

WORKSHOP PLAN: 1 HOUR 15 MINUTES **Food Partnerships & the Climate Emergency: Thinking Global, Acting Local**

10.30 (15 minutes)

Leon: introduce session & facilitators.

Anna: introduction to the workshop & the underlying theme: the need to take a systems approach to food & climate change. Discuss different food systems maps including linear diagrams, circular mapping & the sustainable food city (Lancaster) model.

Within this intro, we will give a 5 minute context for this session.

Climate change is a complex topic, with its causes & effects being completely interlinked with a range of social & environmental justice issues. These will be explored in this session around the topic of food, but to set the scene:

- We currently work & live within an economic system that does not acknowledge its place within ecological systems. It therefore does not internalise external costs of products such as food; resulting in the pillaging of natural resources & landscape degradation & unsustainable practices that both contribute to & make us vulnerable to climate change. This environmental degradation has social consequences: hardship (famine, poor health & wellbeing, conflict etc), resulting in the migration of humans & other species; leading to further conflicts & further landscape degradation, displacement & poverty etc. This is a degenerative cycle & is relevant to our current industrial food system which Feedback **explain** argues is the cause of the biggest human impact on the planet.*
- It is argued in many arenas that our current food system (although we have much to be thankful for) is broken. Corporate monopolies, land grabs, human rights abuses, poverty along the supply chain, declining biodiversity, insect apocalypse, modern slavery, deforestation, soil degradation, factory farms, water pollution, obesity epidemic are all the symptoms. In regards to climate change food is responsible for around 30% of our green house gas emissions.*
- [The United Nations Food & Agriculture Organisation (FAO) has calculated that, globally, agriculture generates 30% of total man-made emissions of greenhouse gases, including half of methane emissions & more than half of the emissions of nitrous oxide.*
- In the EU, over 30% of the greenhouse gases from consumer purchases come from the food & drink sector. Latest conservative estimates from the [Food Climate Research Network](#) in the UK suggest that almost one-fifth of the UK's total greenhouse gas emissions are associated with our food & drink.]*
- As such a systems problem needs a systems solution- with the complexity of the issue being explored to identify key leverage points for shifting change to more resilient & regenerative food cultures & a zero carbon society.*
- When it comes to discussing the climate emergency & strategies for transitioning to zero carbon societies, food is very often left out of the discussion. This absence is perhaps reflected in their being no central person/ department responsible for all aspects of food in government. & yet food is completely connected to a number of key agendas: health & wellbeing, landscape management & restoration, urban planning, distribution networks & transport, resilient local & global economies, community cohesion & resilience, poverty, mitigating & adapting to climate change...) Cross-department approaches is therefore key to tackling the issue of both food & climate change.*

[Project Drawdown](#) – a piece of research that presents 100 solutions that we have today to help drawdown atmospheric carbon to levels we need. Of the top 20 (most impactful) solutions to address climate change, eight relate directly to food: reduce food waste, shift to plant-rich diets, implement silvopasture, regenerative agriculture, tropical staple trees, conservation agriculture, tree inter-cropping & managed grazing. It is therefore essential that food is incorporated into Lancaster's (& other cities) climate strategies.

Thankfully a network of stakeholders are establishing themselves across the country to bring this holistic overview & plug gaps; developing & trialling strategies for creating resilient, sustainable &

fair food systems that also support the transition to lower carbon economies. The sustainable food cities network is one example of a great platform from which local authorities can collaborate with local partnerships to ensure that food is not missed from zero carbon strategies, & is in fact addressed in a holistic & forward thinking way.

If you leave with anything from this session, let it be three key actions:

1. Utilise local expertise & resources: seek out local sustainable food partnerships & other key stakeholders & create a platform for them to feed into a working group that develops & implements holistic climate strategies.
2. Map out, with your working group (in your locality), your **unique** local food system & identify how this both contributes to & is vulnerable to climate change.
3. Identify your leverage points (minimum effort for maximum output), for shifting change in your locality to more regenerative food cultures that support us in transitioning to a zero carbon society.

We will use this session to practically explore how you might go about doing the 2nd & 3rd point.

Forming groups: stand up sit down activity- used to form groups.

Policy	Local authority worker	Community food worker
Research	Business	

10.45 (30 minutes)

Break out groups discuss food systems maps (one per table) & the following questions. (Need one facilitator per break out group to facilitate discussion, offer prompts & ensure stick to time):

1. How is this system contributing to climate change? (5 minutes popcorning)
2. Where is this food system at risk from climate change? (5 minutes popcorning)
3. What needs to change in the food system generally in order to reduce climate impact? What tools & approaches can be used? (Broad & open discussion 10 minutes)
4. What are your leverage points in your locality for realising the above? (10 minutes go round - think about the reality in your locality.)

[This question is about the practical approaches that can be taken & implemented in participant's own localities. Think about permaculture principle 'minimum effort for maximum output' when exploring this.]

Ask someone if willing to feedback to the rest of the group. Ask someone to write notes on question sheet,

11.15 (20 minutes)

Feedback from groups. Facilitator to bring in other examples, useful tools & case studies.

- Approaches to creating space for discussing climate strategies (CITIZENS ASSEMBLY, CLIMATE CHANGE LIASON GROUP, COMMUNITY FORUMS & COMMUNITY CONVERSATIONS.
- Reference networks/schemes such as: Sustainable Food Cities, Food Matters, Zero Carbon Britain Report, Permaculture Network & knowledge base, Peoples' Food Policy, Sustains policy work, Sustainable procurement practices e.g. Soil Association Food for Life catering mark, agroecological approaches, Landworkers' Alliance, Feedback initiatives, food club model, gleaning networks, Preston model, climate friendly farming, FarmStart, YES) We can ask our experts in the room to talk if inputs are missing: SA, Sustain, a couple of cities, Nestle, devolved nations.

11.35 (10 minutes) Closing comments.

Return to initial aims, & ask if there are outstanding questions/ comments or concerns.

- **LEON:** Ask whether a similar workshop either for councils or for those wanting to influence them would be useful. So co-produce a climate change action plan with councils or other stakeholders.

Resource list to be shared by email – using contact list. **11.45 End**