supply chain, to the right of each community to have a guaranteed access to adequate food, according to their needs (Whyte, forthcoming).

Another description of the food system to which food strategies should aspire, according to some approaches, refers to the complex concept of resilience (Clancy and Ruhf, 2010; Dansero et al, 2014).

The system that nourishes a city is subject to the possibility of a variety of large disturbances, such as those which are referred to as the so-called new food equation (Morgan and Sonnino, 2010)—increase in the price of raw materials, effects of climate change, conflicts, impacts of rapid and massive urbanisation, health emergencies related to contamination of foods and alterations—as well as continuous small daily traumas, which strike it entirely or in some of its parts and which often affect the weaker players in the system more than the others.

It is not the aim of this contribution—and it is perhaps unnecessary in a general sense—to precisely define which are the ideal models of a food system to which the urban food strategies of Turin should and could aspire. This brief summary of the different approaches that the scientific and political debate deal with this subject is though useful in order to justify the choice of practices and projects that have been collected and presented in the second section of this volume.

Even without structured and already operational urban food strategies, in fact, the Turin landscape is very rich in experiences, coming both from the institutions and the civil society and movements, which aim to improve the food system starting from local actions, in the direction of increasing sustainability, resilience, justice or all three of them.

The main criterion that guided our choice is the explicit will, by those who promote and implement the experiences we present, to make the local food system of Turin “better”, increasing social inclusiveness, giving voice and power to weak actors, reducing environmental impacts or even just raising public awareness of the importance of eating, always as a political action.

The collected experiences are divided into ten sections, each devoted to one of the main dimensions of the food system or to a phase of the food chain (local welfare, school and education, events, local economy, agriculture, environment, governance, international cooperation) or to the typology of actors who promote some of the practices (civil society, university and research).

Of course, some of the practices could be attributed to more than one section. For this, icons in each page indicate the dimensions of the food system and the phases of the food chain to which the described experience is related.

This map of practices is obviously not exhaustive, but it includes the main experiences, giving priority to the practices that are more significant for their role in the transformations taking place in the Turin food system.

Another criterion for the choice of the presented experiences is their scale of action. We chose to give priority to the practices, projects, and policies that are active on the municipal territory of the Città di Torino, in order to highlight the importance of local scale policies to address the dynamics and evolutions of urban food systems even at upper scales. Of course, the impact of most of these experiences goes much further beyond the boundaries of the municipality of Turin, which is the central node of a network of places on a metropolitan, regional and supra-regional scale, even beyond the national limits with France.

As proof of the synergy between the actors that are part of the network working in Turin for the common goal of a “better” food system, a significant part of the experiences are adapted from the materials of the process called “Nutrire Torino Metropolitana”, (Feeding Metropolitan Turin), promoted and driven by the Città metropolitana and the University of Turin, during which the main actors of the urban food system have been involved in a process of participatory definition of a local food agenda.

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AN OVERVIEW ON THE MAIN COMPETENCES OF THE CITTÀ DI TORINO IN THE FIELD OF FOOD AND FOOD PLANNING

Alessia Toldo and Giacomo Pettenati

The innovative character of the Urban Food Planning (UFP) and of Urban Food Strategies (UFS) is the integrated and systemic approach to food by policy makers. The most advanced international experiences, like those of North America and Canada, teach us the value of the multi-dimensionality of food and show the relationships it has with many areas of policy: environment, public health, economic development, culture, justice and social inclusion, etc.

However, even in these virtuous cases, the relationships between UFSs and the competences of public authorities and ordinary planning tools, remain blurry and with few operational implications.

To study, represent and valorise the multidimensionality of food is not an easy task, because it means to create a dialogue and new distributions of competences within the organisational structure of the different levels of territorial government, from the municipal scale up to the EU.

Before considering how food is managed within the competences of the Città di Torino, there is the need of a premise about the current allocation of the competences about food in the organisation of local authorities in Italy.

The Regions, which have mainly a planning and regulatory function, exercise direct administrative functions on issues such as health, agriculture and spatial planning. Municipalities instead hold all the administrative functions that affect people and spaces in the municipal area, particularly for what concerns community services and local welfare, planning, land use and economic development.

Here we propose a first overview of the administrative functions and competences of the municipality of Turin for what concerns food and related issues. The aim is to show how most of the different sectors of public administration in their ordinary work deal with food, making clear the complexity of the network of actors that would need to be involved in developing an Urban food Strategy and eventually in the institution of a Food Policy Council.

A preliminary review of municipal competences and of the thematic channels that aggregate the different responsibilities of the various offices in the organisation of the website of the Città di Torino clearly shows that the City does not yet consider food as an autonomous subject of urban policy. It is rather seen as a subtheme of other issues, such as the environment, trade, social inclusion, etc.

This does not happen only in Turin. Even in those cities where Urban Food Planning has a long history and is part of public policies, food does not have administrative autonomy. No coincidence that emerges the need of the creation of ad-hoc structures, such as Food Policy Councils, which aim to aggregate in a single space, with various degrees of formal structure, public competences about food and urban food systems.

Table 1 *Municipal Offices working of food*

Management department	Office	Food dimensions	Fields covered
Reporting directly to the Mayor	Events and major events Office International Affairs, European Projects, International Cooperation and Peace Service	Culture, Promotion of the territory Justice and social inclusion	Events and major events Activities and projects concerning International Cooperation
Reporting directly to the Secretary-General	Procurement and Contract Service Procurement and Service Office	Environment	Purchase of goods and services (GPP)
Reporting directly to the General Director	Subsidiary companies Management Office International relations, European projects, cooperation and peace	Economy	Agro-food companies (e.g. CAAT) European and International Project on Food policies
Municipal Police Department	Municipal Police	Economy (control)	Controls over commercial and market areas
Land and Environment Management Department	Urban Planning, Private Housing Development; Urban Planning Development; Strategic Urban Planning Development Environment AMIAT affairs Office	Environment	Urban policies and planning instruments (General Regulatory Plan-PRG and its implementation tools) Recycling services Voluntary Environmental Officers
Public Houses Technical Services Department	Infrastructure for local trade and sport Department; Technical office for covered markets	Economy	Infrastructure for commercial and market areas
Municipal Buildings, Heritage and Green Spaces Department	Open Spaces Services Major Green Space Projects Services	Environment	Urban and Suburban Agriculture
Culture, Education and Youth Department	Educational Services Area, Procurement Service, Catering Management Office, ITER	Environment, Culture, Education, Justice and Social Inclusion	School catering, GPP, Nutrition Education Events
Social Policy and Local Health Authorities Department	Service for Social Fragility Prevention and Support to People in Need Polo della Salute	Justice and Social Inclusion	Bread Lines Catering in assisted living facilities Nutrition health lifestyle
Trade, Labour, Innovation, Information System Department	Trade and Production Activities Sector Service for Innovation, Public Development/Health Markets Department	Economy	Administrative management of parking lots, outdoor market areas
Administrative services Department	City Boroughs/ Districts (Circoscrizioni) 2, 3, 5, 6, 7, 8, 10	Environment	Collective urban gardens

In this book, aiming to support the Città di Torino in the process of development of UFS and institution of a Food Policy Council, we try to reconstruct the framework of the competences about food in the organisation of the municipal structure.

The competences of each office are organised in four main dimensions: environment, justice and social inclusion, economic development, culture. The fifth dimension, public health, is just briefly touched, as Regions and other public offices (ASL) are in charge for it.

The choice to organise the competences of the different sectors of the Città di Torino according to these four dimensions of food reflects the desire to contribute to overcome the sectorial vision with which food is often approached. A vision of this type does not want to underestimate the operational complexity of public affairs, but rather suggest the possibility of a new and more independent role of food within public bodies.

Environment

The relationship between food and the environment develops in various interconnected areas. The food supply chain, in fact, has an impact, on the urban ecosystem, with a profound influence on air and water quality, on the quality and availability of land, on the integrity of ecosystems and biodiversity, etc.

A first major area is related to land use and consumption, which falls at the municipal level, under the direct responsibility of the Land and Environment Management Department, through the Urban Planning Offices and the Environment Offices. The first is in charge of land regulation through urban policies and planning instruments (specifically the General Regulatory Plan-PRG and its implementation tools); the latter provides expertise on the different elements of the urban ecosystem.

Within the more general framework, the interest for the agricultural use of urban and suburban green spaces is growing. The Città di Torino is rich of green spaces. On an area of over 130 million square metres, nearly 22 million (over 16%) consist of urban green. In this context, urban gardens and agricultural areas cover about 1.5% of the urban surface, with almost two million square metres. The city hosts more than 700 private or collective gardens and 75 farms, whose land value has doubled in the last five years. This proves a very clear political intent on acknowledging the importance of agriculture within the city limits.

Agriculture, urban gardens and, more generally, the protection, maintenance, redevelopment and expansion of the Turin green heritage are managed by several offices that operate at different levels: the offices in charge at the municipal level are the Open Spaces Services and Major Green Space Projects Services (headed by the Municipal Buildings, Heritage and Green Spaces Department).

Since 2005, the Environment Departments of the Circostrizioni (city districts) have played a role in the management of green areas and urban gardens, as these offices are in charge of the invitation to tender for the assignments within the borough¹. This is required by the "Rules for the assignment and management of Urban Gardens" of the municipality of Turin².

Moreover, the project Torino Città da Coltivare. TOCC, which aims to promote urban

¹ Collective urban gardens are located in the boroughs 5, 6, 7, 10.

² Resolution of the City Council, 25 March 2013, download www.comune.torino.it/regolamenti/363/363.htm.

gardens, is conceived by the Councillor for Environment, Innovation and Development, Public Works and Green and carried out by Open Spaces Services and Major Green Space Projects Services.

The project was conceived with the purpose of promoting and supporting the development of agriculture in the urban area in terms of sustainable cultivation and short supply chain, social farming projects, individual and collective horticulture farms and urban reforestation activities. Those activities are going to be controlled through an efficient centralised management.

A second topic on the environmental dimension of food concerns waste management, whose responsibility is shared by AMIAT, one of the subsidiaries of the Città di Torino, and the Environment Management Department. AMIAT is in charge of waste collection and disposal, including the collection of organic waste, which largely comes from food. AMIAT is also in charge of the collection and disposal of food oils in specialised recycling centres. AMIAT also plays an active role in the organisation of recycling communication campaigns and environmental education activities, especially in schools.

The Environment Management Department is instead in charge of the monitoring of AMIAT activities and the control of door-to-door recycling services. The Department also coordinates the territorial supervision concerning environment, wildlife, fishing and hunting, which is carried out by the Voluntary Environmental Officers. The administrative unit of the Municipal Police Department instead heads inspection activities, such as the control of soil pollution due to waste disposal.

A third topical issue has to do with the Green Public Procurement procedures that consider the needs for goods, services, utilities and works, not merely on a private cost-benefit analysis, but with a view on environmental, economic and social impacts. At the municipal level, the public procurement is carried out by the Procurement and Contract Services Office (directly reporting to the Secretary-General).

However, over the last fifteen years the GPP topic has become increasingly popular thanks to the collaboration between Città Metropolitana and Arpa Piemonte³ in the context of the EPP project (Ecological Public Procurement).

The project aims to spread the application of GPP procedures within several different public bodies. EPP currently involves over 40 public bodies, including the Città di Torino and other 19 municipalities, several park authorities, the Turin Chamber of Commerce, some educational institutions, consortia and waste management companies, the Polytechnic University of Turin, foundations, associations, museums and health units.

Specifically concerning food, GPP procedures can be very effective if applied to mass-catering purchases. The protocol APE supports the purchase of locally-produced organic food, reusable utensils, Ecolabel cleaning products, mains water and bulk products, preferring eco-friendly packaging. Within this framework, the Municipality is in charge for catering schools and its employees, while hospital canteens are managed independently by each health facility.

Canteens in compulsory and pre-compulsory schools (for pupils up to 14 years of age) operate under the oversight of the Culture, Education and Youth Department,

³ The Regional Agency for the Protection of the Environment of Piedmont is a public body with independent status for administrative, technical-judicial, asset management and accounting purposes. It ensures compliance with the policy guidelines issued by the Piedmont Region in the fields of forecasting, preventive actions and preservation of the environment.

and, more specifically, the Educational Services Area and Catering Management Office. The office in question maintains the relationships with schools and suppliers, preparing the tender documents and menus. As underwriter of the EPA project, the Città di Torino is committed to develop environmental sustainability criteria for each product category provided by the PAN GPP (National Action Plan on Green Public Procurement⁴).

For more than a decade, the Città di Torino has laid down purchasing specifications that allow schools to purchase fair trade and organic products.

The new specifications for school canteens management, valid since 2013, which, compared to the previous ones, have enhanced the short supply chain, provide for APE indications. Moreover, the Città di Torino is also partner of the European project INNOCAT with the aim to further reduce the environmental impact of mass catering, considering the process as a whole: from the purchase of raw materials, the preparation, the distribution, the food delivery service, to the waste collection.

Justice and social inclusion

Justice and social inclusion have a multiform nature; therefore, they involve the competence of several public authorities.

The themes of the Right to Food and Food Security in the framework of decentralised cooperation and international affairs are headed by the International Cooperation and Peace Service of the Department of International Affairs, European projects, Cooperation and Peace, reporting directly to the Mayor. It is worth mentioning that, even if food and nutrition are not the main aims of the different projects that have been carried out, they are still some of the most discussed topics in many cooperation experiences.

The right and the access to food represent one of the primary goals of these Departments, as they are considered as cross-cutting issues of many policy areas (defence of the environment, health, human rights, education, economic development, humanitarian intervention in emergency situations, government and urban land management, trade, public utilities management and training), which strengthen the long welfare history of the city.

Justice and Social Inclusion are headed at the local level by the Culture, Education and Youth Department and, more specifically, by the Catering Management Office, which is in charge of supervising the Cultural and Religious Appropriateness of Food, by choosing alternative menus in school canteens. Considering that a large number of students require them (about 4,500 children are offered a menu without pork, without any type of meat or without both meat and fish) the offices in question adopt a series of procedures to ensure compliance with the requests received and food safety standards.

A third topical issue has to do with a more just and inclusive food system concerning surplus food recovery and redistribution. Actually, a national law called Good Samaritan (Law 155/2003) already aims at promoting surplus food recovery efforts. Different offices are in charge of the management of this kind of service; for example

⁴ For further information: www.minambiente.it/sites/default/files/archivio/allegati/GPP/all.to_21_PAN_GPP_definitivo_EN.pdf.

the School Catering Office that has established standard procedures concerning surplus food and bread recovery in all primary and secondary schools.

The offices of Social Policy Department identify the charities, which may benefit from this service. Moreover, the offices of the Social Policy and Local Health Authorities Department are also in charge of maintaining the relationships with voluntary organisations that create the plans concerning the access to food and food security.

Social services deal with food issues through two additional administrative units:

- The Service for Social Fragility Prevention and Support to People in Need, which is in charge of bread line management. This service also deals with the catering in assisted living facilities, according to the specifications drawn up by the Procurement and Contract Offices;
- The Office for Relations with the Third Sector was established in 1997 to regulate the relations between the Administration and the voluntary associations, which had a long history of cooperation in the social, cultural and youth context. The Office promotes dialogue between the Social Policy Department and the Third Sector organisations, which are helped by the competent municipal services and support volunteer activities and initiatives, which are not directly organised by the Città di Torino.

Culture and education

The cultural dimension of food involves different areas and therefore, several public authorities.

From a cultural perspective, the Events and Major Events Department cooperates with public and private entities for the realisation of projects, including the fairs Terra Madre and Salone del Gusto and the Third World Forum of Local Economic Development.

A second relationship between food and culture can be seen from an educational point of view.

The Istituzione Torinese per una Educazione Responsabile, ITER (Turin Institution for Responsible Education), headed by the Culture, Education and Youth Department coordinates the activities of the Cultural Centre for the Environment and Agriculture Education—Cascina Falchera that provides farm and agricultural training programs for teachers and educators, and consultancy for agricultural workers.

Lastly, the Culture, Education and Youth Department has direct authority in the field of nutrition education, and organizes activities aimed at raising awareness of children and families on the role of food in private and public life (not only in terms of health, but also in terms of concerning environmental sustainability, social integration, etc.). A remarkable project is “I created the menu by myself” (“Il menu l’ho fatto io”) whose main goal is to involve the whole school community in a knowledge process to enhance active participation on food choices.

The Department has also organised different training initiatives, aimed at all stakeholders involved in the school catering service. For example, in 2013 the series of meetings entitled “Catering: education and health”, were provided to the members of canteen committees, teachers and parents. They covered topics such as food safety and the “quality” of school catering.

Economy

Food and wine have always played a unique role in the history and economy of the Città di Torino in terms of urban development strategies.

As food-marketing sector is a highly complex matter, it is within the competence of different public authorities.

The company CAAT-Agribusiness Centre manages wholesale trade activities and the city food market. The Città di Torino owns 91% of the company.

Different units headed by the Municipal Police Department carry out control activities. Administrative units investigate on commercial, administrative and ecological issues and control medium and large retail shops (shopping centres, outlets), or market areas.

The Trade, Labour, Information System Department is in charge of very specific competences, through several authorities:

The Service for Innovation, Public Development/Health of the Trade and Production Activities Sector is in charge of administrative permits, and the control of open-air market areas.

- ❖ The One-Stop Shop for Business, which has authority over business requests, business licenses and permits on private and public property (as far as bars and restaurants, private clubs and local markets). It is also in charge of the issue of permits that require explicit approval from the competent local health authorities (Veterinary Service, Food Hygiene and Nutrition Service, Forensic Service, Local Hygiene Service) that ensure compliance of the structures, facilities and equipment with current regulations. Notably, the one-stop shop for business is in charge of the issue of sanitary permits and/or authorisations for food and beverage enterprises or manufacturers (production workshops, storehouses, retail shops and itinerant sale activities);

- ❖ The One-Stop Shop for Productive Activities deals with perennial crops and annual crops, reproduction of plants and animal breeding, agricultural support activities and postharvest activities, hunting, silviculture, forest management, fishing and aquaculture. These procedures and practices again require the specific expertise of other health units (specifically ASL), such as the SIA, Food Hygiene and Nutrition Service.

- ❖ The Commercial Planning Authority deals with the planning of market areas and has recently approved the 2016 Market Plan by resolution of the city council.

The need for a specific planning tool arises from the important role that markets have always had in the history of Turin, being an important mark of the city's identity. Not surprisingly, the distribution of the markets is widespread over the whole city area: nowadays the city counts 42 active outdoor markets and 6 indoor markets. Moreover, the Commercial Planning Authority is in charge for all the events related to the markets, such as the tent project (Progetto Tende) and thematic markets. The authority is also in charge to regulate the establishment of commercial activities in the Città di Torino and grant authorisations for retail businesses on private property, adopting the appropriate urban planning measures.

To conclude, The Office of Administrative Litigation and The Credits and Incentives Office have also authority over business matters.

CARDS

Legenda



Production



Distribution



Sale



Consumption



Post-consumption

On  • Off 



Environment



Health



Justice and Fairness



Economy



Culture

GOVERNANCE



ACTT • ALIMENTAZIONE, CONSUMATORI, TERRITORI TRANSFRONTALIERI

What The ACTT (acronym of Alimentazione Consumatori Territori Transfrontalieri that can be translated as Food, Consumers, Cross-border Territories) is an European ALCOTRA project (active in the 2011-2013 biennium), which has involved the Provincia di Torino (now Città metropolitana di Torino) and the Provincia di Asti (Italy), the Departments of Upper and Lower Savoy, and the “Savoy Label” association (France).

The main objective of the project was strengthening, diversifying and enhancing the short distribution chain of local products, studying and testing innovative systems in terms of local food production, distribution, marketing and promotion with the territorial actors.

The project focused on a simple question: “how can we bring local products onto our plates?”

Answering this simple question means, however, considering very complex interactions between public and private actors in the various stages of the food chain. These interactions are regulated by negotiations and compromises that must be evaluated in terms of consumer basin scale and the sustainable development of agriculture and territories.

The specific objectives of the Provincia di Torino in this project were:

- ◀ To provide a definition of local products and develop an



accreditation system of local products in the territories;

- ◀ To strengthen and optimise the logistics platform that brings together the 12 GAC—Collective purchasing groups (involving 850 families in the area) and 50 GAS—solidarity purchasing groups (involving 1500 families) increasing the supply of local products, and promote other solidarity and collective purchasing (GAS and GAC) groups;
- ◀ To train cooks and assistant cooks from hospitality training institutes of the territory, on the processing of local fresh products and quality techniques in hospital canteens
- ◀ To reorganise the logistics platforms for catering in schools;
- ◀ To develop guidelines and models for the calls for tenders in the school canteens.

Who ACTT project involved, as regards the Italian action, the Provincia (now Città metropolitana di Torino), Department of Development of rural and mountainous districts, promotion of typical prod-

ucts) and the Provincia di Asti, the peri-urban municipalities of Turin, the hospital of Asti and the Coldiretti Association, the Consumers Movement and the University of Turin for the in-depth analysis.

Link www.interreg-alcotra.org/2007-2013/?pg=progetto&id=287





CITTÀ DEL BIO

What “Città del bio” is a national network of cities and local authorities sharing the decision to promote organic agriculture both as a cultural model of production and consumption and as a territorial project of sustainability. The cities associated to Città del bio are very different: from rural areas to peri-urban regions, moving from the idea that new relationships between cities and the



Who The fifteen cities of the Città Metropolitana of Turin that are members of the network are: Avigliana, Beinasco, Borgaro Torinese, Carmagnola, Ciriè, Collegno, Cumiana, Grugliasco, Montalto Do-

countryside could promote new opportunities for fostering environmental sustainability and the quality of life of people living in those territories.

The association also aims to promote a new relationship between producers and consumers, supporting the idea that the co-production of food and a better food system should be shared by the different actors of the system.

The fields of activity of the lobbying action of the association are various: from urban food policies, to food education, from the promotion of organic agriculture to the support to the adoption of bioregional strategies.

The association was created in 2003 in the Metropolitan area of Turin, in the town of Grugliasco and now has more than 250 members.

Among the many activities of Città del Bio, we can mention the organisation of organic farmers' markets in many cities, the institution of an Observatory, the presence of organic food in school canteens.

ra, Pianezza, Piossasco, Sant'Antonino di Susa, Settimo Rottaro, Città di Torino and Venaria Reale.

Link www.cittadelbio.it



ECO-RESPONSIBLE NUTRITION

What The Eco-responsible Nutrition ALCOTRA project involves (from October 2014 to December 2015) the Città Metropolitana di Torino, the Città di Torino, the Comune di Grugliasco and the Conseil Général de la Savoie with the objective of testing the best practices of urban and metropolitan food strategy.

The initiative has the overall aim of strengthening, diversifying and enhancing the supply of local products in the collective school catering and in the markets of the Savoy region and the Provincia di Torino (now Città metropolitana di Torino).

In order to build the food strategy, the project includes

a research approach aimed to test innovative systems in the distribution, conservation of fresh products, promotion and commercialisation.

The project represents an important instrument of cross-border cooperation and collaboration between actors with different skills and territorial affiliations; for this reason the methodological approach used in the programme has overcome cultural, geographical and linguistic barriers. In fact, the method applied to food policies can allow different realities to dialogue, in order to facilitate the diffusion of knowledge on health lifestyles and nutrition.



Who Conseil Général de la Savoie (France); Italy: Città metropolitana di Torino (Department of Development of rural and mountainous districts, promotion of typical products), Città di Torino (International Affairs,

European Projects, Cooperation and Peace Department, Markets Department), Comune di Grugliasco.

Link www.cittametropolitana.torino.it/speciali/2015/politiche_alimentari



FOOD SMART CITIES FOR DEVELOPMENT • DEAR



What Food Smart Cities for Development is an international project funded by the European Commission's development, education and awareness raising programme (DEAR). It involves 12 urban areas over three continents that will coordinate their food policy and their international cooperation activities. 2015 was the European Year for Development and cities and civil society organisations have been working together until the end of 2016, organizing activities that enhance the collaboration to create a coordinated urban food policy agenda and show the potential of the European Territorial Cooperation in fighting against poverty and hunger.

The issue of poverty and food access in large cities is going to become central, especially for slums in developing countries—as also underlined by the new Sustainable Development Goals (SDGs). The project means to promote the role of the cities by changing the urban food production and consumption pattern with inclusive, resilient and fair local food systems.

The main objectives of Food Smart Cities for Development are:

- ◀ To raise public awareness on the impact of European cooperation policies, with particular emphasis on decentralised cooperation, on food security and on sustainable development;

- ◀ To strengthen the role of European Cities as facilitators in the promotion of sustainable development focusing on global food security strategies.

Food Smart Cities for Development aims at creating a common reference framework, a network of “smart” cities, to guide European Local Authorities and Civil Society Organisations in drafting, developing and implementing local food related policies.

At local level all partner cities are going to define a Urban Food Policy through a participated process that engages civil society. This process will find a synthesis in the project's guideline that will provide recommendations and best practices to guide other cities in similar experiences.

Throughout 2015 and 2016 several events have been taking place around the Food Smart Cities for Development project: Food Smart Events and Workshops on Food Policies in the partners cities, UNDP Third World Forum on Local Economic Development held in Turin in October 2015, World Fair Trade Week in Milan, May 2015, People Expo's Forum held in Milan, June 2015, International Conference on Food Guidelines held in Milan, October 2015, in the framework of the presentation of the Global Food Policy Pact, and further Local events to show the fundamental Guidelines at the International Final Conference in Brussels.

Who The process is coordinated by Milan with the participation of Città di Torino (International Affairs, European Projects, Cooperation and Peace Department), Barcelona, Bilbao, Bruges, Gent, Utrecht, Marseille, the Antioquia department,

Medellin and Dakar, London and Thessaloniki as associated cities.

People's Expo, AGICES, World Fair Trade, World Fair Trade Europe, FTAO and Fair Trade Hellas, are NGOs participating to the abovementioned events.

Link www.foodpolicymilano.org/en/food-smart-cities-for-development-2





NUTRIRE TORINO METROPOLITANA

What Nutrire Torino Metropolitana (Feeding Metropolitan Turin) is the participative process designed and organised by the Città metropolitana di Torino and the University of Turin with the aim to create a Strategic Food Agenda, as a first step towards a Metropolitan Food Strategy. The first stage of the process consisted of three workshops involving several stakeholders of the food system, according to an inclusive and participated approach.



The first event, entitled “to know”, was a happening with the aim of stimulating interest and reflection on the need of an integrated food policy and, at the same time, of giving visibility to the many local experiences and innovative practices.

The second event, entitled “to discuss”, was attended by more than a hundred stakeholders of the food system: economic operators of production and processing, trade, retail, restaurants, caterers, consumers, technicians, experts, public officers (health, agriculture, markets, trade, industry, social sector, school) and representatives of the civil society (school committees, buying groups, citizens, associations). The participants were divided into 9 groups (able to represent the complexity of the urban food system). The groups dis-

cussed, through participatory methods, three specific issues: the meaning of quality, the accessibility of quality products and the structure of the local chain.

In the third meeting, which closed the first stage of the process, there was the return of previous workshops and a first discussion towards the construction of the Metropolitan Food Agenda, which led to the definition of eight concrete work themes: (i) education and training; (ii) information and knowledge; (iii) distribution and logistics platforms; (iv) public procurement; (v) simplification; (vi) awards and quality incentives; (vii) land use planning; (viii) new forms of governance.

The heritage of this first part constitutes a big capital of knowledge, relationships and perspectives. The next step will be to deepen the eight themes, maintaining participatory methods such as those of the thematic round tables (second phase, see Figure 1), and condense them in an operational document (third phase, see Figure 1). Furthermore, several geographical round tables will also be implemented according to a polycentric nature of the metropolitan food system as a network of local food systems (such as the Pinerolese, Chierese, Valsusa, Eporediese, etc.). The thematic and geographical round tables will also be an opportunity for the public-private co-designing of experiences and best practices in the food issue. Once defined in detail, the Metropolitan Food Agenda will be brought to the attention of local institutions and allow to bring out other ideas, projects and innovative experiences, which may be accompanied and supported by European or regional funds or public and private sponsorships. The Agenda will also be an integral part of the strategic plan of the Città metropolitana di Torino.

Who The process was designed and implemented by the Città metropolitana di Torino (Department of Development of rural and mountainous districts, promotion of typical products) and the University of Turin

(Department of Cultures, Politics and Society and the Department of Agricultural, Forest and Food Sciences).

Link www.cittametropolitana.torino.it/speciali/2015/nutrire_torino





What The Rururbal European project belonged to the Territorial Cooperation Objective, MED 2007-2013 funding cross-border program from 2009 to 2011.

The program aims to design a common strategy on the territory's governance for a more sustainable development of peri-urban rural territories, promoting the consumption of local agro-food resources.

In order to develop those territorial strategies, Rururbal aims confirmed guidelines and exchanges best practices about defence and enhancing territorial and town planning.

These objectives can be achieved by the promotion of local, quality agro-food production, and thanks to the participation of a well-informed social community.

The starting point of the project is the assumption that local authorities have instruments for town planning and the capacity to protect natural spaces in ur-



ban areas in order to implement their productive and economic value.

Developing short circuits to commercialise local products can represent an opportunity to create territorial governance processes by actively involving the society in the management of the territory.

One of the main output of the project was the "European Charter of Food and Territorial Governance" providing guidelines and policy recommendations in order to develop local sustainable food systems, signed in 2011 by the partners of the project.



Who Lead Partner: Conseil Commercial del Vallès Oriental (Spain). Partners: Italy, Provincia di Torino (now Città metropolitana di Torino, Department of Development of rural and mountainous districts, promotion of typical products), Provincia di Siena. France: Com-

munauté d'Agglomération du Pays d'Aix; Association pour le Développement de l'Agriculture dans l'Y Grenoblois; Communauté d'Agglomération du Pays Voironnais. Spain: Diputacion de Barcelona, Generalitat de Catalunya. Greece: Aristotle University of Thessaloniki.

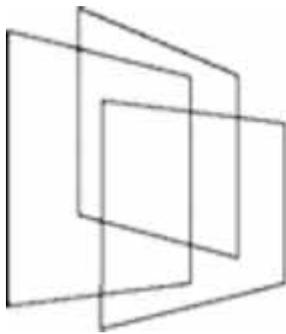
Link www.rururbal.eu



TURIN FOOD CITY

What “Turin Food City” is the vision developed by one of the advisory panels established during the strategic planning process for the Metropolitan Turin 2025 Strategic Plan realised by the Association Torino Internazionale/Strategica and published in April 2015. This vision and associated projects are the result of a six-month participatory process of facilitated dialogue among key actors in Turin's food system including producers, distributors, consumer associations, academics, artisans and representatives of civil society and NGOs.

The working group's discussions around the future of



**Torino
Metropoli
2025**

food in Turin began from an awareness that food has come to take on many different dimensions in the metropolitan context, from social and cultural to economic and environmental. The metropolitan area has demonstrated leadership and capacity for innovation across the entire food system, specifically regarding: the protection of quality local food; quality-driven marketing; world-class ethno-gastronomic events; social, educational, and cultural activities and initiatives around food; urban agriculture, increasing public awareness of the centrality of food to healthy communities; food waste-reduction. The plurality and richness of the spec-

trum of actors, and the depth and maturity of the sectors involved in each of these fronts, show that food is one of the city's true callings, an excellence renowned throughout Italy and the world that builds on the widely valued Italian brand. The strategic planning process aims to help the food sector scale up further, elevating Turin as a global food capital and becoming a pillar of metropolitan economic growth.

The main objective of this process was to develop a vision of the future and establish an agenda of projects and actions to promote and enhance the quality of Turin's food system. The Turin Food City vision aims to ensure that healthy, high-quality food is accessible to all residents and visitors alike. On the one hand, this means protecting, supporting, and rewarding quality production processes, and developing innovative communication and distribution mechanisms. On the other hand, it means concerting a common metropolitan food agenda that consists of integrated governance and policy coordination.

To achieve this vision it is necessary to combine the dimension of food as an economic driver with its dimensions related to public health, inclusion and spatial justice, sustainability, solidarity, and culture.

The advisory panel has identified several projects to be implemented in order to achieve this ambitious vision. First and foremost is the establishment of a new body, a “Food commission”, to integrate typical functions of food policy councils with those of industry aggregators, to serve as a forum for the food sector, an advocacy channel and a support platform for advancing specific projects. Among initial projects the Food Commission will be able to support, of particular value will be the development of a metropolitan “Food Atlas” to inventory, analyse and represent Turin's food system.

Who Torino Internazionale/Strategica Association.

Link www.torinostrategica.it
www.torinostrategica.it/torino-cibo-2





TORINO SMILE

What The Città di Torino and Torino Smart City Foundation launched, in 2013, a participated strategic planning called “SMILE, Smart Mobility Inclusion Life & Health and Energy” in order to develop the Torino Smart City masterplan. The project, which lasted five months and was coordinated by Torino Wireless Foundation, was participated by about 350 people representing 66 authorities, including public administration (Città di Torino, Provincia di Torino, the Regione Piemonte and the Turin Chamber of Commerce), and different bodies operating in the ICT sector, but also public and private research institutions, companies and associations, multi-utilities and organisations supporting public policies and strategic planning.

The Masterplan—in line with the Horizon 2020 programme that rewards territories with an integrated strategy for sustainable development—continued and improved the planning work of Torino Smart City.

This document designs the transformation path of the city, through 45 strategic actions for the smart development of the city: an efficient and sustainable mobility; an efficient use of energy and, above all, of renewable energy; an inclusive and more democratic society able to meet people’s needs (health, justice, etc.), a higher quality of life and tourist and investment attractiveness; a more efficient public administration through digital services. One of the key elements in order to realise these goals is new technology, especially in the ICT sector.

The theme of food was not originally considered by the



project. A dedicated research group was created in a second stag.

The group, led by the University of Turin, produced the Action 27 explicitly dedicated to the urban food system. The aim of the action is to create, enhance and promote a territorial food system through the development of a socio-technological platform for the networking and aggregation of food related actors, tools, experiences and services. Furthermore, the second goal of this action is the construction of a physical and virtual food hub for the services (related to the food production, storage and processing, distribution) for small and very small urban and peri-urban producers in the Città di Torino.



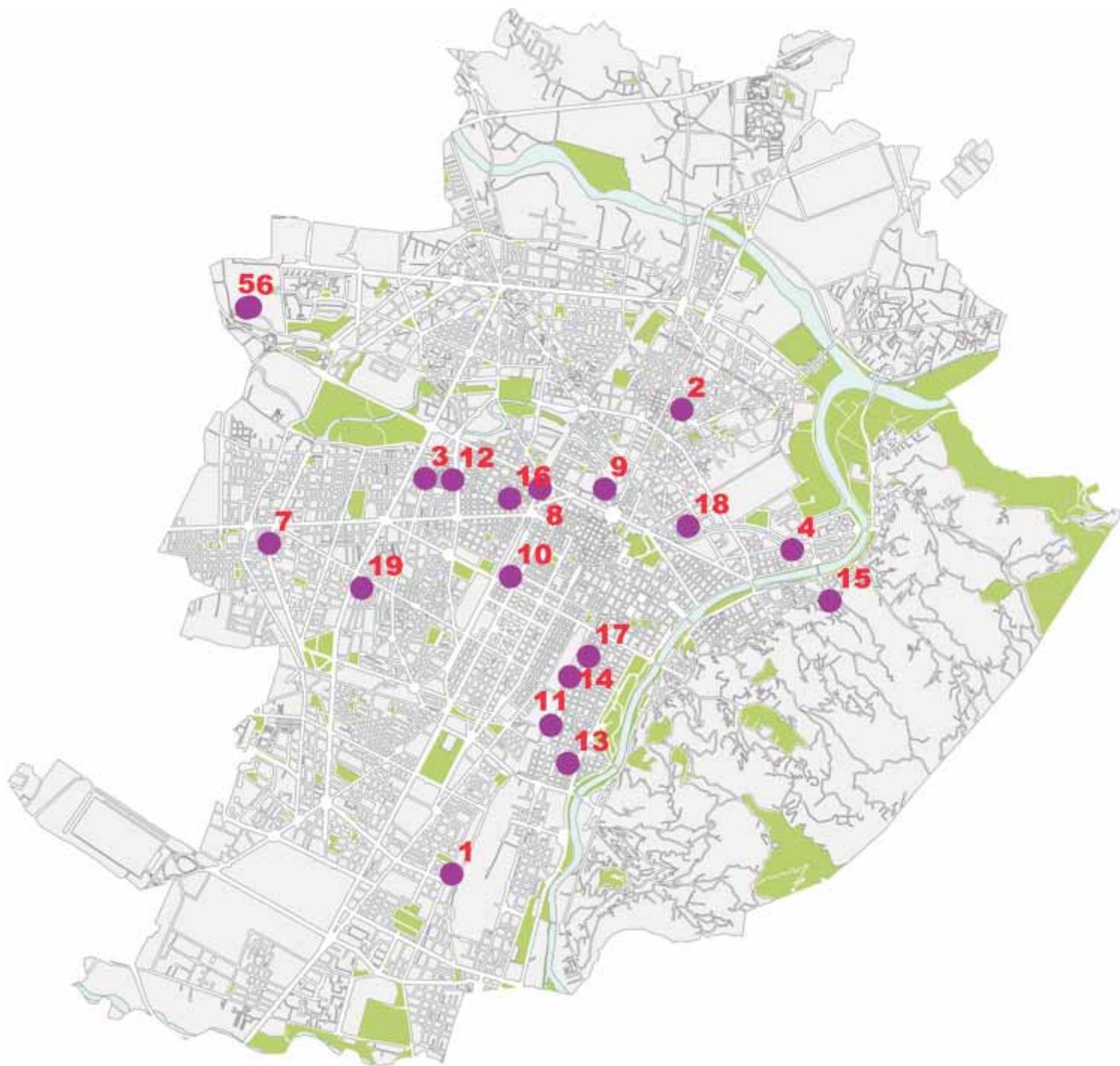
Who Torino Smart City Foundation created by Città di Torino in 2011 in order to coordinate and

manage of the initiatives of smart development.

Link www.torinosmartcity.it/smile

LOCAL WELFARE, SOCIAL INCLUSION AND COMMUNITY DEVELOPMENT

Legenda: 1 CON MOI • 2 Fa Bene • 3 Fa Bene Svizzera • 4 Fa Bene Chieti • 5 Libera Mensa • 6 Pausa Cafè • 7 Surplus Brunelleschi • 8 Terza Settimana, Il Conviviale • 9 Casa Accoglienza Cottolengo • 10 Mensa Convento S. Antonio da Padova • 11 Parrocchia Sacro Cuore di Gesù • 12 Mensa del Povero (Parrocchia S. Alfonso) • 13 Mensa Asili Notturni Umberto I • 14 Casa Santa Luisa • 15 Mensa del povero • 16 Gruppi di Volontariato Vincenziano • 17 Cenacolo Eucaristico Della Trasfigurazione • 18 Caffè Basaglia • 19 Centro Commensale Binaria.





AGRITORINO

What The project started in 2012 and in 2013 the Agritorino Committee, which involves different subjects, was officially established in order to create new job opportunities allocating abandoned or underused land to agricultural production. Land is available for free (on an extended loan) and the Committee shall select and train workers involved in various initiatives, as well as assist them in the operational management of the land. Agritorino organised several training courses for farmers and beekeepers, which was attended by over 400 unemployed and young people. Agritorino has also activated about 20 gardens located in the municipalities of Cumiana, Piosasco and Pinerolo (on land owned by both public and private subjects), which employed more than 60 workers. The products have been used for own consumption, and surpluses have been used for social purposes. In the course of 2014, an agreement was also reached with the Foundation Opera Barolo that has provided Agritorino with part of the Massetta farm, located in the municipality of Santena. The project of restructuring of the farm—which will house the prisoners who will cultivate local products and breeding hens—is almost concluded. The start of



production is planned for summer 2016. Two years since the start of the budget, Agritorino has been very positive, although there have been unforeseen difficulties in obtaining and maintaining the workforce.

Who In 2013, the Agritorino Committee involving SERMIG, Cottolengo, the Salesian Congregation, Padri Somaschi, the bank Permico (active in microcredit) and the Piazza dei Mestieri Foundation

(training and job placement) was founded. Agritorino became NPO in 2014.

Link www.sermig.org/arsenali-live/120-torino/12067-agritorino-per-dare-lavoro-per-dare-cibo





BANCO ALIMENTARE DEL PIEMONTE ONLUS

What Banco Alimentare Piemonte Onlus (Food Bank of Piedmont) is one of 21 regional organisations of the broader national food bank network. Banco Alimentare is a non-profit organisation of volunteers that since 1993, has distributed surplus food from agricultural production, food industry, catering and the mass distribution channels to charities that help people in difficulty, providing shopping or meals in solidarity canteens or in other social activities, such as community shelters.

In 2015 the food bank of Piedmont redistributed food to charitable structures of the City of Turin from:

- ◀ The Siticibo project, which provides the immediate redistribution of surplus food that is cooked and unserved in organised catering (canteens, school canteens, etc.) and fresh food unsold in supermarkets. The project operates in line with the 155/2003 law, called “Buon Samaritano” (Good Samaritan);
- ◀ The big food industry that regularly donates products

that are unsold for several reasons (seasonality, logistical variants, etc.), which are still perfectly edible (e.g. tinned meat, milk, yogurt, butter, cheese, vegetables, dried pasta, rice, bread and the like, pastries, fruit, juice, oil, sauces and condiments, sugar, eggs, drinks, baby food, flour and much more);

- ◀ “La Giornata della Colletta Alimentare” project, where consumers can buy long-life products in supermarkets, and donate them to volunteers for people in difficulty;
- ◀ The “Social Network Food” project, active in the Centre Agro Food Turin (CAAT), the largest market for fresh food agro products that includes 84 groups of companies and wholesalers and about 170 local producers of the Provinces of Turin, Cuneo and Asti.

Another interesting initiative is the “Cena a mille” (the Thousand dinner), organised since 2010 by the Banco Alimentare Piemonte Onlus in collaboration with the City of Turin, and with over 70 Charities in order to prepare a dinner for a thousand people in difficulty.



Who Banco Alimentare Piemonte Onlus is a non-profit volunteer organisation that collects and redistributes surplus food from agricultural production, food industries and large retailers. The or-

ganisation Piedmont, has 225 volunteers, 8 employees, 567 Charitable Facilities accredited, 4800 square metres of warehouses, 916 mc of positive cold storage, 48 mc of negative cold storage and 9 vehicles.

Link www.bancoalimentare.it/it/torino



CAFFÈ BASAGLIA

What The Caffè Basaglia is a community centre for social and cultural entertainment, located in the spaces that once hosted the Ambrosio film, one of the oldest studios of Italian cinema.

The project is named after Franco Basaglia, one of the most important Italian psychiatrists, thanks to whose efforts the conditions of treating people affected by mental illness in Italy improved radically, with the law 180 of 1978, which took his name (Legge Basaglia).

The declared main objectives of the Caffè Basaglia are:

- ◀ To propose and activate changes from below and from within the community;
- ◀ To give visibility and opportunities to disadvantaged groups (mostly people with psychiatric problems and their families, immigrants, ex-prisoners, etc.);
- ◀ To inform and raise awareness on the issue of mental health, with the participation of all stakeholders (patients, family members, volunteers, professionals and private social associations);
- ◀ The creation of a culture of diversity working on the prejudices and valorising the resources of local community
- ◀ To promote culture and information, giving space to individual skills;
- ◀ To network with institutions, sharing projects and ideas;
- ◀ To promote the debate and exchanges about Latin America, considered as an important social laboratory.

At the Caffè Basaglia, which opened in 2008, there is a restaurant, a bar and areas for concerts, cultural events and theatre performances, refurbished with the voluntary work and a campaign of fundrais-

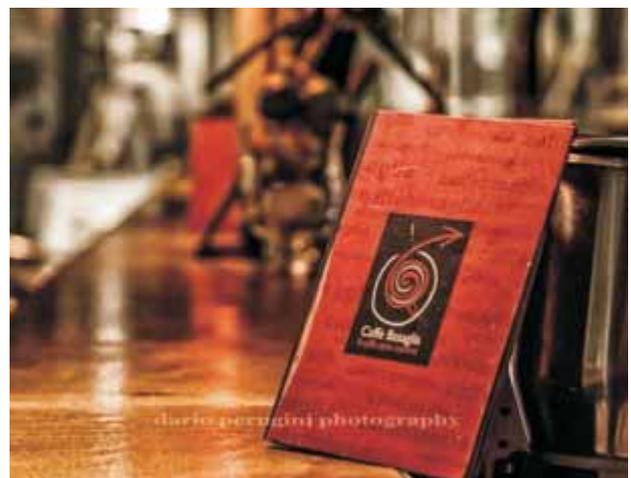
ing (which made more than 200,000 euros). About seventy, among patients and volunteers work regularly at the Caffè Basaglia, helping two professional bartenders and cooks.



Who The idea of the Caffè Basaglia project came from a group of friends and colleagues working at the Mental Health Department of the local health service (ASL Torino), involving SUR,

Società Umane Resistenti, Videocommunity (a neighbourhood social TV), Megachip and Wara. The Caffè Basaglia is part of Arci.

Link www.caffebasaglia.org





CENTRO COMMENSALE BINARIA

What The shopping mall (in Italian: centro commerciale) represents a new place of meeting, leisure and exchanging ideas and goods in our contemporary consumption-based society.

Binaria is divided into four main sections:

- ◀ The pizzeria Binaria Berberè, where local, organic and high quality products top the traditional pizza dough;



Playing with words, in 2016, the Gruppo Abele, a historical association based in Turin and working on marginalities, opened Binaria, a centro commensale (“commensale” literary means tablemate, a person with whom we share food, but also time, experiences and ideas), a sort of hub for the activities of the association, where its principles become real through fair shopping and eating.

Binaria is hosted by the historical headquarters of Gruppo Abele, in a former industrial space in the working class neighbourhood of San Paolo.

- ◀ The book section, hosting the historical bookshop Torre di Abele that recently moved from the porticoes of the city centre to the headquarters of Gruppo Abele;
- ◀ Binaria Bimbi, a space where children can play, attend workshops and spend their time. Specific attention is focused on children of marginal and migrant families;
- ◀ Binaria Bottega, a shop where fair trade products are sold, with a prominent role of food coming from social agriculture and no-mafia networks.

Who The Group. associated in Libera, organisation against Mafia, is now active in 40 activities, such as communities for drug problems, for listening and orientation spaces, services for marginalised and poor families, projects to assist victims of trafficking and migrants. There is also a publishing house (Edizioni Gruppo Abele), a study and research centre, a library, an archive, two magazines (Narcomafie and Social Animation), educational programs aimed at young people.



Link www.gruppoabele.org/binaria-il-centro-commensale



CON MOI

What Con MOI was established in March 2015, at Ex Moi the former Olympic village in Torino, which now serves as a home to over one thousand refugees and migrants. This prototype of democratic exchange first started with food sharing as the catalyst. The end result of the overall project is increased food security

interactions through events, or simply sharing a meal together. The group has designed a logo to help the project to stand out; this logo has been printed on t-shirts, badges, bikes and other forms of communication, to give visibility to members of the organisation and launch collaboration with supermarkets involved in the initiative.



for members, waste reduction, visibility, political integration, a stronger sense of community and new and more effective capabilities for integration into a more secure environment.

Today the group works to develop models for resiliency by forging links, ranging from reciprocal familiarity and trust to friendship, to connect those who have excess edible produce (or produce due to expire and therefore be thrown out) with those who need this food. Marguerite Kahrl and Marco Regoli co founded the group with the intention to practice foodsharing strategies, part of a growing phenomenon that operates through the sharing and redistribution of excessive resources. This process not only addresses the need to save resources, but also helps to promote neighborly in-

The multi-ethnic network involved in the project is founded on the concepts of solidarity, environmental ethics and the gift ecology, to promote trust, connection and intercultural communication. Pursuant to the realities existing in other European countries and in the light of the present energy and environmental crisis, the volunteers to do their part to reduce food waste in cities.

The proposal to business operators, who deal with food, is to donate foods that may no longer be marketed (and therefore should be discarded, even if still in condition to be consumed). The CON MOI team pledges to remove and privately distribute such foods without the exchange of money, or responsibility for consequences.

Who The project is developed by a self-funded volunteer group of Italian, European and

non-European citizens.

Link conmoi-torino.tumblr.com/www.kahrl.com



DIANA 5

What The “Primary prevention of breast cancer DIANA 5” project (acronym for Diet and Androgen) is a randomised and controlled study (based on hormonal and metabolic parameters) to evaluate the effectiveness of diet and exercise in order to reduce breast cancer relapses. Epidemiological studies have shown that patients who had breast cancer, who are overweight and with high levels of insulin and testosterone, have a higher risk of relapse. In particular, an increase of relapses in patients with metabolic syndrome have been observed, defined by the presence of three or more of the following metabolic indicators: abdominal obesity, high blood pressure, high blood sugar, high triglycerides or low HDL cholesterol. The previous DIANA 1 and 2 studies have shown that a low insulin diet (e.g. the Mediterranean or Macrobiotic diets) is able to significantly reduce body weight, the level of testosterone and insulin, the bioavailability of oestrogen and the level of IGF-I in both healthy women and in those who had cancer. Furthermore, observational studies have suggested

that physical activity and weight loss help prevent both breast cancer and relapse. The trial of the Diana-5 project in Turin began in 2008, with a recruitment of 277 women (from the whole Piedmont Region), who had had surgery for invasive breast cancer in the previous five years. Between January 2009 and December 2013, all eligible patients received standard recommendations for a healthy life and participated in several meetings and seminars on various theoretical topics. Women included in the “intervention subgroup” of activity also received (in the first two years) a combination of information and practical training, participating in cooking classes, gymnastics and dance courses and community kitchen activities. All eligible patients submitted to a complete follow-up (pick-up and anthropometrical visit) after one year and after three years from the baseline. Since June 2014, both the complete follow-up in order to collect the endocrine and metabolic data, and the complete oncology follow up are in progress.

Who The responsible of the project is the Centre of Epidemiology and Cancer Prevention in Piedmont (CPO Piemonte) that, in 2014, has been identified as “Collaborative Centre for early diagnosis and

cancer screening” by the World Health Organisation (WHO).

Link www.cpo.it





What The “Fa Bene” project was born with the objective to recover unsold surplus food and spontaneous donations of buyers in four local markets of Turin (Faroni, Chieti, Svizzera and Porpora), and to manage its redistribution to families with economic difficulties. Supported families, in turn, must return 20 hours per month of volunteer work (in line with their skills and professionalism). This mechanism allows them to regain an active role in the community, overcoming the traditional logic of assistance and promoting the social and professional reintegration. The return activities can be the organisation of neighbourhood festivals, conservation of green areas, improvement and promotion of the market, children’s entertainment projects, support for social projects, etc.

The choice to operate in the markets starts with the awareness of the important traditional role they have in Italy and in Turin in particular. In addition, it ensures the redistribution of fresh food, respecting the principles of a balanced diet.

The specific objectives of the project are:

- ◀ Establishing a relationship of exchange and support between the reference neighbourhood families;
- ◀ Supporting and strengthening the typical social interaction of the markets;

- ◀ Sensitizing local communities towards particular focus on critical consumption and awareness;
- ◀ Not wasting unsold fresh food coming from local markets;
- ◀ Offering to individuals or families with economic difficulties the possibility of consuming fresh quality food;
- ◀ Operating in the processes of waste differentiation.

The pilot action started in the Faroni Square market is characterised by very active subjects. In addition to the virtuosity of the traders, this context is characterised by the existence of an important network of regional associations, social services, citizens’ associations and public bodies active in outreach initiatives. After Faroni, the project was brought to the Chieti and Svizzera markets.

This is an important step for the scalability of the project, towards the construction of a format or a best practice to be replicated in different contexts.

The project has several positive consequences also for market operators, because the ethical purchase generates higher sales, strengthens the cohesion with the buyers and produces a positive image. The active associations are involved in the initiative of disseminating and supporting the project and strengthening the local social networks.

Who Fa bene is realised by Plug Creativity, Liberi Tutti Social Cooperative and Snodi, in collaboration with Circostrizione 4, 6, 7 of the Città di Torino, Osservatorio Caritas Torino, Public Social Services, G. c. a. r IL NODO Association, GPL Uniti per il quartiere Associa-

tion, Muovi Equilibri Association, Sermig Association, il Campanile Association, Associazione dei commercianti La Piazza Faroni, Urban Barriera. Nell’ambito di Torino Smart City. The project benefits from the contributions of Compagnia di San Paolo.

Link www.fabene.org





FOOD SHARING PLATFORM

What Foodsharing Torino was initiated by Marco Regoli in January 2014 in the Vanchiglia district in response to observing the massive quantity of food leftovers at local markets and supermarkets.

The group was organised in response to the question: "How can we transform this surplus into relational space, giving special attention to neighbourhood daily exchanges?" The transformation can occur by spontaneous acts devoid of utilitarian pragmatism, in order to re-evaluate the virtue of gift and beauty for each social actor involved. Edible substance (calories/energy), otherwise wasted, is treated and processed in order to be once again viable. Early foodsharing groups that organised buffet dining and social events agreed to mobilise their efforts for the benefits encountered through these sustainable and festive trials.

A suspension of our habitual cycle of money-flow encourages awareness that the overabundance pattern is to radically change in favour of a model where wasteful commodity production is replaced by immaterial goods.

The act of Foodsharing occurs at the end of the production chain but draws from surplus to reshape new habits and attitudes. These new habits have an intangible and supportive return on the actors' actual needs (for example, we assisted in the move of a bakeshop from one location to another).

Saved resources enrich the participant's experience,

reversing the rhetoric of "it cannot be done" to "I do my part", intensifying the strength of the individual, nourishing complementary and cooperative relationships.

After six months of activity, we co-organised a lunch for 250 people during the festival of "Radio Banda Larga", observing with deep wonder how many of them were touched and impressed by such a process.

Another affiliated group founded in Venaria (suburban area northwest of Torino) and led by Antonio Sferra experienced great participation for eight months, following a 3-day training session with Raphael Fellmer, activist and co-founder of Foodsharing Berlin (www.raphaelfellmer.de/). There are around 5 foodsharing groups in Turin, each with a variable number of 10-20 people, there are 50 daily donors, namely: AEO minimarket, Porta Palazzo farmers market, Via San Secondo market stand, Poormanger Restaurant, Verdessenza Biobottega, private citizens, associations etc. During a typical week they save dozens of kilograms of food that are translated into many hands working together to create opportunities.

Social fragility through new models, that catalyses personal strength and increases existing networks in the area, moves toward innovative urban ecologies and resilient communities: it is our hope that Foodsharing (in the broadest sense) could be a tool in this transition.



Who Foodsharing Torino involves many people and it cooperates on projects with organisations involved in the area (for example: Casa del Quartiere in the San Salvario district (www.casa

delquartiere.it/index.php/en/) Con MOI (<http://conmoi-torino.tumblr.com/>) and many others.

Link www.facebook.com/Foodsharing-Torino-808390119223349



GAC • GRUPPI DI ACQUISTO COLLETTIVO

What The GACs, Gruppi di Acquisto Collettivo (Collective Buying Groups) were born in 2005 from an initiative of the Città metropolitana di Torino (Department of Active Citizenship Policies, Social Rights and Justice). The Città Metropolitana has in fact included within the 'Program of Public Policies to Fight against Social Vulnerability and Poverty' a small line of action dedicated to 'Support for the responsible consumption'.



The Piedmont Consumer Movement association has been chosen as partner in the design and execution of the project. The GAC is a short chain project that involves testing the establishment and the implementa-

tion of collective buying forms on the territory. Currently there are 9 active GAC, involving about 600 families. The Consumers Movement (CM) weekly purchases products ordered directly from local or national organic producers for participants in the GAC. The products are distributed to the participants in fixed places, days and times. The CM is the guarantor of food security of the project, not only carefully selecting producers and signing appropriate agreements with them, but also setting up a monitoring system that continually submits all the products purchased by members to qualitative and chemical analysis. The guiding principles are territoriality and seasonality of the products and focus on companies that are willing to work for a new chain that is short, organic and fair. The main goal of GACs is that everyone should have access to high-quality food products, reducing the intermediate steps of the traditional supply chain that have a major impact on the final price of the product and reducing the environmental impact of distribution (air pollution, packaging).

Who The Piedmont Consumers Movement, that is an autonomous, independent and non-profit organisation and the Department of Active Citizenship Policies, Social Rights and Equality of the Città

Metropolitana di Torino deals with of social policies and works on issues related to the family, elderly, children, youth, disability, immigration, voluntary, drug dependence and equal opportunities.

Link <http://piemonte.movimentoconsumatori.it/gac>





“GOOD SAMARITAN” PRACTICES

What The Città di Torino, with the cooperation of various subjects, including Amiat, started the “Good Samaritan project” in order to reduce food waste, decrease the production of organic waste and support the charities of the territory. The initiative was inspired by the National Law 155/03, known as “Good Samaritan”, equating “non-profit organisations of social utility that effect, for charitable purposes, the distribution of food to the needy” to the

transportation, storage and use of food. “ The law, in practice, enables the recovery of food not consumed in the collective school canteens that instead of becoming waste, goes to the canteens of the charities of Turin. In particular, bread and fruit that are not brought to the table every day are collected in the elementary schools and some middle schools in Turin, so up to 150 pounds of bread and 50 pounds of fruit can be recovered.



“final consumers as regards proper state of repair,

Who Città di Torino (Procurement Service, Catering Management Office and Service for Social Fragility Prevention and Support to People in Need), Amiat, Banco Alimentare, charities of Turin (e.g.

House of Divine Providence of Cottolengo, Little Sisters of Charity, the Church of St. Anthony of Padua and the Parish of S. Luca).

Link www.comune.torino.it/ambiente/rifiuti/raccolta_diff/buon-samaritano.shtml



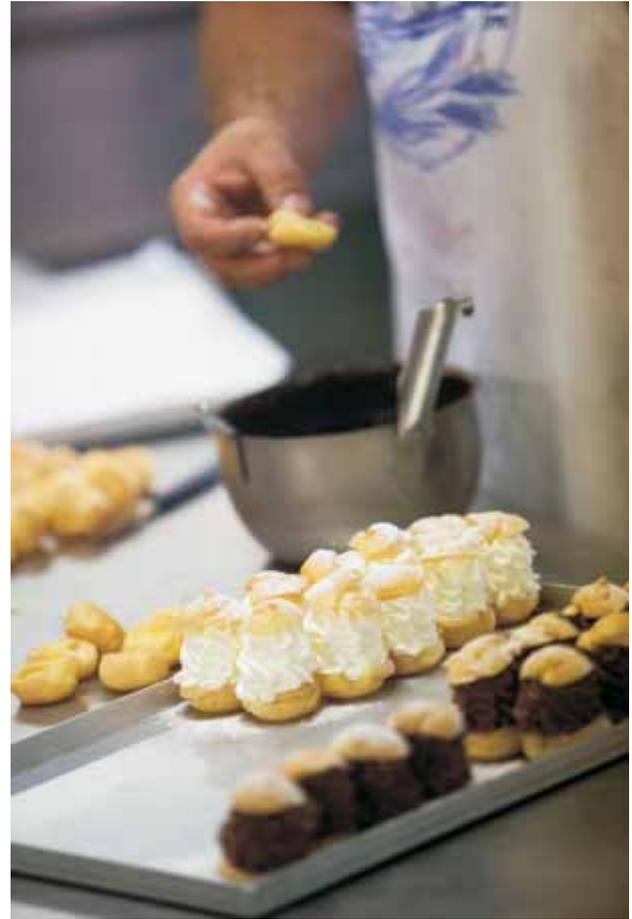
LIBERAMENSA

What LiberaMensa is a catering service that annually employs about 30 prisoners of the “Lorusso and Cutugno” prison, better known as the Turin Vallette prison. The project started in 2005 with the main objective of combining a high-quality food service and social responsibility.

The catering service, in fact, is based on the research and selection of high-quality raw materials, the choice of seasonal fruit and vegetables and local products with a short chain. The bakery and the pastry shop prepare artisanal products such as bread, sandwiches, cakes, biscuits, croissants and pizza (with the Piedmont top quality flour). Even the ice cream is handmade. The deli food shop offers a wide selection of menus for simple lunches, served fast, to more extensive buffets for galas and sophisticated dinners. The prisoners are assisted and guided by professionals, ensuring high levels of quality both in the food preparations and in food training.

LiberaMensa cooperates with several event organisation agencies, public bodies and companies, providing coffee breaks and lunch for conferences, cocktails and business dinners, catering for weddings and ceremonies. Since 2005, it has organised catering for up to 2500 participants, guaranteeing work, training and reintegration prospects for an increasing number of prisoners.

In fact, in addition to an active occupation of time, this activity allows a salary for prisoners, who also have the advantage of a high quality training experience in a business sector that offers real opportunities for reintegration. From 2015 the cooperative also runs the bakery



“Farina nel sacco” (flour in a bag) where bread made by prisoners with flour from a local mill is sold.

Who LiberaMensa is a project of Ecosol social cooperative, which manages the job placement of disadvantaged people in 3 main fields of work: (i) in the environment sector, through activities of natu-

ralistic engineering and maintenance of the green, (ii) in the food sector, through catering involving prisoners of the Vallette prison and (iii) in the cleaning sector, with interventions in urban Public Baths and in small offices.

Link www.liberamensa.org





PAUSA CAFÈ

What Pausa Cafè is a social cooperative that promotes sustainable and participated processes in order to improve social and equitable economic development through the inclusion of disadvantaged people, in the North and South. The cooperative operates in Guatemala together with the indigenous communities and cooperatives of coffee producers, and in Mexico and Costa Rica for the development of cocoa production. Working with indigenous communities, historically excluded from the benefits of their work, it improves the living conditions, enhancing the link with the territory, protecting the culture and biodiversity. In parallel, the cooperative involves prisoners of the Turin prison in initiatives of social reintegration and em-

ployment through the processing of the cocoa and the coffee. The first laboratory of Pausa Cafè was born in 2004 inside the prison, in a room of about 200 square metres in which a coffee roasting and a storage and packing department were set up.

A subsequent expansion, made possible by the granting of new contiguous space from the management of the District Prison, allowed the opening of the cocoa processing laboratory. Due to the good performance of the project and the expansion of its goals, the current premises have become no longer sufficient to house the machinery required to carry out all the planned work. Among others, quality roasters and “maitres chocolatiers” make their contribution to transfer the necessary knowledge to detained people.



Who Pausa Cafè.

Link www.pausacafe.org



POLO CITTADINO DELLA SALUTE • HEALTHY CITIES OFFICE

What Città di Torino has always been taking great care of its citizens. In recent years, with a networking and a cooperation approach at inter-institutional and intra-institutional levels, Città di Torino has been developing several programs and actions to create an actual system of prevention. Health promotion is effective only when shared with social partners directly concerned with the citizen's welfare and health. These actions are closely related to institutions.

As health is a multidisciplinary topic affected by several factors (nutrition, environment, communications, ecc.), the Polo Cittadino della Salute—Healthy Cities Office, established in 2008—by incorporating the World Health Organisation (WHO) guidelines—aims to be a definitive benchmark for the actions and stakeholders involved in building integrated policies on health and improving the organisation of urban healthcare.

The principal activities include:

- ◀ Healthy Cities Office: participation in mutual activities where the national network along with the European Healthy Cities Network WHO are involved. Participation at the “Oscar for Health” set up by the National Network, with the involvement of associations



and/or other territorial bodies;

- ◀ Health in the Municipality: organisation of Health in the City, an event open to all citizens to offer a place where to meet, debate and reflect on topics regarding health with different approaches (debates, multimedia, games, music, dance and theater). This has been realised with the active collaboration of associations and organisations working within the urban area;
- ◀ Health in Turin: promotion of the City web-site on issues referring to the program Earning Health to raise awareness on good practices and improved lifestyles;
- ◀ Project Air: coordination and governance center of national project Air. Counselling center for teens.

Who Città di Torino (Social Policy and Local Health Authorities Department. City

Health Pole. Healthy Cities Office).

Link www.comune.torino.it/pass/salute





SOCIAL COOPERATIVES

What In the city of Turin there is a wide range of experiences related to the world of social cooperatives that base their action on principles of solidarity in food matter. Several projects have been

collected by this card, in order to show part of the multitude of these realities.

The Cooperativa Meeting Service was founded in 1985, and from 1987 it began a permanent collaboration with the Circoscrizione 5 of the city of Turin. From 1988, Meeting Service promotes social support through pre-professional training courses for children in difficulty. The activity is extended to the side of the dining areas such as the catering service, carried out exclusively in conjunction with the children participating in the courses. The catering business gave rise to a social cooperative for the inclusion of disadvantaged people, coming mainly from the pre-professional workshops.

Cooperativa Meeting Service

Meeting Service today has become a mixed cooperative, diversifying its commercial activities with the management of bars, self-services and canteens, with the supply of sandwiches to schools and internal bars of stadiums, dining in public pools or in mountain shelters. Growth is constant in all activities: both from the point of view of prevention of discomfort and accompanying work integration, and under the commercial aspect, always more directed toward the total own production.

Who Cooperativa Meeting Service.

Link www.meeting-service.it

DINAMO Coop, Società Cooperativa Sociale Impresa Sociale was founded in Turin in order to aggregate craft and technical skills to support enterprises and private services. The cooperative believes in the social value of an enterprise: people are at the centre of the activities, working as development and solidarity drivers to generate opportunities for employment and training. Reception, Complement, Environment and Autonomy are the values and vision of their ac-

tivities. Young people are at the centre of the craft skills and technical skills that along with teachers and technical experts, shape the multi-service of DINAMO Coop. The team is made up of skilled craftsmen and carpenters, cooks and room operators, decorators, cleaners and other professionals that promote services respectful of "business ethics" principles.

DINAMO Coop

Who DINAMO Coop • Società Cooperativa Sociale Impresa Sociale.

Link <http://dynamocoop.org/it>

SPES Group was born in Turin thanks to the vision of the capuchins religious Congregation and the following cooperation established between the Congregation of St. Joseph (Padri Giuseppini di San Leonardo Murialdo)

and Cooperative Le Soleil from Valle d'Aosta. Spes Group is a social enterprise focused on youngsters and work: by means of training, educational and work opportunities, we promote and support development path-

SPES Group

ways for youngsters for their self-accomplishment and autonomy. The chocolate factory is the Group's beating heart: the high-quality chocolate production, detailed attention to raw material selection and high expertise of our maitre-chocolatier make it possible to offer job and training opportunities to youngsters in need and to financially support social-educational actions, entrepreneurial start-ups,

involving young people and so-called "social peripheries." Spes Group believes in co-participation and in the strength of consumers to build a new social model. Moreover, by the means of daily purchase and customer experience, this model can generate opportunities of sustainability and social value for youngsters, their future and the community.

Who Gruppo SPES.

Link www.spes-cioccolato.org

The Social Cooperative Terra Mia Onlus operating as a non-profit, was founded in 1984 as an offshoot of the Youth Solidarity Association. The first group of therapeutic community dates back to 1986. The specific objective of the Cooperative was to intervene on the discomfort and the various forms of marginality. One of the main concepts of the Terra Mia Cooperative is that it is important to work in an integrated manner with both the Public Administration and other private Entities, with the aim of creating an innovative social policy attentive to emerging needs. The intervention of Terra Mia is structured on three fronts:

- ◀ The therapeutic relationship in residential and educational communities and in-patient services.
- ◀ The constant presence in the territory as promoting well-being and prevention of discomfort.
- ◀ The professionalism of intervention in the processes of social communication.

The cooperative promotes and implements prevention projects and services that are able to respond in a dynamic and evolutionary way to new social demands and to compete with the various forms of exclusion and psychological distress.

Terra Mia Onlus

Who Terra Mia Onlus.

Link www.terramiaonlus.org/wordpress



SOUP KITCHENS

What The public service of soup kitchens fulfils the right to adequate, nutritious and healthy food for the most vulnerable people.

Soup kitchens are created and work thanks to the spirit of the solidarity of thousands of volunteers and non-profit associations. In Torino, they are supported by specific local public policies, but the activities from private capital is both recognised and endowed with institutional value. This can be proposed in two ways:

- ◀ With actual support that is not simply financial: the city does not provide canteens or residential homes for the elderly with contributions, but with meals;
- ◀ With organisational support: soup kitchens are managed in a way to effectively develop the service in order to have at least one open canteen available on the territory every day.

Soup kitchens can get food for the poor starting from different sources: food banks, supermarkets offering products near their expiry date or the Municipality that provides the accredited canteens with a specific meal.

There are about 15 soup kitchens in Turin, 5 of which have signed an agreement with Città di Torino.

The others are managed by non-profit associations. All of them work together with the Municipal Social Service Department.

This food assistance service has been provided for a long time and is evolving in forms that expect the direct participation of the beneficiary who is not only the recipient or end user of specific services but an active subject: for example, the Fa bene project (see related sheet), aims at getting unsold food and dona-

tions from spontaneous buyers in the neighbourhood markets and distribute them to families with financial problems. On the basis of a “mutuality pact” these families offer their free time back to the community, other than their work or skills. This goes beyond passive welfare and supports both social and professional inclusion. The same thing happens with solidarity stores or social markets by non-profit associations such as “Terza settimana” (see related sheet).



Torino soup kitchens case-study could show how the public and private sector may interact in order to fulfil the right to adequate food in support of the most vulnerable people, with a duty of interdependency approach.

Who Città di Torino, Service for Social Fragility Prevention and Support to People in Need.

Link www.comune.torino.it/assistenzaesanita





STI.VI • STILI DI VITA

What STI.VI (acronym for “Stili di Vita”, meaning “lifestyles”) is a project of the CPO Piemonte, which aims to promote healthier lifestyles regarding the prevention of several diseases, such as cancer. At the same time, the study analyses the behavioural habits of the participants, in order to identify relations with the various life situations (type of family, education, profession, etc.).

In recent years, medical research has shown that, in addition to early diagnosis, it is crucial to help people have a healthy lifestyle to fight cancer.

In addition to the well-known noxious effects of smoking, even obesity and a sedentary lifestyle have been identified as important risk factors for many diseases, which intensely affect the public spending.

The STI.VI project provides participants with models for the introduction of good dietary habits and increased physical activity, through theoretical and practical meetings and dissemination of some scientifically validated recommendations.

During the studies, some indicators on lifestyle were also obtained (Body Mass Index, sedentary lifestyle, eating habits) that have been related to several socio-demographic factors (gender, age, household composition, education, profession).

This analysis shows that:

- ◀ Being overweight is quite common among women (48.7%), especially among those who live with other family members, who are not employed, who practice manual professions and who have a low level of education;
- ◀ Being overweight/obese is very significant among men (76.4%), but is irrelevant to the composition of the household and the profession, and is associated with low levels of education;
- ◀ The recommended physical activity is practiced more by single people (60.5%) or in pairs (58.8%) compared to people living with multiple family members (54.3%);
- ◀ 54.9% of women and 41.9% of men consume red meat within the recommended limits while all the subjects examined consume more ready sliced meat than what is recommended (maximum 20 grams per week).
- ◀ 43.7% of women consume at least 200 grams of vegetables per day compared to 26.4% of men;
- ◀ The level of men and women who consume the correct amount of fruit (300-400 grams per day) is generally low (27.4%).

Who The responsible of the project is the Centre of Epidemiology and Cancer Prevention in Piedmont (CPO Piemonte) that, in 2014, has been identified as “Collaborative Centre for early diagnosis and

cancer screening” by the World Health Organisation (WHO).

Link www.cpo.it





SURPLUS IN THE BRUNELLESCHI MARKET

What The project is part of the good practices collected by the "Città Sane" Network among the member cities on healthy food experiences. Good practices need to concern one of the following topics:

- ◀ Urban and peri-urban agriculture;
- ◀ Local food: production, market, logistics;
- ◀ Sustainable diet: health, nutrition, social protection;
- ◀ Food and poverty (social canteens, social shopping and enterprises);
- ◀ Food waste.

In this contest, the experience of Corso Brunelleschi's City Market describes one of these subjects.

Since April 2014, the Association Eufemia has worked with the aim of collecting the unsold products of the local market of Corso Brunelleschi, in Turin. Specifically, the association manages the redistribution of the food to economically disadvantaged people.

During the process, all phases (collection, sorting, distribution, logistics and cleaning) are carried out actively by the beneficiaries themselves joined by workers and

volunteers. In fact, the initiative is promoted with the assistance of the Circostrizione 3 of the Città di Torino, in collaboration with the district's social service that identifies the participants-beneficiaries.

The origin of the beneficiaries is mixed, and this represents one of the strengths of the projects.

The work is mainly characterised by the effort of promoting ownership of the project by the recipients, through their active involvement at all stages.

The activated permanent new micro-chain of unsold products is sustainable over time, and aims to limit food waste during the phases of distribution and consumption of food.

The project wants to promote the leadership of supported beneficiaries, creating a progressive autonomy for social workers and volunteers (in particular EVS volunteers).

The project, addressing the issue of food waste, gives the market a renovated value, and encourages the reflection of collective consciousness on food as a common good.

Who Associazione Culturale Eufemia and Città di Torino, Circostrizione 3

Link www.eufemia.eu/news/2015/02/progetto-invenduto
www.comune.torino.it/circ3/cm/pages/ServeBLOB.php/L/IT/IDPagina/7





TERZA SETTIMANA

What The “Terza Settimana” Association (Third Week) provides food support to 80 families by delivering free fruit and vegetables, in line with law n. 155/2003, which regulates the “distribution of food products to the end of social solidarity.” The activity of the Association is later developed through:

- ◀ The “Social market” project, born in 2003 (one of the first Italian models). This social supermarket is specialised in the distribution of long-life food products and fruit and vegetables. The families are sent by accredited bodies and can choose and pick up basic necessities by participating in a group of collective buying. This provides a closed circuit without commercial purposes and is only addressed to people in real need. The company markets they support are open daily from Monday to Friday, thanks to approximately 100 volunteers who take turns working;
- ◀ The Banquet: The initiative is an extension of the Solidarity and Social Markets Emporio project and is addressed especially to families with children. The project offers the opportunity to 100 families of the 10,000 in the database to spend one Sunday a month together in a “restaurant”, participating with a symbolic price of Euro 1.00 per person. In 2015, 1000 people (of the 4500 in the database) were involved including at least 200 children. It is a chance for families to spend a Sunday with others in a festive atmosphere and, above all, in a serene one.

The work of the Association's objectives is:

- ◀ To provide nutritional support to families in a temporary state of necessity, complementing what they already receive as a gift from different channels thus ensuring a complete and healthy diet, often absent in the face of reduced disposable income;



- ◀ To encourage the development of a mixed public and private welfare through the collaboration between government agencies, associations, citizens and businesses;
- ◀ To contribute to the development of an educational model for young students of high school in-tend alongside adults in a form of active volunteering.

Who Terza Settimana Onlus is a non-profit based on the principles of social solidarity and community welfare that provides concrete and sustainable self-help for families in primary des-

titute, presenting itself as an innovation in the social laboratory. The Association relies exclusively on the work done by volunteers at no charge.

Link www.terzasettimana.org



SCHOOL AND EDUCATION



CASCINA FALCHERA



What Cascina Falchera is an old farmhouse built more than three centuries ago and renovated by the Città di Torino. Today it is an urban farm, where “urban” children have the opportunity to have agricultural experiences (crops, livestock and processed products). Cascina Falchera is in fact set within a green area of 17 hectares consisting of vegetable gardens, orchards, a large garden and a forest, in the North of the city. This means that Cascina Falchera is a unique opportunity for those who live in cities to get in touch with the rural world

The fields, the barn, the gardens, the orchard, and the spaces for food processing propose a framework that aims at stimulating discovery and implementing knowledge.

Teaching about the environment means in fact promot-

ing experiences that lead children and teenagers to discover the world they are a part of, enabling opportunities that allow them to feel strong and present membership in the surrounding region and environment where they grow up.

The exploration and sensory discovery of smells, tactile sensations and “new” noises express a real contact with the environment and the organisms that inhabit it, produce new curiosity and create conditions for wanting to deepen and systematise their learnings.

The methodological principles that make up the Cascina educational strategy are those of research, experience in the field of science education and labour. The projects that are activated involve interconnection operations, separation and contextualisation.

Who ITER (Turin Responsible Education Institute) is an institution established by the

Città di Torino in 2005.

Link www.cascinafalchera.it





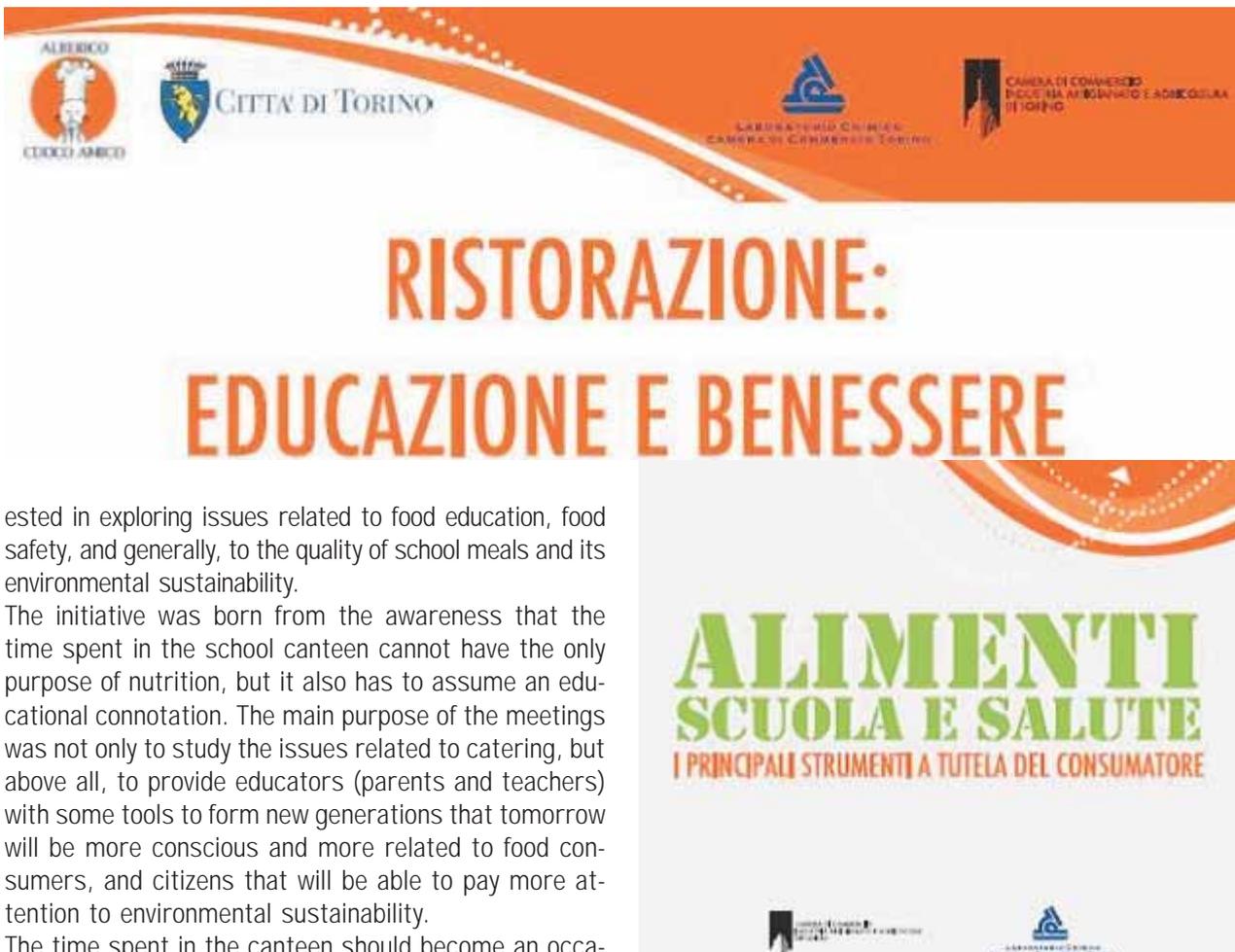
FOOD, SCHOOL AND HEALTH: THE MAIN TOOLS TO SAFEGUARD THE CONSUMER

What Between October and December 2012, the Chemical Laboratory of the Turin Chamber of Commerce, in collaboration with the Department for Educational Policies of the Città di Torino, Department of Educational Services, School of Catering Service and the Chamber of Commerce, organised several meetings addressed to the canteen committee members and to teachers and parents of the Città di Torino, who were inter-

parent), when properly integrated with other monitoring tools used by the public administration for the food service assessment.

Learning about how the service works and what are its criticalities is key to enable dialogue between the various protagonists in the school canteen: the school, the parents, the School Meal Plan and the supervisory bodies.

The experience was included in a guide published by the



ested in exploring issues related to food education, food safety, and generally, to the quality of school meals and its environmental sustainability.

The initiative was born from the awareness that the time spent in the school canteen cannot have the only purpose of nutrition, but it also has to assume an educational connotation. The main purpose of the meetings was not only to study the issues related to catering, but above all, to provide educators (parents and teachers) with some tools to form new generations that tomorrow will be more conscious and more related to food consumers, and citizens that will be able to pay more attention to environmental sustainability.

The time spent in the canteen should become an occasion to reflect on the lifestyle and to teach consumers about the different risks associated with food—to be able to prevent them—and about careful ecological/environmental points of view.

The meetings were also an opportunity to emphasise the strategic role of canteen committees (and of each

Turin Chamber of Commerce in collaboration with the Turin Chamber of Commerce Chemical Laboratory (download it free from the site www.lab-to.camcom.it/ComuneTorino)

Who The Chemical Laboratory of the Turin Chamber of Commerce.

Link www.lab-to.camcom.it/Page/t09/view_html?idp=1384



FRUTTA AL MATTINO



What The consumption of seasonal fruit amongst children should be encouraged in order to prevent potential nutritional diseases and to teach healthy eating habits that continue throughout life. The aim of the project is to promote a fruit breakfast during the school morning interval instead of the sweet snacks that families usually give to their children. The programme wishes to highlight the relevance of this kind of snack during the morning by understanding the

real qualities of fruit nutrients and the respect of the right portions of food. In fact, eating fruit in the morning provides the right nutrients for children without them losing their appetite. The project is not mandatory for the entire school; few classes can even support it. Relevant results can be achieved with the help of parents, joining this initiative without giving children sweet snacks or “junk food.”

Who Città di Torino, Procurement Service, Catering Management Office.

Link www.comune.torino.it/servizieducativi/ristorazione scolastica





IL MENU L'HO FATTO IO

What Città di Torino has promoted this project in the primary schools of the city. The first edition was in the 2013-2014 school year. The objective is to involve families, children, teachers and the technical commission of the canteen to build a path of awareness on food consumption.

know better his/her territory. This approach creates a menu that combines health, ecology and satisfaction on the consumed meal, representing an educational opportunity for the teacher, families and canteen commissions, to make choices that are more conscious. In fact, the possibility given to families of being directly



The programme outlines educational projects in order to build an audience of conscious consumers that are more focused on the environmental sustainability and the valorisation of local products.

The educational approach analyses the topic with different views and interdisciplinary competences, addressing lifestyle and wellness, the struggle against childhood obesity, health prevention, nutritional information and consumer education.

The initiative has enabled some classes of primary schools in Turin to easily build a "participated menu", in which everyone may directly choose his/her food and

involved in this process of choice ensures a deeper knowledge on the impact of food production and consumption, both on the society and environment.

Participant classes have been selected through the last investigation made by the food service department of Città di Torino on the satisfaction degree of the school canteen service. The research reveals critical elements and gives the opportunity to some schools to participate in the program: Casalegno and Don Milani (Circoscrizione 2), Perotti and D'Acquisto (Circoscrizione 6), Pellico and Parato (Circoscrizione 8) and Castello di Mirafiori (Circoscrizione 10).

Who Città di Torino (Procurement Service, Catering Management Office); Laboratorio Città Sostenibile e ITER, Cascina Falchera; Provincia di Torino (now Città Metropolitana di Torino, Department

of Development of rural and mountainous districts, promotion of typical products); Laboratorio Chimico Camera Commercio Industria Artigianato di Torino; MIUR; DorS della Regione Piemonte.

Link www.comune.torino.it/iter/servizi/laboratorio_citta_sostenibile/il_menu_l_ho_fatto_io.shtml
www.cascinafalchera.it/index.php/chi-siamo



SCHOOL CANTEENS SERVICE

What School canteen service fulfills the right to food that has to be adequate, nutritious, healthy, fair, organic, from short supply chain and religiously admissible for students (aged from 3 months to 14 years) from every state school of Torino. The school canteen service is used by teachers as an opportunity to educate children on nutrition. In fact, in schools lunchtime does not have only a pure nutritional aim for the needs of the students, but it has also a key role in the educational project for children and young people. Tender specifications can effectively support children's right to access to healthy and nutritious food which is socially sustainable from the point of view of the environment and economy and acceptable both religiously and culturally (to say dietary diversification). This allows children in Torino to enjoy organic and fair trade food (such as bananas, chocolate and biscuits) and more recently even from short supply chain. It is important to remember that for years dietary diversification has been approached so as to meet religious, cultural and health demands. It is important to remark that bidders are completely charged with the costs of this service. In fact if they want to be awarded with a tender contract, they have to

find effective ways to provide the administration with the required food.

A recent project called "The menu I made" goes even beyond and focuses on children needs. This allows the students from some primary school classes of Torino to make up a shared menu proposed directly by themselves. A menu which combines together aspects of health and ecology and that all the schools in Torino can really enjoy.



Who School canteen service is overseen by the Servizio di Ristorazione Scolastica, Direzione Servizi Educativi del Procurement Service, Catering Office of Città di Torino.

Link www.comune.torino.it/servizieducativi/ristorazione scolastica
www.comune.torino.it/iter





TURIN SCHOOL GARDENS

What Learning how to grow plants is a nice way to connect people with the environment. The Turin School Garden project was created to promote environmental and dietary education to schoolchildren. The project has the objective to realise school gardens, encouraging good practices on food consumption and farming and to get children used to these topics.

In this contest, Turin School Garden wants to involve not only children, but also the whole community, giving the possibility to parents to be directly in contact with professionals of the agro-food sector. This encourages a more conscious consumption and teaches them how to choose food products.

In fact, the program aims to become an educational instrument to change the role of people from consumers to co-producers: giving the chance to children to be active farmers can facilitate the development of growing awareness on the consequences of purchasing choices. The approach considers different activities: training courses for teachers, agricultural training for an ap-

proach to home gardening for citizens and design and management courses performed by experts.



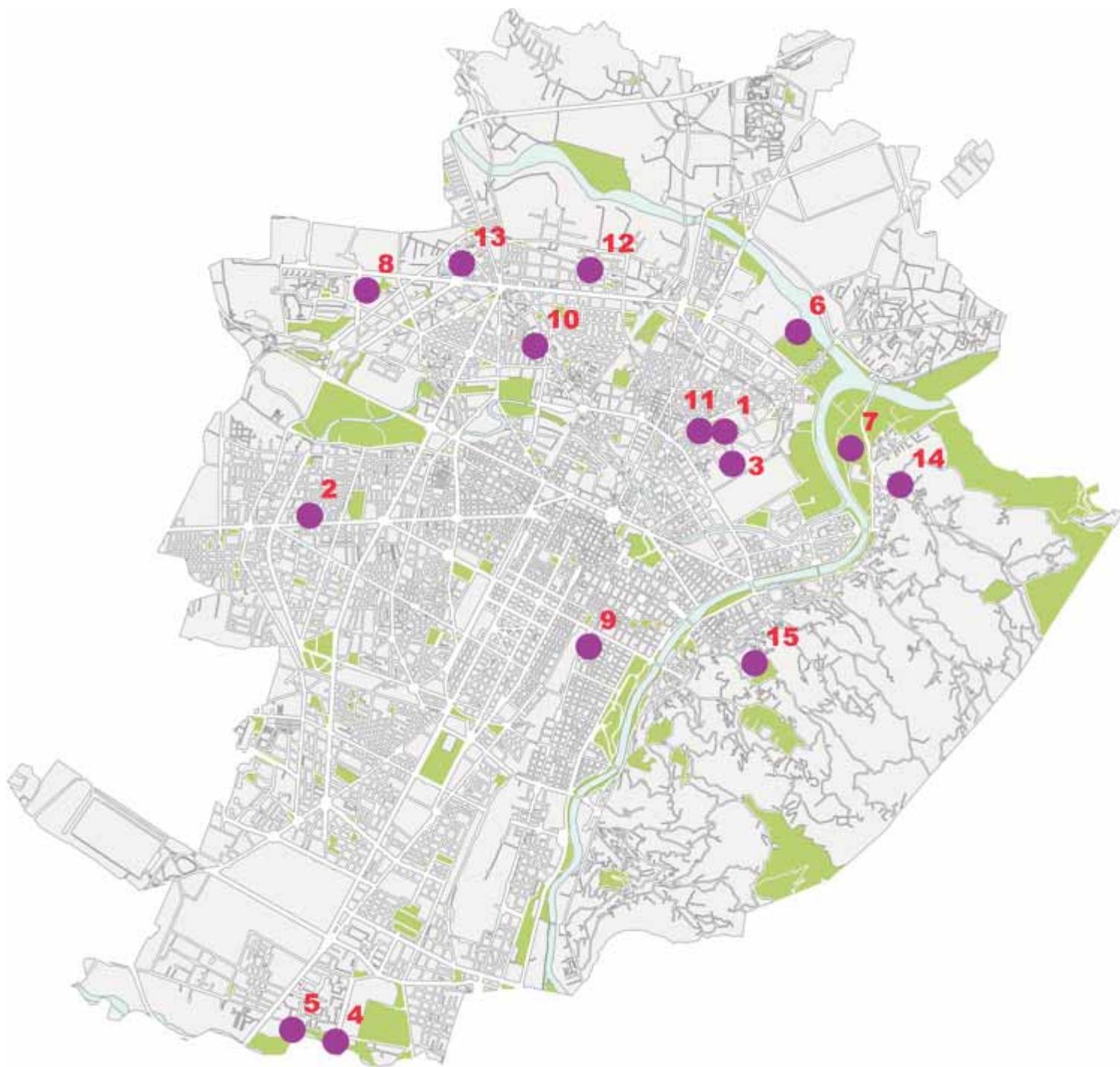
Who Città di Torino (Educational Services Area), Food Città di Torino, Cascina Falchera of ITER, Condotta Slow

Link www.comune.torino.it/iter/servizi/laboratorio_citta_sostenibile/community_school_garden.shtml



AGRICULTURE, URBAN GARDENS AND ENVIRONMENT

This map does not show the urban farms in the municipal area of Turin. **Legenda:** 1 Agrobarriera • 2 Officina Verde Tonolli • 3 Bunker's gardens • 4 Miraorti • 5 Social gardens, Circoscrizione 10 • 6 Social gardens, Circoscrizione 6 • 7 Social gardens, Circoscrizione 7 • 8 Social gardens, Circoscrizione 5 • 9 Orti alti, Oursecretgarden • 10 Orti alti, Fonderie Ozanam • 11 Orti aperti, Children Neurospsychiatry • 12 Orti aperti, Casematte • 13 Orti aperti, Mondoerre • 14 Orto dei ragazzi • 15 Villa della Regina's vineyard.





AGROBARRIERA

What The “AgroBarriera” project involves (between July 2015-May 2016) the implementing actions of aggregation through sustainable and social horticulture. The aim of the activity is improving living conditions in the district of Barriera di Milano through the creation of local networks. The objective of the project is to promote social and sustainable urban agricultural activities in a shared space. Involving the whole community, the project intends to engage all the people without any distinction to

gender, race, age, language or religion. The initiative wishes to use agriculture as a tool to make the district a place of sharing, inclusion, education and growth for the local community. Part of the area is divided into 20 cultivable gardens and shared agricultural areas available to schools, associations, therapeutic communities, informal groups and individuals. It is important that all these actors express the same objective of promoting local and social development in the Barriera di Milano district.

Who Comitato Urban Barriera, Ong RE. TE., Associazione Parco del Nobile, Associazione Volontarinrete, Istituto per l’Ambiente e l’Educazione Scholé Futuro Onlus, Città di Torino-Circostrizione 6.



Link www.reteong.org/campagne/agrobarriera



BIBLIORTO

What BibliOrto is a community garden started in 2013 from the idea of a young volunteer serving at the public library in Moncalieri and founded by the EU through the Youth in Action funds. Since 2013, the project has been sponsored by the Città di Moncalieri and involves young volunteers serving at the public library, the Ufficio Pace e Stranieri (Peace and Foreign people Office) and the Ufficio Giovani (Youth Office). The main objective of this project is to give the opportunity to any person to seed and pick vegetables, herbs and aromatic plants with the threefold purpose of giving

young people the opportunity to discover an unusual meeting space; giving all interested people the opportunity to learn about the plants' lifecycle and sustainable eating; give economically disadvantaged people the possibility to grow vegetables for eating purposes. The activities are coordinated and promoted by the Ufficio Pace e Stranieri of the Comune di Moncalieri and involve the young volunteers serving for different offices of the Città di Moncalieri.



Who Comune di Moncalieri.

Link www.comune.moncalieri.to.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/1860





BUNKER'S GARDENS



What The spaces of the Bunker are located in the northern part of the Città di Torino, between the Barriera di Milano district and the Scalo Ferroviario Vanchiglia railway yard, disused since the 80s and waiting for a drastic change after the implementation of the Variante 200 project, one of the biggest projects of urban transformation planned in Turin. The complex of the Bunker, owned by a private company, consists of five large buildings, divided into smaller structures. Some of the spaces are managed by the Variante Bunker cultural association, which in 2013 launched the project "Orti del Bunker", based on the realisation of a community garden and about 45 independent gardens, cultivated autonomously by more than 150 citizens, with the purpose to create a unique urban agriculture community landscape. The aim is to create a place to meet, to rediscover the habit of cultivating vegetables and to focus on seasons, in order to combine the activities of urban agriculture with the creation of a neighbourhood community. The main aim is in fact the creation of a shared community project, around which neighbours can socialise and create a community, by taking care of a place and by experiencing it in different times of the day and year. In this

light, the gardens are not divided with fences, and have not been allocated according to a rigid social, demographic or income-based classification. The purpose of the project is to be an experimentation replicable in other urban spaces.

Three years after their inauguration, the gardens are growing, showing different cultivation techniques (including numerous examples of synergistic and permaculture vegetable gardens, along with "traditional gardens"), as well as different approaches to urban gardening, from the productive traditional one, to the more aesthetic and philosophical ones.

The two most significant results of the project are, from the social side, the involvement of people in taking care of a formerly neglected space and, from the environmental side, the return of a soil rich in organic matter, in a formerly polluted and unproductive area.

The gardens of the Bunker host workshops on horticulture, activities and educational visits for children and cultural debates about a different way to consider food production in urban areas.

The re-naturalised area around the Bunker gardens also houses some beehives of the Urbees project.

Who Bunker is a cultural project born in 2012 from the collaboration between the Cultural Association URBE, Urban Regeneration and Torino Quittengo Srl, owner of the area.

Link www.variantebunker.com





What The project is funded by the European program for competitiveness and innovation and it involves partners from five different countries: Iclei (GE), Città di Torino (ITA), Resah-IDF (FR), Environment Park (ITA), Johnson Matthey (UK), Motiva (FIN) and SP (SW).

The aim of the project is to realise coordinated eco-innovative bids in the field of collective food services.

The innovative element of INNOCAT is represented by the cooperation between public and private buyers in defining the purchasing procedures. This process could encourage eco-innovation in the catering sector by providing new sizeable solutions on the market.

The cooperation between public and private implies the involvement of a plurality of actors of the catering sectors, including school catering services, vending machines, bio-waste disposal systems, health and welfare catering services.

With this in mind, it is important to recognise that for its nature, this sector has considerable environmental impacts, particularly caused by the amount of packaging, non-recyclable waste produced, consumption of energy and

water used to perform catering services and emissions of exhaust gases during the distribution phase.

To minimise the environmental impact of Turin's catering service, the project gives the opportunity to experience a new kind of offering to innovate the whole service of school canteens. Catering services can be reduced by using more sustainable resources (organic and seasonal food), sustainable food processing, eco-supply or network management, sustainable outputs (e.g. biomass energy) and waste recycling (e.g. smart or eco packaging).



Who Project Lead-partner: Città di Torino (Development, european funds, innovation and smart city Dept.). Partners: RESAH-IDF (FR), Johnson Matthey (UK), Environment Park (ITA), Motiva (FIN), SP (SW), Iclei (GE).

Link www.sustainable-catering.eu
www.torinosmartcity.it/tags/progetto-innocat



What Miraorti is a project born in October 2010 on the urban and environmental regeneration of the area between the Sangone River and the neighbourhood of Mirafiori Sud.

The core of the project is the participatory planning of a green area along the riverbanks, characterised by several informal vegetable gardens and targeted by an important urban transformation project, including the construction of a bike path and the displacement of some informal gardens, with the establishment of new regulated gardens on an adjacent agricultural area.

Miraorti questions these projects and through the process of research and participatory planning promotes a new regeneration project for this area, based on the bike path and the social and environmental role of vegetable gardens.

Along the river, several areas have remained unbuilt and unplanned and—according to the promoters of the project—they can represent a great potential in terms of environmental and landscape quality, urban planning experimentations and social relations, even if they are currently characterised by the typical landscape of urban fringes: a mosaic of industries, a former landfill, a power plant, spontaneous vegetable gardens, polluted

riverbanks, unauthorised depots, bus parking, nomad camps and an urban highway.

The idea of the project is to deal with contemporary transformations through a relational approach, able to connect the social actors and institutions by working together in a context of ongoing transformation.

The initiative also aims at improving social and environmental conditions of the neighbourhood through community activities that foster the exchange of knowledge between generations and among the gardeners.

Citizens were asked to reflect on the configuration of future operations; in particular on uses of the public space, typology and location of recreational areas, urban gardens, access and usability of the spaces, transformations and management of the park.

On-field activities have been carried out with schools and with the residents-gardeners, in order to deepen the knowledge of the site and gather data directly on the practices, customs and the needs of future users. So far, the projects have realised educational allotments in three schools, a collective vegetable garden, a garden used as a meeting place of the neighbourhood and the regeneration of public spaces, transformed into regulated gardens.

Who Miraorti is a cultural project of the association Coefficiente Clorofilla.

Link www.miraorti.com





OFFICINA VERDE TONOLLI

What The Officina Verde Tonolli is a green area of about 8000 m², where there was once the Tonolli metallurgic plant, in the neighbourhood of Borgata Parella. The Officina Verde, open to citizens since 2002, hosts floral plantations, greenhouses, vegetable gardens and fruit trees (apples, peaches, apricots, pears, etc.).

Beside the lawn and the gardens, the Tonolli Area also contains an orchard and a pond with fishes, tadpoles, frogs and aquatic plants. In the hives installed in a protected area of the garden, urban bees produce honey during the warm seasons.

The ordinary management of the area is annually entrusted to a cooperative with a tender, while different associations and entities carry out the educational, social and cultural activities, in order to foster a shared management of the area.

Five associations regularly organise open-air workshops and courses of gardening, sustainability, food education and botany, with students, children, disabled people and residents of the neighbourhood.

Some examples of the workshops that are regularly organised in the Officina Verde Tonolli are botanical creative workshops, ground handling and sensorial laboratories, to learn to identify plants and fruits through the five senses.

An educational path with panels illustrating the area and its history is installed along the path and books are available to citizens to consult freely inside the reading area.

Citizens have also been involved in a process of participatory planning of the area, with a survey and focus groups aiming to understand the needs and the willingness of people that use the area or live in the neighbourhood.

Who The management of the area is entrusted by the District 4 (Circoscrizione 4) to five social associations: Agesci (scouts), Abilitutti (promotion of the rights of disadvantaged people), KJ+ (pro-

jects with the blind), Parco del Nobile (education for sustainability and the environment) and Jonathan (social and international solidarity).

Link www.associazionejonathan.it





What OrtiAlti is a social enterprise established by two young architects—Emanuela Saporito and Elena Carmagnani—with the aim to realize, animate and promote community roof gardens on public and private buildings. OrtiAlti follows the entire process of implementation and management of the roof garden, modulating its services according to customer needs and personalizing each intervention.

ble surfaces extend for more than 800 hectares. The idea of the project is that the reconversion of some of these rooftops into gardens cultivated by neighbours and linked by a civic network could represent an extraordinary tool for material, environmental and social urban regeneration.

The project is very young, but it has already received important prizes and recognitions, such as the selection at the Social Innovation Tournament of the European Investment



OrtiAlti offers a collaborative, diversified and adaptable service, involving citizens and a variety of scientific and civic partners, generating virtuous processes of urban co-design, involving profit and non-profit, public and private subjects.

The declared purpose of the project is to face most of the more urgent challenges affecting our cities: population growth, climate change, depletion of natural resources, economic recession, social conflicts, strategies of regeneration of the urban and social fabric, sustainable models of food production and consumption and the active involvement of citizens in collaborative networks and solidarity practices.

The field where OrtiAlti can face these challenges is huge: more than 20% of urban area is made of unused flat roofs and in Turin; these potentially cultiva-

Bank, the first prize of the “A new Social Wave II” contest of Iris Network and Fondazione Accenture, the first prize of the “We1Women for Expo”, contest promoted by Fondazione Milano Expo 2015, Fondazione Giuseppina Mai and Fondazione Italiana Accenture.

The number of urban rooftop gardens in Turin is increasing and OrtiAlti is realizing several important new projects, both in the city centre and in the suburbs.

The first roof garden designed and realized by OrtiAlti is Oursecretgarden, on the roof of the architectural firm Studio999, in the neighbourhood of San Salvario, which became the prototype of OrtiAlti projects.

In 2016, Città di Torino changed its building regulations, in order to make creating a food garden on its roof easier, supporting the diffusion of an innovative sustainable food, social and environmental practice.

Who OrtiAlti was born from the meeting of two architects with different research and professional backgrounds. It is hosted by the architectural

firm Studio999, in the neighbourhood of San Salvario.

Link www.ortialti.com



ORTI APERTI

What Orti Aperti aims to develop various projects of urban gardens in Turin, inspired by the principles of North American community gardening, and more specifically by “Au coeur du quartier notre”, the methodology developed by Action Communitaire in Montreal, Canada, where the collective gardens are used as a tool for social empowerment, local promotion and food sovereignty. The starting point is the idea that community gardens can be exceptional tools for promoting social inclusion and cultural integration. According to Orti Aperti, a project of collective gardening aims to generate quality of life through a rethinking of the relationship between local residents, between the young and elderly, between natives and migrants, between man and nature within the urban ecosystem, operating on small scale, within a neighbourhood. In the collective gardens developed by the project, tradi-

tional forms of cultivation coexist with alternative techniques (organic vegetable or synergistic gardens). Moreover, the gardens are designed and animated as places of encounter and conviviality, not only for those directly involved in the project, but also for all the people living in the neighbourhood.

The same name of the project (Orti Aperti means “open gardens”) clearly expresses the vision about the gardens. The realised gardens are designed not like closed spaces, only frequented by gardeners, but as places open to the citizens, where the public use is guaranteed.

The urban gardens of Orti Aperti are the collective garden of via Campana (Ass. Ciclobus), the therapeutic garden of the Children Neuropsychiatry Department ASL TO2, the collective garden of via Massari (Ass. Casematte) and the collective garden of piazza Manno (social cooperative Mondoerre).

Who Association Ciclobus, Children Neuropsychiatry Department ASL TO2, Association

Casematte, Association Mondoerre.

Link www.ortiaperti.wordpress.com





ORTI GENERALI

What Orti Generali is a research project aiming to test and design an entrepreneurial management model for metropolitan residual agricultural areas characterised by ecological sustainability and social justice. The claim of the project is to promote “civic agriculture.”

The core of the project is the offer of diversified services related to urban agriculture in its various forms, supported and implemented by a web tool and sensor network for management, visibility, participation, access to environmental data and support information for agricultural activity.

The idea is to define a recognizable business model, reproducible and adaptable in other urban contexts.

The project is among the winners of the “Smart Cities and Communities and Social Innovation competition” of the Ministry of Education, Universities and Research. The public space identified for testing and implementing the project is an agricultural area of the southern end of Turin, in the Mirafiori Sud district. The idea is that Orti Generali could take over the Miraorti project, which was the first to use the urban gardens and the agricultural areas of Mirafiori Sud as laboratories for putting together environmental sustainability and social inclusion. After this testing phase, Orti General will be ready to enter the market as a city reference entity for urban agriculture with a virtuous business model that combines private initiatives and new forms of welfare.

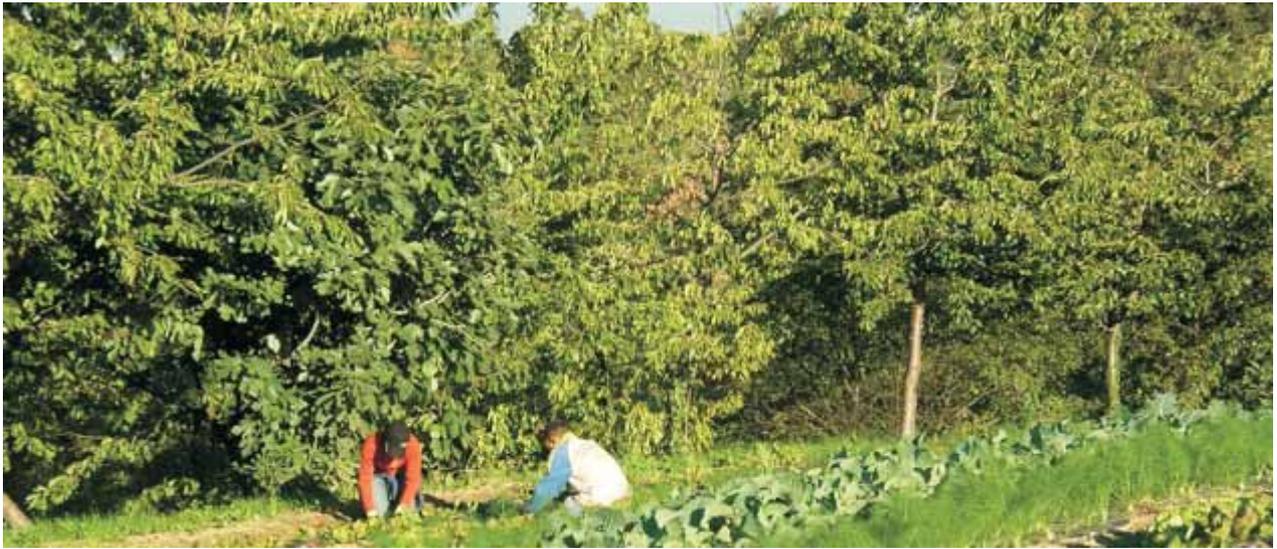
Who Orti Generali is a research project developed by four young professionals

Link www.stefanolivari.it/ORTI-GENERALI





ORTO DEI RAGAZZI



What Orto dei Ragazzi (literally youth vegetable garden) is a project of social farming of the cooperative Uno di Due ONLUS, Orto dei Ragazzi, which has the dual purpose of offering training and employment for young people with socio-economic difficulties and to produce and distribute food in a sustainable way, considering the issues of both environmental sustainability and food security.

Orto dei Ragazzi produces organic food on the hills surrounding Turin, where customers can buy vegetables, eggs and honey. After the growth of consumers interested in the project, Orto dei Ragazzi varied its activities, becoming mostly a platform for the purchase and distribution of organic food, mostly coming from farms from Piedmont.

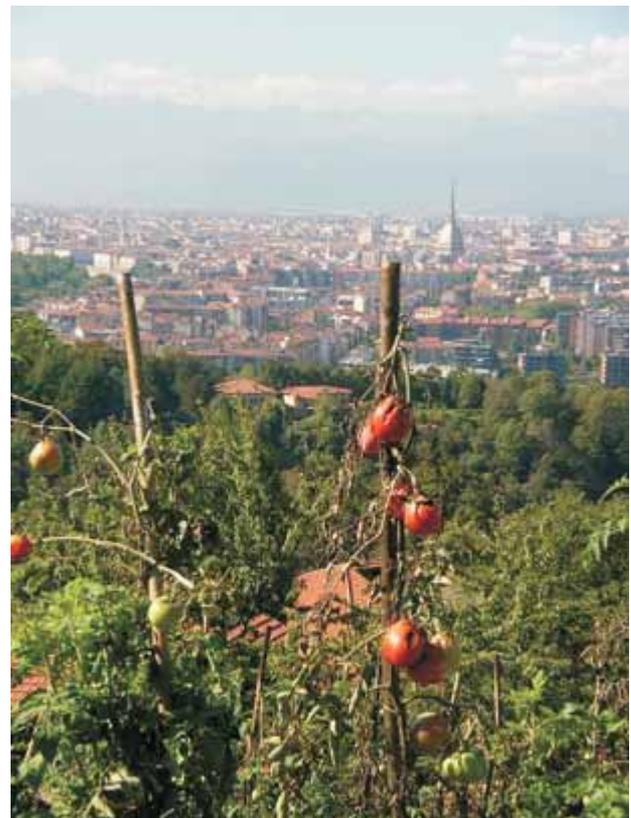
Thirty per cent of the workers employed in the cooperative are young people with problems of social integration, refugees and asylum seekers, or with physical or mental disability. The cooperative trains workers with farming activities and other jobs and then they are employed by the cooperative itself or by farms of the network or other employees, according to their capabilities and interests. Furthermore, the cooperative is active in the Papili project, based on a tailoring workshop for females detained in the Lo Russo and Cotugno prison of Turin.

Who Orto dei Ragazzi is a project of Uno di Due ONLUS, a social cooperative active both in social agriculture and in projects of rehabilitation of detained people (project Papili)

Link www.ortodeiragazzi.com

Orto dei Ragazzi is self-defined as a project of participatory social farming, combining the needs of different actors: local farmers that can find an easy way to sell their products and citizens who decide to support the project by buying them and can find fresh, local, healthy and sustainable food.

The project is based on direct relationships and mutual trust between producers and consumers. The first guarantee is reliability in production methods and the consumers ensure a consistent and equitable purchase of their products.





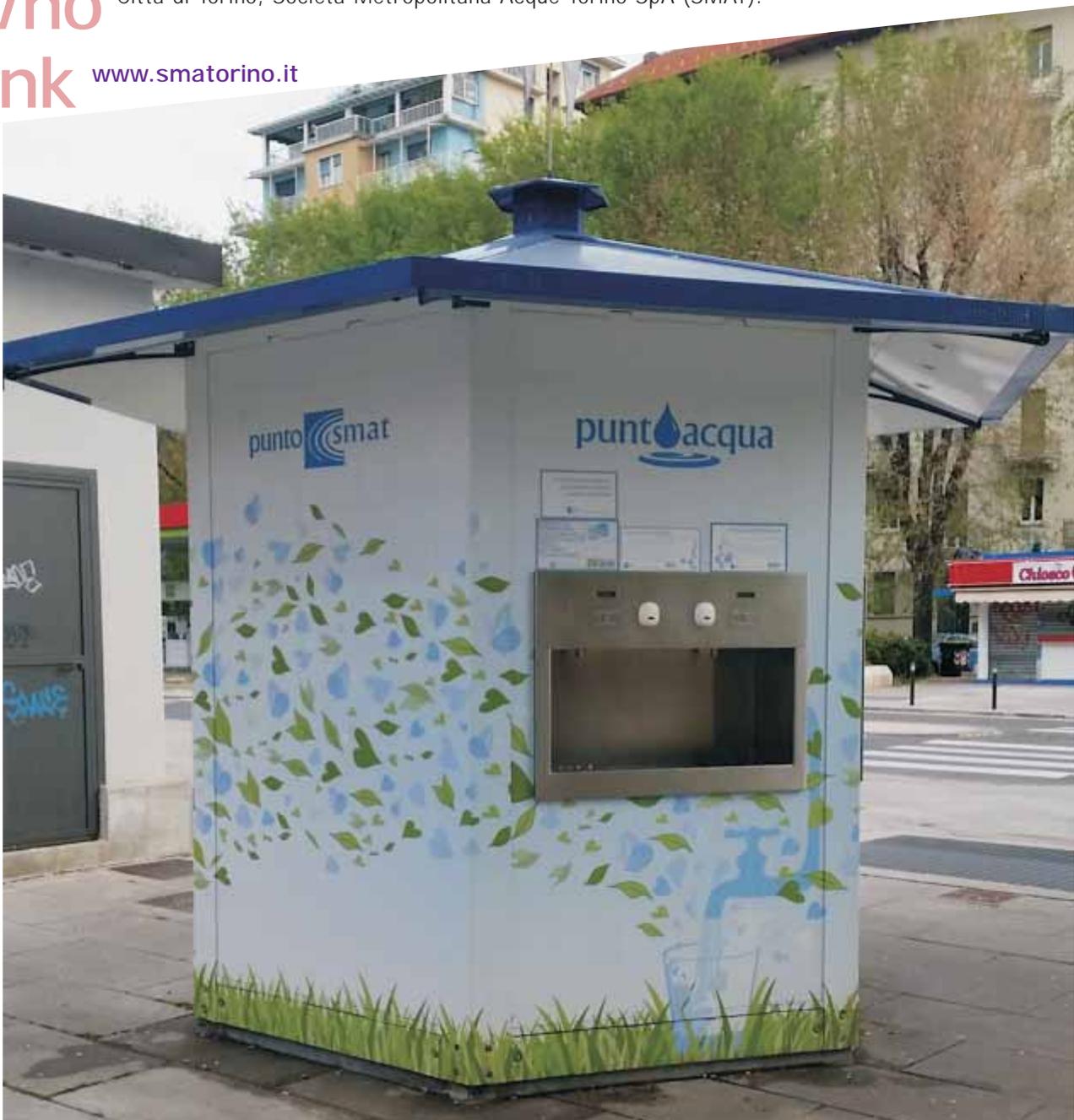
PUNTI ACQUA SMAT

What The SMAT Group is a leader in the field of integrated water services, where it operates through the design, implementation and management of diversified sources of water supply, technologically advanced water treatment equipment, depuration treatments and reuse of urban wastewater, collection networks and energy recovery. In terms of international cooperation, the SMAT Group is involved in several initiatives to promote fair access to water and to provide specialised technical assistance for the construction of infrastructures and water systems.

In this contest, the SMAT Water Point project was born with the aim of encouraging the development and widespread use of water from the public network. The objective is the promotion of water saving, the reduction of packaging and the control of environmental costs generated by bottled water transportation. The SMAT Water Points (118 distributed all over the metropolitan area of Turin) realised during 2016, enable the supply of natural tap water and sparkling water, at different temperatures at the price of Euro 5 cents per litre, while natural water will be supplied free of charge.

Who Città di Torino, Società Metropolitana Acque Torino SpA (SMAT).

Link www.smatorino.it





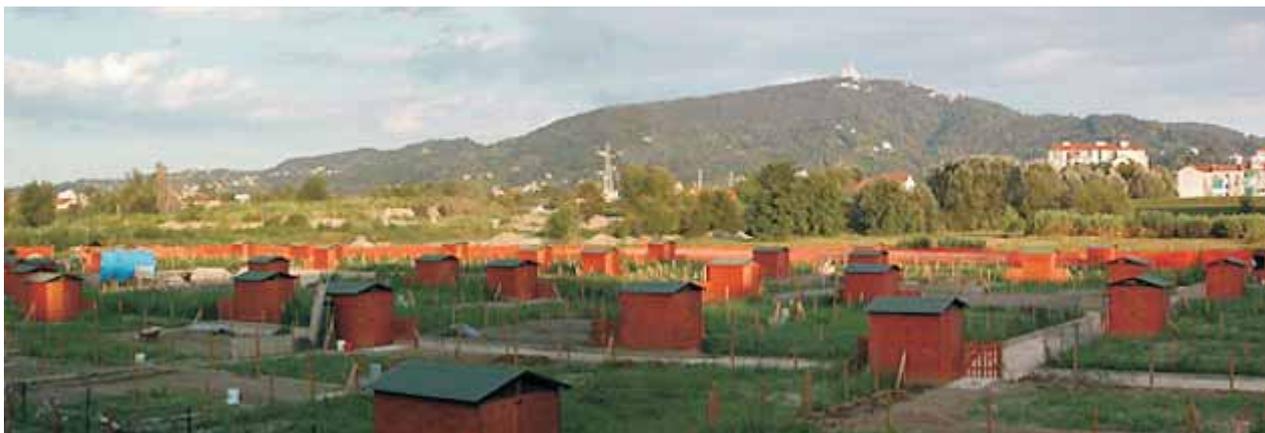
TOCC • TORINO CITTÀ DA COLTIVARE

What The project Torino Città da Coltivare TOCC, proposed by the Councillor of Environment and approved in March 2012 by the City Council, aims to build a new relationship between agriculture and the city.

The project, in fact, promotes and supports the development of agriculture in the urban environment through initiatives of sustainable farming, short chain, social ag-

ning and Public Green Area offices" in order to create a database of agricultural areas currently and potentially available;

- ◀ Creation of a map of private agricultural areas, in cooperation with trade associations;
- ◀ Park and Cascina Piemonte announcement, in order to create urban gardens, to maintain several areas of the park and the farm;



riculture, individual or collective horticulture, farm and urban forestation.

The project has launched an analysis of the existing agricultural green areas, with a census of the buildings, of the grants and of the surfaces, both owned by the city (two million square metres approximately) and by private citizens. When the framework is completed, the administration will find—case by case—the most adequate process of multifunctional urban agriculture and forestry to promote. This method encourages a management able to understand not only agriculture food values but also social, environmental and soil protection, already recognised at European level by the Common Agricultural Policy (CAP).

In 2014, The Project developed the following initiatives:

- ◀ Conclusion of the thematic maps on the agricultural areas in the North and South of Turin;
- ◀ Coordination of the work of the "Heritage, City Plan-

- ◀ Development of a framework document about all the work produced over the years by various Public Offices (Public Green, City Planning and Heritage) for the protection and development of the green areas and agricultural parks, urban gardens and urban farms in the city;
- ◀ Development of a comprehensive framework of existing farms in the city, accompanied by their salient features;
- ◀ Development of a list of regulated and educational gardens and realisation of the first experimental associated garden in Piazza Manno;
- ◀ Participation in the technical committee of the Faculty of Architecture in Turin called "Urban Agri";
- ◀ Participation in the technical committee on the inter-municipal management of forested areas (Torino Strategica).

Who TOCC is a project of the Città di Torino, Land and Environment Management Department, Major Green Works Office and Green Ar-

reas Management Office.

Link www.comune.torino.it/verdepubblico/2012/altrenews12/progetto-tocc--citt-da-coltivare.shtml



TURIN SOCIAL GARDENS

What Urban gardens are an important and direct access to land and food essential for sustenance. There are different kinds of urban gardens in the City of Turin such as educational, communal and social gardens. The so-called “social gardens” are designed to ensure the right to food to the most vulnerable citizens. Social gardens are also an effective income support; in fact, in the city regulation, invitations to participate in the gardens is granted to any possible beneficiary, who is selected and awarded according to his/her financial and familiar situation (in particular, preferential criteria such as the number of children and an income of less than 15,000 Euros a year). In these gardens, beneficiaries may access food in a direct and dignified way, through their own work. Here vegetables can only be consumed and not sold. In so doing, the awarding local authority or grantor prevents relevant

public green spaces from being vandalised or becoming deprived areas and also saves the costs of territory maintenance and safeguarding. Social gardens show that when public policies are not based on welfare dependency, the users are directly involved to change their situation of discomfort. When all this happens, the person allowed to properly access food is not simply a passive object, but an active subject of a project: not a spectator, but an actual character personally involved in changing his/her situation of food exclusion into one of convivial inclusion. A remarkable advantage of these measures is that informal situations are turned into legal and controlled ones (some social gardens were previously abusive gardens). Of course writing rules is not enough here. It is important to be well trained and aware of how to manage other issues related with the gardens such as waste and so on.

Who In the City of Turin, social gardens are in 4 “Circoscrizioni” (districts): Circoscrizione 6 Barriera di Milano, Regio Parco, Barca, Bertolla, Falchera, Rebaudengo, Villaretto, the one with the largest number of gardens: 172 consisting of 140 social gardens and 32 neighbour ones; Circoscrizione 10 Mirafiori Sud, 102 gardens consisting of 82 social gardens awarded on the basis of people's income and age and 20 areas divided into 14 neighbour gardens and 6 gardens given to associations. The latter are given to individual citizens, groups and associations on the basis of educational, therapeutic, pedagogical and cultural projects. Gardens are given to

associations to promote entertaining and socialisation activities, conviviality, environmental education for schools and support activities for psychical and physical rehab. Groups consist of several members (in 2015, a garden was given to a group of 24 people!) and gardens are provided to a group leader. In the Circoscrizione 7 Aurora, Vanchiglia, Sassi, Madonna del Pilone, 54 gardens in Meisino, Borgata Rosa Park. In the Circoscrizione 5 Borgo Vittoria, Madonna di Campagna, Lucento, Vallette, 50 gardens, 38 social gardens are given to over 53 years old citizens, 2 to young people (18 to 30 years old) and 10 to other citizens (31-53 years old).

Link www.comune.torino.it/verdepubblico
www.comune.torino.it/circ10
www.comune.torino.it/circ5
www.comune.torino.it/circ7
www.comune.torino.it/circ6





URBAN FARMS

What Although Turin is often represented as the industrial city par excellence in Italy, the region is still characterised by the important presence of natural green areas and agricultural areas. In Turin, there are 75 active farms, whose crops cover an agricultural land of over 500 hectares. The main crops are arable crops (277 hectares), followed by meadows and pastures (209 ha) and, at a distance, woods (85 ha) and arboriculture (50 ha). The breeding, not only for food, is present almost exclusively with regard to cattle (11 farms and 273 heads) and equine (5 farms and 41 heads). Almost half of the farms of Turin (37 of 75) sell their products directly to consumers, both on farm (24) and off-farm (20), especially in city markets, taking advantage of the proximity to the important market for agricultural products represented by big-city population. The percentage of companies that carry out direct sales on-farm (32%) and off-farm (27%) is in fact much higher than the regional average of 14% (on-farm) and 8% (off-farm). The presence of agricultural activities in the non-urbanised areas of the city is also very important with regard

to environmental and ecosystem services that these activities provide to urban and peri-urban areas: 13 companies in addition to their core business of agricultural production, in fact, maintain elements of the agricultural landscape, such as hedges and rows. Agricultural soils are naturally concentrated mainly in the peripheral areas of the city: to the north, along the banks of the Po and the Stura di Lanzo rivers and beyond the ring road, up to the rural villages of Villaretto and Cascina Cavaglia; to the west along the Dora Riparia and in areas left free by the urban and industrial expansion, to the borders with Grugliasco, Collegno and Rivoli; to the south along the Po and the Sangone and the large agricultural areas that separate Turin from the Park of Stupinigi; to the east, in the hills surrounding Turin, home to a large number of still active farms, with corporate and architectural features, different to those of the lowland farms. The cultural and environmental values of urban and peri-urban agriculture in Turin was recognised in 2016 by UNESCO, which recognised the area of the "Collina torinese" as a Man and Biosphere Reserve (MAB). Data: Agricultural Census 2010.

Who Residents employed in agriculture in the area of the municipality of Turin are 4456, 1.2% of the total working population. The average age of business owners is quite advanced: most of them in

fact are aged between 45 and 65 years old and a third are over 65. It is a figure in line with the national average, which is 59 years.





URBAN TRANSHUMANCE



What Since 2007, a number of urban and peri-urban parks have been included in a pilot project between the Città di Torino and some cattle and sheep breeders, allowing animals to graze in certain areas of urban and periurban parks, with significant economic benefits for farmers and for the community, with the maintenance of the green areas.

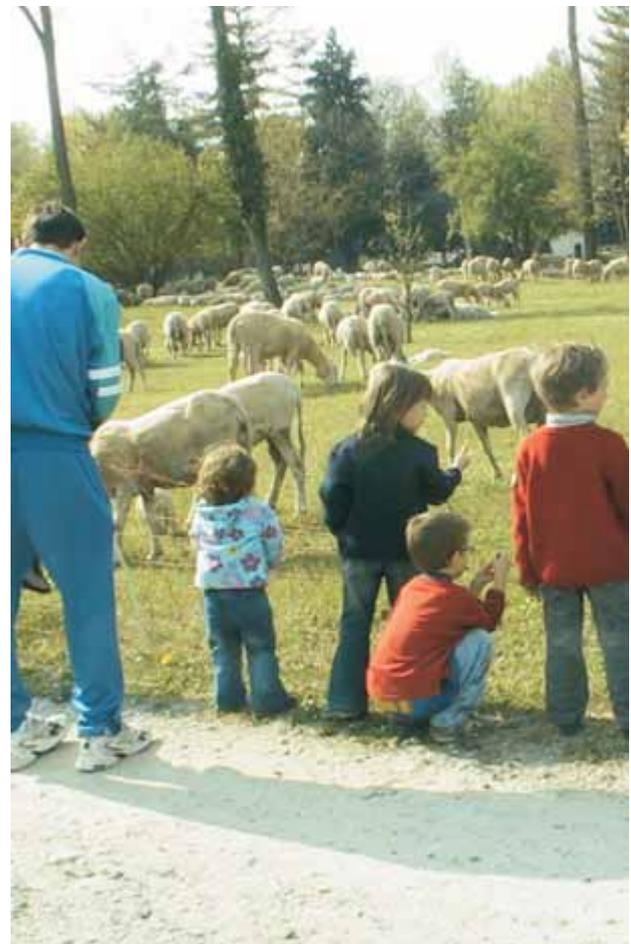
Turin is the first city in Italy to introduce grazing animals in an urbanised context with these kinds of projects, therefore experimenting a new mode of maintaining lawn surfaces, respecting the natural characteristics, providing an inexpensive and natural way for the containment of weeds and at the same time for fertilisation of the soil (cow and sheep manure is in fact invigorating for lawns, unlike that of the canine).

The pasture areas have been identified by excluding some for the zones not suitably for the initiative and usually are properly fenced, so that the animals are visible but unreachable.

Over the years, various urban parks have hosted the sheep and cow grazing: Meisino, Colletta, Confluenza, Colonnetti and Maddalena, Piedmont.

The experiment revives the tradition of transhumance grazing, which historically exploited the urban fringe as grazing areas during the trip from the barns of the

plains to the mountain pastures, and vice versa. Some breeders based in the hills surrounding Turin still bring their animals to graze in several parks in Turin, such as the Colletta, at certain times of the year.



Who The head of the Urban transhumance project (this is not the official name of the project) is the Città di Torino (Public Green office of Land and Environment Management Department)



What The UrBees project promotes and develops the culture and practice of beekeeping within the city.

UrBees installed urban apiaries on roofs, balconies and gardens of private residences, museums, socio-cultural centres, urban gardens and conducts research studies in order to trace the urban vegetation biodiversity, using bees as bio-indicators. In this sense, the aim of the project is to create a base of environmental data, in order to support the planning, project and development of urban green areas.

Currently, UrBees is engaged in the realisation of the biomonitoring research project ToBee, commissioned by the Foundation Compagnia di San Paolo.

UrBees proposes policies that foster urban beekeeping dissemination and organizes conferences, exhibitions, professional training courses, educational projects about beekeeping and environmental sustainability.

Who UrBees is a project ideated by a group of friends in love with nature and bees and now is managed by the UrBees Association.

Link www.facebook.com/ProgettoUrBEES

It also works on communication with the production of audiovisual and multimedia tools, to promote and disseminate urban beekeeping knowledge to the widest audience possible.

The UrBees association also produces studies and researches, feasibility plans and beekeeping projects as a consultant for public entities or private bodies.

Currently the apiaries of UrBees are in several locations in Turin, such as the PAV, Padiglione di Arte Vivente, the gardens of Bunker, the Environment Park, Cascina Roccafranca and many private homes and gardens.





THE VILLA DELLA REGINA'S VINEYARD

What In 1615, Prince Maurice of Savoy created the vineyard of the Villa della Regina, a royal residence of the Savoy family situated on the hill that faces the city centre, and since 1997, it became a UNESCO World Heritage Site, as a part of the

year, vines were replanted on around 0.75 hectares and, in 2008, there was the first harvest of 10 quintals of grapes by a winery of Andezeno (Turin), in collaboration with the University of Turin.

Now the Queen's vineyard produces about 4000 bottles



Residences of Savoy serial site. The vineyard gave its fruits for about three and a half centuries, until its disposal, around 1960.

In 2003, restoration works began with the elimination of natural weed that invaded the vineyard. The following

of wine, mostly Freisa doc, a local red wine, typical of the hills surrounding the Città di Torino. It is one of the very few wine producing vineyards in a big city in Europe, like the most famous one of Montmartre, in Paris, and the Grinzing vineyard, in Vienna.

Who The Queen's vineyard is part of the Villa della Regina, managed by the Soprintendenza Belle Arti e Paesaggio for Città di Torino and Provincia di Torino. The cultivation and the production of

Vigna della Regina is entrusted to the Balbiano winery of Andezeno.

Link www.vignadellaregina.it



INTERNATIONAL COOPERATION



4CITIES4DEV. ACCESS TO GOOD, CLEAN AND FAIR FOOD: A FOOD EXPERIENCE FOR THE COMMUNITIES

What The 4Cities4Dev project (active from February 2011 to March 2013), co-funded by the European Union (EuropeAid/12 9200/C/ACT/TPS), arose out of a collaboration between

and historic link to their local area.

Seven case studies in different African countries were identified as representative of the Slow Food approach, and they have been twinned with the partner cities: Torino in Mali and Senegal; Tours in Mauritania and Côte d'Ivoire, Bilbao in Ethiopia and Kenya, and Riga in Madagascar.

"Adopting" a food community means giving the European cities a chance to really get to know these communities, supported by Slow Food and with the establishment of formal relationships between the partner cities, the food communities and local authorities.

Supporting food communities increased awareness among European citizens on responsible consumption and the consequences of their food habits. The fight against poverty requires individuals and local institutions to act responsibly.

The European cities participated in the project by adopting food communities in Africa and organizing their own local events for rising the awareness of the citizens:

Eurogusto in Tours, two editions of "Taste Master Festival" in Riga, Terra Madre in Turin, the seminars and activities for schools, the "travelling exhibition", screening the 4Cities4Dev films about Slow Food Presidia during the European festivals, contributed to animate the public opinion and media for three years on the necessity to share experiences and good practices on food security.



Slow Food and four European cities, i.e. Turin (the project leader), Tours, Bilbao and Riga.

The project gathered together these cities as active protagonists in local policies and decentralised cooperation, whereas Slow Food provided an approach to development, based on the involvement of food communities and consumers.

4Cities4Dev revolved around the experience of Slow Food's food communities, groups of people who produce, process and distribute sustainable and high-quality food, maintaining a strong social, economic, cultural

Who Lead-partner: Città di Torino (International cooperation and peace Department), partners:

City of Tours, City of Bilbao, City of Riga, Slow Food.

Link www.4cities4dev.eu
www.comune.torino.it/cooperazioneinternazionale





EATHINK 2015

What "EAThink2015. Eat local, think global" is a European project for primary and secondary schools of 12 European and 2 African countries. It has been developed from January 2015 to December 2017 (three years).

The program has the objective of raising the awareness of European students and teachers about global development challenges. In particular, the project develops a specific focus on food security and sovereignty, sustainable food systems and smallholder farming. The contemporary food system has a negative impact on the environment and people's health. Over 800 million peo-

ple suffer from hunger, while in the richest countries, food is wasted much more than ever before.

The whole action of the EAThink2015 is aimed at preparing European students and teachers to face their responsibilities as citizens of a globalised society.

The EAThink2015 initiative includes several activities lasting three years: international photography contest, reportages and video production; school gardens; web journalism training; international exchange visits and workshops; the creation of a multimedia app for students and a website full of free educational tools.

Who Lead-Partner: Fondazione ACRA-CCS. Partners: Comunità Impegno Servizio Volontariato (CISV) onlus; Südwind (Agentur für Süd-Nord-Bildungs) und Öffentlichkeitsarbeit; Związek Stowarzyszeń Polska Zielona Sieć (Alliance of Associations Polish Green Network); PGN; Asociación de Entidades Locales Vascas Cooperantes (Euskal FondoA); Asistentă și programe pentru dezvoltare durabilă, Agenda 21 (APSD, Agenda 21); KOPIN

(Koperazzjoni Internazzjonali, Malta); CARDET; Associazione Impegno; Anthropolis Antropológiai Közhasznú Egyesület; Institut za trajnostni razvoj (Institute for sustainable development); Fondazione Cassa di Risparmio delle Province lombarde (Fondazione CARIPLO); Fundação Calouste Gulbenkian and Réseau international URGENCI; Associates: Compagnia di San Paolo; Fondazione De Agostini; Foundation for Poland; Foundation of the "Fair Trade Coalition."

Link <http://eathink2015.org>





FROM FOOD SECURITY TO FOOD SOVEREIGNTY

What The European project “From food security to food sovereignty. Citizens and local authorities towards a new paradigm in Europe to reduce world hunger” started in February 2010 (until January 2013). It seeks to increase the awareness on food sovereignty, to consumers and local authorities through a wide range of initiatives. The initiatives aim to inform and educate citizens and local authorities towards a new approach in Europe to reduce world hunger. According to this objective, the Municipality Coordination for Peace (Co. co. pa.) of Città di Torino promoted a multidisciplinary path in order to stimulate the debate on food consumption and food sovereignty among the civil society. The Co. Co. Pa. is made up of various Municipalities of the Provincia di Torino (now the Città metropolitana), to carry out cooperation projects through the creation of more communication and discussion channels. In this context, Co. Co. Pa. established relationships within the Mani Tese project, with a wide range of actors, as local Authorities, associations and NGOs. The joint action of partners created opportunities to sign documents of cooperation and to establish a common vision on food issues.

The intervention involved raising awareness activities, the participation and organisation of educational events and conferences, the creation of awards for short films



on food sovereignty, the realisation of two short videos to promote good practices and the distribution of information materials.

Who Lead-Partner: Mani Tese. Partners: Environmental Association Za Zemiata (Bulgaria), ACORD (UK), Xarxa de Consum Solidari (Spain), Fondazione Slow Food per la Biodiversità ONLUS,

Comune di Rivoli, Coordinamento Comuni per la Pace (Cocopa), CISV (Italy).

Link www.manitese.it
www.comune.torino.it/cocopa





INTERNATIONAL COOPERATION AND PEACE DEPARTMENT PROJECTS IN FOOD SECURITY AND FIGHT AGAINST POVERTY IN SUB-SAHARAN AFRICA PROGRAMME

What The Città di Torino has implemented a number of programmes and activities that show great awareness about issues such as peace and disarmament, intercultural understanding and cooperation with developing countries. During the last ten years, most decentralised cooperation activities promoted by Città di Torino have been conceived and implemented in partnership with counterpart institutions, the nearest local authority (Municipalities, Provincia/Città metropolitana di Torino) the Regione Piemonte, NGOs, University with the involvement of civil society.

In particular from 2006 to 2010, the Città di Torino, International Cooperation and Peace Dept. promoted some projects managed by Regione Piemonte within "Food Security and fight against poverty in sub-Saharan Africa Programme", one of the key instrument of the regional action in the target Countries of the area. The Programme contributed to improve the living conditions of local population to preserve and protect the natural resources through projects of institutional entities for poverty and inequality reduction and promote rural development and food security.

TERANGA Promotion of responsible tourism as element of fight against poverty in Senegal

From 2007 to 2009, the initiative encouraged the responsible and sustainable tourism in Senegal involving a wide range of stakeholders: local authorities, social organisations, associations, local communities and schools. These activities spread the culture of environmental enhancement through the creation of promo-

tional materials, the construction of sustainable tourist facilities and the implementation of ecotourism routes. In particular some actions contributed to strengthen local capacity in tourist accommodation and promoted training activities and information on food security

Who Lead Partner: Città di Torino, International cooperation and peace. Partners: Provincia di Torino (now Città metropolitana di Torino), Comune di Torre Pellice, City of Louga, Region of Louga, Rural communities of Ross Bethio, Lake Maggiore Regional Park, Djoudj Park (St. Louis region), Park of the Langue de Barbarie (St. Louis region), Institute "Penna" of Asti, Institute "Alberti" of Torre

Pellice (TO), Secondary school "Cem Imam M'Baye" (rural community of Ross Bethio), CISV Ong, Circolo ricreativo dipendenti comunali di Turin, farmer's organisation ASES-CAW (Ross Bethio), permanent association for the promotion of the Festival du folklore et des percussions de Louga (FESFOP), Association for the Promotion of Keur Serigne in Louga district (ADKSL), Association Trait d'Union.



Link [www.comune.torino.it/
cooperazioneinternazionale/](http://www.comune.torino.it/cooperazioneinternazionale/)

Social interventions and food security for the urban regeneration of Tira Chapéu district in the city of Praia (Cape Verde)



From 2006 to 2008, the initiative meant to contribute to the implementation of inclusive local policy in a deprived area (district of Tira Chapéu) of the City of Praia with the institutional support to the local municipal departments. One of the actions allowed the reconstruction of an elderly center within a multifunctional struc-

ture, where a kitchen was equipped for the renovation, in terms of hygiene and safety, of the canteen. Moreover, by providing the service, the project objective was to improve the education of the citizen in the 'barrio' on nutrition and let them to have a more active role of the citizens in the.

Who Lead-partner: Città di Torino, International cooperation and peace Unit. Partner: NGO MSP, Politecnico di Torino (House-City Department),

Co. Co. Pa., Municipality of Praia, youth associations and social realities of Tira Chapéu district.

Link www.comune.torino.it/cooperazioneinternazionale

Social communication and local development, decentralised cooperation actions Turin-Ouagadougou (Burkina Faso)

From 2007 to 2010, the City of Turin undersigned the International Cooperation Agreement with the City of Ouagadougou on February 1st 2003 to develop several topics: the waste management policies, the promotion of cultural activities—with a special concern with film and video production,—the conservation and development of public green management and environment. The project aims to contribute the local development through the implementation of local policies promoting social inclusion and equal opportunities. The initiative wanted to reduce the lack of information in Ouagadougou by promoting different areas related to

social communication such as the creation of a local Radio managed by the Municipality, a multi-purpose youth center near one Cinema, the training of radio journalists, the drafting of a social plan for the organisation of educational programs, aggregation actions and animation for young people
Lead-partner: Città di Torino, International cooperation and peace. Partner: Social Secretariat RAI, LVIA Ong, Politecnico di Torino (House-City Department), Volunteers for the development, City of Ouagadougou, Radio RMO / FM, ADAEM

Who Città di Torino (International cooperation and peace Department).

Link www.comune.torino.it/cooperazioneinternazionale



P.I.E.R.MA.RKET

What The P.I.E.R.MA.RKET project belongs (from July 2015 to December 2016) to the Italian-Palestinian program "PMSP, Palestinian Municipalities Support Program" financed by MAE (Ministry of Foreign Affairs) and Ali della Colomba, with the involvement of Palestinian municipalities, Local Government of Palestinian Ministry (based in Ramallah) and the Italian consular authorities in Jerusalem (ITAU, Italian Technical Assistance Unit).
The project aims to develop the relationships between the municipalities of Turin and Bethlehem, as part of the Palestinian Municipalities Support Program. The specific objective is to identify a strategy for immediate and cost-effective actions for the rehabilitation of the local

Gross Market (GM). This technical assistance will help to launch not only policies for the GM regulation and technical guidelines but also initiatives to involve the users, in order to develop economic growth through collective and shared activities.

The expected results of the project are: training program for the Bethlehem Municipality staff operating in the Markets sector; drawing upon an advanced feasibility study for the redevelopment of the new GM; awareness campaign and educational activities for traders and citizens; preparation and approval of the Guidelines at the GM; drawing up of the final design for the GM renovation; two preparatory infrastructural interventions.

Who Municipality of Bethlehem (Palestine), Città di Torino, International Affairs, European Projects, Cooperation and Peace Department, Technical

office for covered markets and Markets Department (Italy).

Link www.comune.torino.it/cooperazioneinternazionale





SOCIAL FOOD

What The practice of gleaning inspired LVIA in the “Social food: ICT to reduce food waste” project, in continuity with the initiatives promoted in the North and the South. The project started in November 2015 and will last approximately two years. The association considered the advisability and feasibility of making cultural actions to promote a fair consumption of food and to fight against inequalities by reducing waste (both in the distribution and consumption stages).



Specifically, LVIA is creating a web platform and a smartphone application that build a direct link between producers and citizens/consumers, through the intermediation of the non-profit sector.

The project aims to spread the practice of gleaning, a term which traditionally means to gather leftover crops from fields after the harvest.

The originality of the project lies in the involvement of ICT in every part of the food system (data-collection, organisation, development and diffusion) to reduce waste. The main objective is to prevent surplus and avoid what is lost.



The social gleaning is an active citizenship approach, designed to reduce food waste, to support vulnerable groups in the territories and to recover the relationship between city and countryside.

All the actors involved in the experience are related to each other according to the win-win scheme that shows a positive return for everyone. Innovation is brought by the contribution made by technology, using a new open-source software that will enable a wide range of web services.



Who LVIA, Aedit srl and Regione Piemonte (Italy).

Link www.lviam.it/italia/scendoincampo



TUTT'ALTRA PASTA

What The project aims at innovating and increasing food collection activities to be redistributed to economically disadvantaged and vulnerable families within the municipality of Moncalieri. It includes three areas of intervention: 1. a communication and "food-raising" campaign among citizens and

small to medium businesses; 2. the involvement of unemployed people in the home redistribution of food by cargo-bicycles in some areas of the city; 3. awareness campaign among citizens to promote the reduction of food waste and the increase and improvement of recycling food practices.

Who Ass. Carità Senza Frontiere (lead partner), Fondazione Compagnia di San Paolo (donor), Comune di Moncalieri (partner), Unione dei

Comuni di Moncalieri, Trofarello and La Loggia (partners), Fondazione Banco Alimentare (partner).

Link www.caritasenzafrontiere.com





UN SOLO MONDO, UN SOLO FUTURO

What

The project (October 2015-October 2016) is a joint initiative between 20 NGOs, with CISV Onlus as leader. CISV Onlus is an association engaged for more than 50 years in the fight against poverty and for human rights. It works to promote the development of local communities, undertaking actions of food sovereignty, rural microfinance, women's and children's rights.

In particular, the One World One Future project took place during the 2015-2016 school year, across 15 Italian regions, in 550 educational institutions of all levels.

Main objectives of the initiative are: the promotion of education, awareness and participation of citizens on international cooperation and sustainable development issues. In order to achieve these objectives, the project encourages the study of global issues in schools

through an integrated approach of teaching and active citizenship practices.

The activities of the program involve the use of information material for teachers and children, training courses and intervention of experts of NGOs in classrooms, Learning Units (UDA) and suitable for everyday use materials in classes on food sovereignty and right to food issues, international migration and global economy.

The project involves 45 cities and provinces of Italy: Aosta, Turin, Cuneo, Biella, Como, Lecco, Milan, Monza, Padua, Verona, Vicenza, Treviso, Trento, Gorizia, Trieste, Bologna, Forlì, Reggio Emilia, Piacenza, Ferrara, Parma, Genoa, Imperia, Florence, Siena, Pistoia, Livorno, Pesaro, Ancona, Fermo, Ascoli Piceno, Rome, Teramo, L'Aquila, Foggia, Brindisi, Catania, Trapani, Caltanissetta, Palermo, Cagliari, Oristano, Nuoro, Sassari and Iglesias.

Who

The project involves a network of NGOs: CISV, Fondazione ACRA, ACCRI, Amici dei popoli, AIFO, ASPEM, CEFA, CELIM, CMSR, COE, COPE, COSPE, CVCS, CVM, FOCSIV, IBO Italia, LVIA, OSVIC, ProgettoMondo Mlal, RTM e Solidaunia.

Co-funded by: MAECI, Ministry of Foreign Affairs and International Cooperation, MIUR, Ministry of Education, Universities and Research, Compagnia di San Paolo, Fondazione Cariplo, Fondazione CRC.

Link www.unmondounfuturo.org



CULTURE AND EVENTS



AESOP SUSTAINABLE FOOD PLANNING CONFERENCE 2015

What In 2015, after having been hosted in England, Wales, Germany, France and the Netherlands, the city of Turin hosted the 7th Annual Conference of the Association of European Schools of Planning, AESOP “Sustainable Food Planning.” One of the main goals of AESOP (www.aesop-planning.eu) is to acquire “a leading role and entering its expertise into ongoing debates and initiatives regarding planning education and planning qualifications of future professionals.” In this frame, the AESOP thematic group “Sustainable Food Planning” (www.aesop-planning.eu/blogs/en_GB/sustainable-food-planning) find its rationale recognizing that “fashioning” a sustainable food system is one of the most compelling challenges of the 21st Century. Because of its multi-functional character, food is an ideal medium through which to design sustainable places, be they urban, rural or peri-urban places. For all these reasons, food planning is now bringing people together from a wide range of backgrounds, including planners, policy-makers, politicians, designers, health professionals, environmentalists, farmers, food businesses, gastronomists and civil society activists among many others.

The Torino Conference “Localizing urban food strategies. Farming cities and performing rurality” aimed at exploring new frontiers of education and research, drawing inspiration by policies and practices already implemented or still in progress, and in the meantime bringing advancement over some key issues already tackled during previous SFP conferences.

To this end, “Localizing urban food strategies” implied to relate education and research as well as policies and practices, to the national, regional and local levels, not only as administrative scales but as physical and cul-



tural contexts in which food discourses have a deep influence on urban and regional planning agendas. In general terms, the Conference focused on the following goals:

- ◀ To reinforce the struggle for food safety and the environmental protection in the Global North and South;
- ◀ To provide a proper insight on how current training and research programs meet the new challenges of food planning in different countries and cultural contexts;
- ◀ To shape the key perspectives which food planning must deal with: governance, disciplinary innovation, social inclusion, environmental sustainability;
- ◀ To consolidate the network of planning practitioners, policymakers, scholars and experts dealing with SFP in Europe and beyond.

Who The AESOP SFP thematic group.

Link www.aesoptorino2015.it/conference_2015





CIOCCOLATÒ

What CioccolaTò is one of the most important events in the chocolate industry that has been held since 2004 in Turin and is dedicated to the historical link between Turin and its high quality chocolate-making tradition.

During the event, more than 100 national and international chocolate producers, expose and sell their products in the streets of the city centre. The core of the event is the historical Piazza San Carlo, one of the symbols of Baroque Turin. During the almost 10 days of CioccolaTò, visitors are involved in tasting workshops, laboratories about chocolate and its multiple uses and various events, debates and presentations. A special program is addressed to schools.

More than 600,000 visitors attended the 2014 edition of CioccolaTò and about 2000 people participated in the workshops and tasting events.



Who CioccolaTò is organised by Gioform srl, based in Perugia, which also organizes Eurochocolate, the most important Italian festival about chocolate.

The main local public authorities, as Città di Torino and

Città Metropolitana di Torino, and the most important Italian businesses in the chocolate industry are partners or sponsors of the event.

Link www.cioccola-to.it





CONSERVATORIA DELLE CUCINE MEDITERRANEE

What The Conservatoria delle cucine mediterranee (Conservatory of Mediterranean cuisines) is a non-profit association that carries out research on and works for the valorisation of local food products, rural culture, market traditions, quality cuisine, and more generally, culinary heritage, tourism and culture of the countries bordering the Mediterranean. The action of the association pays particular attention to the defence of organic and environmentally friendly farming, the quality of everyday food, the relationships between price, quality and sustainability of food, thinking of it as a crucial part for environmental sustainability. The core idea is that cuisine is intimately connected with territories and is an expression of the knowledge and taste accumulated over the centuries in the countries bordering the Mediterranean, creating identity, culture, and traditions and now threatened by cultural globalisation. The Conservatoria especially focuses on mountain ar-

reas and the regional territory of Piedmont, starting from the awareness of the high-value and complexity of traditions and cultures about food in frontier areas, like Turin, between the Alps and the Mediterranean. The association pursues the main aims of social integration, through research, development and promotion of local and immigrant cultures, especially for what concerns food and agricultural products. In recent years, the Conservatoria has been partner of several projects about food, such as: GEM3, Giovani Eccellenze in rete, aiming at the creation of a stable network of local producers and cooks; Central Markets, developing strategies and guidelines for valorising urban markets in European cities; URBACT Markets, exploring the role of markets in urban local development; MedEmporion, again about urban markets in Mediterranean cities; Promo-Terroir, Interreg project for the valorisation of local food products and the tradition linked to their chain of production, distribution and consumption.

Who The Conservatoria delle cucine mediterranee is a non-profit association based in the district of Porta Palazzo.

Link www.cucinemediterranee.net





DELICE NETWORK

What DELICE is an international network of cities created in 2007 by the City of Lyon. It currently gathers 23 urban areas from 4 continents (including Chicago, Helsinki, Lyon, Brussels and Madrid). Member cities work together to share best practices on gastronomy and culinary-related topics, with a specific concern for quality of life, attractiveness, economic development and city marketing. The network aims at facilitating active contacts among municipalities, chefs, local talents, culinary schools and other gastronomy professionals. Each member city's culinary heritage and gastronomic expertise plays a major role in defining them as the greatest food destinations. Through events, conferences and thematic exchanges, DELICE proposes a forum where cities indeed can share experiences and knowledge.

The network is led by an Executive Committee made up of 6 member cities in charge for 3 years:

- ◀ Lyon (France), President;
- ◀ Barcelona (Spain);
- ◀ Brussels (Belgium);
- ◀ Chicago (USA);
- ◀ Gothenburg (Sweden);
- ◀ Helsinki (Finland).

Since 2012, also Torino has become a member of the network and in 2014, on occasion of events such as Salone del Gusto and Terra Madre it hosted the annual General Assembly to debate on the "Gastronomy: what agriculture for local products" theme.

This meeting gave Torino the opportunity to showcase its gastronomic strategy and innovative experiences.

Who Città di Torino, International relations, European projects, cooperation and peace.

Link www.delice-network.com/http://www.comune.torino.it/cooperazioneinternazionale





FOOD JOURNALISM FESTIVAL

What In February 2016, the 1st edition of the Food Journalism Festival (Festival del giornalismo alimentare) took place in Turin, organised by a group of journalists, communication operators and cultural professionals, aware of the need to increase

the quality of information dedicated to such a central theme in the lives of all citizens. The festival is meant to be not only a training opportunity for communication professionals, but also the launch of a wide and diverse network of communicators (journalists, bloggers, influencers, researchers, press offices), which aim to animate a constant debate about the role of food in our society. Coherently with this purpose, the program alternated scientific seminars, political debates, educational activities and "off" moments such as taste itineraries, cooking classes, educational events and other related activities.



Torino, 25-26-27 febbraio 2016



UNA MISCELA DI INFORMAZIONI.

In the three days of the Festival (25-27 February) the broad theme of food was explored from different perspectives, reflecting its multidimensionality: waste, right to food, nutritional education, health, food critics, and environment.

The opening of the first edition of the festival was focused on the discussion about food policies, starting from the needs that emerged from the experiences of the main Italian cities, as Turin and Milan, with the participation of important public and private actors as the representatives of the two cities, Slow Food, Lavazza, Coop and Federalimentare.

Who The Festival was organised by a group of journalists and professionals of food communication. The event received the patronage of the national and local institutions (as Città di Torino and Città

Metropolitana di Torino), of the University of Turin and of the main local journalists' associations. It was sponsored by important local food business and it was supported by the Turin Chambers of commerce.

Link www.festivalgiornalismoalimentare.it





FOOD MOOD

What Food Mood is a business meeting in the food sector. It is a “business to business” event with the following objectives:

- ◀ Developing contacts among the participants at the national and international level;
- ◀ Disseminating food knowledge about the main technological and market innovations.

The main themes of Food Mood are:

- ◀ Traditional raw materials and their innovative processing, enhancement of existing agricultural enterprises and new perspectives for young people in agriculture;
- ◀ Tradition and innovation in the processes of transformation, conservation and food security;
- ◀ Quality control and traceability in distribution, design, packaging, marketing, communication and in e-commerce.

Participants in food mood are:

- ◀ Innovative enterprises for raw materials, processes, products, organization and marketing;
- ◀ Companies specialized in e-commerce, web marketing and communication;
- ◀ Food industries;
- ◀ Restaurants, catering companies and canteens;
- ◀ Hotels, airlines and shipping companies;
- ◀ Supermarkets;
- ◀ Universities, training, research centres and enterprise incubators;
- ◀ Hospitality training institutes and cooking schools
- ◀ Food-packaging and food-design studios
- ◀ Specialized press, internet, radio, and national and international TV channels

Who Food Mood is a project carried out by the Chamber of Commerce of Turin in collaboration with the University of Gastronomic Science. The

event will be carried out in synergy with the next Salone del Gusto that will be held in September 2016 in Turin.

Link www.food-mood.it





PICCOLA RASSEGNA DI CINEMA DI BUON GUSTO



What The Piccola rassegna di cinema di buon gusto (literally: "Little film festival of good taste cinema") is a series of events organised in different "bocciofile" of Turin, with debates and the screening of movies about food.

The "bocciofile" are traditional leisure spaces in Turin, where people can play bocce (a traditional Italian ball game), drink wine and eat traditional food, usually in a shady court.

The first edition of the event took place in 2015 during

five summer nights in five different bocciofile. Each event was opened by a debate with experts in the film industry or in the food and wine sector and producers who offered their products to the public. Each debate was followed by the screening of a movie about food and a thematic dinner.

The five events of 2015 were held at the "bocciofile" Mossetto (Borgo Dora), Martinetto (corso Potenza), Tesoriera (via Crevacuore), La Costanza (Pozzo Strada) and Cavoretto.

Who The project is conceived and realised by the Les Petites Madeleines cultural association, a group of five young women born in 2014 with the purpose of promoting food and wine culture and the artworks (movies, books, and so on) dedicated to the world of enogastronomy. The association has a strong partnership with other associations (Artsoup), food and wine producers. The event was sustained by the City of Turin and the Circoscrizioni (districts).

Link www.facebook.com/piccolarassegna-dicinemadibuongusto





SLOW FOOD TURIN CONVIVIUM

What Slow Food activities are locally run by the “convivia”, local associations that bring the Slow Food philosophy to life through the events and activities they organise in their communities: from dinners and tastings, to visits to local producers and farms, conferences and discussions, film screenings and so on.

Today there are more than 1500 convivia all around the world, almost 300 of which are in Italy and around 30 in Piedmont.

In the Città Metropolitana of Turin (the provincial area) there are eight convivia: Canavese, Chivasso, Cirié/Valli di Lanzo, Orco, Pinerolo, Southwest Turin, Turin and Valchiusella.

The Convivium promotes the philosophy of Slow Food for the members of the association living in Turin, organizing activities like cultural debates, dinners, tasting events, etc.

The members of the Convivium have strict relationships with many of the subjects composing the articulated network of food movements in Turin, such as producers, urban gardeners, associations and other convivia all around Europe and beyond.

The local activities of the Convivium are part of the most important Slow Food programs, like 10.000 gardens in Africa, Slow Food Chefs' Alliance, Slow Food Presidia and the organisation of Terra Madre Salone del Gusto and Earth Markets.



Who The Convivium of Turin is one of the historical ones, as it was founded in 1986, at the very beginning of the cultural and political activities of

Slow Food, started from the not so far away Langhe region, with the name of Arcigola.

Link www.slowfoodtorino.com/condottatorino.php





TERRA MADRE/SALONE DEL GUSTO

What The Salone del Gusto is one of the most important cultural and international trade fairs about food at a global scale. The main object of the exhibition is to promote and sustain artisan, sustainable food and the small-scale producers that safeguard local traditions and high quality products, coherently with the principles that move Slow Food activities.

During the days of the Salone del Gusto and Terra Madre, hundreds of farmers and producers from all over the world gather in Turin, mostly voluntarily hosted by citizens and volunteers. Beside the exhibition of products, the Salone and Terra Madre host laboratories, conferences and workshops for both visitors and producers.



One of the most important themes of the exhibition is agricultural and cultural biodiversity, dealt with by the Ark of Taste project, striving to document products that are quickly dwindling into extinction.

The Salone del Gusto has been organised every two years in Turin by Slow Food, Regione Piemonte and MIPAAF (Ministry of Agricultural, Food and Forestry Policies) since 1996, in the areas of the Lingotto Fiere Exhibition Centre.

Since 2004, the Salone del Gusto has been organised jointly with the biennial meeting of Terra Madre, a network launched by Slow Food, in order to support small-scale producers, to give them a voice and visibility, to raise awareness about the true value of their work and to provide them with the tools needed to be able to work in better conditions. The Terra Madre network is currently composed by more than 2000 food communities all over the world, gathering those players in the food chain who support sustainable agriculture, fishing, and breeding with the goal of preserving taste and biodiversity. The network brings them together with academics, cooks, consumers and youth associations so that they can join forces in working for a more sustainable food system.

Over the years, the Salone del Gusto and Terra Madre have become fundamental events from both cultural and economic points of view. The last edition, in 2014, closed its doors with the attendance of 220,000 visitors, as well as 400 journalists from 63 countries.

Since 2014, the Salone has merged with the Terra Madre meeting becoming Terra Madre Salone del Gusto, a unique, big event hosting producers and food communities from all over the world.

On the 20th anniversary of the first edition of Salone del Gusto and Slow Food Italy's 30th birthday in 2016, the organizers have decided to radically change the organisation of the event, choosing an innovative approach. Moving from the idea that the location inside a convention centre is outdated and that the Slow Food and Terra Madre principles should be accessible to everyone and should be enjoyed by the biggest possible amount of public, the organizers decided to open the doors of the event and take over the most beautiful and prestigious sites in the city, as Parco del Valentino, Borgo Medievale, Palazzo Reale, Teatro Carignano, Circolo dei Lettori and Reggia di Venaria.

Who Terra Madre Salone del Gusto is organised by Slow Food, Città di Torino, Regione Piemonte, Fondazione Terra Madre and MIPAAF (Ministry of Agricultural, Food and Forestry Policies).

Link www.salonedelgusto.com



WORLD FORUM OF LOCAL ECONOMIC DEVELOPMENT (LED)

What In October 2015 (13th-16th October), the Città di Torino hosted the 3rd World Forum of Local Economic Development (LED).

The LED Forum represents an important occasion of crossing global strategies with local experiences, as its main aim is to give to local and global policy makers, researchers and practitioners the occasion to reciprocally present, explore and discuss policies and practices, witnessing the importance of LED as a means to realise the development agenda at a local scale. The approach guiding the LED Forum is a critical one, with the purpose to review experiences and assumptions that have dominated LED discourse and practices in the past. The declared expected results of this edition of the LED Forum were the promotion of global dialogue on LED through participation, the sharing of information among international stakeholders, the support to the exchange and collaboration of best practices, the increase of awareness in governments to adopt policies aiming at achieving the objectives of the Post-2015 Agenda at a local level.

The 2015 edition of the LED Forum was specifically important in the long-term strategy for Sustainable Development, because it was the target year for the achievement of Millennium Development Goals and the starting year of Post 2015 Development Agenda, defined at the UN Summit on Sustainable Development in September. If the international community agreed, with the sign of the Agenda, on "what" to do in order to make our planet more sustainable, the LED Forum can be considered as a crucial step in defining "how" to do it, acting at the local scale in order to affect the global one. In this sense, the LED Forum has the aim to highlight the potential contribution of

Local Economic Development as a strategic and operational approach to achieve the Sustainable Development Goals (SDGs) of the Post-2015 Agenda. More than 2000 participants from 130 countries



participated in the approximately 60 plenary sessions, panels and workshops composing the rich programme of the Forum, organised according to three main thematic areas:

- ◀ Regional competitiveness and innovation for more sustainable and inclusive development;
- ◀ Localizing employment generation. Towards local inclusive growth and jobs;
- ◀ Towards sustainable urbanisation. In order to create positive urban rural linkages, LED Forum proposed any possible cross-cutting strategies to face even the agri-food issue, analyzing the whole food chain and the involved stakeholders.

Who The event, promoted by the United Nations Development Programme (UNDP), was organised by the Città di Torino and Città metropolitana di Torino, the global network of United Cities and Local Governments (UCLG) and its Committee on Local Economic

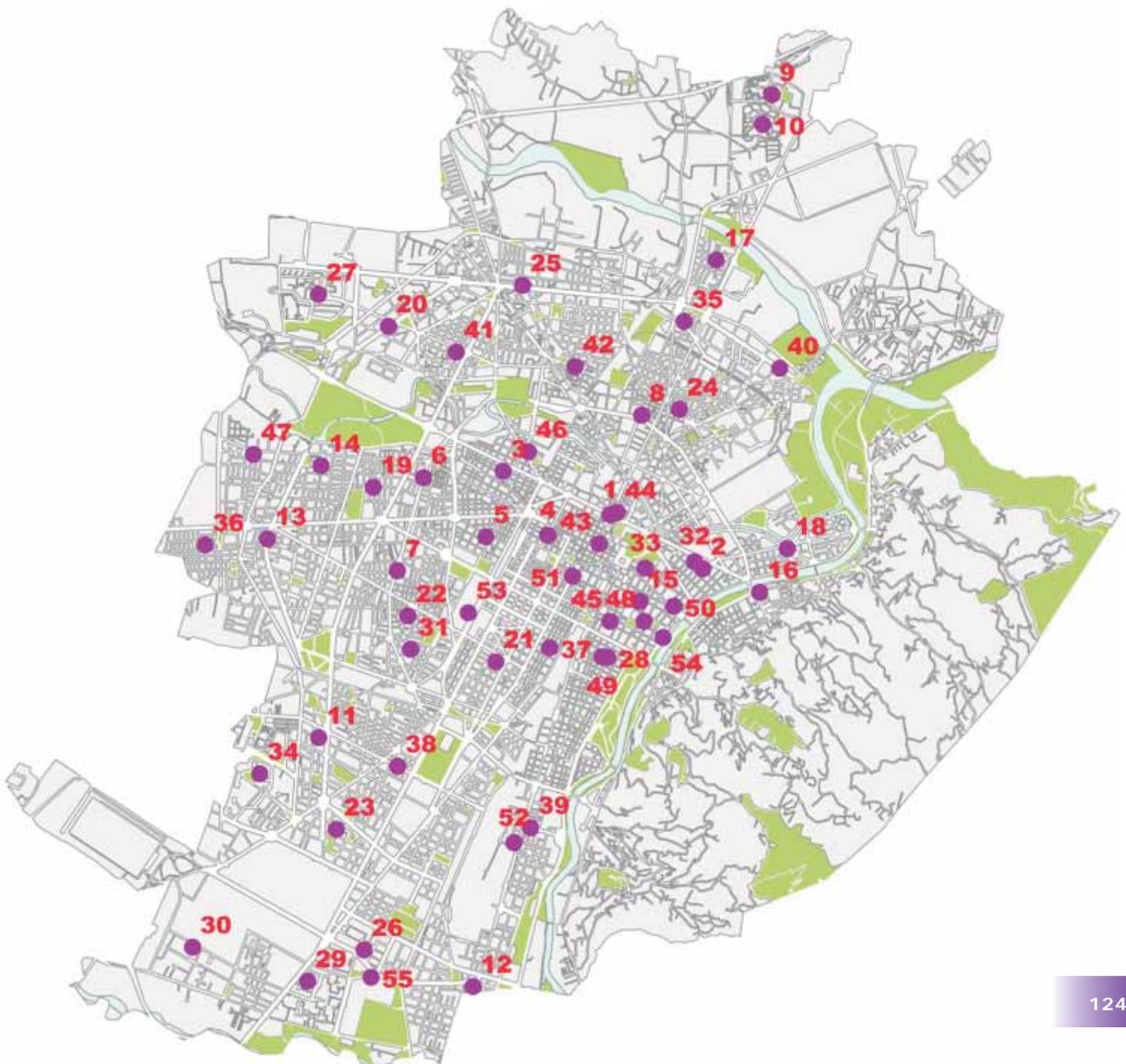
Development, through the Andalusian Fund of Municipalities for International Solidarity (FAMSI), the Organisation of United Regions (ORU FOGAR), the Brazilian Service of Support for Micro and Small Enterprises (SEBRAE), the International Labour Organisation (ILO).

Link www.ledforumtorino2015.org

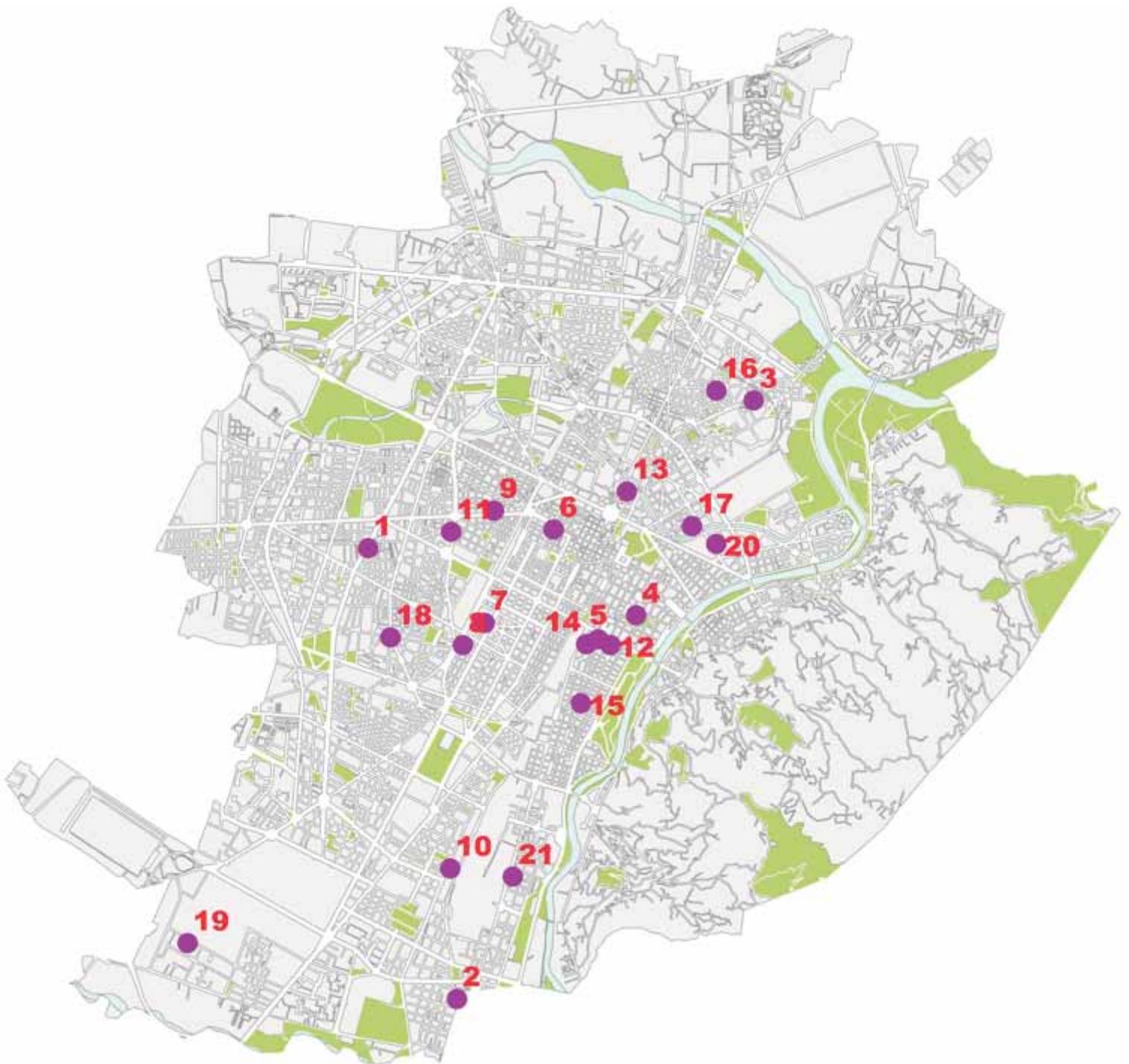


LOCAL ECONOMY

Food markets and farmers' markets in Turin. Legenda: 1 Porta Palazzo market • 2 Santa Giulia market • 3 Piazza Barcellona market • 4 Corso Palestro market • 5 Piazza Benefica market • 6 Corso Svizzera market • 7 San Paolo market • 8 Crispi market • 9 Falchera Nuova market • 10 Falchera Vecchia market • 11 Via Baltimora market • 12 Piazza Bengasi market • 13 Brunelleschi market • 14 Piazza Campanella market • 15 Piazza Carlina market • 16 Piazza Borromini market • 17 Via Cena market • 18 Corso Chieti market • 19 Piazza Chironi market • 20 Corso Cincinnato market • 21 Crocetta market • 22 Di Nanni market • 23 Don Grioli market • 24 Piazza Foroni market • 25 Corso Grosseto market • 26 Piazza Guala market • 27 Vallette market • 28 Madama Cristina market • 29 Mirafiori Nord market • 30 Mirafiori Sud market • 31 Farmers' market Germogliato, via Millio • 32 Farmers' market Germogliato, Balbo • 33 Farmers' market Germogliato, Cavallerizza • 34 Via Nitti market • 35 Via Porpora market • 36 Via Rua market • 37 San Secondo market • 38 Santa Rita market • 39 Corso Spezia market • 40 Corso Taranto market • 41 Lucento market • 42 Borgo Vittoria market • 43 Farmers' markets CA (Campagna Amica), CIA – ASCI Palazzo di Città • 44 Farmers' market Porta Palazzo/Tettoia dell'orologio • 45 Farmers' markets Piazza Bodoni CA, CIA • 46 Farmers' market CA, Corso Umbria • 47 Farmers' market CA, via Mittone • 48 Farmers' market CA, Piazza Cavour • 49 Farmers' market CA, Madama Cristina • 50 Farmers' market CA, Vittorio • 51 Farmers' market CA, Solferino • 52 Farmers' market SF (Slow Food), Nizza • 53 Farmers' market SF, Polytechnic • 54 Farmers' market SF, Murazzi • 55 VOV 102.



Solidarity Purchasing Groups (GAS and GAC) in Turin. Solidarity Purchasing Groups (GAS) are very heterogeneous and often informal entities. This map is partial and shows only the GACs and the GASs members of the network GAS Torino, which have clearly recognizable addresses. It covers less than 50% of the total amount of these practices in Turin. **Legenda:** 1 GAC Arco • 2 GAC Somalia • 3 GAC Ghedini • 4 GAC San Giovanni Battista • 5 GAC San Salvario • 6 Gas ACLI Torino • 7 GAS Alter Gas • 8 GAS Glocandia • 9 GAS Biosfera • 10 GAS Buena Vista • 11 GAS Consolata • 12 GAS Ecosum • 13 GAS Fuori di Palazzo • 14 GAS Gais • 15 GASepio • 16 GAS Monterosa • 17 GAS Regio Parco • 18 GAS Robilant • 19 GAS I Tralci • 20 GAS Laboratorio Corsaro • 21 GAS Santamonigas.





CENTRAL MARKETS

What The Central Markets project is a 30 months (July 2012-December 2014) European project co-financed by the Central Europe Programme that involves the Città di Venezia as leader, and other eight partners from central European countries. Central Markets recognizes the importance of the role of markets in terms of economic, social and cultural development, as well as a relevant centre of employment and integration. In this context, the objective of the project is to improve the functioning and the governance of markets in order to increase knowledge, build efficient communication strategies and innovative visions. Those strategies revitalise and promote retail markets as driving activity for the development of urban districts; in fact, assuming that the action of markets influences both urban and peri-urban areas, a revitalisation strategy could activate processes to reinforce the competitiveness and attractiveness of urban districts. In order to be well balanced, the project is built on both a lo-

cal and regional level, including the partnership between municipalities, developing agencies, regions, chambers of commerce and private institutions. In fact, the relationship between city/regions and markets produces a constant in-



volvement of a complex network of stakeholders and a continuous exchange of knowledge of good practices. Every participant develops Pilot Actions to reach the final result. For the Città di Torino, the project is conceived in a wider framework of city markets renewal in order to improve the distribution of goods and the training of the operators, extending the opening hours of markets and introducing restaurant services.

Who Lead-Partner: Città di Venezia (Italy), partners: Conservatoria delle Cucine del Mediterraneo (Italy), Usti Region (Czech Republic), Città di Torino, International relation Department and Markets De-

partment (Italy), City of Krakow (Poland), Chamber of Commerce and Industry of Veszprém (Hungary), Pécs Urban Development cPlc (Hungary), City of Bratislava (Slovak Republic) and Maribor Development Agency (Slovenia)

Link www.centralmarkets.eu
www.comune.torino.it/reLint
<http://mercati.comune.torino.it>





FAIR TRADE

What Fair Trade products are food (and crafts, as well) that are produced under standards designed to end and/or prevent poverty, sweatshop labor conditions, environmental degradation, etc., conditions that unfortunately are endemic to the free trade “race to the bottom” that puts profits above people and the planet. Several cooperatives, Cooperativa Sociale I.So.La. (Torino, Collegno), Cooperativa Sociale Mondo Nuovo (Torino, Trofarello, Chieri, Poirino), Cooperativa Sociale Johar (Torino), Cooperativa Sociale Glocandia (Torino) and Cooperativa Sociale Il Ponte (Rivoli, Avigliana, Giaveno) since 1993 manage, in Turin and its province, several Fair Trade shops (around 14 nowadays open and fully active) which sells to public a wide range of food—imported or local and organic certified, as well—and other commodities. Fair Trade movement is strongly convinced that: “among the main causes of hunger—which still affects almost one in 7 inhabitants of the planet—are poverty, exploitation and social exclusion, all of which are not a

result of fate but more often rather consequences of specific political and economic policy choices.” and that “regaining room for self-determination and food sovereignty is an essential precondition to reverse the path followed up to this point and to actually ‘feed the planet’ with justice, fairness and in a long-term vision. Regaining room for self-determination and food sovereignty means: setting boundaries to the unlimited action range today accorded to transnational capital; putting rigorous restrictions on financial speculation on food, as well as on markets monopolisation by big agro-chemical and large-scale retail corporations; introducing corporate social responsibility provisions on a global scale as well as international trading rules shaped on greater fairness and accountability; revising international legislation that today allows the sector’s giants to appropriate biodiversity, by means of dispossessing farmers of their right to freely dispose of the plant assets they base their survival upon.” (from the “Feeding the planet? Italian Fair Trade Movement’s position on Expo 2015”).

Who Cooperativa Sociale I.So.La., Cooperativa Sociale Mondo Nuovo, Cooperativa Sociale Johar, Cooperativa Sociale Glocandia, Cooperativa Sociale Il Ponte.

Link info@cooperativaisola.org
info@mondo-nuovo.it
info@johar.it
bottegaetica@glocandia.it
info@coopilponte.org





FARMERS' MARKETS

What Among Italian cities, Turin is probably the one with the highest concentration of farmers' markets. There are around 15 farmers' markets—excluding the farmers' corner inside the daily city markets—periodically organized in town, participated by more than 100 producers mostly coming from Piedmont.

Most of them (eight) are organised by the Coldiretti farmers association under the Campagna Amica initiative, aiming at supporting farmers direct sale, both on and off the farm.

The producers associated to Coldiretti sell their products every Sunday, alternatively in one historic square of Turin (Piazza Palazzo di Città, Piazza Cavour, Piazza Vittorio Veneto, Piazza Madama Cristina and Piazza Bodoni). During weekdays, the yellow tents of the Campagna Amica farmers markets can be seen in more peripheral streets, as Corso Umbria and via Mittone. Only organic products are sold at the Giardini Lamarmora every Friday afternoon.

The other main farmers association, CIA, Confederazione Italiana Agricoltori, organizes its farmers markets

every two weeks, in Piazza Palazzo di Città and in Piazza Bodoni.

Other producer markets are regularly organised by Slow Food, under the "Mercati della Terra" project in various changing locations, such as via Nizza, the Politecnico and the Murazzi Po riverbank. The aim of Mercati della Terra is to apply the main principles of the Slow Food philosophy to markets, notably for what concerns the idea of "community of food"

The level of explicit opposition to the agro-food system is much more present in two other farmers markets.

The first one is organised by ASCI Piemonte (Associazione di Solidarietà per la Campagna Italiana) in Piazza Palazzo di Città and the second by the Genuino Clandestino food movements network, organizing markets in various locations, as via Balbo and the squat Gabrio (via Millio). The markets of Genuino Clandestino in Turin are organised by a local network of activists called Germogliato. Other approximately 42 farmers' markets are part of the daily neighbourhood markets of Turin.

Who The main organizers of farmers markets in Turin are the two main farmers associations: Coldiretti (project Campagna Amica), and CIA, Confederazione Italiana Agricoltori,.

Other farmers markets are organised by Slow Food, ASCI, Associazione di Solidarietà per la Campagna Italiana and Genuino Clandestino/Germogliato.

Link www.campagnamica.it
www.mercatidellaterra.com
www.ciatorino.it
<http://asciweb.tumblr.com>
<https://germogliato.noblogs.org>
<http://mercati.comune.torino.it>





FARMERS' STANDS IN THE CITY MARKETS

What Every day, nearly 300 farmers access 42 markets in Turin. Their access is regulated by the "Regulation of Commerce on Public Areas" of the Municipality of Turin that specifically rules the farmers' access to the corner markets. Therefore, the producers' right to directly access the market and the consumers' right to buy regional 'zero miles' food are guaranteed.

In particular, the regulation is about establishing defined products in specific markets so that each kind of product has a precise location. From this point of view, farmer retail trade is allowed both by assigning them a definite parking lot and with a check mark method in free parking lots.

All this supports the purchase of products coming directly from farms and protects consumers with particular attention besides hygiene and quality, to the origin of the products, by respecting the existing rules.

The opportunity to buy food directly from farmers guarantees freshness and quality and is an actual investment on our regional territory and region which is known everywhere for its food excellence. Nevertheless, selling "zero miles" products is not only allowed within farmer markets (14 each month in town) and this shows how important food and commerce policies are for the Municipality of Turin.

Porta Palazzo with about 800 stalls is the largest open air market in Europe and that makes it a remarkable reality in the Turin selling scenario.

Here the farmers' markets may be considered "a market inside the market" where approximately 102 local



farmers sell their products everyday under an ancient Liberty-style Canopy. Therefore, it is really important that farmers have direct access to the market every day and consumers have direct access to local food. This experience teaches how to combine producer needs and consumer rights together by using simple local regulation.

Who Città di Torino, Markets Dept, Technical office for covered markets Dept. and Municipal Police Dept.

Link www.torinomercati.it





FOOD HUB TO CONNECT

What Food Hub TO Connect (HTC) is a social innovation project that, in 2013, won the Smart Cities and Communities tender of the MIUR (Ministry of Education, University and Research). The goal of the project is the creation of a logistics and organisational infrastructure in favour of a local food system. FHTC starts by current limitations of local and "short" supply chains in order to develop a platform able to aggregate supply and demand for local food in the Turin urban context. FHTC wishes to design a hub that provides:

- ◀ A logistics service with eco-friendly vehicles designed for the needs of small to medium local producers and for consumer sites included in the network;
- ◀ Efficient and rational logistics process, to date jagged;



- ◀ A distribution system and the development of agreed points and virtual meeting places;
- ◀ Mapping of products and manufacturers catalogued according to criteria of the Charter.

Who The project was born from the experience of the Officine Corsare Association, in collaboration with various players in the academic world,

but also in the third sector and in the planning sector.

Link www.fhtc.it



GAS TORINO

What The GAS Torino association was founded in 2001 as an expression of the GAS (solidarity purchasing groups) network of Turin area.

The main activities of the association are the promotion of and support to GAS and more generally to critical consumption and solidarity economy through the exchange of information, mutual support and cultural activities.

GAS are purchasing groups basing the choice of their purchases on principles of solidarity, environmental sustainability, social and spatial justice, working conditions and human relations.

Selecting small local producers who preserve the environment and working conditions, GAS supports a specific model of food system and food network, using individual consumption as a political action.

In addition, the cooperative atmosphere that develops within groups favours the participation and sharing of ideas, thoughts and experiences among the "gasisti", who participate in a social transformation and experience another economy that supports the producers and the territory.

Gas Torino organizes eight collective orders per year for

its members and promotes other forms of purchase through fair trade shops or directly through producers, with the objective of providing all citizens the opportunity to stock up on healthy and fair food. In the management of collective orders, Gas Torino involves some social cooperatives of Turin, creating job opportunities for their workers.

In recent years, Gas Torino has participated in several projects, such as the census of the actors of solidarity economy in Italy, the organisation of the Turin editions of "Fa' la cosa giusta!", the national fair of critical consumption and sustainable lifestyles and the development of the District of Social Economy of the Provincia di Torino (DESTO).

Recently, the association has been working on small-scale logistics, developing a small-scale distribution system—called "piccola distribuzione organizzata", in opposition to the "grande distribuzione organizzata" of supermarkets—which integrates different modes: the citizens' purchases in shops, purchases of organised groups of citizens directly from producers, collective orders of the groups organised in a network.

Who The Gas Torino association includes around 50 GAS (solidarity purchasing groups)

from the metropolitan area of Turin.

Link www.gastorino.org





GERMOGLIATO

What Germogliato is a farmers' market of small producers and activists who aim at defending the freedom to process food beyond the strict rules of bureaucracy and intermediation and at preserving local knowledge and the rural environment. The market is based on a strong idea of critical consumption, understood as a political action. Germogliato is part of the national Genuino Clandestino network, made of markets that are defined as "clandestine", because they are not restricted by bureaucracy and by the rules imposed by institutions, where producers refuse, for example, the often expensive official "organic" certification, considering self-certification as a guarantee of authenticity and participatory tool and ethics of all the products sold at the market. The "genuino" part of the name, is because of the desire of the organizers of the more than twenty markets all around Italy to offer products, that may not be good to

look at, but are manufactured by respecting the environment and refusing the logics of capitalist exploitation, pollution and oppression that the producers participating in the market claim to fight.

The principles of the markets of the Genuino Clandestino network are: equonomy (a word game between equity and economy); alternative agriculture; short food supply chain; genuineness; self-certification; environmental sustainability; fair prices.

In Turin there are three markets belonging to the Germogliato network:

- ◀ Every Wednesday, inside the Centro Sociale Gabrio, in via Millio, in the popular San Paolo neighbourhood;
- ◀ Every Friday, in via Balbo, in the Vanchiglia neighbourhood;
- ◀ The first Sunday of every month, in the court of the Cavallerizza Reale.



Who Germogliato is an informal group of producers and consumers, committed to supporting organic farming and agriculture through the free exchange of seeds and the direct sale and participation in

periodical meetings. It is part of the national network Genuino Clandestino.

Link <https://germogliato.noblogs.org>



LAST MINUTE SOTTO CASA

What Last Minute Sotto Casa, LMSC (Last Minute On the Doorstep) is an innovative “digital megaphone” for combating food waste and improving socialisation in city neighbourhoods. LMSC is a virtual platform that connects buyers and retailers offering affordable fresh food that has been unsold during the day.

The LMSC app allows customers to specify at the moment of registration on their device, the area of the city and the type of shop from which they want to receive alerts. In addition, through the new “follow me” app, citizens can also receive offers from shops around the corner from where they are, in real time.

The LMSC model proposes a new paradigm associated with food production, in a “triple win” or as the Anglo-Saxons like to say “Win-Win-Win”! The retailers win, because they can transform losses generated by the surplus unsold in new revenues and—most importantly—attract new customers; also the customers win, because they can buy fresh products at low prices but, above all... the planet wins, deprived of a bit of waste!

LMSC was originally established as a service for bakeries and later extended to all stores that buy fresh food and that have the problem of food deteriorating: pasta shops, delicatessens, greengrocers, butchers, fishmongers, bars, rotisserie, etc. LMSC is a project that—although generally purchased on the Internet, it is reduced to zero human contact—reconciles people to neighbourhood shops, all characterised by ex-

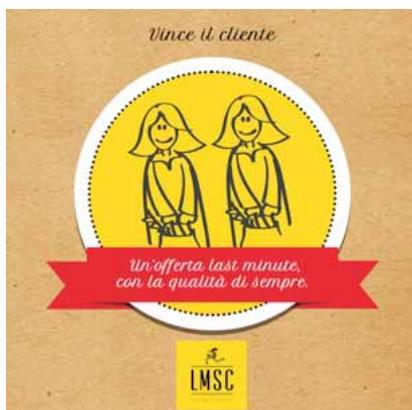


treme ease of use!

The initiative came from a neighbourhood of Turin (Santa Rita), then it started to spread over the entire city and now it is present throughout the national territory. In a few months it has exceeded 20,000 users.

Who LMSC srl is a company incubated in Treatabit/I3P.

Link www.lastminutesottocasa.it





MAESTRI DEL GUSTO

What The project started in 2002 with the aim to promote Turin and its metropolitan city as a territory of great eno-gastronomic value, making it a reference centre at national and international level.

The Maestri del gusto (Masters of taste) is a selection of 150 high quality local small and medium companies (producers, but also artisans and retailers particularly careful in selecting suppliers), which can be considered an important link in a virtuous chain.

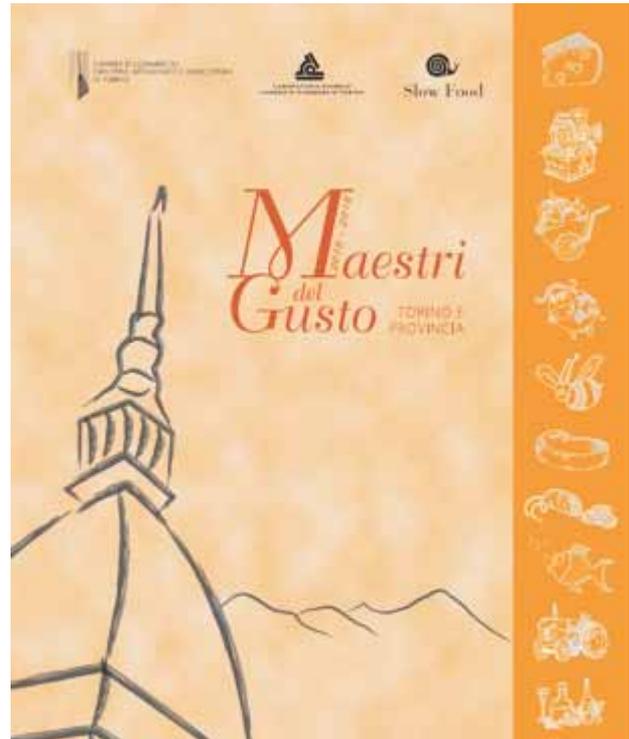
These Maestri del gusto are identified by the Turin Chamber of Commerce, its Chemical Laboratory and Slow Food, through a rigorous selection process based on three parameters: taste, rated by Slow Food; "torinesità", evaluated by the Chamber; hygienic health and safety, assessed by the Chemical Laboratory.

The guide, free and published every two years in the occasion of the Salone del Gusto reports news, contact details and opening times for each Master, but it also describes stories, curiosity, new products or traditional specialities: it is a real map to discovering good products and enjoying the territory.

In the two years of participating in the guide, the Maestri del gusto are involved in several initiatives such as taste workshops, fairs and local events. In order to contribute to the growth of the Masters, since 2014, the Turin Chamber of Commerce has launched training for companies on customer management issues and on the use of social media marketing channels for the promotion of its products.

Another positive consequence is that after 14 years, companies have learned to know each other and to work together, delivering products, creating and promoting tasty pairings and recipes, even in business terms.

In the last edition, there were 157 companies (136 re-



confirmed, 21 new) representing 23 trade categories. 64 companies are located in Turin, the other 93 in the rest of the metropolitan territory.

The volume can be also considered a useful picture of the local commodity trends: e.g. in recent years, the quality of ice cream parlours has increased but also the small artisanal breweries that are rediscovering a traditional ancient vocation of Turin through innovative ways.

The latest version of the guide will be released in October 2016 and will present the Maestri del gusto in for the 2017/18

Who The project is realised by the Chamber of Commerce of Turin, Slow Food and the Chemical Laboratory of the Turin Chamber of Commerce, in collaboration with the Associations of provin-

cial trade category, crafts and agriculture and with several producer federations, consortia, associations and Ente Parco Nazionale Gran Paradiso.

Link www.maestridelgustotorino.com

M *Maestri*
G *del* **Gusto** TORINO E
PROVINCIA



MASSIMO CENTO

What Massimo Cento is a company founded as a spin-off of the University of Turin, in order to develop the results of the “Safe Food Control” project, financed by the European Fund for Regional Development and the European Fund for Rural Development. The main purpose of the project is to promote the production, distribution and consumption of healthy, organic and local food through vending machines. A vending machine is a very innovative channel in order to achieve the awareness of projects (above all of the younger generation) about the importance of a healthy and balanced diet with seasonal products and short chain.

In partnership with local farms and companies (the enterprise network Pro. Te. Sta, acronym of Products, Territory and Season), Massimo Cento offers a rich selection of natural and fresh products in particular in the university vending machines. The network participated and won the Multiannual Programme for Productive Activities 2011/2015: “Competitiveness of enterprises”, Measure 1.4 “clusters, networks and business combinations” (first funded project).

The project starts from different key needs emerging from an analysis carried out by the researchers from the Department of Management of the University of Turin, such as:

- ◀ Creating a common brand to distribute, especially in the vending channel, of well-known quality products, connected to the local territory and to the seasonality of raw materials;
- ◀ Developing new fresh (vegetables and fruit) and processed (fruit, juice, snacks) ready-to-eat products;
- ◀ Developing synergies between economic operators of the territory in order to create added value for the local economy;



- ◀ Raising awareness for healthy and responsible food consumption.

The selection of the products is coherent with the philosophy of “Km 0”, or, better, Km100, being the area of origin of the raw materials.

Initially the activities will be developed on a local scale, but one of the main goals is also to export and scale-up the model at national and international level.

Who Massimo Cento is an academic spin-off of the University of Turin, formed in January 2014.

Link www.massimocento.com





PANIERE DEI PRODOTTI TIPICI DELLA PROVINCIA DI TORINO

What The "Paniere" (or Basket) of typical products of the Provincia di Torino is an "umbrella" mark which protects and guarantees the origins of the region's typical food products. To be included in the basket, the products must have a set of requirements:

- ◀ They must be generated within the territory of the Provincia di Torino (today Città Metropolitana);
- ◀ They must be an expression of the local historical tradition;
- ◀ They must be produced with local raw materials;
- ◀ They must be a potential for local development.

The basket of numbers:

- ◀ 32 producer groups;
- ◀ More than 1000 manufacturers involved in the project;
- ◀ 32 registered trademarks with product specification;
- ◀ Participation in more than 50 events and fairs per year;
- ◀ 70 restaurants and 30 shops;
- ◀ About 20 million Euros of estimated turnover.

The "Paniere" mark is a brand of the association "of the Paniere producers." The main goal of the project is to bring the basket products into local shops, quality shops, but also into mass retail channels

What The delegate subject of the project is the Città metropolitana di Torino.

Link www.prodottidelpaniere.it





PORTA PALAZZO



What The Market of Porta Palazzo is the biggest in town and the largest open-air market in Europe.

Located in the historical Piazza della Repubblica, in the Borgo Dora neighbourhood, this market was established in the XIX century, when markets were forced to move outside the city walls.

The market extends in the four parts of the huge octagonal square, each of them occupied by different kinds of food and goods:

- ◀ The north western sector hosts clothes and footwear vendors and the covered market of Centro Palatino, designed by Massimo Fuksas and opened in 2011 in the area where the ice-houses of the market once were;
- ◀ The north eastern sector hosts household product vendors, the covered Mercato IV Alimentare (IV Food Market) and the Tettoia dei Contadini, an art deco canopy built in 1916 for local producers to sell their products;

- ◀ In the south eastern side of Piazza della Repubblica there are fruit and vegetable stalls and the Mercato V Alimentare (V Food Market);

- ◀ The southwestern side of the square hosts clothes and haberdashery vendors and the fish market.

Every day around 500 hundred vendors, including local producers, sell fresh food in the covered and open-air sectors of the market, creating an extraordinary opportunity for a sustainable and social urban food system. The neighbourhood where the market of Porta Palazzo is held is also one of the most multicultural of the city and the market represents an amazing example of integration and mix between different cultures.

In the last years the market has been the object of many interesting projects of requalification and improvement of its commercial, social and cultural role, such as the European projects Rururbal, Central Markets and MEDemporion.

Who Markets Dept, Technical office for covered markets Dept. and the Municipal Police Dept.





SPACE FOOD ARGOTEC

What Argotec is an engineering and software company, providing a wide range of professional and engineering services. The European Space Agency (ESA) contracted Argotec as the European manager of the space food development and supply for European astronauts on the International Space Station (ISS).

Over recent years, Argotec has acted on behalf of ESA as an interface to the National Aeronautics and Space Administration (NASA) and the most important European food suppliers. Argotec, in charge of the European bonus food for ESA astronauts and with its recognised knowledge of NASA standards and requirements, developed the Space Food menu for the ESA astronauts Luca Parmitano (Volare Mission), Alexander Gerst (Blue Dot Mission) and Samantha Cristoforetti. Argotec prepared a special dedicated menu for astro-

nauts with very simple, easily available and affordable ingredients; healthy food is possible even on a low budget level.

To meet this ambitious technological challenge, Argotec independently developed a new research area for the study of nutritional food dedicated to the astronauts, the so-called Space Food Lab. The food is prepared with a shelf-life of at least 18-24 months, 100% organic and without salt. On the ISS, there is no freezer to store food. To eliminate any kind of bacterial pathogens, classic and traditional freeze-dried and thermostabilisation methods were applied; of course scientific calibration tests on process parameters and a perfect balance of ingredients made it possible to comply with the organoleptic and nutritional quality of the food.

Moreover, the water is prepared by SMAT of Turin with the quality standards defined by the protocols.



Who Argotec

Link www.argotec.it/argotec
www.smatorino.it/notizia_138



TORINO CHEESE

What The Turin Chamber of Commerce, in line with its objectives of developing and improving the metropolitan economy, enhances the local dairy products through a careful identification and promotion of several typical cheeses. These products, some of which have survived over time, deserve to be protected and promoted as potential resources, able to activate economic growth processes.

The Torino Cheese project was born in 2013, with the aim to realise a selection of cheeses in the Turin area in order to provide the consumer with a very interesting tool for rediscovering new and old dairy products.

The result is an interesting guide that reports the sensory description of the cheeses, the nutrition labels (anticipating the Community rules), the production technologies, as well as a description of the producing companies.

The peculiarity of this selection is the indication of a

cheese sensory profile, realised by a panel of tasters, according to international and national procedures.

All the cheese companies having the following requirements can participate in the project:

- ◀ Processing laboratory situated in the territory of the Città metropolitana di Torino;
- ◀ Milk, used for processing, produced in the Piedmont region, giving priority to companies with domestic production (farms with livestock and dairy farms);
- ◀ Identification of the dairy product via labels.

The current edition of the guide presents 20 companies and 35 cheeses: it is a useful tool to enhance and promote local traditions even outside the production area.

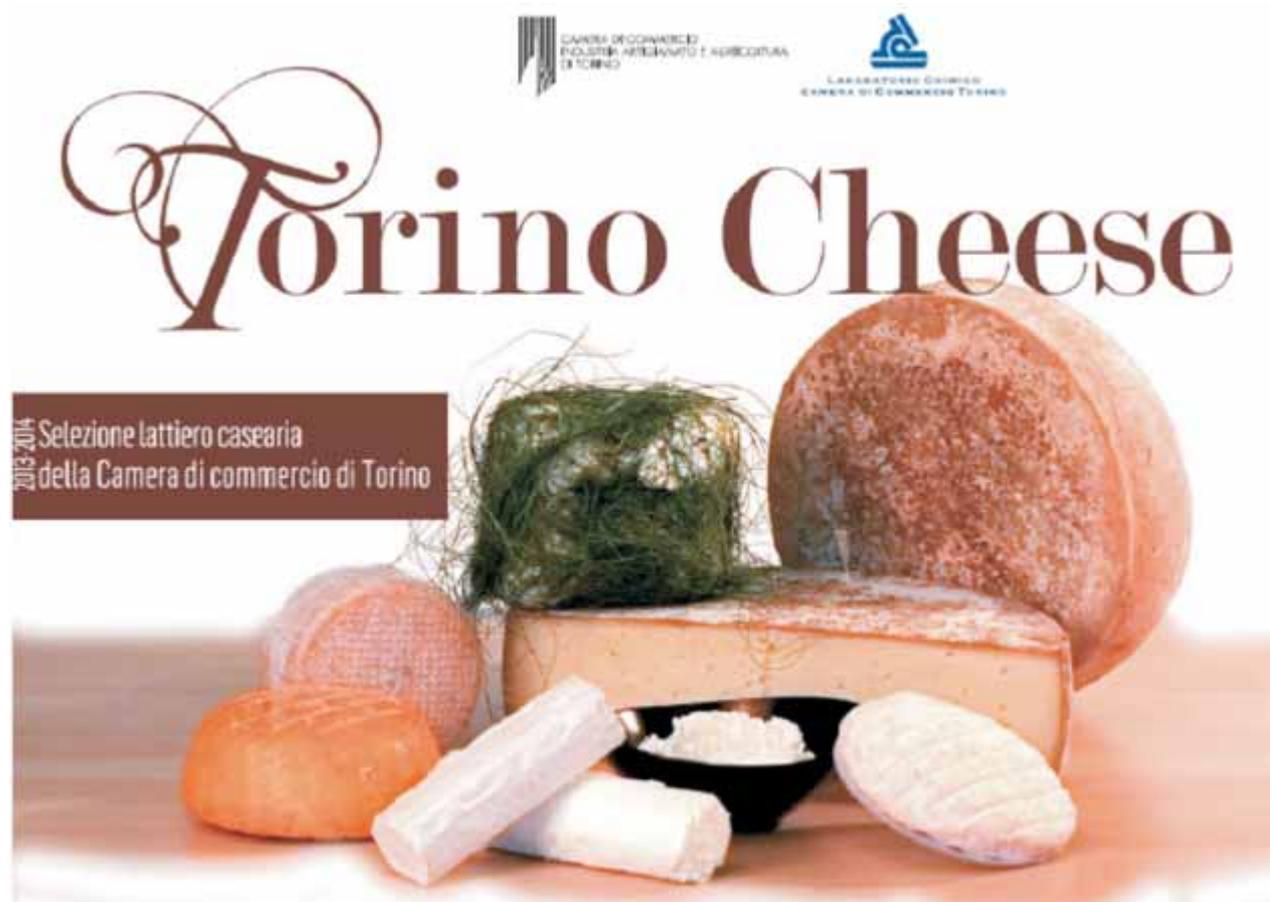
The Department of Animation of the Cinematography Experimental Centre of Turin has produced a promotional video "Torino CHEESE" viewed on the YouTube channel of the Turin Chamber of Commerce.

Who The initiative is organised by the Turin Chamber of Commerce in collaboration with:

- ◀ Chemical Laboratory of Turin Chamber of Commerce;

- ◀ ONAF, National Organisation of Cheese Tasters;
- ◀ DISAFA, Department of Agriculture, Forestry, Food, University of Turin.

Link www.to.camcom.it/torino-cheese





TORINO DOC

What Torino DOC is a project of the Turin Chamber of Commerce aiming to promote and enhance the local wine sector. The objective of the project (started in 2006) is to create an accurate selection of local wines with Controlled Designation of Origin, in order to raise the awareness of Turin quality viticulture. The results of this selection have been col-



lected in a Guide (named "Torino DOC") in order to make the best wine production of the Città metropolitana di Torino more visible. This publication also represents a starting point for recounting one of the most traditional and significant aspects of this territory.

Eligible wines derive from grapes coming from the territories of the seven metropolitan designations of origin: Caluso, Carema, Canavese, Freisa di Chieri, Collina Torinese, Pinerolo and Valle di Susa.

The initiative consists of implementing a wine selection aimed at enhancing and promoting the high quality wines towards the professionals of the wine industry, but also guiding consumers in their choice, suggesting

the best combination to the local gastronomy.

The wines are judged by a commission formed from the lists of DOC and DOCG wine tasters of the Turin Chamber of Commerce, recognised as a control and certification body of the wines of Città metropolitana di Torino. The samples, strictly anonymous, are analysed with the help of special evaluation forms according to the "Union Internationale des Oenologues" method. To be included in this Guide, the wine must achieve a minimum score of 80/100 (according to the follow merit degrees: good, from 80 to 84 cents; excellent: 85 to 89 cents; optimum, over 90).

The Guide also provides useful information about selected producers and wines, varieties and production areas, promoting the Città metropolitana di Torino as a very important wine tourism land. Currently, there are 43 companies included with 125-awarded wines, 14 of which judged as excellent.

Furthermore, the Torino DOC project is also an essential tool to implementing promotional actions towards a cluster of selected companies with proven quality and high-reputation local products: e.g. participation in trade fairs (Vinitaly, Salone del Gusto, etc.), B2B meetings (catering, buyers), internationalisation actions, sponsorships (Juventus Stadium), training, assistance and targeted advice.

The guide can be downloaded free from www.to.camcom.it/guidavinidoc

A promotional video of "Torino DOC" (realised in partnership with the Centro Sperimentale di Cinematografia di Torino) can be seen on the YouTube channel of the Turin Chamber of Commerce.

The latest version of the guide will be released in October 2016.

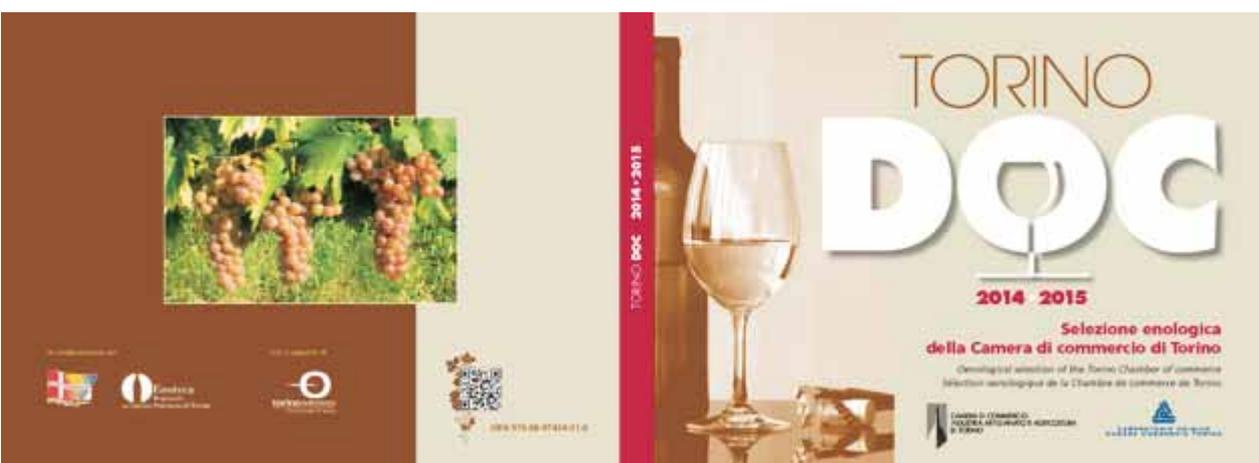
Who The initiative is organised by the Turin Chamber of Commerce in collaboration with:

- ◀ Chemical Laboratory Chamber of Commerce Turin;
- ◀ Federation Alto Piemonte between Consortium

Wines D.O.C.;

- ◀ Enoteca Regionale (Regional Wine Promotion Board) of the wines of the province of Turin;
- ◀ Torino Wireless Foundation.

Link www.to.camcom.it/torinodoc





URBACT MARKETS

What The project belongs to the European exchange and learning URBACT program on the promotion of sustainable urban development. URBACT aims to give cities the instruments to work together; enabling them to build a network of complex social interactions where communities can easily share good practices and develop sustainable solutions. Recognizing cities as the driving force of economic, cultural and environmental exchanges, the project aims at reaffirming the key role of cities in facing increasingly complex societal changes. In this context, Urbact Markets continues on Urbact's approach, by linking together aspects of urban development and urban food topic.

The Urbact Markets network wants to become an environmentally sensitive and socially inclusive planning, in order to contrast the present crisis on food economic issues.

The URBACT Markets project examines the role of city markets as key drivers for economic development and job creation, social cohesion, sustainable living and urban regeneration.

The objective of this process is to re-evaluate markets and to pursue a sustainable urban regeneration of European cities through integrated market place development, increasing social responsibility and supporting circular economy.



Who Participating cities: Attica (GR), Barcelona (ES), Dublin (IRE), London (UK), Pecs (HU), Suceava (RO), Toulouse (FR), Wroclaw (PL), Città di

Torino, International relation Department and Markets Department (IT).

Link www.urbact.eu



What One of the most problematic issues related to short food supply chains is logistics. For producers coming from small size farms and family farming models, direct sale (e.g. in farmers market) is time-consuming and often not very efficient. VOV102 is an interesting example of an innovative organisational model for local food.

In the outdoor spaces of via Onorato Vigliani, in the peripheral ex-industrial neighbourhood of Mirafiori Sud, farmers can sell their products directly, every afternoon.

In the indoor market, local products are instead sold by workers of the VOV102 Association, using an innovative software for the cash register (patented for this pro-

ject), thanks to which, from a formal and fiscal point of view, products are sold directly, despite the intermediation of the association.

The VOV102 Association elects the producers according to the criteria of quality and origin of their products. The project created a new space for the neighbourhood, understood as a place to experiment and develop collaborative relationships, fair and ethical trade and to socialise.

The spaces of VOV102 are used for events and social initiatives, mostly focused on “food sharing economy”, such as markets, picnics, dinners, community empowerment initiatives, courses and workshops, music and theatre events.

Who The partners of the project, launched in 2011, are City of Turin (Markets Dept), Regione Piemonte, Coldiretti (a Farmers association)

and the Enzo B. onlus social cooperative. The project is currently managed by the VOV102Association.

Link <https://ilvov102.wordpress.com>

RESEARCH AND UNIVERSITY



ACADEMIC OFFERINGS OF THE POLYTECHNIC OF TURIN

What The Polytechnic of Turin has only one degree course specifically related to the issues of food and nutrition: the course of Food and Chemical Engineering (Class L-9 Degree in Industrial Engineering). It is the 1st degree and Bachelor-level of the Bologna process, obtained after a learning period that lasts three years. Chemical engineering is primarily a process engineering, so it focuses particularly on transformation technologies in the manufacturing industry; the degree program makes an in-depth review of the traditional chemical processes, and of the food industry processes that are similar but can vary in some particular operations and machinery. On the contrary, the Polytechnic does not provide advanced degrees, Doctoral courses or University Masters specifically concerning the issue of food and nutrition, traditionally faced more by the University (in terms of food, medical and

agronomic science). However, there are several courses and laboratories that have recently begun to deal with the topic of food, especially in the area of Systemic design. Some very interesting products of this research (that involves students) are, for example, a study conducted on the Alta Val Sangone (Piedmont), presented at the University of Gastronomic Sciences (Pollenzo, CN) during the conference "Systemic Food Design: a holistic approach to reduce energy and raw materials consumption" that analyses the opportunities and economic benefits of a more cooperative approach among the food companies of the territory. Another study, conducted in the laboratory of Eco-design, carried out a crowd mapping analysis of food production, distribution and consumption. In this course, the student reflected on the relationship between food and city and specific neighborhoods.

Who The Food and Chemical Engineering degree course is part of the Department of Applied Science and Technology (DISAT) and focuses on research and education involving the fundamental principles of matter and energy, their transformation and related engineering applications. The course on Systemic

Design and Eco-Design is part of the Department of Architecture and Design (DAD) and is the leading branch of learning of the Polytechnic of Turin focusing on the art and science of design, architectural and urban buildings, and product and cultural heritage design.

Link www.polito.it
www.disat.polito.it
www.dad.polito.it





ACADEMIC OFFERINGS OF THE UNIVERSITY OF TURIN

What Food is a topic of several courses of the academic offerings of the University of Turin, in various disciplines and cycles of degree.

The department where food is more present in the programs of classes and courses is the one of Agricultural, Forest and Food Sciences and Technologies, in the seat of Grugliasco. Here food, mostly on the side of production, is considered by the programs of all the degrees offered by the department: Agricultural Science and Technology, Food Technologies, Forest and Environmental Sciences and Viticulture and Enology Sciences (first cycle) and Agricultural Sciences, Food Sciences and Technologies, Forest and Environmental Sciences, Plant Biotechnology, Viticulture and Enology Sciences, Zootechnical Sciences, Food Technologies, Forest and Environmental Sciences and Viticulture and Enology Sciences (second cycle).

Other departments where issues related to food are widely taught and researched are those related to health and human body, notably Life Sciences and Systems Biology (second cycle degree in Food Sciences and

Human Nutrition), Drug Science and Technology (first cycle degree in Herbal Techniques) and Medical Sciences (first cycle degree in Dietistics and, obviously, long cycle degree in Medicine and Surgery).

Food is also a central subject of the master programs in Drug Science and Technology (Departments Clinical and Biological Sciences; Public and Pediatric Health Sciences; Veterinary Sciences; Agricultural, Forest and Food Sciences and Technologies) and Socio Environmental and Agro Food Networks Sustainability (Departments of Cultures, Politics and Society and Agricultural, Forest and Food Sciences) and of the PhD programs in Agricultural, Forestry and Food Sciences and Veterinary Sciences for Food and Animal Safety.

Coherently with its multidimensionality, though, food is widespread in the programs of many classes of many degrees of the University, such as economics, humanities, anthropology, geography, political science and so on.

Food is also part of the new program UNITOGO-UNITO Green Office.

Who The University of Turin is one of the biggest (more than 60.000 students) and oldest in

Italy. It was founded in 1404.

Link www.unito.it





What The Atlas of Food is a research-action project, which is being implemented by an interdisciplinary research group based in Turin, including geographers, planners, IT experts, agronomists and designers.

The core of the project is the realisation of a multimedia, interactive, participated Atlas, currently centered on the Città di Torino, but replicable and scalable in any other urban/metropolitan food system.

The general objective of the Atlas is to develop and implement an interdisciplinary methodology of food system analysis and assessment at a metropolitan scale, through traditional charts and maps, participatory mapping and a strict relationship with social networks, notably, an innovative social network developed at the University of Turin (First Life project) for field action, leading to an innovative interactive Atlas of Food.

The Turin Atlas of Food has the following specific aims:

- ◀ To provide an open access tool, collecting and representing data, information and ideas about the food

system at the city-region scale. The web platform represents the main deliverable of the project.

- ◀ To support the public-private network which is working on establishing a food commission, through analysis of the food system, development of scenarios and suggestions for the food strategies, aiming at enhancing the sustainability, equity, participation and resilience of the food system;
- ◀ To increase the awareness of the actors of the food web about food, fostering the visibility and sharing of the issues linked to the different phases of the food chain;
- ◀ To provide a platform where the stronger and weaker actors of the food chain can virtually meet, reciprocally know, share ideas, creating an opinion making critical mass that is able to address food policies;
- ◀ To monitor the food system regularly with a participatory approach, reporting changes, trends, opportunities and threats.

Who The Atlas of Food is an interuniversity project involving the University and Polytechnic of Turin and the University of Gastronomic Sciences and it is the result of the combined work and research of six different departments:

- ◀ Department of Cultures, Politics and Society (CPS) of the University of Turin;
- ◀ Department of Agricultural, Forestry and Food Sciences (DISAFA) of the University of Turin;

- ◀ Department of Computer Science di Informatica of the University of Turin;
- ◀ Interuniversity department of Territorial Sciences, Project and Politics (DIST) and Laboratory of Analysis and Territorial and Urban Representation-LARTU) of the Polytechnic and University of Turin;
- ◀ Department of Architecture and Design (DAD) of the Polytechnic of Turin;
- ◀ University of Gastronomic Sciences.

Link www.versolatlantedelcibo.wordpress.com
www.atlantedelcibo.it



Atlante del Cibo di Torino Metropolitana
www.versolatlantedelcibo.wordpress.com



HOSPITAL FOOD WASTAGE EVALUATION PROJECT IN THE PIEDMONT REGION

What Among nutritional risks in hospitalised patients, insufficient food intake is often underestimated, although very important: as for today, a certified instrument is not available that is able to give an objective idea on the amount of food consumed by each patient and, as a consequence, the amount of waste. Food wastage from hospitalised patients represents a waste of human and economic resources, an increase in the amount of garbage and a possible cause of nutritional deficiency and reduced comfort in hospitalised patients.

The Piedmont Region Network of Dietetic and Clinical Nutrition Units, coordinated by the Dietetic and Clinical Nutrition Unit of the Cardinal Massaia Hospital of Asti, started an evaluation project on food wastage of hospitalised patients in the Piedmont Region in 2014. Data was collected during 2014 and 2015 and processed through a specific software.

The pilot project was implemented in 13 hospitals in the Piedmont Region (North of Italy) in which food waste were analysed. In particular, on a daily basis twice a year, the staff involved registered the waste percentage for each course (first course, main course, side dish, bread and dessert) in three specific wards: general medicine, surgery and geriatric wards (see figure 1 for wastage percentage in each different ward). The survey was implemented by using a fixed code for each type of diet, shared by all 13 hospitals and adopting a standardised survey methodology (a photographic atlas showing the size of each serving for each course of the meal, including bread and dessert). Not only the waste percentage was registered but, as shown in figure 2, also the reasons behind it: clinical (i. e. lack of appetite, pain, nausea), organisational (i. e. patient was not

asked what he/she wanted to eat, lack of help during the meal) and gastronomic (food badly cooked or not appreciated, large servings). As for the type of diet, waste = 50% was mainly observed in a standard diet (55.2%), rather than in a common meal (44.4%) and ad personam diet (0.4%).



**Rete delle strutture di
Dietetica e Nutrizione Clinica**

Patients on totally artificial nutrition, also if in weaning stage, were excluded, while patients taking oral nutritional supplements together with food were included in the survey. The total number of surveys (39,545) offered a statistical appropriate sample and data showed that the average total wastage (31.2%) is in line with values coming from scientific literature. More importantly, fasting and/or restrictive diets are still frequently prescribed, even if not necessary and in conflict with the Guidelines on Prevention of Hospital Under Nutrition. The economic value of the waste coming only from common meals is Euro 2,656, 577.47 in the year observed. In the same way, the calorie value of the wastage per year is equal to 427,122, 106.3 kcals, equal to about 236 kcals wasted for each meal. So a review of the implementation of Hospital Nutrition Policy could be useful, especially as it regards more specific and correct guidelines on the type of diet prescribed by medical doctors in charge of prescribing the type of nutrition, based on the individual clinical situation.

Who The Piedmont region network of dietetic and clinical nutrition units, co-ordinated by the Dietetic and Clinic Nutrition of the Cardinal

Massaia Hospital of Asti.

Link www.regione.piemonte.it/sanita/cms2/reticliniche/la-rete-cw-dietetica-e-nutrizione-clinica



IXD FOR DIABETS

What Type 1 diabetes especially affects children. The ISTAT National Institute of Statistic appraises that 79,000 children had developed this disease in 2013. The disease management involves continuous monitoring of the child's condition during the day: at home, at school and during activities. Usually it is the parents who deal with this, with obvious difficulty. Therefore, a tool is needed to be able to support children through an inclusive process, to enable them to lead a normal life. Furthermore, all those involved, from family to teachers, should be able to be adequately informed about and guided through the fundamental steps such as, the measurement of blood glucose and the necessary injections. The IxD for Diabetes Project is developed through a comparison with patients, parents and educators in the Turin area (the Diabetology department of the Ospedale Maggiore di Chieri, psychologists and community nurses). After carefully analysing needs and problems, it has sought to develop a tool that is:

- ◀ Immediate, in terms of usability and accessibility to information;
- ◀ Reliable and suitable, in order to include children and those who are beside them at an often difficult location.

The choice fell on smart tools and a portable system, able to provide and transmit real-time data. Smartphones and glucometers provide support to the application that is capable of: detecting the level of blood glucose and immediately providing information on actions to be performed by guiding children and whoever is by their side; leading children towards a healthy diet that is based primarily on sustainability, seasonality and territorial resources; encouraging children to have an active and healthy lifestyle; providing detailed information on the data, the symptoms, the proper procedures and terminology.

Graphics and interaction to exploit their food as a value for communicating information and creating a safe environment for children and other users.

The project will enter into a line of research on Healthcare Design topics that crosses the field of interaction design, and connects to a second strand of Design and Food that involves a research group of the Department of Architecture and Design (DAD) in several active projects.



Who Department of Architecture and Design (DAD) of the Polytechnic of Turin

Link www.dad.polito.it



PROSPERA

What The PROSPERA project (Progetto Supporto alle Politiche Rurali e Agroalimentari) has been developed jointly with the process of elaboration of the 2007-2013 RDP (Rural Development Program) and implemented during all stages of planning until the final approval of the program. After this, PROSPERA has continued to be implemented. The modern rural development policies are very complex and require regional authorities to set in place appropriate cognitive tools. The Regione Piemonte and IRES Pie-



monte therefore, have signed a multi-year agreement under which IRES provides a wide range of activities to support the different phases (planning, implementation and evaluation) of rural policies, with particular reference to the RDP 2007-2013.

The core of the project is a workgroup, which is responsible for carrying out studies, research and technical assistance activities in the field of agriculture and rural development, designed to meet the Regional Directorate of Agriculture need of knowledge, with particular reference to the socio-economic aspects of the RDP 2007-2013.

The work of the group is communicated through a website, designed and developed to give visibility to the work within the project and to also provide a service to all those who are interested in exploring the themes of Agriculture and Rural Development. The site intends to offer an updated overview about news concerning the Common Agricultural Policy and on the latest research conducted by leading research centres in the field of agriculture and rural development.

The PROSPERA group works as an Agro-food Observatory sector in Piedmont, and is structured to provide services as the realisation of annual economic analysis on the performance of the agriculture and agro-food sector; the creation of reports on the major agro-industrial supply chains operating in Piedmont; the elaboration of monographic studies and scenarios.

Who IRES Piemonte is a research institute that carries out its investigative activities in the field of socio-economic and territorial dynamics, providing support to the activities of the Regione Piemonte

and the other institutions and local authorities of Piedmont.

Link www.irespiemonte.it/prospera/prospera.html

Part Three

CONCLUSION

WHY I HAVE SUCH HIGH HOPES FOR TURIN'S FOOD COMMISSION

Wayne Roberts

Before a region such as the metropolitan region of Turin decides to invest in a food commission and the good food policies it can create, people need to ask a simple question: how would good food policy improve our region?

If I had the space, I could give you 25 answers without stopping to take a breath.

That's easy as pie to do because of the automatic way that food generates huge numbers and huge impacts. The impacts happen automatically because most people make most of their food choices out of habit, without actually making a deliberate decision.

But somewhere in the back of their minds, almost every adult in a reasonably modern and affluent area makes about 225 food choices every day. About 200 of those choices are nutrition-related—shall I eat breakfast or skip it; shall I have milk or cream with my coffee; shall I have another glass of wine, or not; should I skip dessert? Over the last decade, many people have added another 25 or so social, ethical or environmental food questions every day—should I throw the leftovers in the garbage; should I pay extra for fair trade coffee or organic milk; should I walk over to the other store to buy local vegetables; should I try the vegetarian option; should I buy this item in a plastic package?

That's 225 food choices per person per day. A million typical adults living in the metropolitan region of Turin make 225 million food decisions each day. That comes to almost 82 billion individual food choices a year.

Even if only one food choice in a thousand has a meaningful impact on the region, everyday food choices add up to 82 million impacts on the region each year.

This is where organisations such as the Turin Food Commission come in.

If the people of Turin made 82 million deliberate food decisions a year, with knowledge of how this would actually impact the life of their city—by creating jobs, increasing health and well-being, reducing government costs, boosting sustainability, improving the environment—what power to improve the city would we gain?

82 million food decisions a year is the stuff of what business strategists James Collins and Jerry Porras call “big hairy audacious goals”—the kind of goals the people of the metropolitan region of Turin can start to think about by supporting and contributing to the Turin Food Commission.

Before I share my enthusiasm for the global significance of a food commission in the Turin area, please let me start with six typical benefits that can come from improving some portion of 82 million good decisions a year.

Local jobs come first in the direct and obvious category.

Agriculture is a big employer in the countryside. Food manufacturing and processing is often the biggest industrial employer in an area. Food service is usually the biggest

service employer. Food is also big in the creative sector—think of all the chefs, artisan bakers, butchers and cheese makers, and all the people who work in social enterprises, charities, Non-Government Organisations, government food policy departments and university and college food studies. And food's impact on a region's livability, identity, pride, reputation and "local flavor" pays off in tourism—likely the world's largest employer.

What would it take, and what would it mean, to have a thousand new food sector workers making money, paying taxes, moving ahead in their lives, feeling positive about their future—just because more people and more public agencies were eating more regional foods and drinking more regional beverages?

Community development comes second on the direct and obvious list.

Food's impact is felt directly on social cohesion. The word "companion" comes from the Latin for with and bread, and "breaking bread" is just a more modern way of suggesting food's ability to bring people together and help them develop friendly relations. It doesn't take much imagination or money to see how food can make an area more neighborly, friendly, welcoming—at a drop-in center, church social, school event, community kitchen, community garden, or city celebration. At a time in world history when many groups from many cultures and backgrounds are living closer together, food also becomes a positive and pleasant way for people to share their culture, and gain insights into and respect for different ways of doing everyday things.

What would it take, and what would it mean, to have a thousand new food volunteers a year contributing to their communities through some food project—gaining a new skill to add to their resume, thinking of a new career they never thought of before, thinking of their own abilities and possibilities with a new sense of confidence?

Sustainability comes third on the direct and obvious list, because most regions have at least one local government and one major corporation that have made a formal pledge to be more sustainable.

Almost every sustainability campaign includes reductions in global warming emissions as a top item. The way food is handled now increases global warming problems, but food is also noteworthy for how quickly and effectively improvements can be made. Because food that rots in landfills emits methane, which has 25 times more impact on global warming than carbon dioxide, a local government or corporation that composts food scraps, instead of putting them in landfills, eliminates a major source of global warming emissions as soon as it starts composting.

What would it take, and what would it mean, to have one local government and one local company adopt such a program, and then challenge and help other local governments and corporations to match them?

That's just scratching the surface. I haven't started on the big, hairy, audacious goals.

Surprisingly, the biggest food impacts on everyday life in a community or a region are indirect—a result of food's impact as a lever for improving non-food issues.

Think of what might happen if we realised that one car or truck trip in five is to deliver or buy food. If it were made easier to access more foods by walking or cycling or a shorter car or truck trip, that would have a dramatic impact on global warming emissions and on air pollution. If we walked or biked instead of drove for one food shopping trip in five, we'd clear the air quite a bit and start to cut this alarming statistic: car exhaust and air pollution kill as many people each year as car accidents. Smart food policy can help us cut both those numbers.

Increasing the number of walking trips for food also increases the chances that

neighbors will get to know each other, that streets will become safer, and that walking will increase physical fitness and reduce rates of overweight and obesity—likely the biggest risk factor for chronic diseases in most regions, and the most costly item in government healthcare budgets, and in company budgets for lost workdays from illness, operations and recovery. There's a lot of money to be saved by helping people make smart food decisions

That's just one way that good food planning could leverage major improvements in a region's quality of life and bottom line for a modest cost and effort.

A second example of indirect and unexpected food impacts comes from treating food "waste" as a resource that leverages food waste's unused capacity to provide feed for livestock, or for compost to enrich soil, or for clean bio-fuel that can drive motors or generators. Instead of paying money to take scrap food to a landfill, a local government can provide jobs producing valuable services and products that others in the region can put to good use.

A third example of indirect and unexpected impact of food comes from leveraging the impact of lively restaurants that are open from fairly early in the morning to fairly late in the evening. On top of the meals that offer the direct and obvious benefits of such restaurants, the busy street life generated by the restaurant scene makes streets safer and more secure earlier in the morning and later in the evening—when it's dark, and people might be afraid to go out alone, or travel on foot. A lively restaurant district can be an effective tool for low-cost "neighborhood watch" safety programs.

These are a small sample of the kinds of benefits that flow to a region that has a vibrant food system.

These issues don't always connect to the three food issues that dominate "higher" levels of government food policy—trade deals and export agriculture, food safety, and nutrition. But they have the power to improve the quality of life in cities and regions, and to increase incomes, savings, health and well-being.

More and more people are seeing the economic, environmental and health benefits that cities and regions can harvest from good food policy. There's a major Return on Investment of good food policy that replaces choices made out of habit with intentional decisions.

Identifying the new opportunities for a high Return on Investment is the mission of food commissions (or, as they are sometimes called in some regions, food policy councils).

Many leaders in the metropolitan region of Turin believe that the time has come to sponsor a food commission to help promote more of these good food decisions.

Judging from what I've read in this book, and what I've learned from meeting with people from area over the last several months, I would say that Turin has what it takes to make solid progress in at least five ways.

Worker bees and actionists

It's said that food movements are peopled by three personality types—warriors, workers, and weavers. All are indispensable, and do wonderful things together when they are in the right proportions.

But I have learned to respect worker bees—part busy bee, and part pollinator—as the foundation of a healthy food movement.

It's important for food commissions to be, and be seen to be, people who "roll their

sleeves up” and “get their hands dirty.” People in both the agriculture and food industry do hard physical work to meet unforgiving deadlines, and they feel most comfortable with people who have the same work ethic. It’s equally important that voters see the same quality—that we are out to “move the needle,” not just write, refine, circulate and promote policy positions “until the cows come home.”

Most important, we need to present ourselves as actionists, not activists. Back in the 1940s, Gandhi developed the call to “be the change you want to see”—to embody change in your life and organisation, not just call on officials to do the right thing on your behalf. Back in 1995, I wrote a book called *Get a Life!* which promoted that idea, arguing we needed to center our work on “demonstration projects, not demonstration protests.”

Later, I learned the term “actionism” from Toronto social entrepreneur, Michael Sacco. To express his belief that people need to embody and incarnate the alternatives they stand for, he founded ChocoSol. It’s become Toronto’s best chocolate maker, based on directly-traded cacao raised in forest gardens in Oaxaca, Mexico, and sold at farmers markets in Toronto, while educating people about cacao as a food, not a candy. ChocoSol also promotes “inter-culturalism,” and invites people to respect the food culture created by Indigenous peoples of the Americas—the people who provided chocolate, tomatoes, corn and potatoes for Italian cuisine.

One way food commissions can embody actionism in the Turin area is to link it with the “subsidiarity principle.” The principle comes from Catholic social doctrine and the European Union, and holds that power and responsibility should be “as low as possible, as high as necessary.”

Food commissions work with people to promote food literacy, informative and transparent food labels and marketing materials, opportunities to learn cooking, gardening and advocacy, and so on—in order to imbed more opportunities for good food practices in everyday life.

Food actionism adds new meaning to local food and local government—not local as in the “lowest” level of government, compared to the “higher levels” of government, but local as the empowering initiative that comes from everyday people doing everyday things.

I felt my first sense of how this could be when I saw the amazing farmers market in the heart of Turin. It’s where everyone shops and the whole city meets, my guide Simone Mangili, told me proudly.

Seeing the scale of the market made me realise that much of the work I did as a public health worker in Toronto was made redundant here. The market sold real foods that would be cooked into real meals. No need for me to issue warnings about all the salt or sugar or other preservatives and flavor enhancers that come in processed food. That problem was already solved by the farmers market, which provided real and fresh food, with no added salt, sugar or preservatives.

My experience with the Turin market reminded me of the famous statement by American futurist and inventor Buckminster (Bucky) Fuller. “You never change things by fighting the existing reality,” he said. “To change something, build a new model that makes the existing model obsolete.”

If Bucky Fuller had lived in Turin, he would have said “safeguard and strengthen some old models...” such as community farmers markets.

I can see from the chapter that describes some 80 amazing activities already happening in Turin that a food commission can begin with organisations and projects that are already happening, and work with them, if invited, to boost their impact and

spread their influence—not only to more people in the Turin area but to areas of the world where these Turin inventions have not been invented.

This is the energy we will work with to “move the needle” toward food security, sovereignty and sustainability.

Getting down to business

It’s marvelous to see how business can work in concert with the food movement in Italy, unlike in North America, where business is understood only as global corporations, and all global corporations are seen as a solid block opposed on principle to the food movement.

In Turin, it seems that people understand that businesses come in all shapes and sizes. Co-ops function as a non-profit business. So do solidarity purchasing groups. Farms are usually family businesses. Many businesses, not just those called social enterprises and B-corps (formally endorsing a “triple bottom line” of community, environmental and company well-being) deserve to be seen as community businesses. Part of what Italy offers the food movement is the diversity of business forms and offerings.

Such business diversity is essential to making a transformation to a sustainable food system.

With a food commission’s help, food businesses can deal with a problem that has kept them from being as successful as they deserve to be and as the world needs them to be. Think about the challenge that emerging food businesses face, compared to new businesses working on energy, construction and transportation projects. Someone can install solar power units on a roof or in a field and sell electricity into a grid that has already been built to move electricity that once was generated by burning coal. Bicycles and electric cars can drive along the same roads already built to carry cars and trucks with gas motors. Proper insulation, windows, green roofs and walls can be installed in old buildings that already have roofs and walls.

But food is different. The infrastructure, including the infrastructure of many government policies and subsidies, is suited to an industrial method of producing food, and the post-industrial way of doing food requires a new infrastructure—what Lori Stahlbrand, a former Non-Government Organisation leader and now an academic, calls Infrastructure of the Middle. This is infrastructure geared to the needs of mid-sized farms producing at a mid-sized scale on behalf of school, university, hospital, prison, office worker cafeterias. Helping to build the social, educational, policy and physical infrastructure for this new group of regional and sustainable producers is a project for a food commission.

A new regionalism

Toronto and other cities that grew up mainly around the Great Lakes of Ontario are surrounded by the world’s largest Greenbelt, which is largely protected for agriculture and similar pursuits. It has a slogan I hope people in the metropolitan region of Turin will adapt: Possibility Grows Here.

Industrial-era cities and countrysides evolved according to an economic principle that was seen as universal as the law of gravity—economist David Ricardo’s principle of

comparative advantage. An area should only produce what it is best at, Ricardo argued, and use the money from exporting that product to import things it is not absolute best at. So countrysides that made excellent wine or cheese or olive oil became dominated by that industry, and cities that did one or two things did the same. In this regime of export-led growth, countryside and city lived in parallel universes. They didn't sell much to one another, and didn't have much use for one another.

All that is changing now. Of course, certain areas will continue to export specialties that are unique to their geography and culture, and certain products such as coffee and cacao will continue to sell globally. But there will be an increased effort to be self-reliant within a broad region. The need to manage climate change and other environmental issues makes it necessary that people meet as many of their needs in relatively self-reliant regions that don't rely on energy-intensive truck trips.

In this emerging economy, farmers will discover many products and services they can provide regional customers because the new competitive advantage includes the potential to manage chaotic environmental disruption. To keep unnecessary transportation to a minimum, farmers will grow a wider range of food products. They may also return to traditional farm practices and produce fiber, fabric and medicinal crops, as well as cosmetics. They may also sell services—including scenery for tourists, and crops that sink carbon to keep it out of the atmosphere, and crops that ensure the water and air have been filtered and cleaned, and crops that protect pollinators and bio-diversity, and landscapes that reduce risks from floods that become more common in an era of climate chaos. And farmers will be paid for these environmental goods and services by regional customers and taxpayers.

And cities will reorient their sales to customers in the nearby countrysides, possibly designing fashion wear from local hemp and flax instead of imported cotton, which uses two-thirds of the world's pesticides and far too much of its water. City and countryside will become a mutual benefit society.

The metropolitan region of Turin has ingredients, services and products that can make this transition possible. A food commission can also help prepare for and facilitate parts of that transformation, and all the innovation it requires.

One way to see today's world is to say we face food problems unlike those faced by previous generations. Another is to say we live in an era when food solutions are at hand that never existed before. Governments, businesses and individuals have many of the solutions. But there is also a need for a food organisation that specializes in being "solutionary." That is the ultimate purpose of a food commission.

There are few areas better suited to try this than the metropolitan region of Turin.

ABOUT THE AUTHORS

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She’s Coordinator of international cooperation and peace for the International relations, European projects, Cooperation and peace Dpt. of the City of Turin.

She has a Law degree at the University of Salerno, a specialization in Commercial Law at the University of Naples Federico II, a Master in Public Administration at the University of Turin and an Advanced Training Course on Food Legislation (CAFLA) at the University of Eastern Piedmont. She has a qualification as Lawyer and as Teacher in legal-economic disciplines in high schools.

Author of scientific publications on Public law, International cooperation and Right to adequate food.

Egidio Dansero Ph.D. in Urban and Regional Geography. He is Full Professor of Political and Economic Geography at the Department of Cultures, Politics and Society at the University of Turin.

His main research interests are: sustainability and local development; mega-events, environmental conflicts, local development and cooperation in the Global South (notably Western Africa), urban food strategies and food systems.

He coordinates the research group working on the project Atlas of Food and the processes of definition of urban food policies in Turin.

Piero Fassino Elected as City Councillor of Torino in the PCI lists and Provincial Councillor in 1980. National secretary of the PCI, he was among the promoters of the Democratic Party of the Left along with Achille Occhetto.

An MP from 1994 to 2011, during his parliamentary mandate he was member of the Foreign Affairs Committee of the Chamber of Deputies, the Council of Europe, the WEO Parliamentary Assembly and the NATO Parliamentary Assembly. From 1996 to 2001 he held government post as Undersecretary for Foreign Affairs in the Prodi government, Minister of Foreign Trade in the D’Alema government and Minister of Justice in the Amato government.

In 2001, he became leader of the Democratic Party of the Left. He held this position until October 2007. He participated in founding the European Socialist Party (1992) and, as leader of the DS, he was a member of the Presidency of the PES for many years.

From 2007 to 2011 he was the Special Representative of the European Union for Burma/Myanmar.

In 2011, he was elected Mayor of Città di Torino. He has been National President of the National Association of Italian Municipalities.

From 2015, he became Mayor of Città Metropolitana di Torino.

An author of articles and essays, he has published *Giustizia e sicurezza* (Donzelli 2001), *Per passione* (RCS 2005), *Sovranità e globalizzazione* (Saggiatore 2008).

Cristiana Peano Ph.D., is Associated Professor at the Department of Agricultural, Forestry and Food Sciences of the University of Turin. Her main line of research involves the study of how to improve the sustainability of the fruit supply chain by optimizing their quality and shelf life through the use of post harvest technology. She also works to promote an interdisciplinary perspective for the agro-ecosystems’ analysis and management.

Giacomo Pettenati Ph.D. in Spatial Planning and Local Development. Currently is post-doc researcher in Geography at the Department of Cultures, Politics and Society of the University of Turin.

His main topics of research are local food systems, rural and mountain development, participatory mapping and landscape heritage. He is part of the group of research working on the project Atlas of Food and the processes of definition of the urban food policies of Turin.

Livia Pomodoro She obtained a first-class honours degree in Law and received a special mention from her degree board.

She entered in judiciary in 1965. During her professional career, she has had a wide range of judiciary and management roles such as: Head of Cabinet of the Ministry of Justice; President of the Milan Youth Court; President of the Milan Court.

On 2014, She was appointed as President of the Milan Center for Food Law and Policy. On 2015 she was appointed Vice President of Banca Prossima Internationalisation Advisory Board.

On 2015 she was appointed as the external component in the Board of Directors of Bicocca University. On 2015 she was entitled President of Rev Gestione Crediti Spa by the Bank of Italy.

She is a member of the Scientific Committee of the Centre for Research into Intercultural Relations at the Cattolica University of Milan. She is member of the steering committee of the Italian chapter of Women Corporate Directors (WCD) and Ambassador of WE-Women for Expo. She chairs the National Centre for Social Prevention and Defence Foundation and the ISPAC non-profit organization and sits on the UN Economic and Social Council (ECOSOC).

She has also written numerous publications, in particular several texts and introductions to books on family and social issues. In 1988 she approved the draft for the new code of youth criminal procedure.

Anna Prat Is Head of Large Scale Urban Projects for the City of Torino and Director of the association Torino Internazionale in charge of city strategic planning. Her prior experience includes developing urban projects for Finpiemonte Spa, the investment arm of the Piedmont Region, as well as for consulting groups in Europe including Ove Arup, Locum Destination and Ecosfera. Anna received her architecture degree from the Polytechnic University of Torino and got a Master in Urban and Regional Planning Studies from the London School of Economics.

Wayne Roberts Ph.D., is best known for his time as manager of the widely-respected Toronto Food Policy Council, a position he held from 2000 to 2010. He is also the author of 12 books, including three dealing mainly with food themes. He has served on the boards of several leading food non-profit advocacy groups, including FoodShare and Food Secure Canada. He now works as a speaker and consultant helping cities develop a food agenda promoting health, sustainability and job creation. Four of Dr. Roberts' 12 books deal with food and its relationship to the emerging green and social economies. *Get a Life!* in 1995 was a fun and spirited manual for the green economy which launched his writing about food. *Real Food for a Change* in 1999 anticipated the rise of the local food movement in Canada with its call for food expressing health, joy, justice and Nature. *The No-Non-sense Guide to World Food* (2013) is popular among university students. *Food for City Building* (2013) is often used as a manual by organizations doing food work in cities.

Alessia Toldo Ph.D. in Spatial Planning and Local Development. Currently is post-doc researcher in Geography at the Interuniversity Department of Regional and Urban Studies and Planning (DIST) of the Polytechnic and University of Turin. Her main topics of research are urban and territorial food policies, food systems, local and sustainable development. She is part of the group of research working on the project Atlas of Food and the processes of definition of the urban food policies of Turin.

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The area of Turin boasts one of the most interesting food systems in Italy, for what concerns local food and gastronomy culture, innovative food businesses, important national and international cultural and political influencers in the field of food and the food solidarity system.

Even without already formally existing and operational food policies, Turin is rich of experiences of practices, projects and policies making the food system more sustainable and fair, touching most of the many dimensions of food: environment, culture, economy, health, social and spatial justice, and so on.

This book, realized by Città di Torino within the European project Food smart cities for Development, presents a collection of the more interesting of these experiences, describing them and showing their multidimensionality and integration with the different phases of the food system.

The descriptions, completed with maps, are preceded by some interesting insights or visions on local food systems and urban food policies, coming from policy makers, researchers, public officials, jurists and activists.

This collection of ideas and practices finishes with the dreaming vision of the Canadian food policy analyst and activist Wayne Roberts, presenting his (and our) hopes for the future of the Turin food system.



CITTA' DI TORINO

