

# C40 GOOD FOOD CITIES ACCELERATOR

**How cities are achieving the  
planetary health diet for all**



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2023 Report

**C40  
CITIES**

# ACKNOWLEDGEMENTS

This report was created in collaboration with officials in the C40 Good Food Cities Accelerator signatory cities, C40 funders, and C40 staff. Thank you to everyone who has contributed to the report and the actions that are driving forward immediate and inclusive climate solutions to achieve the commitments of the C40 Good Food Cities Accelerator. For further information on the C40 Good Food Cities Accelerator, please check out the accelerator [webpage](#).



# CONTENTS

<b>Foreword</b>	<b>4</b>
<b>Introduction</b>	<b>5</b>
<b>Signatories</b>	<b>6</b>
<b>Progress Overview</b>	<b>7</b>
<b>Data Analysis</b>	<b>9</b>
<b>City Progress Summaries</b>	<b>11</b>
<b>Barriers to Achieve the Commitments</b>	<b>37</b>
<b>Conclusion</b>	<b>38</b>



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# FOREWORD

About one third of all human-caused greenhouse gas (GHG) emissions are linked to food, and our global food system is the primary driver of biodiversity loss. Food is the biggest source of consumption-based GHG emissions in cities (13–20%) – largely owing to diets rich in animal products. Food-related emissions could increase by 38% by 2050 if no action is taken. Current global food systems, refined over generations to optimise yields, decrease costs per calorie, and reduce global hunger, are now contributing to the triple crises faced by the planet, people and prosperity.

As centres of demand, cities are uniquely positioned to direct the future of food systems, and I am grateful for their leadership. Cities are making important progress. In this report, you will read about the many types of actions cities are taking to deliver on the commitments of the C40 Good Food Cities Accelerator. For instance, they are aligning their procurement towards the planetary health diet, such as in New York City, where the new Food Standards set minimum serving sizes for fruits, vegetables and whole grains, and require two plant-based proteins per week and the elimination of processed meats by 2025; and Copenhagen’s policy for large events where a vegetarian meal option is always provided. In addition, cities are supporting an overall increase in healthy plant-based food consumption, such as in Seoul, where community health centres provide fruit twice a week to children from marginalised communities.

Signatories to the C40 Good Food Cities Accelerator also commit to reducing food loss and waste by 50% from a 2015 baseline. Highlights include Quezon City, where the city rescued and donated roughly 1,980 kg of food, serving about 21,950 meals. In Paris, the newly launched ‘Paris Plan to Combat Waste’ aims to reduce food waste by 50% by 2027, and to recover 100% of food waste to promote the return of organic matter to the soil or to produce clean energy from biogas. In addition, cities are working with residents, businesses, public institutions and other organisations to develop a joint strategy for implementing these measures inclusively and equitably – like in London, where the city convened roundtables with businesses from across the food supply chain to accelerate reductions in food-related emissions and food waste, making London an exemplar for circular food systems innovation.

I applaud this leadership and thank all of the signatories to the C40 Good Food Cities Accelerator for their commitment. Cities are moving rapidly, demonstrating leadership in leveraging, designing, and implementing the policies needed to improve people’s consumption choices and make residents’ lives better. Adapting and replicating successful city food actions is likely the fastest way to deliver a global food systems transformation.

**Mark Watts**  
Executive Director of C40

# INTRODUCTION

The C40 Good Food Cities Accelerator aims to ensure all residents have food that is good for people, planet and prosperity and that less food is wasted, supporting a systemic change and helping to achieve the Paris Agreement and the UN Sustainable Development Goals.

The current global food system is out of balance. Millions of people around the world have insufficient food while millions of others consume too much. Under-consumption of fruits and vegetables, nuts and legumes and over-consumption of red meat, dairy, and foods that are ultra processed and/or high in fat, sugar and salt are associated with high levels of greenhouse gas emissions as well as numerous chronic illnesses, such as coronary heart disease, stroke, cancer and type 2 diabetes.

Our diets are not just hurting our health but also the ecosystem that supports human life. Research shows that, without substantial changes, greenhouse gas (GHG) emissions from the food sector will increase by 38% by 2050.

In 2017, emissions associated with food consumption in C40 cities accounted for an estimated 13% of cities' total greenhouse gas emissions, **with consumption of animal-sourced food representing roughly 75% of those food emissions**. Most of the world's food is consumed in cities, and 80% of all food is expected to be consumed in cities by 2050. Food insecurity, obesity, malnutrition, child undernutrition and micronutrient deficiencies are increasingly urban problems.

An estimated third of all food produced globally is either lost or wasted, estimated to be worth more than US\$ 900 billion, equivalent to the GDP of Indonesia or the Netherlands. If food waste was a country, it would be the third largest emitter in the world after China and the United States. Food loss also represents a vast waste of labour, water, energy, land and other natural resources, as well as emissions, that went into producing it.

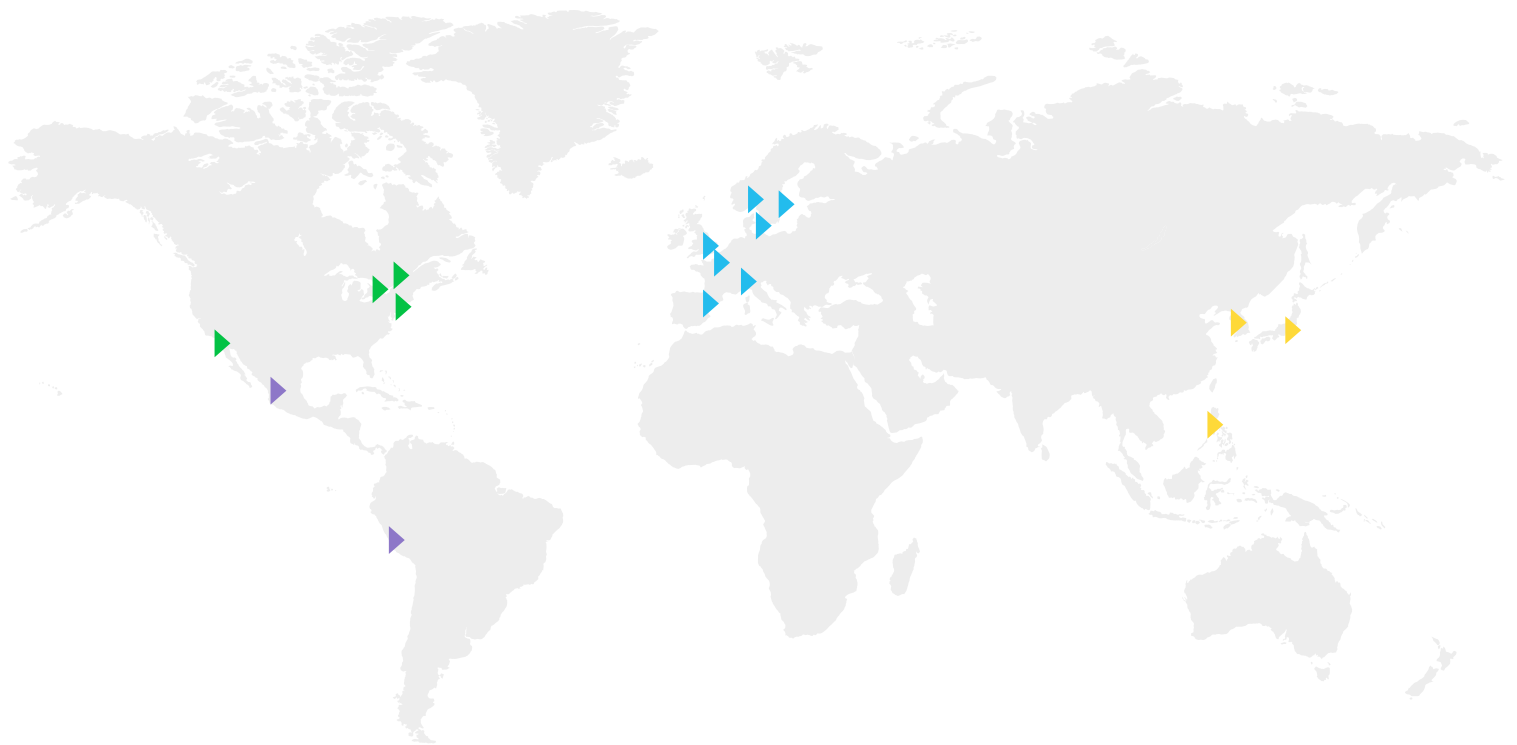
Cities are uniquely positioned to chart the future of food systems in a meaningful way and deliver systemic solutions that improve people's lives, the health of the climate and economic prosperity. They have recognised that their residents need support, and they are taking important actions now. Since it launched in 2019, 16 cities have signed up to the C40 Good Food Cities Accelerator, committing to tackle emissions from food through working with residents to achieve a planetary health diet for all by 2030, with balanced and nutritious food reflective of the culture, geography and demography of their residents.

Signatory cities are achieving this by implementing the following measures by 2030:

- Aligning their food procurement to the planetary health diet, ideally sourced from organic agriculture.
- Supporting an overall increase of healthy plant-based food consumption.
- Reducing food loss and waste by 50% from a 2015 baseline.
- Working with residents, businesses, public institutions and other organisations to develop a joint strategy for implementing these measures inclusively and equitably.

This 2023 C40 Good Food Cities Accelerator report illustrates the progress made during the past year by 15 signatory cities to reach their 2030 commitments.

# SIGNATORIES



- |                      |                        |                      |
|----------------------|------------------------|----------------------|
| ▶ <b>Barcelona</b>   | ▶ <b>Milan</b>         | ▶ <b>Quezon City</b> |
| ▶ <b>Copenhagen</b>  | ▶ <b>Montréal</b>      | ▶ <b>Seoul</b>       |
| ▶ <b>Guadalajara</b> | ▶ <b>New York City</b> | ▶ <b>Stockholm</b>   |
| ▶ <b>Lima</b>        | ▶ <b>Oslo</b>          | ▶ <b>Toronto</b>     |
| ▶ <b>London</b>      | ▶ <b>Paris</b>         | ▶ <b>Tokyo</b>       |
| ▶ <b>Los Angeles</b> |                        |                      |

# PROGRESS OVERVIEW

This report highlights some of the incredible progress that cities have made since the 2019 launch of the C40 Good Food Cities Accelerator.

One of the most visible areas of action has been in aligning public food procurement to the planetary health diet. More specifically:

- Cities which have direct control over the food served in schools, hospitals and shelters – such as New York City and Seoul – are changing tenders, reviewing menus, and supporting kitchen staff with training, menu planning tools, culinary advisors and recipe books, with a particular focus on nutritious and culturally relevant plant-based meals.
- Cities which don't directly control the food served in these facilities – such as Barcelona – are either (a) signing new agreements with operators or (b) approving new directives or plans to make sure providers serve menus compliant with the planetary health diet or with dietary guidelines, developed by the city based on the planetary health diet.
- In many cases, for example in Copenhagen, the food served at municipal events and meetings, as well as the food served during events and meetings run by others but sponsored or hosted by the municipality is also being scrutinised for compliance with the accelerator ambitions.

Since the launch of the accelerator, cities have dramatically increased both the ambition and breadth of action they are undertaking to increase healthy plant-based food consumption, which this report calls 'food environment interventions.' Cities are gaining confidence in playing this new role and are actively shaping the local food environment by deploying levers to support people in making better consumption choices.

In general terms, activities can be clustered into two main areas:

1. Actions to reduce food deserts (areas that have limited access to affordable and nutritious food), such as Paris has undertaken; or to establish food havens (areas around schools, hospitals and public services where consumer-facing businesses can only offer healthy and sustainable foods), an area where London is demonstrating leadership; or
2. Actions directed at changing people's behaviours and business operations to promote healthier and more sustainable choices. More specifically:
  - **For residents:** cities like Copenhagen are running campaigns, training, festivals and events focused on climate friendly foods, as well as on their health and economic co-benefits.
  - **For public market facilities:** cities like Barcelona are working at the neighbourhood level to provide training and support to traders, to improve the quality of their offer and developing strategies to increase the sales of healthy and sustainable foods.
  - **For restaurants:** cities like Quezon City are taking a range of approaches, including mandatory labelling policies, opt-in programmes, and commitments to shift menus and include greener options or reduce food-related emissions.
  - **For retailers:** cities like London are working to stimulate ambitious commitment from retailers or to hold them accountable to existing pledges.

Finally, this report illustrates actions cities are taking to combat food waste.

In cities where residential food waste collection and treatment are not yet in place or at pilot stage, cities' focus has been devoted primarily to creating or consolidating food waste diversion from landfills, like in Guadalajara and New York City.

Food waste reduction is a complicated issue. Few cities report comprehensive actions to halve food waste by 2030, but many cities have reported programmes to recover and donate surplus food from a wide variety of sources including wholesalers, retailers, schools and restaurants, to support people in need.

Additionally, cities are:

- offering training for businesses on how to reduce the amount of food waste generated including support on upcycling; and
- running campaigns for residents on how to reduce food waste by improving shopping habits, storage and cooking practices.

The report concludes with key barriers cities are facing to achieve the commitments of the C40 Good Food Cities Accelerator, for example the misalignment between local and national policies and data gaps.



**Eric Adams**

Mayor of New York City

*“For too long, addressing climate change for a safer, healthier future of New York City has meant **looking only at the cars we drive and the buildings in which we live. Too little attention has been paid to what’s right in front of us: the food on our plates.** The way we eat impacts everything, and thanks to our partnership with C40, we’re doing more to impact everything for the better. The C40 Good Food Cities Accelerator’s ambitious targets and concrete delivery milestones have given us a new way of thinking about emissions and the full scope of actions governments can take. C40’s assessments prove that by asking our city agencies to be accountable in carbon emission reductions through the food we purchase, and by encouraging corporate cooperation through our Plant Powered Carbon Challenge, we can affect meaningful change by 2030.”*



# DATA ANALYSIS

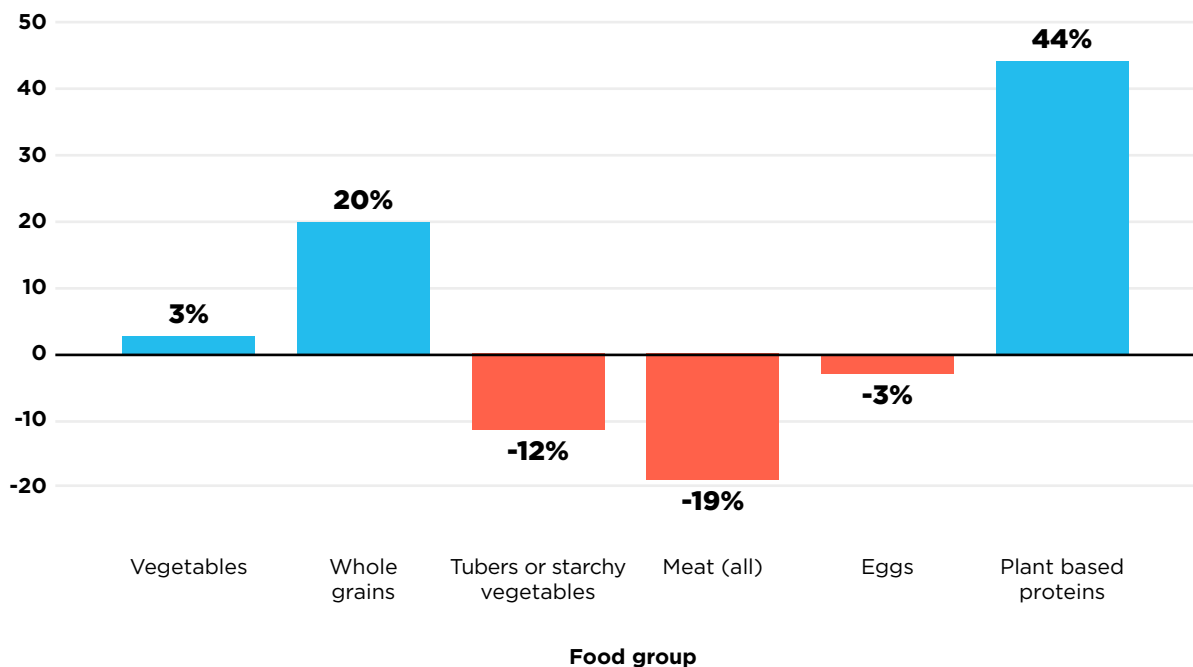
As part of the bi-annual reporting process, cities submit detailed information about the actions they are implementing to deliver on the accelerator commitments. This section highlights some of the key insights drawn from this data.

## Aligning public food procurement to the planetary health diet

The number of meals served per year by Good Food Cities Accelerator cities vary considerably based on the type of programs run by the city or its boroughs: from a few million served via food assistance programs, like in Guadalajara, to the over 175 million served by New York City across different departments including schools and hospitals. While data quality remains an ongoing

challenge for many signatories, the chart below presents a snapshot of how 7 cities, serving over 400 million meals per year, are shifting procurement. It shows that the city purchase of higher-emitting foods such as meat has decreased by 19%, while the procurement of plant-based protein sources has increased by +44%.

### ► Food procurement: Changes from baseline years to latest report



Baselines refer to different fiscal years, the oldest being 2015, the most recent 2022. Baselines have been checked against data submitted in 2023 Accelerator Reporting or CDP 2023 -which refers to procurement occurring in 2022 for the majority of the cities, as well as in 2021 and 2023 for a few of them. Missing data points have been covered by C40 internal analysis based on previous years submissions. 2% variations have been excluded from the chart.

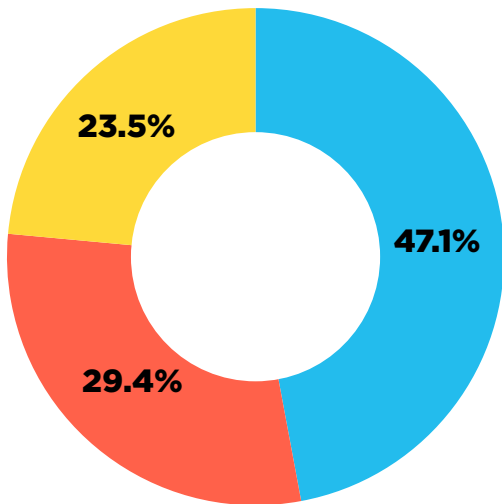
### Shifting consumption patterns

When it comes to supporting people and businesses to improve demand and supply of healthy and sustainable foods, almost half of the actions reported by signatories are focused on consumer awareness activities and tools. The other half focus on food businesses, and are split between regulations and incentives: 24% of the actions reported relate to creating partnerships and incentives for businesses to improve the kind of food served/sold; and 29% involve tightening standards and regulations for businesses to comply with.

### Reducing food waste

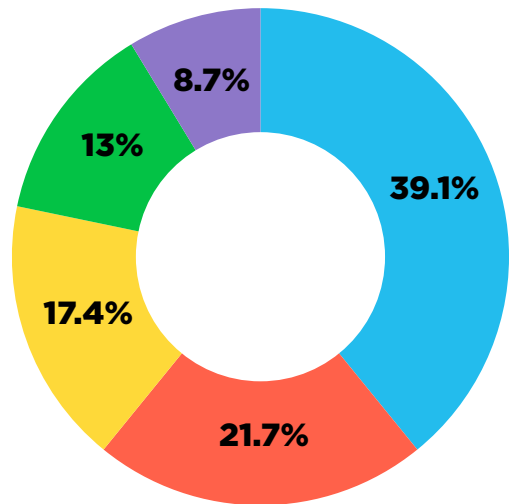
Addressing food waste is an especially impactful action area, and signatories reported a variety of actions that helped to avoid the generation of food waste. Roughly 40% of the actions cities reported involved implementing programmes to support businesses recovering and donating surplus food to people in need. One third of the actions related to awareness-raising activities both for residents and businesses, and 13% of the activities were focused on piloting various interventions aimed at reducing food waste such as training for better planning, storage or portioning in public canteens. Nearly 10% of the actions involved upcycling food before it became waste, such as supporting efforts to turn surplus bread into beer or to make jam out of ripe fruit.

#### ► Increase consumption of healthy plant-based foods: Actions by type



- ▶ Encouraging people to shift demand
- ▶ Tightening regulations
- ▶ Encouraging businesses to shift supply

#### ► Food waste reduction actions by type



- ▶ Surplus Donation
- ▶ Awareness
- ▶ Planning
- ▶ Focus on public canteens
- ▶ Upcycling



# CITY PROGRESS SUMMARIES

The following section of this report contains progress and action summaries that were self-reported by each of the C40 Good Food Cities Accelerator signatory cities. The city summaries showcase past, present, and future actions the city is undertaking to achieve the implementation milestones of the Accelerator.



SIGNATORY CITIES IN

# EAST, SOUTHEAST ASIA AND OCEANIA





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# QUEZON CITY

## PHILIPPINES

### Food procurement

Since the implementation of the city's Healthy Public Food Procurement Policy in 2021, the Procurement Department of the Quezon City Government ensures all food-related procurement activities comply with the city's nutrition policy. This is also monitored by the General Services Department during inspection of food deliveries. To ensure compliance across all departments, a series of trainings were conducted up to July 2023 to reiterate that no public funds should be spent on unhealthy food as directed by Mayor of Quezon City Joy Belmonte.

The City Health Department also monitors the city's three hospitals and shelter homes. Their menus have now increased their servings of vegetables, fruits, and whole foods, to ensure those who need it most can access fresh, nutritious food. Assessment of procurement documents showed that around 60% of the food procured by the city since June 2023 was whole food.

### Food environment

Quezon City Government is also currently crafting a calorie labelling policy to deliver on its commitment to support a shift towards healthier diets for residents in collaboration with food businesses registered in the city. Through the Partnership for Healthy Cities Program of Vital Strategies, the city is developing its calorie labelling policy and mandating food establishments to list food calories on their menu boards. The city has recently completed a communications workshop to develop information materials as well as to create a communications plan to better convey the objective of the policy to all stakeholders covered by the proposed ordinance.

### Food waste

In February 2023, Quezon City Government signed a Memorandum of Agreement with Scholars for Sustenance, an international food rescue foundation. Under this agreement and in the first four months of operation the city was able to rescue and donate about 1,980 kg of food, which translates to about 21,950 meals served.

The city has also procured six biodigesters to process food waste into compost which are currently deployed in Quezon City's urban farms. To date, these biodigesters have processed about 2,000 kg of food waste. Quezon City has received a donation of 25 biodigesters and one collection vehicle from Japan's national government and the United Nations Development Programme (UNDP) through their ACE Project - Accelerating Nationally Determined Contributions through Circular Economy. As of October 2023, the city has distributed this equipment to the city's barangays (local districts) and will monitor the operations.

### Urban agriculture

Quezon City, through its community-based urban farming programme, conducted 1,500 trainings at the grassroots level with about 10,900 participants, who were given around 176,000 vegetable kits to start their own vegetable gardens. Through support from the national government, the city has also provided training on urban agriculture to 213 people. The community-based urban farming programme currently supports 18,850 farmers, having started at around 2,000 in 2021.

Through its urban farming programme the city, along with partner Bokashi Pinoy, has trained 409 urban farmers in bio-composting to equip them with methods to introduce composting into their farms. They have collected about 4,862 kg of food waste to be processed into compost.



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# SEOUL

## SOUTH KOREA

### Food procurement

Seoul has continued to provide eco-friendly produce to schools and increased its supply of eco-friendly produce to small canteens like nurseries and welfare centres.

### Food environment

The Seoul Metropolitan Government and community health centres provide fruit twice a week to children facing socioeconomic hardship. The city carries out public campaigns and provides nutrition education aimed at children, to help them reduce their consumption of sodium and sugar.

The city has also developed and promoted the Seoul Mirae Bapsang – Seoul’s own Good Food Diets. In the coming year, the city will develop guidelines and marketing materials to spread Seoul’s own Good Food Diets.

### Food waste

Seoul installed an additional 1,615 radio frequency identification (RFID) food waste collectors, increasing their total number to 24,552. The city has also adopted 71 new large-scale food waste reducers to minimise environmental pollution and costs incurred from transporting collected food waste to treatment centres. There are now a total of 494 large-scale food waste reducers in the city. A further 224 domestic food waste reducers were deployed to help residents dry and/or ferment food waste directly. Seoul has also run campaigns via social media and leaflets about how residents, as well as restaurants and other businesses, can reduce food waste generation.

### Food governance

Seoul is the first local government in South Korea to set up a Citizens Committee for Food. The Seoul Citizens Committee for Food is a public-private governance group that consists of experts, activists and residents as well as public servants. The committee has three sub-committees covering food policy, food and health, and food and environment. Its key responsibilities include coordination and monitoring of Seoul’s food policies and development of food governance models.





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# TOKYO

## JAPAN

### Food waste

In the Zero Emission Tokyo Strategy, which summarises the vision to achieve net-zero carbon dioxide (CO<sub>2</sub>) emissions through specific initiatives and roadmaps, the Tokyo Metropolitan Government (TMG) has set net zero food waste as its goal for 2050. TMG will strive to reduce the amount of food loss in the city, and convert any food loss that still occurs into feed and fertiliser, thereby achieving net zero food loss. The goal for 2030 is to halve food loss compared to 2000 levels.

In 2022, TMG implemented a food upcycling promotion project using food technology, and carried out the project jointly with businesses which use bread and noodle mill scraps that would otherwise be discarded as ingredients for craft beer, as well as with several businesses that built a matching system to make upcycled foods. In the future, TMG will promote the creation of business models able to reduce food losses by utilising food technologies. Tokyo will also operate a matching system for emergency food stockpiles with expiration dates approaching, in order to distribute surplus foods effectively.



SIGNATORY CITIES IN

**EUROPE**





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# BARCELONA

## SPAIN

### Food procurement

In December 2022, the City of Barcelona approved a new technical directive on public food procurement for municipal canteen, meal, catering and vending services which aims to promote people's health and improve their diet, strengthen the local economy by supporting local and seasonal products, and reduce the food system's impact on the planet. Staff from different departments and municipal institutes are participating in training, as well as piloting the first purchases under the directive and establishing a structure to evaluate progress.

### Food environment

Barcelona has introduced two main projects to help achieve 23% adoption of the planetary health diet among residents by 2030. The Green Trade project aims to strengthen the role of municipal markets as promoters of healthy food and as examples for other shops in their local neighbourhoods to follow. Green Trade promotes organic, local, healthy and seasonal products offered by establishments in the city's 38 municipal markets. By December 2022, the number of affiliated establishments had reached

570. In 2022, the programme supplied training and support for traders on commercial strategies focused on enhancing and promoting the most sustainable products; communicating the joint labelling of sustainable products; and verification of compliance with participation criteria.

Terra Pagesa is a project that helps Catalan producers to establish commercial relations directly with traders in the city of Barcelona, and for consumers to have access to local and seasonal fresh produce. The project facilitates the commercial and logistical structures necessary to increase healthy plant-based diets among the residents of Barcelona.

Barcelona City Council has organised a Sustainable Food Festival. The aim of the event is to bring gastronomy and sustainable food closer to residents, to give visibility to the restaurants that commit to sustainability and to small sustainable producers, as well as to entities in the city that work for this purpose. In 2022, the City Council also collaborated in the Barcelona Gastronomic Forum Fair promoting sustainable food and hospitality, and contributed to a sustainable food prize.



### Food waste

Foodback is a pioneering circular bioeconomy project established in 2022 in Mercabarna, Barcelona's wholesale market. It is designed to increase the donation of surplus fruit and vegetables suitable for consumption. Businesses operating in Mercabarna can now bring their surplus food to the Foodback Center where

it is sorted in two streams. The items in good condition are distributed to social entities so they can be given to those in need. Fruit and vegetables that have failed the first screening but are still edible are given to other non-governmental organisations (NGOs) to produce jam and broth. Data from the first year of implementation show that 1,060 tonnes of organic matter were received by Foodback, of which 806 tonnes were recovered and donated by the over 100 entities involved. The Foodback programme has allowed a 16% reduction in organic matter collected in Mercabarna.

### Food governance

The city created the Healthy and Sustainable Food Strategy Barcelona 2030 after a participatory process in 2022. The document establishes nine goals, 54 lines of action and 265 initiatives. It aims to ensure that sustainable food boosts the local economy, combats inequalities and takes care of people's health, as well as that of the planet, without endangering future generations.

In 2023, Barcelona established a City Agreement for Collaboration scheme to promote public-private cooperation and coordination around the 2030 plan. In September 2023, the City Agreement had already gained 67 members.





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# COPENHAGEN

## DENMARK

### Food procurement

Between 2018 and 2022, the City of Copenhagen reduced carbon dioxide (CO<sub>2</sub>) emissions associated with public meals by 17.6%. The city is therefore on track to reach its target of reducing its food-related emissions by 25% by 2025. In 2022, city-controlled kitchens procured on average 85% organic food, with a target of 90% by 2025.

The City of Copenhagen has started training its kitchen staff in shifting to nutritious, organic, and more climate friendly meals in over 546 public kitchens, out of a total of approximately 1,000. The city is working with a culinary advisor to offer these training sessions to as many kitchens as possible by the end of 2024.

The city has launched over 900 climate friendly recipes, developed for large kitchens (from 20–100 servings), and tailored for three different target groups – children, adults, and the elderly. The recipes are publicly available online and used regularly in communication and consultation with the kitchens.

In 2023, the city launched a strategy which requires large events hosted or supported by the city to always provide a vegetarian meal option, as well as a higher percentage of organic food, and to present measures to reduce food waste.

### Food environment

Copenhagen launched a city-wide campaign in 2023 aimed at residents, to inspire a shift to more sustainable diets. This includes a social media campaign showcasing chefs in the city's public kitchens sharing food 'climate hacks', crowdsourcing for sustainable recipes, and a 'cook off' session with public kitchen chefs. The city has also partnered with a social enterprise in a campaign where city residents sign up to cook climate friendly dinners for their communities.

### Food waste

In 2022, the Copenhagen City Council approved a new goal to reduce 50% of food waste from public kitchens by 2030, with an interim target of a 15% reduction by 2025. The city finalised a food waste report in 2022 which provides valuable knowledge into public kitchens' food waste and established a 2022 food waste baseline. Copenhagen has also launched a number of pilot projects to test various ways of working with food waste in its institutional kitchens.



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# LONDON

## UNITED KINGDOM

Since September 2022, London has continued its systems-based approach to aligning food procurement to the planetary health diet. The city has collaborated with a range of key stakeholders to transform London's food system, enabling Londoners to access healthier and more sustainable diets while reducing food waste.

### Food procurement

C40 Co-Chair Mayor of London Sadiq Khan has continued to lead work across the Greater London Authority (GLA) group to deliver the GLA Group Responsible Procurement Implementation Plan. London's Food Procurement Commitment, developed with support from over 20 London boroughs, was launched in spring 2023. This commitment sets targets to reduce greenhouse gas emissions and food waste for food councils' direct procurement.

In September 2023, the mayor delivered on his commitment to provide free school meals to all primary school students in London through the Universal Free School Meals programme. London's Food Procurement Commitment has been embedded into funding principles for all councils applying for funding through the programme. Businesses across the food service sector are being engaged to explore opportunities to align with London's Food Procurement Commitment.

### Food environment

The School Superzones programme, focused on improving the local food environment around schools, has been expanded into 20 London boroughs. In line with this programme, the London Plan (2021) included restrictions on opening fast food outlets near schools.

In March 2023, a pan-London awareness campaign, Eat Like a Londoner, was launched focusing on reducing household food waste and promoting plant-based diets. The campaign, which will run for two years, has been developed in collaboration with over 20 London boroughs and aligns with similar campaigns being delivered by business.

In September 2023, London held a roundtable with businesses from across the food supply chain. The roundtable, chaired by Shirley Rodrigues, the Deputy Mayor for Environment and Energy, focused on securing commitments from businesses to partner with London in accelerating work to reduce food-related emissions and food waste, and to develop London as an exemplar for circular food systems innovation.



During the winter of 2022/23, in the context of sharply rising inflation, the mayor provided emergency financial aid to food redistribution organisations in 30 London boroughs. The second phase of London's Food Roots Programme was launched in March 2023, providing grants to organisations aiming to take a 'cash-first' approach to address food insecurity.

### Food waste

A programme training Environmental Health Practitioners to support hospitality businesses was launched in March 2023, with over 200 businesses already receiving help. Following its early success, Food Connect was expanded to five new sites across two new boroughs. This service has now redistributed over 200 tonnes of edible surplus food supporting over 17,000 households. London's boroughs have created Reduction and Recycling Plans (RRPs) for 2022-24 which have been approved by the Mayor. The Mayor also commissioned the Waste & Resources Action Plan (WRAP) to deliver a food waste reduction pathway, baselining progress to achieve the city's 50% food waste reduction target and making recommendations for how to realise the necessary reductions.





## Tom Harris

*Senior Policy and Programmes Officer in the Waste and Circular Economy Team of the Greater London Authority*

### > What actions have you been involved in with your team that make you proud?

Bringing the largest businesses from across the supply chain together, to speak with the Deputy Mayor for Environment and Energy and make commitments to partner with London and increase their investment in reducing the impact of the city's food system at London's Food Supply Chain Roundtable was a particular highlight for me. Also working closely with the environmental charity Hubbub and London's Community Fridge network to deliver our Food Connect service, which supported over 17,000 households was very rewarding.

### > What are you looking forward to achieving as we move toward the 2030 accelerator target 'Supporting an overall increase of healthy plant-based food consumption'?

I am looking forward to expanding the work we have been doing on food purchasing through London's Food Procurement Commitment. Based on the successes in other cities such as Milan and New York, our work on procurement has the potential to have significant impact on food related emissions.

### > What impact has your work had on the quality of life of your city's residents, and what does this mean to you?

With programmes such as Universal Free School Meals and London's Procurement Commitment, we are ensuring that all children in London have access to a healthy, climate friendly meal. Which at a time when the cost of living continues to rise is exceptionally important. In addition to helping Londoners living in food insecurity, the city is providing emergency food aid and supporting them through our work with the London Food Alliance and programmes such as Food Roots and Food Connect.





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# MILAN

## ITALY

The City of Milan has worked to improve the sustainability of its food systems across a broad range of measures, including school meals, food waste, research and innovation and sustainable food production.

### Food procurement

Milan has strengthened its efforts to provide healthy and sustainable school meals with reduced greenhouse gas (GHG) emissions.

### Food waste

In spring 2023, the city co-designed interventions to reduce food waste and promote new Zero Food Waste Hubs. This involved collaborating with a range of organisations and provided the basis to start a new phase in food waste prevention in the city. There are now five Zero Food Waste Hubs across Milan, and the quantity of food recovered and redistributed has increased.

The city has also promoted and financed the impactful Food Wave programme to engage young people in creating a more sustainable food system for Milan.





## Andrea Magarini

*Director of the Food Policy Department of the City of Milan*

Andrea Magarini is responsible for implementing all the actions aimed at making Milan's food system more sustainable and inclusive. From the school feeding programme to peri-urban agriculture, from food waste prevention to the increase in food aid, from scientific research on the local food system to the development of farmer's markets.

### > What actions have you been involved in with your team that make you proud?

We are proud to have involved hundreds of local partners, internal and external to the municipality, in addressing these challenges, so that results are achieved by the city as a whole.

### > What are you looking forward to achieving as we move toward the 2030 accelerator target 'Reducing food loss and waste by 50% from a 2015 baseline'?

I expect that the actions of our food policy department can help organisations active in Milan to work increasingly in synergy, feeling part of an integrated system. Our ambition is to build several Neighbourhood Hubs against Food Waste, small widespread infrastructures, strongly coordinated with each other that contribute to reducing inequities and losses in the food system.

### > What impact has your work had on the quality of life of your city's residents, and what does this mean to you?

From the pre-pandemic pilot actions, to the efforts to ensure the distribution of food aid during the lockdowns, to the strengthening of the initiatives, I believe that the action of the Milan food policy has increased the food resources of tens of thousands of people throughout the city. It also helped civil society organisations to have in the Municipality a convinced ally in improving people's lives through resources, relationships, infrastructures and the ability to understand needs and promptly react.



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# OSLO

## NORWAY

The City of Oslo approved an action plan in September 2022 aimed at achieving the council's ambitions on sustainable, healthy, plant-based food consumption. The Agency for Improvement and Development has organised the municipality's first food conference to inspire, engage and inform on the topic of sustainable and healthy food.

### Food procurement

The city has provided kindergartens with menu planning tools to make it easier for their kitchen staff to plan and buy sustainable and healthy food. Oslo is promoting the use of menu planning tools in more kindergartens and other relevant public agencies.

### Food environment

Furthermore, the city created and approved a new city-wide framework on catering which only allows vegetarian food on the menu.

### Food waste

The city has run a pilot project to collect food waste data from Oslo's nursing homes using PowerBI, an interactive data visualisation tool. The pilot was followed by internal guidance including different measures to reduce food waste in the future, using insight from the data collected.

A different, ongoing pilot project to use the surplus food from Oslo's central kitchen is currently in process, with the food being donated on a weekly basis to a shelter home for people with substance use disorders. Oslo will develop an overall food waste action plan in the near future, with a variety of measures and food waste indicators for various sectors.

### Food governance

An action plan with the purpose of achieving the city council's ambitions for sustainable and healthy food was approved in September 2023. The action plan presents strategic priorities in the municipality's food policy, with 47 concrete measures to promote sustainable and healthy food in Oslo. The city government proposition also provides suggestions for organising the food area and department to ensure sufficient resources for implementation. The Agency for Improvement and Development is the initiator, facilitator and coordinator of the action plan implementation.



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# PARIS

## FRANCE

### Food procurement

Catering for the City of Paris collectively serves 30 million meals per year in nurseries, schools, colleges, residences for the elderly, medico-social establishments, solidarity restaurants for marginalised people, meal deliveries and restaurant companies. Paris fully supports the ambition to improve the quality of daily food consumption and achieve carbon neutrality by 2050.

The city's 2022-2027 Sustainable Food Plan accelerates the transition towards 100% sustainable municipal collective catering. This includes serving 75% organic food, with 50% of food produced and processed locally within a 250 km radius of Paris (within the city's bio-region).

Developed in consultation with all stakeholders, the plan defines a path for the preservation of the climate and biodiversity and for tasty, healthy food consumption. The plan is part of Paris' agricultural and food policy, and benefits from AgriParis Seine. Launched by the city in July 2023, AgriParis Seine is a cooperative association that unites the city and other public entities along the Seine to support the development of sustainable local supply chains. This helps all involved to provide sustainable, healthy food to the residents of the Seine valley.

### Food environment

Paris is working to improve the presence of sustainable and healthy food outlets in underserved neighbourhoods through support for the creation of social and solidarity grocery stores. The city is also working to support non-governmental organisations (NGOs) fighting food insecurity, to improve access to healthy and fresh products. Paris is also developing collective kitchens and opening collective catering establishments for residents in need.

### Food waste

The City of Paris has launched its 'Paris Plan to Combat Waste' aiming to reduce food waste by 50% by 2027 and recover 100% of food waste to promote the return of organic matter to the soil or to produce clean energy from biogas. Through its collective catering establishments, the city is taking action to reduce waste during the preparation and serving of meals as well as through donations of remaining foods.

### Food governance

Through the creation of the AgriParis Seine association, the City of Paris has committed to strengthening regional cooperation in the Seine basin with the aim of bringing together producers, consumers and other players across the food system. Between 2021 and 2022, the association carried out consultations with residents and professionals to define its mission and operational courses of action. AgriParis Seine is currently made up of seven founding public partners, and aims to include private actors, residents, research partners and NGOs.





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# STOCKHOLM

## SWEDEN

The City of Stockholm has continued implementing its food policy to help reduce greenhouse gas (GHG) emissions, increase resilience, and deliver positive public health benefits. The city's coordinated and integrated approach has continued with activities including various sectors of the city. Some of the work has aimed to strengthen knowledge within the organisation, while other activities have focused on methods and systems to make it easier to monitor progress. The city has focused particularly on innovation, culminating in an event on innovation in the urban food system at City Hall, with opening remarks from Mayor of Stockholm Karin Wanngård.

### Food governance

Stockholm has also set out new ambitions and targets for climate action and food systems. The city is finalising a new environmental programme with specific action plans, and the current food strategy will be reviewed in 2024.



▶ **Guadalajara**

▶ **Lima**

SIGNATORY CITIES IN

# LATIN AMERICA





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# GUADALAJARA

## MÉXICO

The City of Guadalajara is running a variety of programmes and activities to transform the menu served in its 13 Child Development Centres, run by community non-profit DIF Guadalajara, in line with the planetary health diet. The staff in charge of the community kitchens, as well as teachers, directors and DIF Guadalajara staff, have been trained on how to reduce food-related emissions.

### Food environment

Guadalajara has introduced a campaign for a sustainable food culture aimed at children and adolescents. Its Agroeco-Educational Project targets the entire population of first, second and third year pre-school children at its 13 Child Development Centres, providing training and virtual activities around food origin, production, care, consumption and nutritional contribution, as well as promoting healthy and sustainable eating.

Another sustainable food culture campaign is aimed at children, adolescents and their parents through training in green classrooms. This helps to promote family gardens and healthy consumption habits to reduce the consumption of junk food.

### Food waste

The city is working on the creation of an organic waste plan to address waste treatment and reduce the amount of waste sent to landfill. Additionally, the city is already supporting public composting activities and working with market traders so that food surplus in good condition can be donated to marginalised and low-income families. Guadalajara is also taking measures to ensure food waste segregation can be easily adopted once implementation of the city's plans begins.





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# LIMA

## PERU

### Food environment

Lima has introduced its ‘Come sano, vive bien’ (eat well, live well) programme to reduce the consumption of foods that are high in saturated fat, sugar, or sodium in schools. The programme builds on the octagonal warning labels introduced in Peru in 2018 as part of the Law for the Promotion of Healthy Eating for Children and Adolescents.

The city is also helping promote the consumption of whole foods and food preparation at home with the programme ‘Lima come sano’ (Lima eats healthy). Within the same framework, the city has introduced a municipal ordinance to encourage a healthier food environment for children, girls and adolescents by requiring restaurants to increase their healthy

offering with more fruits and greens. The city is following up with field checks and capacity building for restaurants in Lima Cercado (part of the city centre), with the aim of promoting additional healthy breakfasts and snacks to be included on menus.

Thanks to the ‘Lima elige saludable’ (Lima chooses to go healthy) programme, the city is promoting increased consumption of fruit and greens as well as food waste reduction interventions. Awareness-raising workshops will soon be held with restaurant owners. As part of this intervention, tools will be provided such as calculating the portions to be prepared, tips for correct food storage, cyclical menu planning and incorporation of recipes where 100% of the edible part of the food is used.



SIGNATORY CITIES IN

# NORTH AMERICA





# MONTRÉAL

## CANADA

### Food procurement

The City of Montréal has adopted its first responsible procurement plan. In addition, it is creating a tool to help city officials comply with its goal of 75% vegetarian food and limit single-use plastic when ordering food for meetings and events.

### Food environment

To increase vegetarian food supply in the city, Montréal conducted a mapping exercise of all its rental spaces dedicated to food outlets. Montréal is defining new clauses that require all food outlet operators to offer at least 75% vegetarian options. Furthermore, the city is creating a tool and support scheme to help people wishing to host events, including those funded by the city, to respect the city's commitments and make the food offering greener.

The City of Montréal is also supporting the Local and Integrated Food System project (SALIM), led by Collectif Récolte, which enhances collective solutions to strengthen the local and solidarity food supply networks in Montréal. The objective of the project is to strengthen food supply serving community-based organisations, while improving access to markets for local producers through a network of physical infrastructure and shared digital technologies. The intervention is composed of many projects, including:

- L'aube: a food hub managed and coordinated by four farms.
- Tomat: a platform facilitating management and transactions related to food stamps.
- The expert on local procurement: a shared resource that helps community organisations to procure locally.
- The regional hub: co-design of an inclusive food hub which will support community-based organisations and food assistance institutions to procure local food.





### Urban agriculture

The city is now implementing its dedicated urban agriculture strategy, with 17% of the actions completed, 60% in progress and 23% still to be launched. Montréal has reserved CA\$ 10 million (US\$ 7.3 million) from its ten-year expenditure program (PDI) budget (2021-2031) for the renovation of existing community gardens and the development of new gardens to help reduce resident waiting lists. A total of 45 projects have been funded under this programme to date (26 projects in 2022 and 19 projects in 2023).

### Food waste

Following a public consultation on the reduction of food loss and waste, Montréal received 21 recommendations in 2022. An action plan to activate these recommendations is in preparation. In 2022, the city mandated the International Reference Center for Life Cycle Analysis (CIRAIG) to carry out a study to identify residents' positive habits and behaviours on food waste reduction, as well as any existing barriers. In the future, Montréal will develop a case study to highlight global best practices as well as behaviours and challenges identified by the CIRAIG study.



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# NEW YORK CITY

## UNITED STATES

Since September 2022, New York City (NYC) has made significant strides in achieving a healthy, sustainable, and equitable food system for New Yorkers.

In April 2023, NYC released its first citywide consumption-based emissions inventory (CBEI) supported by C40 and EcoDataLab. The inventory showed that food is the third largest contributor to carbon emissions in NYC, with animal-derived products being significantly more carbon-intensive than plant-based foods. In response, NYC pledged to reduce its food-related carbon emissions by 33% by 2030 and launched the Plant-Powered Carbon Challenge, which calls upon private corporations to pursue a 25% reduction in food-related carbon emissions by 2030.

### Food procurement

Recently, NYC has seen great success in shifting its food procurement practices to meet its emissions reduction goals. In July 2023, the city implemented its updated Food Standards for snacks and meals served at city agencies. The standards set minimum serving sizes for fruits,

vegetables, and whole grains; require two plant-based proteins to be served weekly; impose stricter limits on sodium and sugar; and require the elimination of processed meats by 2025. To aid in this transition, the city is supporting agencies with plant-based culinary training and menu redevelopment.

In 2022, NYC formalised its Good Food Purchasing (GFP) framework, which supports NYC agencies in aligning their food spending with six core values: local economies, environmental sustainability, nutrition, animal welfare, a valued workforce, and transparency. With help from the Center for Good Food Purchasing and Coolfood, NYC tracks these metrics on an annual basis. In 2024, the city will focus on how food purchases align with the Planetary Health Diet as well as GFP's core value of environmental sustainability. Concurrently, the Mayor's Office of Food Policy is partnering with the City Food Policy Project team, including Colorado State University and Cornell University, to analyse potential tradeoffs of different values-based procurement policy interventions within NYC and in the broader region.



## Food environment

In addition to shifting its procurement practices, NYC has transformed its food environments to promote meals made with whole plant-based foods. In December 2022, NYC Health + Hospitals (H+H), the city's public hospital system, expanded its plant-based default meal programme from inpatient lunch meals to include dinner service. Notably, the first year of this initiative led to a 36% reduction in food-related carbon emissions. Moreover, H+H's Lifestyle Medicine Program, which directs outpatients to incorporate more plant-based meals into their dietary patterns, has expanded to six additional hospitals over the last year. To complement these efforts, the city's Department of Health and Mental Hygiene launched a television, radio, and digital campaign to showcase healthy plant-based meals called 'Eat A Whole Lot More Plants.'

NYC recognises that building healthy food habits starts with the youngest New Yorkers. The city has partnered with the nonprofit Wellness in the Schools to provide plant-forward culinary training for school cooks and develop and test new recipes. Alongside these menu transformations, NYC launched its Food Education Roadmap to integrate nutrition and food education across the entire pre-collegiate curriculum while building support across the school community. To advance this effort, the city awarded \$660,000 in grants across 60 NYC schools, many of which previously had no food education programming.



## Food waste

In its efforts to reduce food waste, NYC has introduced curbside composting collection for all residential sites in Queens, a programme that has diverted approximately 5,760 tonnes of material from landfills at a fraction of the cost of previous curbside efforts. The city will now be expanding curbside composting across three boroughs, encompassing both residential sites and public schools.





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# TORONTO

## CANADA

Toronto City Council adopted the TransformTO Net Zero Strategy in December 2021, bringing the city's net zero target forward from 2050 to 2040. The strategy also presents a set of 2030 interim targets for community-wide emissions as well as City of Toronto corporate targets to demonstrate leadership by example. This includes the Cool Food Pledge 2030 target.

### Urban agriculture

The City of Toronto continues to develop and advance several initiatives that support culturally relevant and healthy food growing and access. This includes, but is not limited to, the City's Black Food Sovereignty Plan, Reconciliation Action Plan, Poverty Reduction Strategy, and the Community Engagement & Entrepreneurial Development (CEED) urban farms. In early 2024, an updated Poverty Reduction Strategy four-year Action Plan will go to Toronto City Council for approval, which will include new food-related actions that address the needs of Toronto's communities.

### Food waste

Baselining for a Circular Toronto project was completed in 2022. A key output of the first phase of the project was a landscape analysis which identified three target sectors to further explore the city's circular economy work: the food system, the construction sector, and the waste management sector. Food was identified

as a key sector to explore because it has the greatest potential for circular economy interventions. The City of Toronto will develop a circular economy roadmap over the next two years, with an estimated start date in 2024. A more granular analysis on the food sector will be completed to formally build out Toronto's circular economy implementation plan.

Food waste reduction strategies and programmes were maintained in 2023, including the Urban Harvest Program to redistribute surplus food; training and education for residents in food preservation practices; and participation in the National Zero Waste Council's Love Food, Hate Waste campaign to raise awareness on avoidable food waste.

### Food governance

The city released its Consumption Based Emissions Inventory (CBEI) in 2023. This report included 2019 baseline data for the city. Seniors Services and Long-Term Care (SSLTC), Shelter, Support & Housing Administration (SSHA), and Children's Services (CS), which procure and serve 7 million meals yearly (approximately 3,000 tonnes of food) generate 46 ktCO<sub>2</sub>e – about 2% of the total corporate CBEI. Of those emissions, nearly half were from beef and lamb consumption, which comprised only 3% of total food purchased by weight.

# BARRIERS TO ACHIEVE THE COMMITMENTS

Signatories to the C40 Good Food Cities Accelerator highlighted several challenges that need to be tackled in the next six years to achieve their commitments.

While cities are acting with their own powers to deliver impact, misalignment of national policies is emerging as the biggest challenge faced by C40 Good Food Cities Accelerator signatories. Current national and international laws are making it difficult for cities to support and buy healthier and more sustainable food. Relying on outdated dietary standards that don't include environmental considerations is placing the responsibility on cities to teach and implement this shift throughout the entire public food supply chain. A similar situation is occurring when it comes to reducing food waste, an area where fewer cities are reporting as much progress as quickly as is needed to achieve the 50% reduction target. While global attention on methane and food waste is increasing, when national governments are inactive, the responsibility for dealing with big generators' initial resistance to change is shifted to local governments.

Budget restrictions coupled with increasing food prices are hampering or putting at risk several cities' programmes, specifically those dedicated to food assistance. Budget restrictions are also detrimental when they affect cities' capacity to generate knowledge, gather data and monitor progress. Almost all cities have flagged consumption and/or whole-system data as their biggest challenge. They are not able to access or generate evidence on residents' and businesses' food demand or waste generation. Existing data on consumption usually looks at public facilities exclusively; while existing data on food waste usually only looks at volumes collected by municipal waste collection services. In both cases, these data depict only a partial frame of the city's overall trajectory. Specifically when it

comes to food waste reduction, these constraints translate into missing baselines and interim targets, which could profoundly compromise cities' ability to reach the accelerator target. Finally, even when whole-system data may be available, cities are lamenting insufficient capacity to elaborate those data to strengthen their political arguments.

Among the specific requests for assistance, **five areas have been highlighted as needing additional dedicated network support:**

- **Multilevel governance:** as cities are creating multi-level platforms to involve different authorities in vision-setting processes, there is an increasing need for facilitation, co-creation and planning tools.
- **Stakeholder engagement:** as cities are increasingly advancing towards a whole-system approach and looking at food consumption across their entire urban ecosystems (not just at what is served in public facilities), understanding how to engage and stimulate private sector players is becoming urgent.
- **Behaviour change:** understanding how city governments could support people to make better consumption choices.
- **Data:** additional support in setting up and running monitoring mechanisms able to analyse progress on food consumption transformation as well as on city-wide food waste reduction.
- **Advocacy:** in recognition of their position at the forefront of global food systems transformation, signatory cities explicitly requested additional advocacy and campaigns support to target national governments, as well as international partners, for increased ambition and action.

# CONCLUSION

Four years on from the launch of the C40 Good Food Cities Accelerator, signatory cities are reporting extraordinary progress to reach the accelerator targets. While a blueprint for triggering a consumption shift does not yet exist, cities are together bearing the trial-and-error costs of reaching a planetary health diet for all by 2030, confirming their extraordinary determination and enormous technical capacity.

Through this reporting cycle, signatories also highlighted key barriers to meeting the commitments of the accelerator, including local-national policy misalignment and data gaps. These barriers have already informed the 2024 C40 Food Systems network work plan, which will specifically target areas such as behaviour change interventions and stakeholder engagement.

As a peer-to-peer learning platform, the C40 Food Systems network is the key mechanism for support, for cities to engage with other global cities to share and learn from best

practice solutions. The network convenes cities to meet climate, health, and inclusivity goals, and is a crucial vehicle to overcome the lack of a blueprint for a major consumption shift. By sharing successes and challenges, cities can build on others' experiences to shift their mindsets and the global thinking on meaningful and effective interventions. In the network, senior technical staff from C40 cities collaborate on food systems transformation. Cities can access virtual webinars, deep-dives and working groups organised by the network, as well as annual workshops that help build relationships between food policy managers across regions.

C40 will continue to support and collaborate with cities, to advance together towards a cleaner, healthier, and more resilient and inclusive future. The C40 Good Food Cities Accelerator will continue to provide a platform for leading mayors from around the globe to champion a food systems transformation for people, planet, and prosperity.



