



**SUPURBFOOD** is a research project funded by the European Commission's 7<sup>th</sup> Framework Program. It aims to contribute to the development of sustainable modes of urban and peri-urban food provisioning.

### About the project

Until recent, short food supply chains and multifunctional agriculture were considered to be part of the rural development realm. However, this project looks at these topics from the perspective of urban rather than rural development. Short food supply chains have been advocated as a means to reduce the environmental impact of the agro-food system. However, to improve the ecological performance of the agro-food system other flows (e.g. nutrient, water, and urban waste) need to be considered as well. In the current context these aspects are usually treated separately. This project will treat them in an integrated manner.

### Approach

Research will be carried out in seven European city-regions (Rotterdam (NL), Rome (IT), Ghent (BE), Vigo (ES), Bristol (UK), Zürich (CH) and Riga (LV)) in collaboration with a diverse group of SMEs to further innovate in urban and peri-urban food provisioning, nutrient, water and waste management, and multifunctional use of urban and peri-urban space. Finally the project will also establish links with researchers, policymakers and SMEs in these domains in developing countries. This will be organised through a process of dialogue, sharing of experiences, exchanging of best practices and joint learning.

### More information

[www.supurbfood.eu](http://www.supurbfood.eu)



### What is ONE TWO WE about?

ONE TWO WE is a Swiss wide program with the aim to serve CO<sub>2</sub> reduced meals in canteens. The program started off with having a focus on energy efficient kitchen processes (e.g. cooking processes) and improved recycling/waste management. In a second step another focus was led on the procurement process considering agricultural commodities produced and transported with reduced CO<sub>2</sub> emissions. This results in serving less meat and fostering vegetarian menus. Other sustainability criteria that need to be met by participating canteens: less flight transport of food, seasonal food (no strawberries and asparagus before April), three mandatory Fair Trade products as banana and orange juice and more vegetables produced in unheated greenhouses. Another focus is led on regional food, however, the region is not defined. For some products as vegetables and meat, the focus is on production within Switzerland, but, in the city region Zurich there is a good cooperation between canteens and local suppliers as bakeries and butchers.

### Who is involved?

This program is run by the biggest Swiss catering company (SV Group) in cooperation with the "World Wide Fund for Nature" (WWF). The main participating canteens are restaurants for staff of private companies as e.g. banks.

The SV service is running the canteens; WWF is defining the standards and criteria that need to be met. They base on CO<sub>2</sub> calculations carried out by a consultancy, which found out that the main trigger for reducing CO<sub>2</sub> emissions in participating kitchens is to consider CO<sub>2</sub> reduced procurement activities in terms of agricultural production and logistics.

## Which activities are carried out?

ONE TWO WE very much focuses on the support and education of restaurant managers and cooks. There are education material and courses provided on the topics of sustainability criteria (e.g. less meat, seasonality) and e.g. courses on vegetarian cooking. There are also courses on energy reduction and waste management within the kitchen. The participating canteens are monitored in terms of purchased food and food waste.

There is also information material and activities carried out addressing the consumer. Besides communicating the importance of CO<sub>2</sub> reduction, the main focus in terms of the consumer is to provide tasty vegetarian alternatives.

Currently the menu prices paid by the consumers are subsidised by the participating companies. Companies define the price their employees pay in the restaurant and pay the differences of the actual costs.

## Where is ONE TWO WE located?

ONE TWO WE is a national program with participating canteens in all areas of the German and French speaking parts of Switzerland. A lot of canteens participating are in the city of Zurich. 60 % of the suppliers of food are within the city region Zurich.

By the end of April 2014, 65 canteens will participate in the ONE TWO WE program. It is the aim to install the program in all canteens run by the SV Group.



## Lessons from ONE TWO WE for SUPURBFOOD

- ✓ The program is a good example for reducing agricultural based energy emissions.
- ✓ It is a program that successfully fosters cooperation between actors from market and civil society.
- ✓ Suppliers of food are mainly within the city region Zurich, however, there is still a potential for strengthening short food supply chains.
- ✓ A key success factor is the continuous education of restaurant managers and cooks.

## Contact details of ONE TWO WE

For more information on ONE TWO WE contact:

Kornell Otto, [kornell.otto@sv-group.ch](mailto:kornell.otto@sv-group.ch)

<http://www.one-two-we.ch/en/onetwowe/>

## Contact details of SUPURBFOOD

For more information on SUPURBFOOD contact:

Otto Schmid, [otto.schmid@fibl.ch](mailto:otto.schmid@fibl.ch)

Ingrid Jahrl, [Ingrid.jahrl@fibl.ch](mailto:Ingrid.jahrl@fibl.ch)

<http://www.fibl.org/>

