

OFFICIAL FEEDBACK FORM

DIALOGUE DATE	Wednesday, 19 May 2021 19:00 GMT +10:00
DIALOGUE TITLE	Chefs' Manifesto - Good Food for All
CONVENED BY	Ms Keren Allen
DIALOGUE EVENT PAGE	https://summitdialogues.org/dialogue/11199/
DIALOGUE TYPE	Independent
GEOGRAPHICAL FOCUS	No borders

The outcomes from a Food Systems Summit Dialogue will be of use in developing the pathway to sustainable food systems within the locality in which they take place. They will be a valuable contribution to the national pathways and also of interest to the different workstreams preparing for the Summit: the Action Tracks, Scientific Groups and Champions as well as for other Dialogues.

1. PARTICIPATION

TOTAL NUMBER OF PARTICIPANTS

PARTICIPATION BY AGE RANGE

0 0-18 8 19-30 34 31-50 10 51-65 0 66-80 0 80+

PARTICIPATION BY GENDER

31 Male 25 Female 0 Prefer not to say or Other

NUMBER OF PARTICIPANTS IN EACH SECTOR

6	Agriculture/crops	4	Education		
	Fish and aquaculture	2	Communication	2	Nutrition
	Livestock	2	Food processing		National or local government
2	Agro-forestry	3	Food retail, markets		Utilities
2	Environment and ecology	33	Food industry		Industrial
	Trade and commerce		Financial Services	1	Other

NUMBER OF PARTICIPANTS FROM EACH STAKEHOLDER GROUP

24	Small/medium enterprise/artisan		Workers and trade union
11	Large national business		Member of Parliament
	Multi-national corporation		Local authority
3	Small-scale farmer		Government and national institution
	Medium-scale farmer	1	Regional economic community
	Large-scale farmer		United Nations
6	Local Non-Governmental Organization		International financial institution
	International Non-Governmental Organization	5	Private Foundation / Partnership / Alliance
	Indigenous People	2	Consumer group
4	Science and academia		Other

2. PRINCIPLES OF ENGAGEMENT

HOW DID YOU ORGANIZE THE DIALOGUE SO THAT THE PRINCIPLES WERE INCORPORATED, REINFORCED AND ENHANCED?

Participants were invited to register via a survey, capturing the data required by UN FSS. At the end of the survey the Principles of Engagement statement was listed in full. All participants were asked whether they agreed to abide by the PoE, and every participant replied Yes. At the beginning of the dialogue, the curator also reiterated the PoE verbally, as well as with a slide in his presentation. Prior to entering the dialogue, inclusivity, respect, kindness and a celebration of diversity was also reiterated. Our facilitators all completed the UN FSS dialogue facilitating training, and were briefed prior to the dialogue, regarding the PoE.

HOW DID YOUR DIALOGUE REFLECT SPECIFIC ASPECTS OF THE PRINCIPLES?

Act with urgency: Prior to the dialogue, a global survey was conducted with participants responding from over 50 countries. The nature of the survey was based on the urgency of need, of food systems transformation. Respondents were asked specifically what are the top practical actions chefs and cooks can take now, to accelerate food systems transformation. The dialogue was a follow-up conversation, to enable survey participants to continue the conversation in-person. **Commit to the Summit:** The Chefs' Manifesto are fully committed to supporting the UN FSS, as is reflected across the breadth of their advocacy work throughout 2021. **Be respectful:** Participants from all over the world were invited to attend, with no discrimination occurring. All participants were encouraged to contribute via the facilitated dialogue, given full access to a copy of the chat, slide presentation and follow-up events. **Recognise complexity:** This was acknowledged by the curator and several of the facilitators. Food systems transformation is complex, yet that is no reason not to act. Participants were encouraged to place in the chat how they could act immediately, with 1 action, starting today. **Embrace multi-stakeholder inclusivity:** Participants were invited from right across the food industry sector, from scientists, academics, fine-dining chefs, farmers, and school chefs. No-one who wanted to attend was turned away, as everyone had something to contribute. **Complement the work of others:** The Chefs' Manifesto believes strongly in working complementarily with the entire sector. We aim to catalyse, convene and curate spaces where partners can come together. Partner networks for this dialogue included: WorldChefs, Le Cordon Bleu London, Chef Ann Foundation, Good Food Fund China, James Beard Foundation, Social Gastronomy and Chefs 4 the Planet. **Build trust:** The Chefs' Manifesto were completely transparent on the dialogue rules, processes and practices.

DO YOU HAVE ADVICE FOR OTHER DIALOGUE CONVENORS ABOUT APPRECIATING THE PRINCIPLES OF ENGAGEMENT?

Ensure you invite a broad range of perhaps ordinarily considered 'unusual actors', as their contributions are invaluable.

3. METHOD

The outcomes of a Dialogue are influenced by the method that is used.

DID YOU USE THE SAME METHOD AS RECOMMENDED BY THE CONVENORS REFERENCE MANUAL?

Yes

No

4. DIALOGUE FOCUS & OUTCOMES

MAJOR FOCUS

As agents of change, and to drive action, chefs need to come together in one collective, connected voice. The Chefs' Manifesto network has taken a leading role to further focus and narrow the SDG roadmap for chefs, as well as bridging and connecting across chef networks. This has been motivated by the UN Food Systems Summit, and the urgent need to generate actions to be able to achieve the SDGs by 2030. Through conducting a survey prior to the dialogues, the aim was to learn from participants, what the top priorities are for 2021 and the Decade of Action, the results of which will inform the creation of a 'Chefs' Pledge'. This Pledge will be a commitment to key practical priorities that can have the greatest impact to enact change. It will aim to create collective momentum to rally greater attention and engagement of chef food systems champions, mobilising them even further as agents of change, at key global events, and especially at the upcoming UN Food Systems Summit. The survey was built from the 8 Thematic Areas in the Chefs' Manifesto, asking participants to rank what they believe will enact the greatest change to food systems transformation. Participants from over 50 countries contributed responses, the results of which can be found here: <https://sdg2advocacyhub.org/chefs-manifesto/actions/chefs-pledge-results-are>

The 8 top actions voted globally were:

1. Get to know your ingredients: How are they grown, reared or sourced? Choose ingredients with the lowest impact on the environment.
2. Lead by example: Maintain the rich diversity of the world's natural larder by using different varieties of plants, grains and proteins. Champion 'wild' variants and avoid monoculture.
3. Get to know your ingredients: Who grows, harvests, sources and packages them? How do they get to you? Investigate the journey from farm to fork. Choose ingredients with as few intermediaries as possible between you and the farmer.
4. Lead by example: through separating, monitoring and setting targets to reduce food waste.
5. Use your purchasing power: Buy locally produced foods in season. Avoid air-freighted foods.
6. Lead by example: Make vegetables, beans and pulses the centre of your dishes.
7. Be a community food champion: Showcase best practise on food safety, allergens and nutrition in your kitchens and through your menus
8. Be a community food champion: Support initiatives that provide access to nutritious meals in your communities - whether that be a soup kitchen, food bank or community garden project.

From this survey, participants were invited to attend independent dialogues. The key topic was 'The top practical actions chef can take to accelerate food systems transformation', guided by the 8 top actions voted by survey participants. These 8 practical actions connect across all 5 of the Action Tracks, whilst ultimately coming back to a desire to ensure there is Good Food for All.

ACTION TRACKS

- ✓ Action Track 1: Ensure access to safe and nutritious food for all
- ✓ Action Track 2: Shift to sustainable consumption patterns
- ✓ Action Track 3: Boost nature-positive production
- ✓ Action Track 4: Advance equitable livelihoods
- ✓ Action Track 5: Build resilience to vulnerabilities, shocks and stress

KEYWORDS

- Finance
- ✓ Innovation
- ✓ Human rights
- ✓ Women & Youth Empowerment
- Policy
- ✓ Data & Evidence
- Governance
- Trade-offs
- ✓ Environment and Climate

MAIN FINDINGS

Core findings:

The need for scientifically-current, consistent, ground-breaking education for current and future chefs/cooks, was a recurring theme of this dialogue. In particular, it was highlighted that education for the following was urgent and critical:

Action 1 - Ingredients grown with respect for the earth its oceans - Chefs need to engage and learn from farmers, across the globe farmers work with different crops in different climates. Chefs need to understand how sustainability and farming can work together; how food choices impact the environment and our carbon footprint. The effects of our food on the planet.

Action 4 - Value Natural resources and reduce waste - specifically to tackle food waste.

Action 5 - Celebration of local and seasonal food - Educating home cooks and other chefs about food processing as a way to preserve and keep the nutrition of ingredients; de-bunking myths that 'foreign' food is better.

Action 7 - Education on food safety and healthy diets: making plants the star of the show and being creative in how we showcase a better diet to our customers .

Taking this one step further, was the need for food systems advocate aware chefs, to incorporate into their work and time the role of an EDUCATOR. Chefs must focus on creating strategies to deliver key information to their clients/customers in a way that suits their local reality, as this may vary from a small village in Kazakhstan to a huge hotel chain in the UK. No matter what a chefs circumstance, it was agreed that they all have a role to play to contextual the urgent message of fixing failed food systems, by striving to change: how consumers make choices about food (from sourcing, buying and variety); knowing where our food comes from (protecting livelihoods); how it impacts both people and planet; to advocating for all people to have access to affordable, good food.

The other main finding coming from all of the break-out rooms, was that we must act now. Time is critical and a cohesive, collective effort is needed to ensure food systems transformation is accelerated.

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OUTCOMES FOR EACH DISCUSSION TOPIC

Question 1: What actions (by chefs) in the next 3 years do you believe will have the greatest impact at a macro (global) level?

A) For chefs to investigate and know intimately the journey of their ingredients: Who grows, harvests, sources and packages them? How do they get to farm to fork. Choose ingredients with as few intermediaries as possible between you and the farmer. Depending on the geography of the participant, the issues faced were different. For the European countries there are significant weather challenges, as it is impossible to grow food in the winter season where they have to rely more on preserved food. Whilst in Ghana, for example, they can grow food all year around. The challenge highlighted here was the tendency by local chefs finding it more prestigious to use foreign ingredients.

Chefs can take the following actions to enable they know where their ingredients come from: use their purchasing power - buy only locally produced foods in season. Avoid air-freighted foods.
Challenges associated with this included: how big your restaurant size or community is, to be able influence what local farmers grow. In Austria for example one chef participant shared how in the region where he lives they pay more attention to their local community and they are conscious of how they grow their food. In West Africa, however, it was shared that demand is high for rice, but only if it imported from Asia. Consumer demand drives a lot of what products are imported.

Ways actions could be assessed:

- Evidence of sourcing patterns across food chains showing a reduced carbon footprint
- Higher demand for locally sourced ingredients
- Policy change from governments on how far food is allowed to travel before it is not allowed or higher taxes on goods implemented, if they travel over a certain distance
- Menus changing in restaurants according to the seasons
- Consumer demand increased on local produce, decreased on off-season, foreign produce

B) Action urgently needed involving education on multiple levels:

1. Chefs - training the next generation of chefs that not only includes cooking but also regarding the impact on the environment and carbon footprint. The effects of our food choices on the planet.
2. Chefs engaging and learning from farmers, across the globe farmers work with different crops in different climates. Chefs need to understand how sustainability and farming can work together
3. Chefs un-learning – rethinking what they have done in the past and how to make it better. It was discussed how generations before us had more of a connection to food, how we have forgotten this and in fact need to also look back in history to find better ways for the future
4. Chefs changing their menus – making plants the star of the show and being creative in how we showcase a better diet to our customers.

Ways actions could be assessed by:

1. Positive changes in consumer behaviour.
2. Seeing global poverty numbers falling
3. Corporations – success can be measured by seeing a change in food trends within supermarkets etc to more sustainable, better ingredients
4. Evidenced also through a marked, global shift in the way chefs approach cooking in their restaurants and cooking: from using their purchasing power right through to menu curation and consumer education.

C) Actions urgently needed include the promotion of more plant based diets.

- Educating consumers, chefs, farmers, retailers and everyone who is a key driver of food systems around promoting a more plant based diet and sustainable living.
- Make plant-based chefs the stars and the dishes aspirational.
- Chef schools must include plant based dishes as an integral part of their curriculum, where these dishes take centre stage.

D) Urgent action required to reduce food-waste and value natural resources

- Educating home cooks and other chefs about food processing as a way to preserve and keep the nutrition of ingredients, and also to tackle food waste.

Ways progress could be assessed:

- Legislation on food waste, recycling and sustainable living
- Sustainable living standard policies

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AREAS OF DIVERGENCE

Participants held varied yet largely cohesive ideas throughout this dialogue. However, the main areas of divergence occurred when discussing: financial interests vs sustainability - sustainability but at what cost? 'If I can't make payroll I need to cut corners somewhere'; old habits vs new ideas and philosophies; lack of vision and flexibility within traditional culinary institutions who haven't introduced sustainability best practice education; contextual barriers; and lack of education.

Other points that came out requiring further discussion were:

1. Chefs struggle with a consistent supply of biodiverse plant ingredients, due to lack of demand. Chefs need to create the demand for the sourcing/ growing of these diverse earth friendly ingredients. Farmers will make sure there is consistent supply if there is demand and they are able to earn a livelihood.
2. Customers don't want to change their eating habits, most chefs struggle to convince customers to try a plant-based or a biodiverse dish.
3. Consumers need to know and be reminded of what is happening. What needs to be done. What are the options to contribute, to consume, to act (they are many) and also understand that the winning game must be built, together.
4. That it is a process. It is not all or nothing 'in practice' at once. There is the adaptation process which will require flexibility. However, it must start with a clear vision and goals, admitting the factual situation we are in and committing to contribute to the shift. It is clear that the planet, nations and the food system itself needs to change before it goes into a collapse and suffering in the world will increase for all.
5. The system is unequal and unfair. Not everyone has access to safe and affordable food that is nutritious and of their choosing. With enough food to feed the entire planet multiple times over, this is abhorrent. There must be policy change. There must be change in our consumption patterns that is legislated from the top down. There must be shifts in farming practices, especially at the big ag level. Financial incentives need to be directed towards actions that adhere to climate and people-friendly practice, rather than subsidising certain crops.

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ATTACHMENTS AND RELEVANT LINKS

RELEVANT LINKS

- **The Chefs' Manifesto**
<http://chefsmanifesto.com/>
- **Good Food For All**
<https://www.goodfood4all.org/>
- **The Chef Ann Foundation**
<https://www.chefannfoundation.org/>
- **World Association of Chefs Societies**
<https://www.worldchefs.org/>
- **James Beard Foundation**
<https://www.jamesbeard.org/>
- **Le Cordon Bleu London**
<https://www.cordonbleu.edu/london/home/en>
- **Social Gastronomy Movement**
<https://www.socialgastronomy.org/>