



World Food Summit - Better Food for More People 2018

30-31 August 2018 in Copenhagen, Denmark

Venue: The National Parliament & Copenhagen City Hall

Preliminary Program for parallel sessions

31th of August 2018

Food Cities: Sustainable cities through gastronomy

Venue: TBC

In the Food Cities session, we put food and gastronomy at the center of sustainable urban development. During this session, we aim to explore how gastronomy and the food sector as a creative and cultural industry, can be a tool for creating sustainable communities - socially, environmentally and economically.

As the urban population grows, cities are faced with new challenges. Challenges such as increasing inner-city poverty, waste management, resource consumption and urban development to support a growing demand for housing and public spaces. At the same time the transformation from an urban economy based on manufacturing and physical retail to an economy based on digital and creative industries, is changing the urban landscape. During the Food Cities session, we will explore how food and gastronomy can be a tool to tackle these urban challenges, and thereby a tool for supporting the UN SDG goal 11: Sustainable cities and communities.

During the first Food Cities session at the 2017 World Food Summit the participating cities addressed the need for increased sharing of best practice and a focus on building local and international partnerships. Building on this the 2018 Food Cities session, will bring together thought leaders and cities officials to share new insights and experiences of how food and gastronomy can solve the urban challenges of the future. How food and gastronomy can create stronger communities, new job opportunities for marginalized citizens, drive the creation of new and vibrant communities in industrial and neglected neighborhoods, and how the innovation in gastronomy and food services can change the way we eat and thereby our food consumption and food waste.

The program of the Food Cities session aims to drive the sharing and development of new initiatives and solutions, for how food and gastronomy can contribute to building more sustainable cities and communities.

Program for Friday 31th August 2018
Food Cities: Sustainable cities through gastronomy
Venue TBC

8.30-9.00 **Registration**

9.00-9.15 **Welcome**

Opening speech

9.15-9.30 Niko Grünfeld, Mayor of Culture- and Leisure, City of Copenhagen.

9.30-10.30 **Status on the World Food Summit – Roadmap to 2030 and highlights since last year**

Empowering cities with food and gastronomy

Keynote speakers (TBC)

10.30-11.30 **Break out session I**

Option 1: Re- thinking the food system to drive social sustainability

Those who eat together, stay together. Food can bring people together across age, culture, gender, religion, etc. Good food and eating together are therefore effective tools for promoting better city life. For example, creating job opportunities for refugees in the city's kitchens, arranging common meals to combat loneliness or making sure that even the city's weakest citizens have access to good and healthy food.

How can cities create better lives through food and gastronomy?

Option 2: Re- thinking the food system to reduce CO₂ foot prints of cities

The world resources are consumed primarily in cities, and a very large part of CO₂ emissions come from the food we eat. More and more cities around the world are therefore looking for good ways to reduce this part of the city's CO₂ emissions.

How can cities create better lives through food and gastronomy?

Break out session II

11.45-12.45

Option 1: Re- thinking the food system to drive city development

Most cities struggle with challenged residential areas or "dead" neighborhoods that lack life and people. Can food and a living restaurant life help lift entire districts so they become more attractive to reside and live in?

How can cities develop through food and gastronomy?

Option 2: Re-thinking public meals to improve health, quality of life and sustainability

Every day, millions of public meals are served to people of all ages. This gives the cities a number of concrete options for promoting, for example, health and sustainable food production. In Copenhagen, the public meals have been used to promote the demand for organic food. But that's just the beginning.

How can cities improve health, quality of life and sustainability through public meals?

12.45-13.30

Gathering and closing remarks

13.30-14.30

Lunch
