Eat4Climate

QUARTERLY REPORT #1

DESIGNING URBAN FOOD TRANSITIONS

July-October 2026



URBACT

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Eat4Climate

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EDITORIAL
DESIGNING URBAN FOOD TRANSITIONS

Reflexive tools, tactical prototyping, and local progress in the Eat4Climate network

European cities face an institutional paradox: while a quarter of an urban carbon footprint stems from food, municipal authorities hold limited legal competencies over food systems beyond canteens and social meals. To bridge this gap, local authorities must shift toward strategic design for food policy, deploying enabling platforms, reflexive evaluation tools, and living labs that transform daily food environments into sites of ecological transition.

The first Eat4Climate Quarterly Report (July-October 2026) captures this evolution across seven European cities. Grounded in Mouans-Sartoux's Good Practice, partner cities are moving from linear policy imports toward iterative policy transfer. By mapping "Transfer Intentions" (TIs) and testing them through "Testing Actions" (TAs) across five modules (Food City Labs, City's Food Supply, Sustainable Food Access, Sustainable Food Production, and Food Governance) Eat4Climate equips municipalities to turn climate ambitions into institutional capabilities.

What's new in the network? Co-designing Transfer Intentions & Testing Actions

Central to network progress between July and October 2026 was the maturation of the Transfer Intentions and Testing Actions framework. Following initial mapping in Ljubljana (TNM2), city delegations met in Cagliari for the 2nd Transnational Meeting (TNM3) in October 2026 to refine action roadmaps. Rather than committing prematurely to irreversible investments, cities explore low-risk "Testing Actions" (from pop-up market stalls to canteen waste tracking). These tactical experiments serve as living laboratories, generating empirical data on citizen acceptance and supply-chain readiness to inform permanent Transfer Plans.

New tools in the toolbox: Devices for policy prototyping

To support this transfer process, the Eat4Climate network developed three design-for-policy tools to spark strategic debate:

The Eat4Climate Reflexive Assessment Tool: Rejecting static accounting, this reflexive framework evaluates policy actions using a rough formula to estimate Food Habits Change Potential & Efficiency. Coupled with visual mapping of population coverage and spatial saturation across public, commercial, professional, and private spheres, the tool acts as a strategic compass for iterative policy redesign.

The Food City Lab Tool: Synthesizing governance innovations into a 16-pattern card deck, this tool combines functional activity cards with speculative design fiction. Through the "Food City Lab 2031" exercise, cities draft a fictional leaflet from five years in the future, backcasting budgets and staffing to build institutional capacity today.

The Eat4Climate Menu Analyser: Based on ADEME's Agribalyse database, this tool allows canteen managers to dissect recipes down to ingredient weights, costs, and origins to quantify meal-level carbon footprints.. By exposing carbon bottlenecks in meat, dairy, and imports, the tool empowers chefs to redesign climate-friendly gastronomy.

A snapshot city-by-city: Key progress between July and October 2026!

Over the past three months, all seven partner cities achieved decisive milestones in embedding sustainable food governance locally:

- Mouans-Sartoux (France - Lead Partner): Celebrating 15 years of its municipal farm, 10 years of MEAD, and 5 years of "One kitchen per school," the city convened its MEAD Steering Committee on food democracy and ULG launch. In June, it hosted the "Journey Through the Europe of the Future" with Organic Cities Network Europe to share organic catering solutions.
- Cagliari (Italy): Cagliari consolidated its Forum del Cibo as a permanent ULG under the Smart Food Plan. During Food Week (October 10-17, 2026), themed around FAO's "Innovating today to feed tomorrow," the city ran workshops, promoted short supply chains, and released an Eat4Climate food memory game.
- Faaborg-Midtfyn (Denmark): The Danish municipality turned its canteen into a living lab, testing employee climate awareness, waste tracking, and taste acceptance of vegetarian "barley-otto". On October 1st, the city convened its ULG to co-design climate-friendly "community dinners".
- Idanha-a-Nova (Portugal): The EU's Best Bio-District 2023 advanced its CEMAS hub at the Municipal Market, expanding school gardens and testing municipal farm supply models to connect local organic farming with public canteens.
- Liège (Belgium): On July 8, 2026, Liège convened its ULG on School Meals, investigating low hot-meal order rates (15%). Identifying barriers like the "sandwich box" culture, cafeteria noise, and digital reservation gaps, the city is refining its sustainable canteen strategy alongside its MAdiL food lab.
- Ljubljana (Slovenia): Ljubljana established its multi-departmental ULG on October 26, 2026, launching pilots where parents replicate school menus at home and testing smart food-waste tracking apps to position sustainable food as the city's 7th developmental pillar.
- Rozdilna (Ukraine): Operating amid crisis, Rozdilna created the "PRO ЇЖУ" Food Transformation and Security Council, launching recruitment across healthcare, farming, and education. The city designed 5 pilot testing actions including "Veselka" kindergarten chef masterclasses practice.

Towards Systemic Urban Food Resilience

The achievements of July-October 2026 show that urban food transition is neither a technical supply problem nor an abstract practices challenge. By combining reflexive tools with tactical experimentation, Eat4Climate cities are constructing the relational and administrative infrastructure needed to make sustainable eating the default choice.

EAT4CLIMATE

WHAT'S NEW IN THE NETWORK?





HOW EAT4CLIMATE CITIES CO-DESIGN FOOD TRANSITION INTENTIONS AND TESTING ACTIONS

A design for policy perspective on how six European municipalities use iterative framing, matrix cards, and reflexive assessment tools to translate Mouans-Sartoux's good practice into contextual urban experiments.

The progressive design methodology: From static copying to tactical prototyping

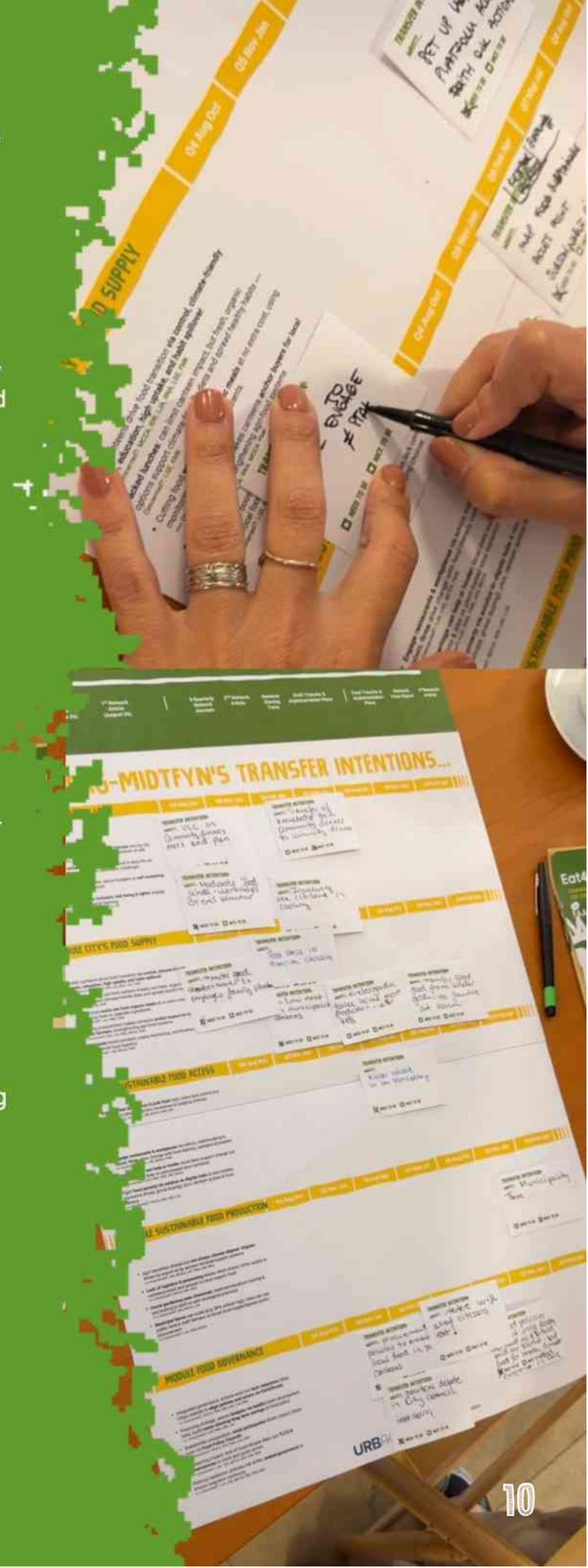
In conventional urban governance, transferring a successful public policy from one city to another is frequently misconstrued as a linear administrative import. However, from a design for policy perspective, urban food systems are complex socio-technical assemblages deeply rooted in local food cultures, supply chains, and municipal competencies.

Recognizing this complexity, the Eat4Climate URBACT Transfer Network rejects rigid "copy-paste" replication of Mouans-Sartoux's Good Practice. Instead, partner cities engage in an iterative co-design process, translating overarching climate ambitions into concrete "Transfer Intentions" (TIs) and tactical "Testing Actions" (TAs).

This collaborative design journey was initiated during the second Transnational Meeting in Ljubljana in May 2026, where city delegations worked on horizontal visual timeline posters (see picture). The matrix structured policy actions vertically across five strategic Eat4Climate Transfer Modules: Food City Lab (urban food spaces and citizen engagement), City's Food Supply (public catering protocols and procurement), Accessibility to Sustainable Food (social groceries and market access), Production of Sustainable Food (land preservation and agroecological transition), and Food Governance (cross-departmental units and food councils).

Using standardized "Transfer Intention Cards," city teams defined strategic ambitions, categorizing proposed food policies as "Need to Be" (essential transformation pillars) or "Nice to Be" (desirable secondary actions). Across cities, food governance emerged as a central priority, establishing multi-stakeholder food councils to ensure long-term policy coherence. Public canteens were universally designated as high-leverage entry points for dietary shift, complemented by local production partnerships, digital accessibility platforms, and subsidized organic food programs.

To bridge policy design and implementation, cities formulated "Testing Actions Cards" detailing target audiences, protocols, and budget requirements. Rather than committing immediately to irreversible projects, teams designed small-scale, low-risk experiments. Preferred testing methodologies focused on participatory activities (cooking classes, webinars, school food-waste monitoring, and community meals) allowing cities to gather empirical feedback on citizen acceptance, operational logistics, and stakeholder readiness.



This framework matured at the third Transnational Meeting in Cagliari in October 2026. Supported by expert facilitation, cities subjected draft posters to the "Eat4Climate Reflexive Assessment" tool (see article in the Eat4Climate Tool section) to evaluate food habit change potential, population reach, and municipal efficiency alongside spatial environment saturation. Partner cities will systematically refine their TIs and TAs for mid-November 2026, progressively shaping their Transfer Plans.

City Partner Snapshots: Transfer Intentions & Testing Actions

Cagliari: Food Platforms & Heritage Mapping To counter dietary shifts away from Mediterranean traditions and redistribute unsold food, Cagliari focuses on transforming five municipal markets into multifunctional "Cittadella del Cibo". It intends to bridge food governance gaps by leveraging on LABMET portal digital tools and regional food heritage. In target districts, a pilot mapping action evaluates organic access points and green venues. To revitalize low-carbon Mediterranean food cultures, Cagliari would like to test intergenerational video campaigns with a local influencer, peer-to-peer vegetable protein workshops, and inter-municipal canteen exchanges under the MenSarda framework.

Faaborg-Midtfyn: Community Dinners & Canteen Nudges Facing high agricultural emissions, Faaborg-Midtfyn want to activate civic infrastructure to foster plant-rich diets. The city is testing low-cost interventions with community dinner volunteers, providing green recipes and produce to trigger culinary shifts. In canteens, employees would receive climate footprint labels alongside waste tracking surveys. Governance is anchored in a political Section 17.4 Food Committee, uniting local kitchen networks from daycare to senior care to align procurement with carbon goals.





Idanha-a-Nova: CEMAS Hub & Bio-District Supply Despite extensive organic farmland, Idanha-a-Nova confronts a gap between local production and domestic consumption. The municipality want to prototype CEMAS (Municipal Strategic Centre for Sustainable Food) as an educational hub at the Municipal Market. Testing actions combine school garden activities with a small-scale municipal farm pilot to evaluate canteen supply feasibility. To bridge procurement barriers, the city want to test custom packaging with local olive oil producers and deploys Bio Bairro for eco-literacy.

Liège: Neighbourhood Kitchens & Inclusive Catering Liège intends to address urban food poverty by scaling grass-roots culinary networks and public catering levers. The city will test an organizer training program with Brussels non-profits to replicate Cuisines de Quartier cooking workshops across districts. In primary schools, Liège want to test free parent meal tasting sessions alongside flexible à la carte pricing to reduce waste and boost participation. Supported by an administrative Sustainable Food Task Force and pedagogical toolkits, these actions should position canteens as inclusive social platforms.

Ljubljana: Co-Living Food Hubs & Family Pilots Building on 30% self-sufficiency, Ljubljana intends to prototype physical and social infrastructure to embed sustainable food as its 7th urban developmental pillar. The city will test a 4-week pilot where 15 parents replicate school canteen menus at home to align family habits. In canteens, smart food-waste monitoring tools based on existing apps will be tested in pilot schools. Strategically, Ljubljana will scan feasibility for an Ecological Urban City Farm, conduct farmer organic surveys, and structure a multi-departmental City Food Council.

Rozdilna: Resilient Canteens & Citizen Security Operating amid crisis, Rozdilna intends to leverage 24 public canteens and school kitchens as anchors for community resilience and health literacy. Testing actions should feature masterclasses where Veselka preschool chefs train parents and cooks on nutritious, low-meat recipes. Through a Citizen Activity Centre, doctors will lead healthy diet webinars for vulnerable residents, while digital recipe videos promote regional food heritage. To strengthen local supply, the city will test procurement workshops for farmers and forms the PRO ЇЖУ Food Security Council.

EAT4CLIMATE MENU ANALYSER

« Not more than 369 g CO2 per meal, if we want to comply with the Paris Agreement from the COP 2015! » claims Gilles Perole, Vice-mayor of Mouans-Sartoux after a rough calculation (see box below).

Public canteens organizers check the costs of the products they order to keep catering within the delimited budget. Schools' nutritionists balance canteens' menus to make sure a nutritious and healthy diet for the children. But nobody questions the climate impact of the canteens' meals.

This is exactly the aim of the Eat4Climate Menu Analyser: Do cities monitor the climate impact of their canteens' menus? Can they use canteens' data on products' origins, ingredients' characteristics, dishes' recipes, cooking quantities, etc. to investigate meals' carbon impact? Can they adopt a climate-friendly gastronomy in schools?

During the second Eat4Climate Transnational Meeting in Ljubljana in May 2026, partner cities experimented with a new tool. We picked up at random the menu of one of a day of March 2026, which was assessed for its climate impact based on the type and quantities of ingredients used. During the session in Ljubljana, partners discussed the results, reconsidered menu specifications, and developed an improved menu for their respective contexts. The exercise provides a practical methodology for canteen managers to assess and redesign menus with the objective of providing healthy meals to pupils while reducing climate impacts.

What are the benefits of the tool?

Adopting a climate point of view triggered a new range of considerations between city partners.

Checking grams of ingredients per dish of a meal, more than bulk orderings for an entire period of several weeks, allows to realize ingredients per ingredient where the climate impact is.

They realize how meat and especially red meat have exploded the carbon impact of dishes including it. Ig: In Mouans-Sartoux, omelette and stir-fried vegetable represents 0.18 kg C02 equivalent, meanwhile it represents 2.18 kg C02 eq for the beef bourguignon. Likewise, dairy products (butter and cheese in particular) and fish have a larger carbon footprint.

Checking the provenance of ingredients points to inconsistencies: Idanha-a-Nova served that day only ingredients coming from Portugal for chickpeas with cod and egg except for the core of the dish, the cod fish that came from Norway whereas Portugal is also a producer of it.

City partners compared also the price between low or no meat menus and substituting options. The extra virgin olive oil accounts for nearly one sixth of the total cost of the nettle brands with spinach ricotta sauce.

A 369 g of CO2 meal…

Average food climate emission is to 2020kg CO2/year/person. 365 days a year with about 3 meals (lunch, dinner, and breakfast/afternoon snacks), this is 1095 meals and an average of 1,84 kg of CO2 per meal. If, for the purposes of this rough calculation, we were to base our figures solely on the now rather unrealistic target set out in the Paris Agreement – namely to limit global warming to 1.5 degrees (see short link https://rebrand.ly/dnu5zve) – this would mean reducing food-related emissions by a factor of five, to less than 369 g of CO_2 per meal.





Limits to consider…

The precise data on ingredients, origin, quantities, and costs are normally available from canteens organizers. But not all cities are accessing them easily according to whether canteens are managing their orders separately, if they rely on a central kitchen or on purchase at city scale or even on external private catering.

The quantification of the CO2 emissions of each component of the recipe has been provided by the Mouans-Sartoux's team for all city partners using the Agribalyse database made available by the French ADEME national agency for ecological transition. Agribalyse is only available in French and lacks certain distinctions important for Eat4Climate in particular, the differentiation of climate impact between conventional and organic ingredients, the production systems for which remain difficult to assess. Furthermore, the database remains limited in terms of the products assessed, particularly when it comes to different consumption or cooking patterns. Another limit is that the Menu Analyser only accounts for the environmental impact of the ingredients used, excluding food waste and the emissions linked to meal preparation. These two factors could represent a significant additional environmental impact. Finally, most city partners picked-up veggie menus for analysis which doesn't reflect their daily realities...

Altogether, Eat4Climate Menu Analyser provided an interesting experience for partner cities in showing an approach of how to investigate dishes and menus climate impacts at a level of granularity of each single ingredient encouraging fine checking and comparisons. Despite the limits of the database used lacking automated calculation features to systematize the CO2 impact calculation on all menus along the year, the exercise was useful to raise awareness on this dimension and trigger a debate between canteens' related stakeholders within each city.

Rozdilna's menu & Climate impact

Cost of the total dish **14.32 €**

Cost / serving **0.22 €**

Kg CO2 equivalent / serving **0.3239**

Borscht for 66 portions

Ingredient	Country of production of the main ingredient	Price / kg/kr	Quantity used	Cost in the recipe	CO2 emissions(kg CO2/kg)	CO2 in the recipe
Pork	Ukraine	4.08 €	2,4	**9.79 €**	6.78	**16.272**
Beetroot	Ukraine	0.34 €	1,9	**0.65 €**	0.41	**0.779**
Cabbage	Ukraine	0.27 €	1,4	**0.38 €**	0.85	**1.19**
Potatoes	Ukraine	0.30 €	1,9	**0.57 €**	0.71	**1.349**
Carrots	Ukraine	0.26 €	0.35	**0.09 €**	0.4	**0.14**
Onion	Ukraine	0.30 €	0.65	**0.20 €**	0.4	**0.26**
Tomato paste	Ukraine	2.30 €	0.5	**1.15 €**	1.46	**0.73**
Vegetable oil	Ukraine	1.54 €	0.33	**0.51 €**	2.36	**0.7788**
Sugar	Ukraine	0.69 €	0.17	**0.12 €**	0.75	**0.1275**
Vinegar	Ukraine	0.32 €	0.25	**0.08 €**	0.96	**0.24**
Sour Cream	Ukraine	2.40 €	0.33	**0.79 €**	2,12	**0.6996**

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Mouans-Sartoux's menu & Climate impact

Cost of the total dish **135.13 €**

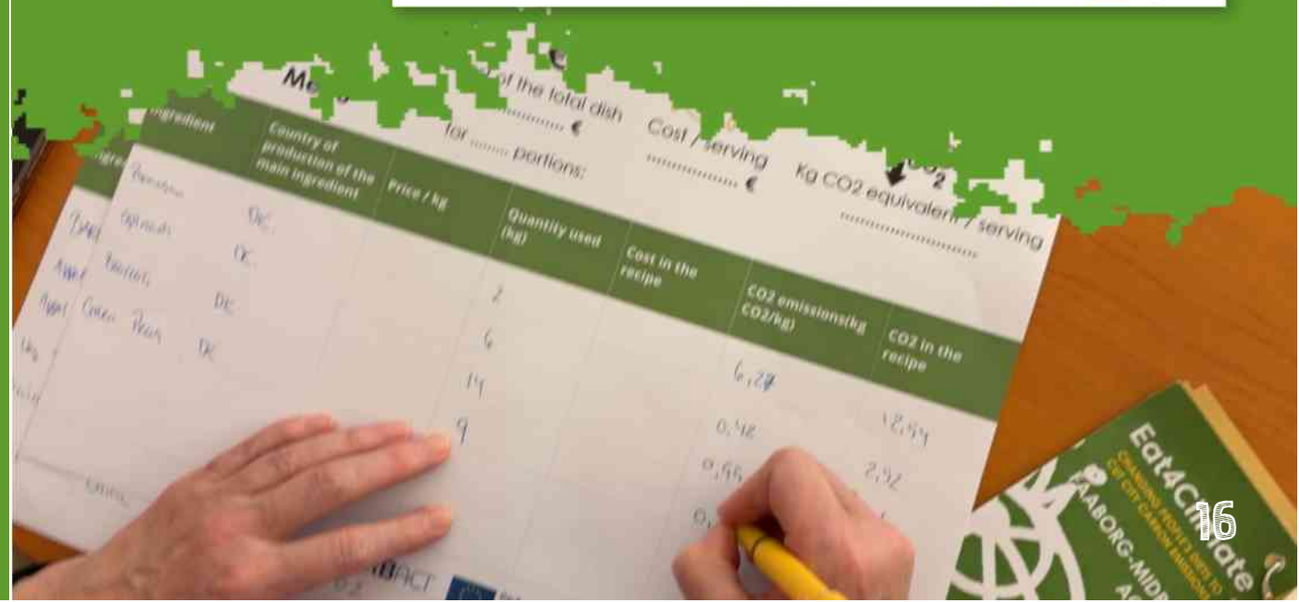
Cost / serving **0.54 €**

Kg CO2 equivalent / serving **0.3**

Lasagne with red lentils and seasonal vegetables sauce for 252 portions

Ingredient	Country of production of the main ingredient	Price / kg/kr	Quantity used	Cost in the recipe	CO2 emissions(kg	CO2 in the recipe
red lentils	TURQUEY	4.10 €	4	**16.38 €**	0.58	**2.32**
tomato concentrate (250g)	FRANCE	2.96 €	1	**2.96 €**	2.42	**2.42**
sunflower oil	FRANCE	3.85 €	10,4	**40.04 €**	2.36	**24.544**
butter (250g)	FRANCE	3.14 €	2	**6.28 €**	7.94	**15.88**
salt	FRANCE	2.63 €	0.36	**0.95 €**	0.63	**0.2268**
Butternut	Municipal farm	2.90 €	8,8	**25.52 €**	0.64	**5.632**
spring onions	Municipal farm	4.00 €	0.3	**1.20 €**	0.42	**0.126**
milk	FRANCE	1.20 €	5	**5.98 €**	1.27	**6.35**
cream	FRANCE	5.93 €	1	**5.93 €**	2,12	**2,12**
lasagna pasta	ITALY	5.98 €	5	**29.90 €**	3.23	**16.15**
red lentils	TURQUEY	4.10 €	4	**16.38 €**	0.58	**2.32**

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PUBLIC CANTEENS FOR FOOD LITERACY AND SUSTAINABLE DIETS

Reflections from the Eat4Climate 2nd Transnational Meeting on how municipal catering acts as strategic social infrastructure for urban climate transition.

During the 2nd Transnational Meeting of the Eat4Climate network in Ljubljana, partner cities gathered to address a fundamental question of urban policy: how can public canteens accelerate sustainable dietary shifts? From a design for policy perspective, public canteens can be far more than passive dining facilities; they may operate as active "enabling platforms" and social infrastructure.

Transitioning toward low-carbon food systems requires moving beyond merely serving eco-friendly meals to deploying an active food literacy strategy capable of reshaping habits, cultural values, and daily practices. By reframing public dining spaces as welcoming places to eat, share, and learn, cities turn daily lunchtime into a positive touchpoint for systemic climate awareness.

Direct engagement: active literacy across municipal life

Partner cities emphasized that direct design interventions must adapt to the distinct social contexts of public environments.

In schools and care homes, food literacy can be cultivated through relational practices and experiential learning. Training kitchen staff to share meals with pupils or residents may transforms dining halls into supportive social spaces. Educational routines can be enriched through hands-on activities (i.e. gardening, cooking workshops, and farm visits) while food topics may be integrated into core subjects like history, biology, and health education. For teenagers, practical modules like "how to make your lunchbox" and targeted social media campaigns could make sustainable eating relatable to youth culture.

In municipal workplaces, literacy relies may build on subtle digital nudges and team experiences. Digital meal ordering apps may display detailed menus highlighting local seasonality, production methods, and carbon footprints, offering simple recipes for employees to recreate at home. Team-building activities, such as collective cooking or farm visits, may reinforce a shared workplace sustainability culture. Meanwhile, in healthcare settings, patient food could be reframed through the clinical lens of "food as medicine," linking ecological nutrition directly to health.



Direct engagement: active literacy across municipal life

Indirect Outreach: Generating Household Ripple Effects

A key strategic insight from Eat4Climate cities is that canteen impact must extend beyond institutional walls, using eaters as active messengers to shift domestic practices.

Children can act as powerful catalysts for family change. When pupils co-design recipes with chefs, track food waste, or create short videos on biodiversity lunches, they are able to spark meaningful conversations at home. Schools should support this ripple effect through transparent parent communication, such as weekly letters detailing the environmental rationale behind seasonal vegetables, reduced meat, and organic sourcing. Short blogs may reveal operational behind-the-scenes like composting, while concise newsletters can deliver quick updates read in under a minute.

Digital touchpoints could amplify these indirect dynamics. Canteen meal-ordering applications may provide dinner suggestions to complement what children ate at lunch, while online canteen recipe banks could enable families to recreate dishes together. Furthermore, school halls can be repurposed into permanent exhibition spaces hosting joint parent-child cooking workshops and kitchen open days. These encounters may transform school lunch into a shared household culinary language.

Governance tensions: Municipal control versus delegated catering

A critical debate during the Ljubljana workshop centred on the structural governance of public catering. Cities face strategic choices between direct municipal management and outsourced catering.

According to partner cities directly controlled municipal canteens give cities full strategic leverage to align procurement with local farmers and run comprehensive education programs. Conversely, when catering is outsourced to private operators, municipal leverage over food quality and education can be limited. However, workshop discussions noted that private contractors can leverage economies of scale to deliver higher education and workshop quality at lower costs, a key factor for smaller towns, as seen in Denmark. The policy challenge is thus to design governance frameworks that embed food literacy objectives into catering contracts regardless of the management model.

From meal service to systemic urban design

The lessons from Ljubljana show that public canteens are multi-scalar policy leverage points. By combining direct experiential learning with indirect family outreach, canteens function as vital urban food transition labs, proving that strategic service design may turn everyday public meals into lasting ecological culture.







EAT4CLIMATE: WHO IS COOKING THE FOOD TRANSITION?

"28 participants at our last workshop on sustainable food in Faaborg-Midtfyn, not a single man!"

"It is the same in Mouans-Sartoux, almost only women come to our sustainable food workshops".

Among all the debates during the URBACT summer university in Cork on identifying and engaging stakeholders, one question raised within the Eat4Climate transfer network deserves closer attention: do men participate equally with women in the food transition? Is the food transition gendered, and what are the implications for city strategies seeking to shift food practices for climate mitigation?

Are women driving the sustainable food shift?

Looking through the four entry points of Eat4Climate's Sustainable Food Policy Compass: less food waste, more organic products, low meat diets, and less ultra-processed food, women generally appear more engaged in sustainable food practices than men, though this engagement varies across specific behaviours within households.

Meat reduction: A robust gender gap. This is where gender differences are best established. Men consume more meat on average, are underrepresented among vegetarians and vegans, and express less intention to cut back. Research shows meat consumption is strongly tied to traditional norms of masculinity, serving as a symbolic marker of strength or virility. However, contemporary masculinities can also value environmental responsibility, health, and culinary skills. Crucially, drivers for reducing meat differ by gender: an Italian study found men respond more to time pressure and environmental or health awareness, whereas women are influenced more by economic factors and protein alternative availability.

Organic products: Slightly greater female involvement. Data from the French NutriNet-Santé cohort study shows women consumed a slightly higher share of organic products than men (20% of diet versus 18% for men, and 31% organic vegetables versus 28%). This reflects broader gendered differences in health, environmental, and family responsibilities

Food Waste: Ambiguous Findings. Empirical studies on household food waste reveal mixed results across the literature: some show less waste among women, others show no gender effect, and some find more waste when women handle shopping. However, because women carry primary responsibility for daily food management, they are more exposed to managing waste. This highlights a key analytical distinction: producing less waste versus bearing the daily labour required to avoid it.

Ultra-processed foods: No systematic difference. A systematic review across 32 countries (including 22 European nations) concludes gender is generally not associated with ultra-processed food consumption. Here, gender does not appear to be a major determinant for municipal transition strategies.

The "Gender gap" is a "Foodwork gap"

These findings reveal a critical paradox for Eat4Climate partner cities: while women appear to be more engaged in the food transition, they already carry a disproportionate share of the domestic work that transition requires.

"Foodwork" encompasses all physical, cognitive, and emotional labour needed to feed a household: meal planning, shopping, cooking, managing family preferences, storing food, and handling





leftovers. Sociology of food shows this work remains heavily feminized. Priya Fielding-Singh (Stanford University) emphasizes that food decisions cannot be separated from domestic labour. A global study analysing cooking practices across 135 countries (Gallup World Poll) revealed women cook at home 214% more frequently than men. Dietary change is not merely a matter of shifting individual choices; it is enabled by a gendered domestic infrastructure of labour.

Implications for urban climate policies

Public policies encouraging fresh ingredients, raw home cooking, legumes, and leftover management reduce environmental impacts, but risk imposing an extra domestic burden on women if tasks are not redistributed.

Prioritizing women because they are already engaged may yield short-term results, but risks reinforcing structural inequalities. A truly transformative approach for Eat4Climate partner cities must pursue two goals simultaneously:

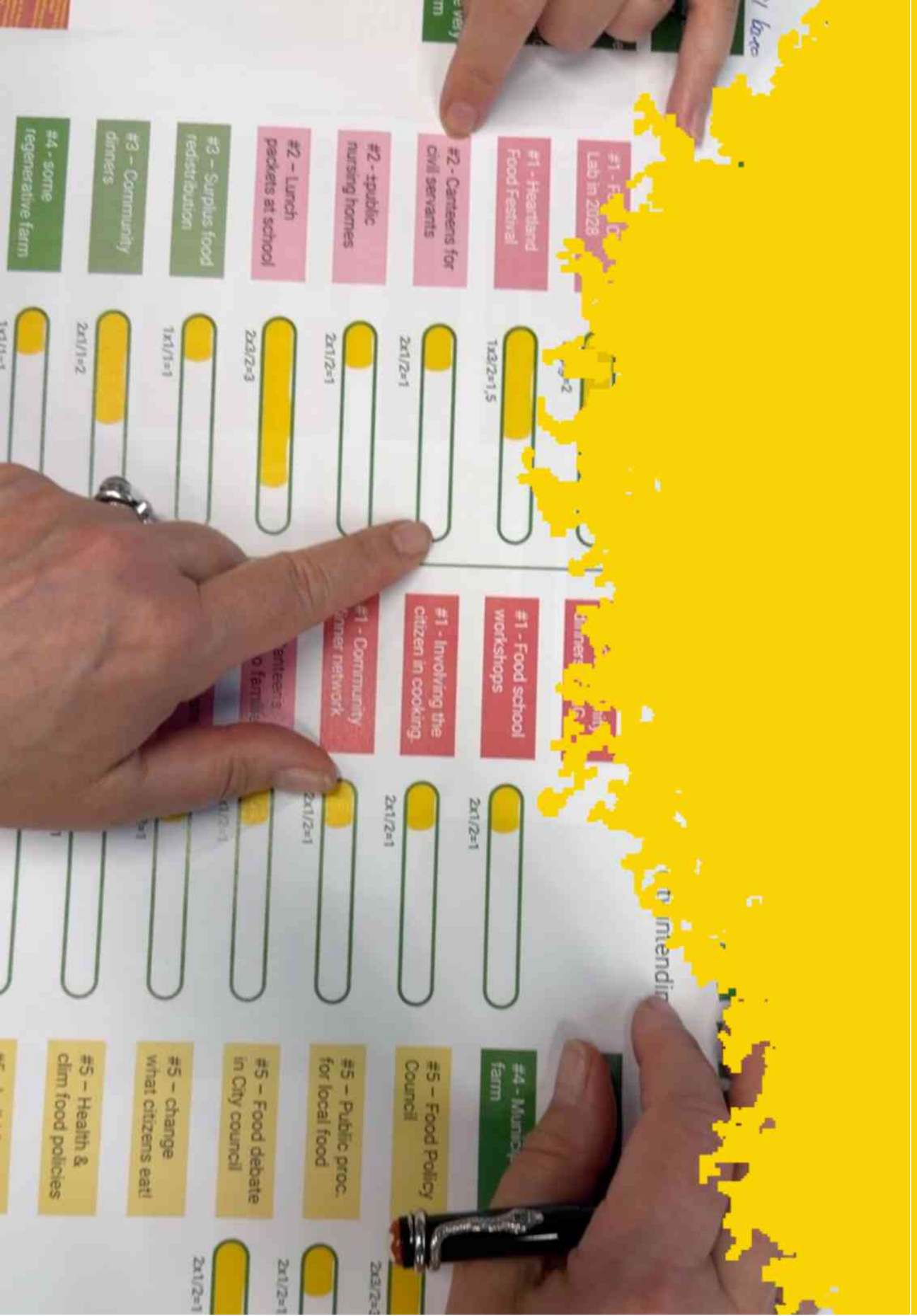
Shift food behaviours and engage men:

Address gendered barriers (redefining meat-eating norms) and tailor municipal campaigns to distinct gender motivators.

Redistribute domestic foodwork: Encourage men to actively share the physical and cognitive burden of meal planning, shopping, and cooking.

An intervention leading men to reduce meat intake while increasing their active involvement in domestic foodwork delivers a powerful double dividend: accelerating urban environmental transition while advancing gender equality.

(read the complete article https://urbact.eu/articles/who-cooking-food-transition)



EAT4CLIMATE

NEW TOOLS IN THE TOOLBOX!



EAT4CLIMATE TOOLBOX

REFLEXIVE ASSESSMENT TOOL

By reframing public evaluation as a collaborative dialogue, the Eat4Climate Reflexive Assessment tool transforms quantitative metrics into a strategic design compass for European cities.

European cities engaged in urban food transitions face a complex governance challenge: how can local authorities determine which food policy actions genuinely shift dietary habits, reach the broader population, and optimize municipal resources? In traditional urban governance, policy evaluation is often treated as a post-hoc accounting exercise relying on indicator matrices. However, from a design for policy perspective, static performance accounting often fails to inspire creative policy redesign.

Within the Eat4Climate URBACT Transfer Network, partner cities have embraced a radically different approach: the "Eat4Climate Reflexive Assessment" tool. Designed not as a precise auditing instrument but as a "boundary object" to spark strategic debate, this reflexive framework enables municipal teams, urban experts, and political leaders to question, compare, and redesign food policies collectively.

Deconstructing impact: The rough metric formula

The reflexive assessment begins by asking cities to analyse their ongoing actions and planned transfers through three simple scales (rated 1 to 3):

Food habit change potential: Depth of transformation in citizen eating practices (low: 1, medium: 2, high: 3).

Population reach: Proportion of city population engaged over 5 years (<1%: 1, 1–5%: 2, 5–10%: 3).

Municipal effort needed: Relative cost in budget, human resources, and municipal energy (<€5k: 1, €5k–€50k: 2, €50k–€250k: 3).

By multiplying change potential by population reach, cities obtain a rough score for **City food habits change potential**.

Dividing this value by municipal effort yields an estimate of **City food habits change efficiency.**

For instance, the *Nourrir Liège* festival offers a lighter behavioural experience (score 1) but achieves massive reach (>10,000 visitors, score 3) for a moderate municipal effort (score 2), yielding an efficiency rating of 1.5 (1 × 3 / 2). Conversely, the intensive *Food Family Challenge* in Mouans-Sartoux produces deep practice changes (score 3) among a small group of households (score 1) for a moderate effort (score 2), resulting in a similar efficiency score of 1.5 (3 × 1 / 2). Meanwhile, community initiatives like Liège's *Cuisine ton Quartier* score 1.0 (2 × 1 / 2), balancing social isolation reduction with targeted culinary coaching.





The Power of deliberate imperfection: Three strategic goals

From a design for policy viewpoint, the mathematical simplicity of this tool is its greatest strength. By combining rough estimates, the resulting scores do not pretend to yield absolute scientific accuracy. Instead, the tool leverages deliberate imperfection to achieve three key policy design goals:

Goal 1: Questioning underlying assumptions: Generating a single provocative score immediately triggers critical debate among city stakeholders asking: Is the behavioural change really that low? Are we underestimating municipal effort? Etc.

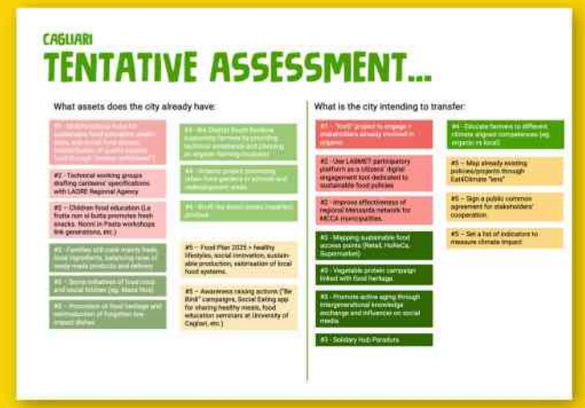
Goal 2: Enabling cross-action comparison: The tool provides a shared visual baseline to compare radically different policy archetypes - such as a massive festival versus intensive family coaching - helping cities decide where to invest strategic resources.

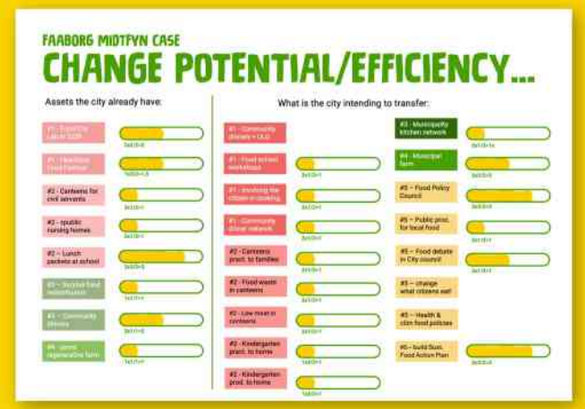
Goal 3: Stimulating iterative policy redesign: Rather than passing judgment, scoring prompts cities to explore how to tweak specific variables. For example, could cooking workshop participants be trained as neighbourhood ambassadors, expanding reach without ballooning municipal costs?

Mapping systemic saturation and inclusivity

To complement this rough assessment, the Eat4Climate framework incorporates two visual spatial mappings:

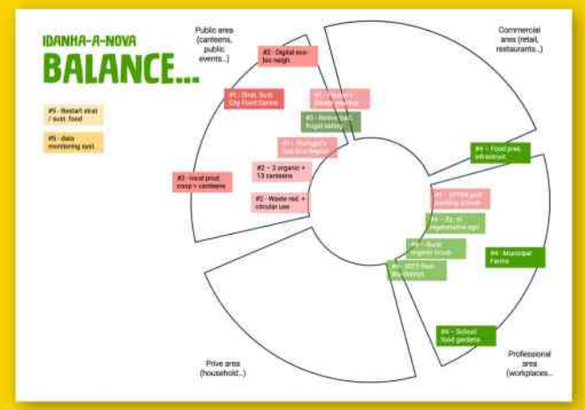
- **City population profiles coverage mapping:** Questions whether municipal actions target the general population or focus solely on "usual suspects" already committed to ecology, prompting cities to design touchpoints for sceptic or vulnerable demographics.
- **Sustainable food environment saturation mapping:** Visualizes how deeply sustainable food cues permeate everyday citizen life across four distinct spheres: public area (canteens, events), commercial area (markets, retail), professional area (workplaces), and private area (households).

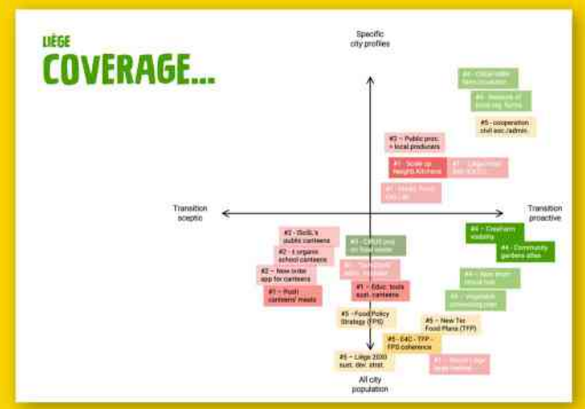




From static accounting to dynamic policy prototyping

As demonstrated during network exchanges in Cagliari, the Eat4Climate Reflexive Assessment tool moves food policy out of administrative silos. By treating evaluation as a dynamic visual dialogue, design for policy help to equip European cities to prototype resilient, high-impact food environments for urban climate transition









EAT4CLIMATE TOOLBOX

FOOD CITY LAB TOOL

By combining functional pattern cards deck with speculative design fiction, the Eat4Climate Food City Labs tool equips European cities to prototype new municipal services for sustainable food transitions.

European cities engaged in climate mitigation face a fundamental institutional paradox: while approximately one-quarter of an urban area's climate footprint stems from what inhabitants eat, local authorities typically hold limited or no formal legal competencies over food systems outside primary school canteens and food-related social services. To bridge this governance gap, pioneering municipalities across Europe have spent two decades experimenting with dedicated food governance mechanisms, from advisory Food Policy Councils to specialized municipal units. The model of Mouans-Sartoux's MEAD (Maison d'Éducation à l'Alimentation Durable), forms a dedicated municipal service acting as the core engine for local food transformation.

Within the Eat4Climate URBACT Transfer Network, these emerging municipal entities are generically designated as "Food City Labs". Far from uniform bureaucracies, Food City Labs embody diverse local interpretations tailored to specific municipal contexts: Liège developed the MAdiL (Sustainable and Inclusive Food Centre); Ljubljana intends to create the Center for the Culture of (Co)living integrating urban agriculture labs and shared kitchens; Faaborg-Midtfyn is establishing the Butchery Building Centre; Cagliari is deploying multifunctional hubs under the Paradura project; Idanha-a-Nova will activate the CEMAS centre; and Rozdilna launched a Citizen Activity Centre involving families and health professionals.

A 16-pattern card deck: Structuring emerging municipal functions

To help European municipalities navigate this emerging diversity, Eat4Climate synthesized these practices into a design tool comprising 16 activity pattern cards. Each card delineates a distinct lab activity (such as managing short supply chains, running culinary education workshops, facilitating urban agriculture, or coordinating food surplus redistribution) referenced against real-world intentions from partner cities. This deck provides a shared taxonomy, allowing city teams to select, combine, and customize the functional mix needed for their local climate objectives.



Speculative prototyping: The "Food City Lab 2031" leaflet

During the network's Transnational Meeting in Cagliari, cities utilized these patterns in a speculative design exercise centred on the "Eat4Climate Food City Labs 2031" tool. Rather than writing traditional administrative strategy documents, participants were tasked with co-designing a fictional brochure published five years in the future. Guided by Mouans-Sartoux's MEAD brochure as a benchmark, each city crafted a tangible artifact anticipating:

- **Institutional identity:** A title, mission statement, and governance overview (What? Who? How?).
- **Functional portfolio:** A selection of up to six core activity cards defining the lab's operational scope.
- **Operational architecture:** Organizational figures, including payroll staff, physical premises, working budget, and administrative status (formal service vs. independent entity).
- **Pathways and obstacles:** A five-year retrospective analysis identifying enablers, institutional barriers, risks, and critical milestones.
- **Climate impact assesment:** Tangible achievements in local dietary shift and food-related carbon footprint reduction.

Design for policy mechanics: Future artifacts as boundary objects

From a design for policy perspective, generating a "leaflet from the future" is a powerful strategic methodology. A fictional brochure functions as a tangible "boundary object" (a concrete artifact that bridges the gap between abstract political vision and operational reality). By forcing municipal teams to define exact budgets, staffing numbers, and spatial requirements for a future institution, the exercise shifts policy conversations from vague aspirations to rigorous backcasting.

As city participants noted, the tool enables stakeholders to "blend and enrich their initial vision," anticipate institutional friction early, and produce a credible roadmap that can be immediately shared with elected officials and decisionmakers to guide upcoming municipal action.

From speculative artifacts to systemic municipal capacity

The Eat4Climate Food City Labs methodology demonstrates that prototyping future municipal services requires innovative policy tools. By combining structural pattern decks with speculative design fiction, European cities are moving beyond administrative constraints, transforming speculative future artifacts into structured, actionable municipal capabilities for urban climate action.





EAT4CLIMATE

A SNAPSHOT CITY-BY-CITY

Eat4Climate

FORUM DEL CIBO, A LOCAL MODEL OF FOOD GOVERNANCE

Metropolitan City of Cagliari

Nov 2025 – October 2026

URBACT

Co-funded by the European Union

Interreg

INTRODUCTION

FORUM DEL CIBO, A LOCAL MODEL OF FOOD GOVERNANCE



Promoted by the Metropolitan City of Cagliari under the "Smart Food" Plan, the Forum del Cibo is an open, participatory space connecting local institutions, business sector, academia, and civil society to transform the local food system into a more sustainable, healthy, and inclusive model. Integration with URBACT Local Group (ULG): To ensure maximum synergies and long-term continuity, the Food Forum permanently serves as our URBACT Local Group (ULG). The official launch of the Food Forum was held jointly with the initial ULG meeting, embedding the Eat4Climate goals directly into our permanent local governance framework.

Core Objectives:

- Multi-Stakeholder Dialogue: Identifying shared priorities and establishing territorial networks.
- Transparency & Monitoring: Tracking progress based on sustainable food metrics.
- Awareness & Social Solidarity: Fighting food waste, promoting solidary logistics, short supply chains, and food education in schools.

ACTIVITY

OFFICIAL LAUNCH OF THE FOOD FORUM & ULG ACTIVATION

Implemented as part of the Metropolitan Strategic Plan ("Smart Food" action), the Food Forum fosters participatory governance. It actively involves local stakeholders, institutions, businesses, and citizens in shaping sustainable local food policies.

Citizen Engagement via Labmet Platform

To broaden public discussion and share diverse perspectives, engagement is supported through the Labmet participation platform. This digital hub connects citizens and local entities across the metropolitan territory with policy initiatives.

Coincidence with ULG Institution

The launch of the Food Forum directly coincided with the formal establishment of our URBACT Local Group (ULG). This joint activation ensures a parallel, aligned development of local actions and European Eat4Climate objectives within a single permanent structure.





ULG MEETING AND PARTICIPANTS

FORUM DEL CIBO & URBACT LOCAL GROUP

The inaugural meeting of the URBACT Local Group (ULG) was held jointly with the official launch of the Forum del Cibo. The discussion focused on establishing this permanent governance framework to drive sustainable food policies, align local actions with the Eat4Climate objectives, and foster multi-stakeholder collaboration across the Cagliari Metropolitan Area.

- Matteo Massa – Consigliere mentropolitano con delega ambiente e politiche agricole
- Rachele Garau – Consigliera matrepolitana delegata all Pianificazione
- Fabiola Podda - Terra Nuova
- Federtico Corona – Sportello Km0
- Antonella Angioni – Slow Food Cagliari
- Paolo Costa Biodistretto Sud Sardegna e Arcipelago del Sulcis
- Romina Gaspa – Agenzia Laore Sardegna
- Francesco Sanna -
- Alessandro Mancosu – Anci Sardegna
- Franca Leuzzi – Slowfood
- Carlo Serra – Assessore comune di Cagliari allo Sviluppo Economico
- Giulia Santi - Sinloc
- Silvia Doneddu – Gal Sole Grano Terra
- Isabella Ligia – Città Metropolitana Responsabile del Servizio Pianificazione e Programmazione strategica
- Nicola Onni – Funzionario Città Metropolitana e Project Local Coordinator URBACT Eat4Climate
- Cristina Mascia – Funzionaria Città Metropolitana di Cagliari – Finance Manager – Urbact Eat4Climate

ULG DISCUSSIONS

KEY DEBATES & PRIORITIES FROM THE FOOD FORUM LAUNCH



The joint launch of the Food Forum and the ULG provided a collaborative platform to set strategic priorities for Cagliari's local food system. Stakeholders focused on aligning local actions with European Eat4Climate goals and building a permanent participatory governance structure.

Permanent Governance & ULG Integration:

Agreement on using the Forum del Cibo as the permanent operational structure for the ULG, ensuring long-term continuity beyond the project timeline. Anti-Waste & Solidarity Logistics: Focus on expanding the network of solidarity hubs to reduce food waste, redistribute surplus food, and enhance social welfare.

Short Supply Chains & Local Food:

Promoting direct connections between local agricultural producers and urban consumers to foster low-carbon local food consumption.

Digital Public Participation:

Leveraging the Labmet participation platform to gather ongoing citizen input and transparently monitor food policy milestones.



ULG RECOMMENDATIONS

ULG STRATEGIC & OPERATIONAL ROADMAP







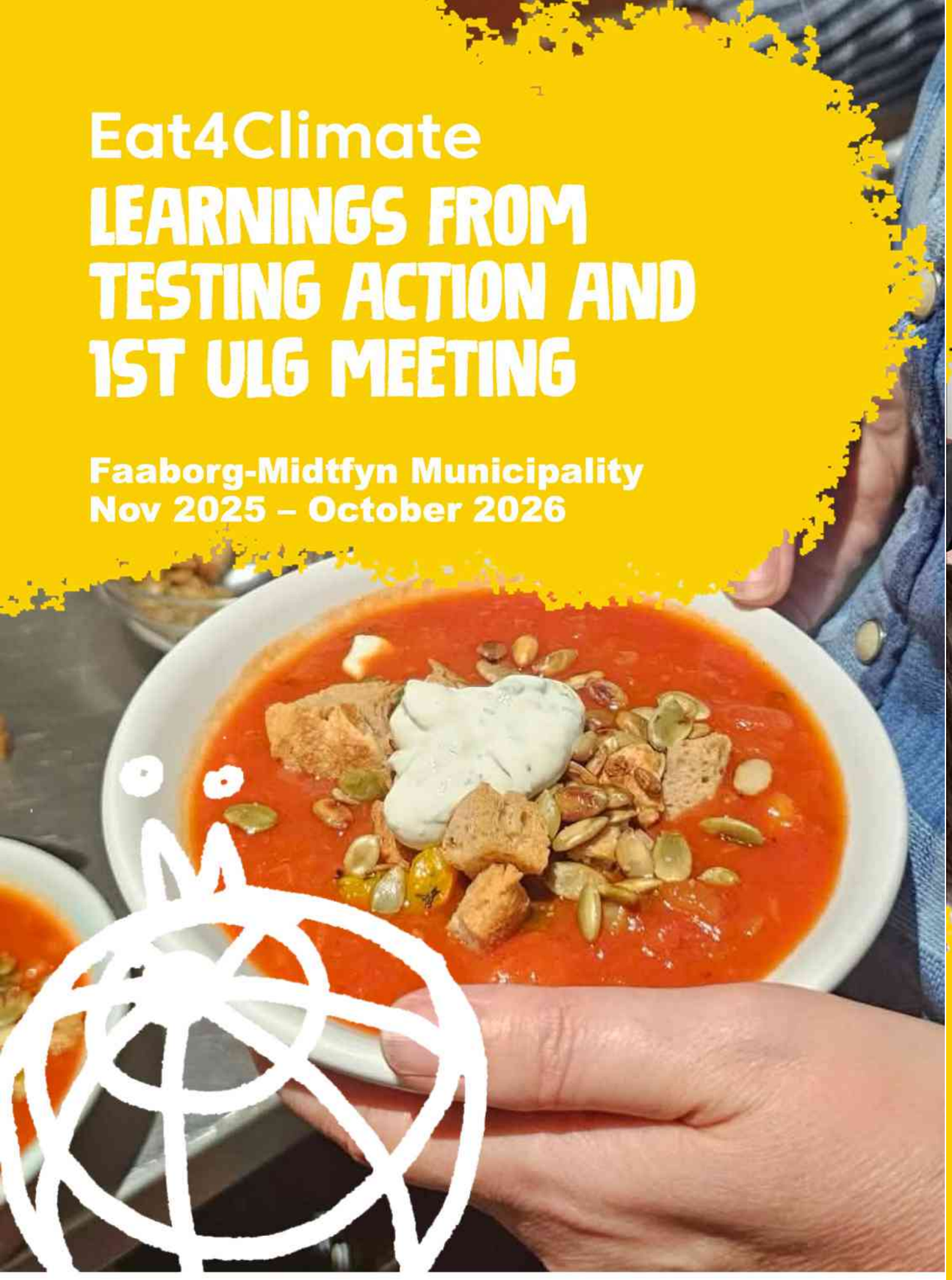
Based on the joint ULG meeting and the launch of the Forum del Cibo, key recommendations were formulated to guide Cagliari's local food transition. These conclusions establish a clear roadmap for integrating local actions with URBACT capacity-building tools.

- **Institutionalize Permanent Governance:** Consolidate the Forum del Cibo as the permanent operational body for the ULG, ensuring long-term continuity for the Metropolitan Food Plan.
- **Break Administrative Silos:** Foster cross-departmental collaboration across environmental, social, and economic sectors within the Public Administration.
- **Strengthen Local Solidarity Logistics:** Scale up the network of solidarity hubs to reduce food waste and support vulnerable groups through improved local supply chains.
- **Enhance Public & Educational Engagement:** Promote sustainable diets and climate awareness through school canteens, local food markets, and the Labmet digital platform.
- **Adopt Climate Impact Monitoring:** Implement shared climate-impact indicators to measure the footprint reduction of local food policies.

Eat4Climate

LEARNINGS FROM TESTING ACTION AND 1ST ULG MEETING

Faaborg-Midtfyn Municipality
Nov 2025 – October 2026



URBACT

Co-funded by the European Union
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INTRODUCTION

LEARNINGS FROM 1ST TESTING ACTIONS AND ULG WORKSHOP



The testing actions that aims to pave the way for Faaborg-Midtfyn Municipality's two first prioritized Transfer intentions has focus on:

1. Transfer a climate friendly food regime in the municipality cantina to the homes of employees and citizens

The Municipality cantina is an easy to access Food Lab where experiments can be conducted. The testing processes in the canteen also constitute a living laboratory, as the canteen's customers - even though they are employees - are first and foremost citizens with eating habits that apply both at work and at home with their family.

2. Engaging citizen in climate friendly cooking communities

Community dinners engages volunteers who prepare dinners and reach many more citizens who participates. A community dinners is a meeting place across social divides and age groups.

ACTIVITY

TESTING ACTIONS IN THE CANTINA

TESTING ACTIONS

1. Test knowledge on how to reduce food waste and the actual amount of food waste in one of the municipality canteens.

2. Test knowledge on how to reduce climate footprint of food and taste assessment of low carbon vegetarian barley-otto

The intention of the two testing actions in short: To have a reality check. How is 'peoples' awareness / knowledge on climate footprint and food, on the job and in daily life. Is there any curiosity on food subjects and on changing habits

Organise: Observations, dialogue, and a little questionnaire





ULG MEETING AND PARTICIPANTS

SUSTAINABLE COMMUNITY DINNERS 24TH SEPTEMBER 2026

The purpose of the ULG-meeting was to explore how community dinners could become more climate-friendly, local, and sustainable. Together, we shared ideas, experiences, and inspiration for the communal meals of the future.

- Katrine Olsson Dansk Vegetarisk Forening
- Mette Abrahamsen Faaborg-Midtfyn Kommune
- Camilla Have Faaborg-Midtfyn Kommune
- Johanne Holten Faaborg-Midtfyn Kommune
- Fanny Bjerg FraFredagsåbent på Horne Skole
- Ronald Clausen Fra Horneland Fredagsåbent fællesspisning.
- Gerda Hvelplund Fællesspisning
- Susanne Johansen Fællesspisning
- Irene Kyed Fællesspisningen MaGlad
- Lars Haldbo Paulsen fællesspisning Horne
- Anne-Grete Birkemose fællesspisning Horne
- Jette Henriksen Fællesspisning MaGlad
- Vibeke Thinggaard Fællesspisning MaGlad
- Birte Jeppesen Fællesspisning Vantinge Døråbneren
- Martin Jeppesen Fællesspisning Vantinge Døråbneren
- Kasper Faaborg Føtex Faaborg
- Michael Rathenburg Haastrup forsamlingshus
- Lisbeth Rasmussen Haastrup Forsamlingshus
- Rie Pedersen KulturStationen/Liv i stationen
- Rikke Dyrgaard Kulturstationen i Ringe
- Nee Eilsø Von Cotta Schønberg Kulturstationen i Ringe
- Anne Binderup Langbordsvært på Heartland fra Diernæs forsamlingshus
- Morten Rasmussen Palleshavegaard
- Yvonne Koch Sdr. Højrup Forsamlingshus

ULG RECOMMENDATIONS

COMMUNITY DINNER



Conclusions and recommendations from the ULG meeting:

In Faaborg-Midtfyn Municipality, we gather around long tables in community halls, schools, and cultural centers to share a meal. It fosters a sense of community, combats loneliness, and shows that we care about one another.

But can we make it climate-friendly, local, and sustainable? We have set out to explore this, and we hope you will join us as we meet to find new ways of putting climate-friendly, local food on the table. We believe that, together, we can come up with ideas for the communal meals of the future and inspire one another.

Eat4Climate

INNOVATING TODAY, NOURISHING TOMORROW

Idanha-a-Nova
Nov 2025 – October 2026



URBACT

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ACTIVITY

POOR MAN'S DINNER INITIATIVES



The **Jantar Pobre** (Pauper's Dinner) doesn't just sound provocative. It is provocative. The menu is a surprise, to be discovered on the day, alongside the story that accompanies it.

The Idanha **"Poor Man's Dinner"** (*Jantar Pobre*) is an annual initiative aimed at reviving and celebrating the culinary tradition known as "peasant cooking" (*cozinha pobre*). It highlights the ability of local communities to create a cuisine rich in identity and cultural significance using simple, seasonal, and locally available ingredients.

The event fostered a sense of community and shared experience centered on traditional gastronomy, showcasing products linked to local culinary heritage.

Beyond the culinary aspect, the dinner served to raise awareness about the importance of preserving traditional cooking knowledge and practices, as well as valuing the region's endogenous resources.

ACTIVITY

MONITORING FOOD WASTE IN SCHOOLS

The initiative involved monitoring food waste generated from school meals, complemented by awareness-raising activities for the school community focused on the prevention and reduction of food waste

By quantifying uneaten food and analyzing the results, the project aims to identify opportunities for improvement, promote more conscious eating habits, and encourage the adoption of best practices in meal management.

The initiative seeks to engage both students and staff, reinforcing the importance of responsible consumption, valuing food, and using resources efficiently - all of which contribute to a more sustainable food system.

Objectives

- To quantify food waste resulting from school meals.
- To raise awareness regarding the environmental, economic, and social impact of food waste.
- To promote responsible behaviors and best practices in consumption.
- To encourage student involvement in identifying solutions to reduce food waste at school.



ACTIVITY

"AT THE TABLE IN THE MARKETPLACE: INNOVATING TODAY, NOURISHING TOMORROW"

World Food Day – October 16

"At the Market Table: Innovating Today, Nourishing Tomorrow" is an initiative designed to raise awareness and promote the value of the local food system, seeking to bring producers, consumers, the community, and the local territory closer together through food.

The initiative aims to highlight how food choices - both individual and collective - can contribute to food systems that are more sustainable, resilient, diverse, and rooted in local communities, all while championing local products, neighborhood markets, and culinary heritage.

Capacity is limited; participation requires prior registration, and attendees are asked to contribute food items, which will subsequently be donated.

Objective

To promote greater awareness regarding the importance of local food systems and sustainable food choices, while valuing the products, producers, markets, and food heritage of the Idanha-a-Nova territory.







ACTIVITY

FOOD WEEK 2026

Idanha-a-Nova Celebrates Food with a Week of Initiatives

- Food Week, held from October 10 to 17, concluded with a very positive outcome, marked by strong public participation in the various initiatives organized throughout the week.
- Inspired by the FAO theme "Innovating today to feed tomorrow," the program featured activities tailored to different audiences - engaging children, youth, adults, and seniors in opportunities for learning, sharing, and socializing.
- The week included thematic discussions, workshops, awareness-raising campaigns, and initiatives designed to promote healthy eating, local produce, short food supply chains, and the region's culinary heritage.
- The initiative involved schools, local institutions, and partners, helping to strengthen networking and underscore the importance of food education.
- This year's Food Week also featured the distribution of a food-themed memory game, created using local products. This activity was carried out as part of the Eat4Climate project - a program under the URBACT initiative, funded by the European Union.

Eat4Climate

MAINTAIN AND EXPAND OUR AMBITION FOR THE FOOD TRANSITION

Liège

Nov 2025 – October 2026



URBACT

Co-funded by the European Union

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ULG MEETING AND PARTICIPANTS

ULG ON SCHOOL MEALS : CHALLENGES AND OPPORTUNITIES - 8 JULY 2026

This meeting brought together school principals, school meal providers, public authorities, researchers and food education experts to discuss how to improve the quality, organisation and attractiveness of school meals in Liège, in a context of shrinking budgets and reduced public subsidies.

- Florence Capitaine - City of Liège
- Sabine Andrianne - City of Liège
- Grégory Italiani - EFC Naniot School
- Séverine Rouma - EFC Sart-Tilman School
- Rita Brisbois - EFC Sart-Tilman School
- Sabine Breugelmans - EFC Cointe-Kleyer School
- Catherine Cremers - EFC Thier-à-Liège School
- Sarah Van Russelt - EFC Léonie de Waha School
- Quentin Chantraine - EFC Jupille Combattants School
- Marie-Hélène Piot - EFC Bressoux Piron School
- Fabrice Larrazet - EFC Droixhe School
- Julien Chapaux - ISoSL
- Julien Rosier - ISoSL
- Gregor Stangherlin - City of Liège / URBACT Eat4Climate
- Véronique Biquet - City of Liège / URBACT Eat4Climate
- Aurélie Denys - City of Liège / CIBUS
- Davide Arcadipane - City of Liège, Food Policy Department
- Fanny Buntinx - City of Liège, Ecological Transition Department
- Florence Henrad - CATL
- Edith Dubois - École à Table
- Olivier Heuskin - CPA Liège Métropole
- Annick Lambert - University of Liège
- David Gabriel - HELMo
- Hervé Lisoir - King Baudouin Foundation

ULG DISCUSSIONS

IMPROVING SCHOOL MEALS: BARRIERS, CHALLENGES AND PRACTICAL SOLUTIONS



Main Discussion Topics :

The quality of school food depends not only on menus but also on the dining environment, meal organisation and supervision.;

Children's acceptance of school meals is strongly influenced by mealtime conditions, parental perceptions and communication ;

Improving participation in school meal programmes requires coordinated action involving schools, meal providers, support staff, teachers and families.





ULG RECOMMENDATIONS

IMPROVING SCHOOL MEALS: BARRIERS, CHALLENGES AND PRACTICAL SOLUTIONS

The meeting confirmed that improving school meals requires a whole-school approach. Meal quality cannot be considered separately from the dining environment, the organisation of lunch periods, the role of supervising staff and parents' perceptions. Participants also identified significant practical constraints, including infrastructure limitations, staffing issues, financial constraints and regulatory requirements.

Improve meal conditions

- Ensure sufficient eating time and create calmer, more pleasant dining environments.
- Better coordinate meal schedules and dining spaces.

Support and train staff

- Strengthen training for meal supervisors.
- Involve meal attendants in evaluating and improving meal practices.

Engage parents

- Organise tastings and open canteen events.
- Improve communication on menu quality and nutritional benefits.

Listen to children

- Collect pupils' feedback regularly.
- Use their opinions to adapt menus and reduce food waste.

Promote food education

- Link school meals with educational and sustainability activities.
- Encourage children's autonomy and food discovery.

Maintain accessibility

- Develop affordable meal options following the end of free school meals.
- Keep healthy and sustainable food accessible to all pupils.

INTRODUCTION

TESTING A NEW À LA CARTE PRICING SYSTEM FOR SCHOOL MEALS



In the context of the loss of the “free meals” subsidy, many families who had previously received free meals in the canteen now have to pay for them. Attendance dropped sharply from around 3,000 to 800 meals per day, putting the model at risk.

Maintaining this offer is essential for children from low-income families, but many families who could afford school meals do not use the canteen. Possible reasons include the negative image often associated with school meals, the lack of dedicated dining facilities in some schools, and local habits that favour packed lunches at midday and a hot meal at home in the evening. An entire ecosystem is also under threat - one that ensured the production of these local and mostly organic meals.

The key question is how can families who can afford it be encouraged to choose school meals for their children? A flexible pricing system was introduced offering families more flexibility and helping increase participation. A higher number of paying users would strengthen the financial sustainability of the service and help preserve access to high-quality, organic and local meals for the most vulnerable children.

Looking at the first two months of meal orders for the 2026–2027 school year, we see that 76% continue to order full meals (soup, main course, dessert), compared to 24% who order only a main course or soup.

ACTIVITY

ANALYSIS OF POSSIBLE REASONS FOR THE LOW MEAL ORDER RATE

The sustainable canteens project manager conducted an analysis to understand the low meal order rate and identify which issue would be worth investigating.

In the memo he prepared, he identifies the reasons that may explain the low rate of hot meal orders (on average, about 15% of children order meals from the cafeteria):

1. The culture of bringing a packed lunch
2. Lunch break, a non-school time
3. Insufficient comfort and problematic acoustics
4. The price of the meal
5. The lack of vegetarian options on ISoSL’s menus
6. The digital divide related to the meal-ordering app
7. The reservation deadline
8. Potential lack of awareness regarding the local organic options offered by ISoSL

For most of the topics covered in this memo, the issues - and the solutions to them - seem to have already been clearly identified. However, one obstacle deserves special attention: the “sandwich box” culture. An in-depth analysis of this culture - its origins, the mechanisms that perpetuate it, and possible ways to change it - could provide valuable insights. It would help anticipate and support a shift in perception, particularly if political or financial barriers were removed to make school mealtimes more appealing and accessible. Our goal is for a student project to focus on this topic.



Eat4Climate

ULG ESTABLISHMENT AND WORK

Ljubljana

Nov 2025 – October 2026



URBACT

Co-funded by the European Union

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INTRODUCTION

ULG GROUP ESTABLISHMENT AND WORK



The ULG meetings in Ljubljana focused on getting to know the participating stakeholders and introducing the main themes, objectives, and activities of the Eat4Climate project. The meetings provided an opportunity for participants from different professional backgrounds and sectors to meet, exchange experiences, and develop a shared understanding of the project's goals and relevance to the local context.

Following the introductory sessions, discussions explored different perspectives on sustainable food systems, climate-friendly food practices, and the challenges faced by the city of Ljubljana.

Participants shared their experiences, identified common concerns, and discussed existing barriers and potential opportunities for cooperation.

Overall, the meetings established a foundation for collaboration within the ULG, encouraged dialogue between stakeholders, and supported collective reflection on local challenges. They also highlighted the importance of an integrated, cross-sectoral approach to promoting more sustainable food practices and contributing to Ljubljana's climate objectives through the Eat4Climate project.

ACTIVITY

ENGAGING PARENTS IN SUSTAINABLE FOOD HABITS AND HOME VEGETABLE GROWING

Establishment and Testing of a Communication Model within the City of Ljubljana Municipality (MOL) and Engagement of Parents in Changing Children's Eating Habits – Adapting School Menus for the Home Environment and Growing Vegetables

This pilot activity focuses on establishing and testing a communication model connecting the City of Ljubljana, schools, and parents to encourage healthier and more sustainable eating habits among children. The process involves targeted focus groups bringing together representatives of the municipality, the headteacher, parents, and the school's food service organizer. Through this collaborative approach, participants will contribute their perspectives, share experiences, and help develop an effective communication model tailored to local needs. Parents will play a particularly important role by testing practical tasks at home with their children, including transferring school menu ideas into the home environment and encouraging vegetable growing. The pilot activity aims to strengthen cooperation between schools and families, support the adoption of healthier food habits, and identify practical ways to connect school-based food education with everyday family life. The results will help assess the model's effectiveness and inform potential improvements and future implementation.





ULG MEETING AND PARTICIPANTS

SUSTAINABLE FOOD AND KNOWLEDGE HUB

Food from heritage point of view to growing vegetable on balconies and from legumes and honey to less food waist – all the knowledge that we need for further collaboration.

Exercise – how to create interesting knowledge content for the winter to stimulate people to eat local and organic

ULG Workshop

"Self-Sufficiency in Ljubljana"

Friday, October 2, 2026, 17:00–19:00, Baza, Ljubljana Youth Centre

- Mojca Tercelj Otorepec - senior heritage conservator – food production in Ljubljana through time
- Jerneja Jošar - agronomist – how to grow vegetable on your garden
- Lenka Puh – Group ETRI – social entrepreneurship – waisted food, an opportunity for meals for less privileged ones
- Petra Peunik – beekeeper – how important are bees and other pollinators for our food sovereignty
- Barbara Pipan – agronomist – From Genetic Diversity to the Plate: Breeding Legumes for Food Security, Sustainable Production, and Greater Self-Sufficiency



ULG DISCUSSIONS

FOOD AND LJUBLJANA

How to address food topics in the city from production to consumption and how to involve as many stakeholders as possible

- Constructive meetings divided to different target groups according to task they will have in future – knowledge, farmers, teachers, parents, young people between 15 and 29 years old,…
- Preparation of the events in 2027 – bee days, legume days, Winter Provison Day in the City – programme and action plan as well as working groups for each topic
- Preparation of Ljubljana City Farm – first harvest on the city field and monitoring of food production and crop distribution
- Farmers – how to stimulate them to go organic – finding out what is stopping them
- How to work with parents and how to connect schools' canteens and parents in order to change eating habits and to improve eating habits at home
- Citizens – how to make them eat local and seasonal



ACTIVITY#2

SURVEY ON YOUNG PEOPLE'S EATING HABITS AND OPENNESS TO HEALTHIER LIFESTYLE CHANGES

Young people will survey their peers' eating habits and openness to healthier lifestyles, while engaging canteens to explore food sourcing, awareness of local and organic food, and related challenges.

This activity aims to explore young people's eating habits, their awareness of healthy and sustainable food choices, and their willingness to adopt healthier lifestyles. The survey will be conducted by young people themselves, ensuring that their perspectives, experiences, and needs are directly represented. In addition to investigating food preferences and everyday eating practices, the activity will examine young people's openness to consuming more local, seasonal, and organic food.

The survey will also involve canteens where young people regularly eat, gathering information about food procurement practices and the availability of local and organic ingredients. Chefs and canteen owners will be asked about their awareness of sustainable food, their attitudes towards healthier food options, and the challenges they face when sourcing and preparing such meals. The findings will help identify key barriers, raise awareness, and inform future actions to promote healthier eating habits and more sustainable food environments for young people in Ljubljana.



ACTIVITY#3

CITY FARM

Ljubljana 600 m2 field for ecological vegetable production. In next year's Ljubljana will enlarge this field up to 1.5 hectares. The main goal is to explore the possibility how to produce food for school canteens and how to make a supply chain to social entrepreneurships that provide meals for depriveliged.

By establishing a larger area for vegetable cultivation, the City of Ljubljana aims to explore the potential for the autonomous, organic production of food on municipal land, managed and executed by the City itself. The objective is to test the feasibility of creating short supply chains connecting fields directly to schools. Furthermore, the City intends to assess the possibility of developing a large-scale agricultural complex, determining the necessary staffing levels, expertise, and equipment required for such an undertaking. The City also seeks to examine the establishment of supply chains for schools and kindergartens, identify obstacles along the "farm-to-table" journey, and find a pathway toward creating a major urban farm capable of supplying fresh, organic vegetables—at least in part—to 47 schools and 23 kindergartens.

Define the pros and cons of this activity regarding the fact that Ljubljana has farmers that can provide supply for schools and kindergartens.



ULG RECOMMENDATIONS

LOCAL AND SEASONAL IN SCHOOLS

It is necessary to include different stakeholders and to approach the topic from different angles to completely understand the topic of food in the city.

- Constant contact with all stakeholders
- Separate meetings with different target groups
- Creation of workshops for every stakeholder group and create content on the bases of theire needs and interest
- Prepare years plan of activities for different target groups with help of all ULG members – creative involvement

Eat4Climate

NEW CHAPTER FOR THE MEAD

Mouans-Sartoux

Nov 2025 – October 2026



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NEW CHAPTER FOR THE MEAD



Since 2017, the MEAD municipal service has led the territorial food policy project. With the driving of several opportunities and calls for proposals, its activities have grown a lot.

2026 is a year of celebrations for Mouans-Sartoux: the 5th anniversary of One kitchen per school, the 10th anniversary of the MEAD and the 15th anniversary of the municipal farm.

Eat4Climate is a new opportunity to finally bring long-standing projects off the drawing board and starting to implement them. Guided, as always by a shared vision to give access to sustainable food to all the citizen while improving human and environmental health and reducing climate.

These include a local food council, to bring back to life food democracy, green prescriptions, a new positive sustainable food, and more.

ACTIVITY #1

MEAD STEERING COMMITTEE AND FOOD DEMOCRACY

Once a year, the MEAD steering committee brings together all the different partners involved in the local food policy. This is a great opportunity to reflect of the achievements and challenges of the past year, while looking ahead for the year to come. This year we chose to focus on food democracy and the establishment of a local food council.

The local food council has been one of our key projects for serval times and is also a political priority for the city. The aim is to foster participatory governance and involve local stakeholders and citizens more actively in shaping the local food policy.

To enrich the discussion and share different perspectives, we invited speakers from Au Maquis and the Pays des Château Food territorial policy, as well as François Collart Dutilleul, to share their insights and experiences on food democracy.

We will launch our Food Policy Council by the end of the year, which will also be the establishment of our ULG.





Journey Through the Europe of the Future

FROM LOCAL TO EUROPEAN EVENT

On 1st June 2026, Mouans-Sartoux welcomed the Journey Through the Europe of the Future, co-organized with the Organic Cities Network Europe, with the support of URBACT and the European Agenda.

Elected representatives, French and European Institutions, researchers and key stakeholders were gathered in Mouans-Sartoux and online to share experiences on organic collective catering and its supply, support to producers and changing behavioural changes.

Exchanges focused on major public food policy challenges and on concrete solutions being implemented across territories. The discussions helped shape several key recommendations that will be submitted to the Committee of the Regions, including:

- the need to strengthen and further support organic collective catering systems,
- adapting public procurement rules to better support local producers and territories,
- leveraging key policy tools to accelerate the agricultural and food transition

The event also showcased the Eat4Climate Transfer Network, with a valuable feedback session from our partner from Rozdilna.

Finally, this day also reaffirmed highlighted the importance of continuing collective action with ambition and consistency, in service of citizens' wellbeing, ecosystems, and the future of our territories.

Eat4Climate

LAUNCH OF LOCAL FOOD GOVERNANCE & COUNCIL INTEGRATION

Rozdilna

Nov 2025 – October 2026

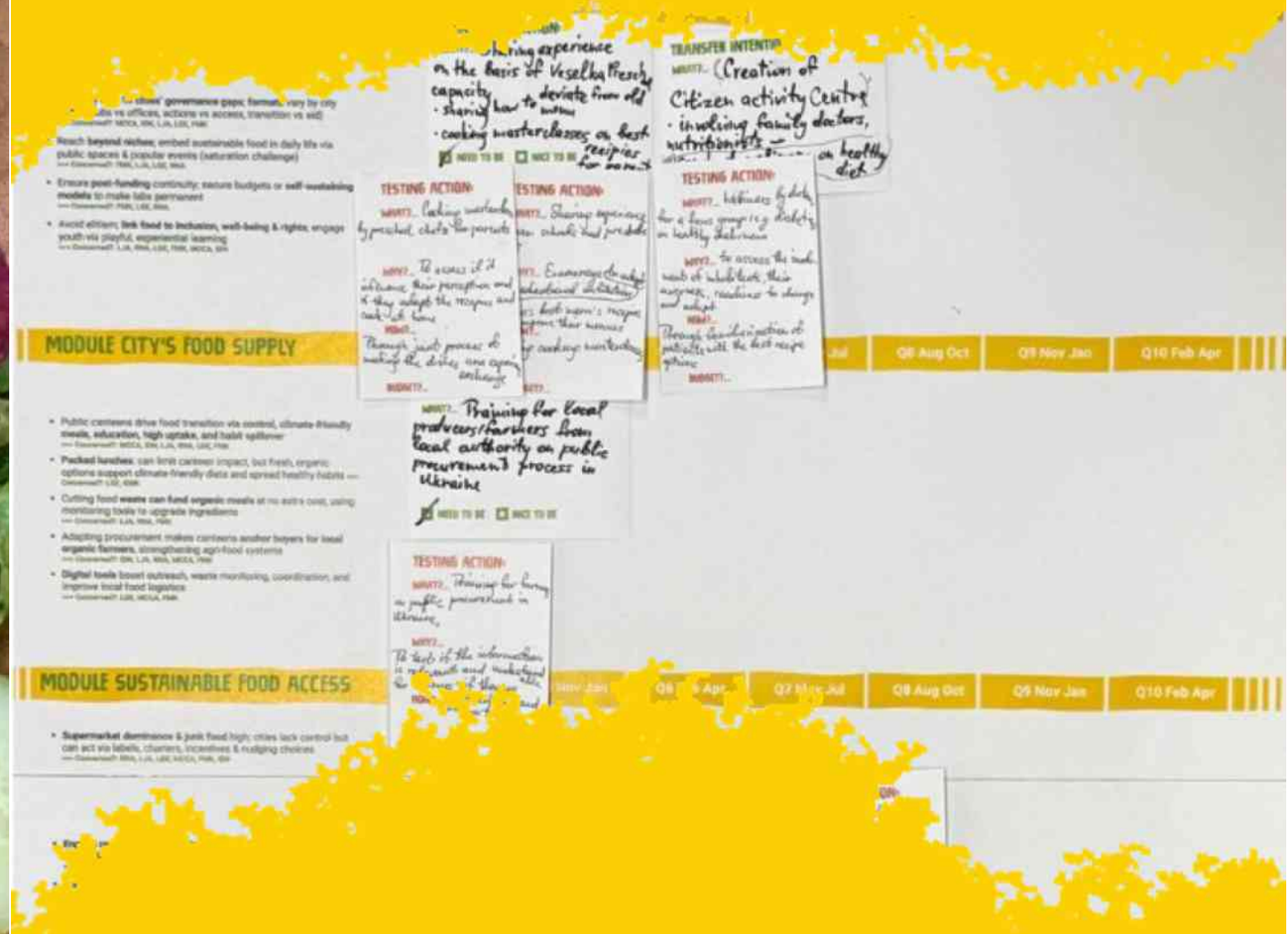


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INTRODUCTION

TRANSFORMING SCHOOL MEALS AND BUILDING A SUSTAINABLE MUNICIPAL FOOD SYSTEM



Over the past three months, the Rozdilna municipality actively worked on adapting European good practices from the Eat4Climate network under URBACT IV.

Our main effort focused on developing local food governance and establishing an advisory body the Food Transformation and Security Council "PRO ЇЖУ". We finalized the legal framework and launched an open recruitment campaign targeting local farmers, educators, healthcare experts, nutritionists, and community activists to co-design sustainable food solutions.

A key practical focus was exploring ways to improve child nutrition by introducing traditional local seasonal produce across municipal canteens.

During the transnational meeting in Ljubljana, our team developed 5 pilot Testing Actions: from cooking masterclasses by "Veselka" preschool chefs to public procurement workshops for smallholders. Concurrently, our local project coordinator attended URBACT University in Cork, mastering tools for community engagement and practice transfer.

ACTIVITY

LAUNCH OF PUBLIC CAMPAIGN & OPEN RECRUITMENT FOR THE "PRO ЇЖУ" FOOD COUNCIL

Rozdilna published an official call on the municipal website and social media to launch open recruitment for the Food Transformation and Security Council ("PRO ЇЖУ"). We invited local change-agents to co-design healthy and sustainable meal policies for public canteens.

- **Official Announcement Online Form:** Published the municipal call and an online application form on the website to onboard council candidates.
- **Drafting the Regulatory Framework:** Prepared the draft Executive Committee decree, Council Statutes, Working Regulations, and member application forms.
- **First Applications Received from Local Experts:** Received initial applications from hospital dietitian, international relations expert and eco-activists.
- **Concrete Citizen Proposals:** Applicants submitted actionable ideas on hospital meal reform, food waste reduction, nutrition education, and local farmer support.



Анкета учасника Ради харчової трансформації та безпеки в межах проєкту URBACT Eat4Climate

Дякуємо за вашу зацікавленість у долученні до Ради харчової трансформації та безпеки Роздільнянської громади.

Ця анкета допоможе нам сформувати команду активних мешканців, експертів та представників різних сфер для спільної роботи над розвитком сталої, здорової та доступної продовольчої системи громади в межах міжнародного проєкту URBACT Eat4Climate Transfer Network.



ULG MEETING AND PARTICIPANTS FOCUS & STAKEHOLDER COMPOSITION

Building the URBACT Local Group (ULG) in Rozdilna focuses on cross-sectoral collaboration to transform food systems across education, healthcare, and the broader community. The core goal is to unite municipal leaders, healthcare experts, academic institutions, local business, and civil society to implement healthy and sustainable food standards.

- Valerii Shovkaliuk — Mayor (Project Coordinator);
- Olha Bosuk — 1st Deputy Mayor;
- Mykola Paliy — Deputy of Rozdilna City Council;
- Nataliya Shlychok — Deputy Head of District State Administration;
- Anastasiya Zayets — Head of Education Department;
- Iryna Berestovska — Head of Investment & Territorial Development Department;
- Valeriia Razoritel — Investment Department Specialist (Local Project Coordinator);
- Oleksandr Prybylov — Head of Legal Department;
- Svitlana Shpylka — Chief Accountant / Financial Manager;
- Ivan Katkov — Liaison Officer;
- Svitlana Kyrchevska — Head of "Veselka" Preschool;
- Viorika Krychkivska — Head Chef of Lyceum No. 1 Canteen;
- Director of Lyceum No. 1.;
- Vadym Hudyma — General Director of Rozdilna Hospital;
- Valeriia Zaretska — Hospital Dietitian & Psychiatrist;
- Denys Zeynalov — International Relations & Political Science Expert;
- Odesa State Agrarian University;
- Vitaliy Tymchyk — Head of NGO "Rozvytok Syohodennya";
- Oksana Dmytrenko — Civil & Business Activist;
- Volodymyr Tymotin — Local Restaurant Owner;
- Administrator of "Kopiyka" Supermarket;
- Representative of CIHEAM Bari (Italy).



ULG DISCUSSIONS

CORE PRIORITIES & DISCUSSION FOCUS FOR ULG ONBOARDING

Based on candidate application analysis, expert consultations, and project team coordination, key priority themes were structured for upcoming ULG working sessions. Prospective members prioritized actionable steps for meal improvement and community participation.

- **Nutritional Balance & Menu Enhancement:** Improving catering protocols in schools and hospitals by introducing nutrient-rich recipes based on seasonal local produce, grains, and plant-based ingredients.
- **Supporting Local Farmer Procurement**: Designing support mechanisms for local smallholders to access public procurement and create short food supply chains.
- **Practical Education & Culinary Exchange:** Planning cooking masterclasses by "Veselka" preschool chefs for school canteen staff and parents, along with nutrition education.
- **Institutional Community-Municipality Dialogue:** Establishing the "PRO ЇЖУ" Council as a permanent advisory platform for structured cross-sectoral collaboration.





ULG DEVELOPMENT PROSPECTS

The launch of the "PRO ЇЖУ" Council opens a new chapter of transparent dialogue between local government, citizens, and business. These recommendations aim to turn community ideas into effective municipal policies and pilot actions.

- **Institutionalizing Local Food Governance:** Enact the Executive Committee decree establishing the "PRO ЇЖУ" Council and fix the regular ULG assembly schedule.
- **Integrating Local Producers into Public Procurement:** Conduct consultations with local farmers regarding supply channels for school and hospital canteens.
- **Measuring Impact & Long-Term Sustainability**: Implement feedback channels with parents, children, and medical staff to monitor meal quality and adjust menus.

Eat4Climate

QUARTERLY REPORT #1

URBACT Transfer Network "Eat4Climate"
Lead partner: Mouans-Sartoux (FR)
Transfer cities:

- **Cagliari (IT),**
- **Faaborg-Midtfyn (DK),**
- **Idanha-a-Nova (PT),**
- **Liège (BE),**
- **Ljubljana (SL)**
- **Rozdilna (UA)**

Lead expert: François Jégou
(f.jegou@gmail.com)
Project Coordinator: Mélanie Duron
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