

POLICY BRIEF #3

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CO-CREATING RESILIENT AND
SUSTAINABLE FOOD SYSTEMS
TOWARDS FOOD2030

The EU-funded Cities2030 project will bring together researchers, entrepreneurs, civil society leaders, cities and all agents of urban food systems and ecosystems (UFSE) to create a structure focused on the transformation of the way systems produce, transport, supply, recycle and reuse food.

ABSTRACT / KEY MESSAGE

Scope of this document

Policy Brief #3 (D3.5) aims to highlight the physical and spatial transformations of the food system and the implications of these transformations within urban and planning culture/tools/strategies.

This Policy Brief therefore aims to provide some indications for observing and understanding the scope and potential of these situated and punctual initiatives, providing useful examples and strategies for a possible scaling up towards local food policies.

A second aim of this document is to recognise, within the activities and innovations carried out by the CITIES2030 partners, those initiatives that have a direct impact on food spaces. Both in public spaces (squares, schools, gardens, streets, etc.) and in private spaces (farms and processors, private properties, etc.).

This can help highlight how a future-proof food system must necessarily deal with the spaces and places through which food flows. Moreover, the demands and needs of the actors involved, as well as the potential and opportunities offered by urban/peri-urban/rural contexts (from the street to the neighbourhood, from the village to the city, from the urban to the rural fabric), are physically manifested in a spatial dimension whose characters transform and are transformed by food.

CITIES partners were then engaged to contribute to this Policy brief by pointing out specific projects, innovations or ongoing CRFS actions that have particular relevance in urban/peri-urban/rural/territorial space. Partners were asked to identify, within their activities, those experiments that exemplify the relationship between initiatives in the food system and physical space.

1. Selection criteria for practices and projects

The case study selection methods are based on an initial overview of all the activities carried out by the Cities2030 partners. From this we identified some CRFS Labs that seemed to us to focus in particular on actions and strategies linked to food spaces and environments. We subsequently decided to contact these partners to ask for a contribution for the most truthful and detailed description of their respective projects. We have therefore structured a questionnaire which will be explained below.



An internal call was launched targeting CITIES partners who are curating the activation of a CRFS Lab, in order to collect ongoing examples and best practices. Specifically, we asked the partners to identify those initiatives or projects that have a direct impact or relationship with public and private space. For these selected innovative projects, we had them compile a form that, in addition to indicating the technical information of the initiative, answered the following questions:

1. Relation to space: how does your initiative concretely relate to space, how does it involve and connect public and/or private space? how does it involve for example the green and blue network of the area, how does it reactivate issues of slow mobility (cycle-pedestrian routes, etc...)

2. Spatial relationships at the level of public/private dimensions: what type of space does it involve (public/private/both)? How does your initiative give rise to or create new synergies between these two spatial dimensions? What instruments, such as agreement/convention/other, are activated?

3. Relationship with urban plans and planning tools: does your initiative relate to existing or under construction urban and planning tools? If so, in what way?

The examples given in the document are just some of those currently in progress within the CITIES2030 project.

For a more extensive description of these and other ongoing practices, please refer to the project website, where all City Region Food System Labs are listed and described (<https://cities2030-community.gisai.eu/>).

2. Spatial initiatives for the food system

The physical transformations of city and spatial spaces are not only related to the effects of urban planning policies and tools (such as the expansion of certain crops, or the installation of new commercial poles). When we observe the food system, we realise that many spatial modifications and regenerations are the result of bottom-up initiatives, local practices, activation of groups of citizens and/or producers. These are transformations on a minute scale that are enabled incrementally but are no less



significant for that. In fact, they are capable of producing significant effects in the inhabited territories: they reactivate abandoned areas, regenerate fragments of the city, strengthen social and economic networks, overcome the slowness of bureaucracy, and bridge the gap between society and institutions.

The food system is an urgent issue because, besides being one of the systems on which human life depends for its survival, it has obvious spatial impacts on territories and cities. Dealing with the spaces of food is as urgent as dealing with the policies. The spatial perspective can be adopted to explore the entire food chain as a whole: from the spaces of production, mobility and logistics to the places of consumption, waste and reuse. The “spatial turn” proposed by Soja as a new approach to the observation of our reality (Soja, 1989, 1996), is a relevant key to addressing the food issue. As we shall see, the spatial perspective in the study of the food system can help to understand, imagine and design food initiatives and their relationships with cities, territories and inhabited regions. These spatial relationships can indeed influence our food behaviours and play a central role in all the social, political, economic and environmental challenges posed by contemporary food systems. By profoundly determining the characteristics of a community and the configuration of the landscape it inhabits, food strongly conditions the spatial and environmental justice of the territory it refers to (Alkon, Agyeman, 2011).

Based on the results of the questionnaire described above, we have identified four large families of spaces linked to specific food practices and projects: urban and peri-urban spaces for agriculture; open air farmers' markets and organic food markets grouped under the broader group of 'local markets'; schools, sport and recreational facilities; cultural spaces and events.

2.1 Urban and peri-urban spaces for agriculture

Urban and peri-urban agriculture (UPA) has played an important role in the food supply of cities and territories. Increasingly internationally recognised as a key player in the nutrition of urban populations (FAO, 2022), UPA can meet local demand by shortening supply chains and helping to reduce the distances between producers and consumers, in some cases favouring self-consumption. UPA supported by spaces such as community and allotment gardens, vertical agriculture initiatives, agri-urban park can also bring numerous benefits with respect to social (Duchemin et al., 2008; Noll, 2020), educational, environmental and economic issues by contributing to fairer and more sustainable food systems in cities and inhabited regions. Through urban agriculture, populations develop their attention to care, both in their search for meaning and in addressing health issues (Brown, Jameton, 2000). UPA is also an expression of



resistance and collective efforts by associations and individuals to reclaim and cultivate land in metropolises (Paddeu, 2021) and is recognized as central in urban and planning food strategies (Viljoen, Bohn, 2005; Morgan, 2009, 2015).

GRFS Lab of Marseille (P40 CITAG)

Name: land identification and reactivation in Marseille

Location: Marseille, 14th arrondissement

Time references: since summer 2023 (this activity is still ongoing, the process of implementation is an innovation itself)

The actors/agents/stakeholders involved: Aix-Marseille Métropole, Société des Eaux de Marseille, Cité de l'agriculture, landowners, urban farmers.

The Marseille region is traditionally a fruits and vegetables production region and was self-sufficient until the 1950s. Marseille still has a great potential for local production, both in terms of pedoclimatical conditions and in terms of available land (around 230 ha). The urban sprawl has left a patchwork of fringes, former agricultural lands that now lack a farmer. But once that land has been identified on a map, there is much work to be done. Many landowners, in fact, do not see the agricultural value of their land and do not have the skills to cultivate it themselves, nor the knowledge of potential project holders who could cultivate it. This initiative is to help landowners understand the agricultural value of their land, the potential for the local economy, and lift the obstacles (irrigation, contract...) where a farmer is willing to set up but does not have access to land.

Our initiative involves mostly private space, since public institutions have done a good work in the past years identifying and installing farmers on their land. This good work is an inspiration and an example that we showcase to the private landowners to illustrate what their land could look like if they rent it to a farmer. Being well identified by local stakeholders, CITAG is able to connect landowners with the appropriate projects, given their constraints (land size, access, water, storage, etc.). When owners and projects meet, CITAG is also able to help find an agreement and contract that is safe for both parties.

The initiative was born with the help of the Aix-Marseille Métropole, in particular due to the will of the Métropole to create a 700ha agri-park in the North of Marseille. This political will led to public consultations and thus to the identification of landowners interested in the agricultural potential of their land. CITAG works hand in hand with the Métropole and the SEMM (water supplier of Marseille) to solve the technical problems that may arise on the way to new farming installations. Urban plans in France have the power to make a piece of land buildable or not, and therefore strongly influence the willingness of landowners to keep their land in hope of a future financial benefit. Lately urban plans in Marseille have shown strong signals towards the preservation of agricultural land, favouring an initiative like this one.



CRFS Lab Agrotopia (P6 INAGRO)

Name: H2Orti

Location: Roeselare, Belgium

Time references: April 2023 – June 2024

The actors/agents/stakeholders involved: Growers & researchers from Agrotopia

Horticulture in greenhouses relies on rainwater for the irrigation of plants. Traditionally, next to the greenhouses large basins are placed which are used to store the rainwater. In urban areas, the place is limited to store rainwater and hinders the full development of urban horticulture. This issue needs to be tackled if we want to rethink city food regions and bring food production closer to the people. Therefore, the project H2Orti investigates and demonstrates which other alternative water sources could be used to irrigate tomato plants in the rooftop greenhouse of Agrotopia, INAGRO headquarters. Researchers are looking at local level and using run-off water from impervious surfaces such as parking lots or rooftops which are ubiquitous in an urban environment. By demonstrating the potential of these water sources to the public and local governments it is possible to tackle several problems. On the one hand the system provides a water source for local food production. On the other hand, in several Western countries such as the Flemish region, there is a problem of a lot of impervious surfaces and large canals which divert the water quickly to the sea. Thus, by capturing part of this water for irrigation it is possible to optimise this resource, instead of using tap water which is a valuable source for human consumption. The project is not yet related to urban plans or planning tools; however, the effectiveness of the system and the demonstrative phase of the initiative could inspire planners and policy makers and push towards a new way of thinking about water cycles at the local scale. The scaling up of this system, in fact, represents a potential for urban water management, in terms of reduction of freshwater extraction and reuse of runoff water.

CRFS Quart de Poblet CRFS Lab

Name: Revitalizing Quart de Poblet: Restoring Abandoned Agricultural Land Along the River Landscape

Location: banks of the river Turia, Quart de Poblet, Espagne

Time references: Ongoing since 2021

The actors/agents/stakeholders involved: Local producers, regional government, public representatives, Environment Department of the Municipality

The banks of the Turia river that flow through the municipality of Quart de Poblet are affected by illegal occupation. The lands are, on the one hand, spaces of the natural park of the River Túria and, on the other hand, private fields that are currently abandoned. These lands are currently used for agriculture with cultivation methods that negatively affect the water quality of the Turia river.

The natural park is under the administration of the Valencian Community Government and Quart de Poblet has no jurisdiction over these areas. However, the municipality has considered that the best strategy to address this situation is to approach the people who currently occupy these areas and initiate a dialogue with them to raise awareness about the use of this land; train them in the use of sustainable agriculture; reverse the pollution of the river and involve them in employment workshops in which they can use their knowledge of agriculture.

This activity is part of a municipal initiative to create a municipal policy on agriculture and sustainable cities. Dialogue with land occupants is a further axis; the aim is to dialogue with stakeholders and at the internal political level on what the municipal strategy will be for the coming years.



2.2 Local markets

Open air farmers' markets and organic food markets can be considered the historical pillars of local food systems, and the "keystones" in their reconstruction (Brown, C., & Miller, 2008). Farmers' markets are alternative food networks that connect producers and consumers through direct sales and have benefits for both actors (La Trobe, 2001). On the producers' side, this allows them to retain profits from the sale of their products and to be in direct contact with customers. On the consumers' side, they can obtain fresh products directly from a local producer with whom they can discuss the cultivation methods used. Farmers' markets can play a role in building a sense of community (Johnson, 2013). It must be emphasised that the concept of "local" remains vague and can be a subject of discussion (Born, Purcell, 2006).

CRFS Lab of the Venice Lagoon (P38 IUAV)

Name: Mercato Biologico Solidale di AEres

Location: Venice and Mestre

Time references: since 2012 (the CRFS Lab represents the possibility for this project to expand and build network with other local food initiatives)

The actors/agents/stakeholders involved: AEres - Venezia per l'Altraeconomia, Apicoltura Restante, El Tamiso Mercati Ortofrutta Bio, la Casara dei Boracia, El Forno A Legna, Municipality of Venice.

The fairtrade organic market is an initiative promoted by the Venetian association AEres - Venezia per l'Altraeconomia, which has the fundamental aim of building and supporting a Venetian "Rete di Economia Solidale e Sociale (RES)" (Solidarity and Social Economy Network) between the realities that operate in the solidarity and social economy, with a view to structuring a real "Distretto di Economia Solidale" (Solidarity Economic District) based on alternative modes of production (organic food, local and bulk products, etc.), consumption (short chain, purchasing groups, etc.), saving (ethical finance, microcredit, etc.) and work (social cooperation for work integration, microcredit, etc.), consumption (short supply chain, purchasing groups, etc.), savings (ethical finance, microcredit, etc.) and work (social cooperation for job placement, etc.).

AEres does not only operate within the agri-food chain, however, this aspect is particularly important for the organic solidarity market. Indeed, the market focuses on the involvement of local companies such as Apicoltura Restante which produces honey and other beekeeping products, El Tamiso Mercati Ortofrutta Bio which brings together small organic farmers, la Casara dei Boracia a dairy which produces local cheeses, El Forno A Legna which produces bread in an artisanal way.

The market takes place three days a week in two different locations: in Mestre, on the mainland, in the cloister space of the M9 museum; in Venice, in Rio Terà dei Pensieri, located in the neighbourhood of Santa Croce. In both cases, the market revitalises and gives new meaning to the urban spaces involved. In Mestre, the usually empty cloister that gives access to some tertiary activities located on the ground floor, under the arcades, is transformed during market days. The stalls, in fact, occupy the central space overlooking a pedestrian pathway that cuts diagonally through the cloister, and the market includes a space of staying, a sort of small city living room where readings for children, talks and book presentations are organised. Producers interact with customers, letting them taste the products and giving advice on use and preparation.

In Venice, the Rio Terà is a wide calle (street) that, during the market, is occupied by the stalls placed side by side, leaving the central space for walking lengthwise, transforming a place of city passage into a place for being and meeting.



The market, which also includes foreign vendors and producers, carries forward the intention of integrating different cultures and populations living in the same city, promoting exchange and interaction through the discovery and knowledge of local and faraway products. AERes has an agreement with the municipality for the use of these spaces, on the three days of the market, and has consolidated this relationship both with the administration and, above all, with the citizens. However, the association is conducting an intensive dialogue with the administration in order to obtain the possibility of using the spaces all week, expanding the spaces in use, as well as the producers involved. Furthermore, AERes would like to establish a more direct and mutually beneficial relationship with the Mestre city market, which takes place not far from the cloister of the M9 museum.

2.3 Schools, sport and recreational facilities

The way we eat is influenced by the local food environment and the places we live and frequent, and food policies have a major influence on this issue (Schwartz et al., 2017). In this sense, school canteens, sports and recreation facilities play an important role in influencing the diet of children and adolescents.

The school environment is an important place for the nutrition of children and adolescents who consume at least one main meal a day in school canteens. Promoting healthy eating in the school environment can have a positive impact on the eating behaviours of adolescents, by counteracting the use of unhealthy food (Driessen et al., 2014; Micha et al., 2018). National policies on school nutrition can have a positive influence on improving the food distributed at school and thus on the diet of children and adolescents (Mensink, Schwinghammer, Smeets, 2012; Hart, 2016).

Public sport and recreational facilities can provide children and adolescents with access to free or affordable physical activities, combating unhealthy food environments. At the same time, such spaces may provide unhealthy food products that can promote unhealthy dietary patterns among children and adolescents. Indeed, most items in vending machines in schools, sports and recreational facilities are unhealthy. In fact, the consumption of sugary drinks and energy-dense foods may be linked to dysfunctions and diseases that undermine the health of children and adolescents. Many studies show that recreational and sports areas are a priority environment for supporting healthy eating behaviours among children and adolescents (Naylor, Olstad, Therrien, 2015; Olstad et al., 2020).

CRFS Lab Seinäjoki (P12 INTO, P13 AGRIA)

Name: Healthy snacks' vending machine

Location: Jalostajankuja 4, 60100 Seinäjoki, Finland

Time references: 12.4.2023

The actors/agents/stakeholders involved: Seinäjoen voimistelijat ry, Global Vending Oy, Into Seinäjoki oy/Cities2030



A vending machine with healthy snacks has been installed in the Seinäjoki gymnastics training hall, at the initiative of Into Seinäjoki/Cities2030. It is available to all the gymnasts and their parents in the lobby of the training hall. Healthy snacks can be purchased from the vending machine. The training room is used exclusively by the Seinäjoki gymnasts' association. The association and the company providing the vending machine service have a mutual agreement, in which it is agreed, among other things, which snack products are sold and how they are supplied. The implemented pilot project can serve as an example when the city of Seinäjoki and its steering group The Healthy Kids of Seinäjoki start preparing their own food strategy in 2024 in cooperation with the employees of the Cities2030 project.

Name: School canteen into school restaurant

Location: Kirkkokatu 7, 60100 Seinäjoki, Finland

Time references: On-going process, ready in Spring 2024

The actors/agents/stakeholders involved: The City of Seinäjoki/the school Seinäjoen Lyseo, ProAgria Etelä-Pohjanmaa/Rural Women's Advisory Organization

Hot lunch is free and available to all middle school students in Finland, but still many pupils skip lunch. To make lunch more attractive, the physical space of the pilot canteen will be transformed into a more welcoming and pleasant one, involving the pupils in the process of change. According to the surveys conducted, the most common reasons for not liking lunch are not related to the taste or the quality of the food, but to social factors: pupils feel uncomfortable with someone watching what they eat, or making comments on what they have chosen to eat, etc. Part of the solution is to convert the school canteen into a more attractive dining space by re-organizing the routes and seating to provide more privacy to the pupils with their food tray. Some of the canteen decorations were also made by the pupils not only to enhance their creativity, but also to feel more connected to the school community. These changes in the physical environment are expected to tackle some social obstacles that make pupils not take advantage of the free school lunch. The implemented pilot project can serve as an example when the city of Seinäjoki and its steering group The Healthy Kids of Seinäjoki start preparing the city's food strategy in 2024, in cooperation with the Cities2030 project workers.

Name: The Food Business Club

Location: Kirkkokatu 7, 60100 Seinäjoki, Finland

Time references: On-going process, ready in Spring 2024

The actors/agents/stakeholders involved: The City of Seinäjoki/the school Seinäjoen Lyseo, ProAgria Etelä-Pohjanmaa/Rural Women's Advisory Organization

In "Seinäjoen lyseo" public school, a kiosk has been in operation for years. Inspired by the Cities2030 programme, the kiosk has changed its food supply to make it healthier. In addition, leftovers from the school canteen, which would become food waste, are reused and some products are cooked together with the pupils, guided by the home economics teacher. The project activates the space while the kiosk is open, once a week after lunch time. The implemented pilot project can serve as an example when the city of Seinäjoki and its steering group The Healthy Kids of Seinäjoki start preparing the city's food strategy in 2024, in cooperation with the Cities2030 project workers.

2.4 Cultural spaces and events

Multidimensional cultural and artistic spaces and events, such as public libraries and food festivals could offer great potential to spread education on healthy eating and enhance a more sustainable food culture in general.



Public libraries have the potential to participate in the food justice movement by creating opportunities to distribute healthy and quality food, teach and educate in community-based agriculture, cooking and preparing healthy foods, disseminate and implement food justice programs (Lenstra, D’Arpa, 2019). Public libraries could be promoters of a ‘green education’ including how to grow food sustainably, ways to host community gardens, teach people how to garden, and educate on the use of local seeds (Kurbanoglu, Boustany, 2014). These are practices that could be implemented globally (Schuman, 2018).

The meaning of urban food festivals should not be subjected to the simple logic of the consumerist or neoliberal approach (Hollows et al., 2014). Beyond considering food festivals as a promotional tool to achieve the economic objectives of a place, in fact, there are non-economic effects such as feelings towards a place and the sense of uniqueness of the place that are equally important in the construction and dissemination of a local culinary culture (Lau, Li, 2019). Furthermore, local food festivals can improve social sustainability and provide opportunities to create new ties between different social groups and encourage coexistence (Jong, Varley, 2018). Finally, food festivals could be read as rural and marginal communities’ response to the phenomenon of their social marginalisation (Fontefrancesco, 2020).

CRFS Lab of Vicenza

Name: The OrtoBook – The International Library “La Vigna”

Location: Vicenza - Italy

Time references: since 2020 (this activity is still ongoing, the process of implementation is an innovation itself)

The actors/agents/stakeholders involved: The International Library “La Vigna”, with its owners (Municipality, Province of Vicenza, Veneto Region, Accademia Olimpica), Scientific Board, universities and researchers, local environmental and cultural associations, gastronomes and chefs, citizens, schools

The International Library is an Institute of documentation specialised in agricultural and rural world culture studies. It was founded in 1981 thanks to the successful intuition of Demetrio Zaccaria, an entrepreneur from Vicenza who got fond of collecting books about viticulture, agriculture and enology in the 1950s. In 1980 he purchased the building where "La Vigna" currently has its headquarters: Palazzo Brusarosco Zaccaria. The following year, on the threshold of his seventies and worried that the book heritage collected over many years should not be lost after his death, he donated the Palace and the entire collection to the Municipality of Vicenza. In 1981, in agreement with the representatives of the Municipality, the Chamber of Commerce, the Olympic Academy and the Consortium for the management of the Bertoliana Library, he founded the Center for Rural Culture and Civilization (which the Province would also join in 1984), with the aim of conserving, managing and increasing the book heritage of "La Vigna", as well as promoting studies, conferences and research activities.

Today, the Library conserves more than 62.000 books (some of them dated back to the XV century) on food, wine and agriculture. Furthermore, on the top floor of Palazzo Brusarosco Zaccaria there is an open space renovated by the Italian architect Carlo Scarpa. It is a place often used for meetings, dinners, tastings, conducted by local wineries or consortia, and dialogues between different realities and stakeholders.



All these spaces of the International Library La Vigna, named The Ortobook, are a place where it is possible to cultivate knowledge and prompt the culture of open innovation to improve urban and region food system.

The Library has the aim of promoting and facilitating studies, conferences and round tables on works and topics relating to the progress of agriculture and the knowledge and diffusion of peasant culture and civilisation, as well as enhancing the International Library “La Vigna”, improving its use and increasing the existing book heritage. Numerous agreements have been activated with local stakeholders to promote and enhance food and the city region food system, making all the spaces of the building available, both the internal rooms and the external garden. It represents a real-life Living Lab where citizens meet researchers, where knowledge is preserved and developed to prompt open thinking and establish an open innovation environment. Here researchers, entrepreneurs and citizens meet to share knowledge and increase skills to develop a more sustainable food ecosystem.

Furthermore the garden, located in the city centre, is a green lung managed by the “Amici dei Parchi” association and creates an open museum of trees and shrubs, as well as a place open to artistic installations.

Thanks to the Cities2030 project, The International Library “La Vigna” is improving its skills in developing capacity building and dialogue system activities with numerous local entities and associations, sometimes in collaboration with the Municipality of Vicenza. In this sense, therefore, La Vigna is becoming a reference point for issues related to the food system and sustainability, addressing not only institutions but also businesses and citizens. All the initiatives of “The Ortobook” lab are moments of dissemination of the knowledge inherent in La Vigna’s heritage to open up to citizens, to other realities, and to establish new functional alliances for the development of the territory.

[CRFS Lab Seinäjoki \(P12 INTO, P13 AGRIA\)](#)

Name: Food education in a happening

Location: Törnävänsaarentie 1, 60220 Seinäjoki, Finland

Time references: week 20 in May

The actors/agents/stakeholders involved: The Culture Services of the City of Seinäjoki, ProAgria Etelä-Pohjanmaa/Rural Women’s Advisory Organization

The children’s culture event “Pikku-Provinssi” (=“small” Provinssi), is organised annually in a large festival area in Seinäjoki. It is a multi-dimensional, widespread, cultural and artistic event that is able to temporarily transform the area where it takes place, which is usually empty, for about a week. The area is also known as a festival site of “Provinssi”, a large and well-known music festival, which is targeted to adults. In the area of Pikkuprovinssi there are several points where various activities can take place and almost all first-graders visit the festival with their schools. The week ends with a big party with many children’s bands, art and culture shows etc etc. The space changes radically while the Pikkuprovinssi is on. In the past, the only food available in the festival was sold by a snack kiosk operating during the day, selling candies, sodas and chips, and so on. Now, the Cities2030 project has added new food content to the festival week (Monday to Friday), including a learning space on the cultivation of pea sprouts. The festival and especially the new food-related activities stimulated the children to think about how to be active citizens and grow some of their own food at home and how food gets from the field to the table. There was also a further effect of this action: the food services of the City of Seinäjoki set up their own stand in the festival to ask children what food they prefer to eat during school lunches.



3. Final considerations

This paper intends to emphasise the relevance of a spatial observation of food-related transformations, on the one hand because innovative initiatives take place and are enabled in the spaces of the city, neighbourhoods, peri-urban and extra-urban areas; on the other hand because projects that are activated from below are capable of transforming spaces: reactivating them, regenerating them, giving them new meaning, new accessibility, making them become new meeting places.

It should be pointed out, however, that individual initiatives, although innovative and potentially positive and effective, need coordination and support. Not only that, they need new spaces to expand, to replicate, to network, to meet the citizenry.

Certain organisational/strategic issues between actors and socio-poetic and economic dynamics can be location-neutral. However, a food strategy, a food plan, an urban food agenda, should be as situated and place-based as possible. They should avoid giving overly general indications or guidelines because they risk not being able to interpret existing innovation niches, the specific trends in place and thus miss the objective of strengthening and supporting the food transition.

A careful reading of the spaces of the city and the territory, observed through the lens of food, is therefore necessary to stimulate specific and effective initiatives, and to build local policies capable of supporting the change underway with effective measures built ad hoc on the territory of reference.

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