

# OFFICIAL FEEDBACK FORM

<b>DIALOGUE DATE</b>	Thursday, 27 May 2021 16:00 GMT +10:00
<b>DIALOGUE TITLE</b>	Chefs' Manifesto - Good Food For All
<b>CONVENED BY</b>	Ms Keren Allen
<b>DIALOGUE EVENT PAGE</b>	<a href="https://summitdialogues.org/dialogue/11208/">https://summitdialogues.org/dialogue/11208/</a>
<b>DIALOGUE TYPE</b>	Independent
<b>GEOGRAPHICAL FOCUS</b>	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

36

## PARTICIPATION BY AGE RANGE

0 0-18

5 19-30

20 31-50

9 51-65

2 66-80

0 80+

## PARTICIPATION BY GENDER

15 Male

16 Female

5 Prefer not to say or Other

## NUMBER OF PARTICIPANTS IN EACH SECTOR

4 Agriculture/crops

2 Fish and aquaculture

Livestock

2 Agro-forestry

2 Environment and ecology

Trade and commerce

10 Education

Communication

1 Food processing

1 Food retail, markets

12 Food industry

Financial Services

Health care

4 Nutrition

National or local government

Utilities

Industrial

Other

## NUMBER OF PARTICIPANTS FROM EACH STAKEHOLDER GROUP

11 Small/medium enterprise/artisan

4 Large national business

1 Multi-national corporation

3 Small-scale farmer

1 Medium-scale farmer

3 Large-scale farmer

1 Local Non-Governmental Organization

1 International Non-Governmental Organization

Indigenous People

2 Science and academia

Workers and trade union

Member of Parliament

1 Local authority

Government and national institution

Regional economic community

1 United Nations

International financial institution

3 Private Foundation / Partnership / Alliance

3 Consumer group

0 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. We asked all participants 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 on perhaps considered 'unusual actors', as their contributions are invaluable.

# 3. METHOD

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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 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 to emerge from this dialogue:

- 1) There needs to be an alliance between everyone right across food systems, to enact holistic change.
- 2) Advocacy and Education are essential.
- 3) Any progress will only come from action-centred approaches.
- 4) It is critical to empower voices of leadership in the food system that have been at the head of the movements for generations (indigenous, minorities);
- 5) Plant-based diets or a major reduction in meat protein, is a critical focus for planetary health and people health
- 6) We can all be community food champions - demanding and lobbying for access to healthy food, education on cooking and diets;
- 7) Chefs can be INDUSTRY food champions - blaze new paths for future chefs, target broad audiences
- 8) Utilise renewable energy sources such as solar power
- 9) Eliminate use of plastic
- 10) Work more with schools and
- 11) Advocate for local sourcing
- 12) Create indoor growing of produce such as vegetables, legumes, herbs, etc.(Urban gardening)

Society dictates the rules and norms of our everyday lives. If we can change society's perspective on food the government is sure to follow by implementing guidelines that range from regulating the age of compost to how to reach local and regional producers to reduce our carbon footprint. 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) Livelihoods: There must be equity within payroll and living wage that is adhered to by all countries to ensure accessibility and affordability

Ways action could be assessed by:

1. Only sourcing from producers that can prove they pay a fair wage
2. Have a sourcing list that suppliers/industry leaders can only be a part of if they pay a living wage
3. Decrease in the number of people living in poverty

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) Chefs can contribute by being advocates.

The best way chefs can contribute is by using their platforms as trendsetters to advocate for good food and clean eating, to educate the people and most importantly to promote buying local and seasonal products. By doing this they can help us achieve the SDG's goals. Education starts from home but is up to us to continue the work and really emphasise that small changes can have a big impact. The change can be as small as reimagining vegetables not as a side dish but as the star of the main meal, and highlighting lesser-known crops; or be as big as pushing plant-based meals front and centre on restaurant menus. Advocating for good food and clean eating should be our priority for the next 3 years.

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

### Divergences Points

Participants held varied yet largely cohesive ideas throughout this dialogue. However, the main areas of divergence occurred when discussing the challenges to achieving good food for all:

- a) Financial interests vs sustainability - sustainability but at what cost? 'If I can't make payroll I need to cut corners somewhere';
- b) Budgets/financial constraints, from restaurants to school/institutional food to the home
- c) In chain restaurants especially, tech adoption as threat to livelihood;
- d) Another challenge to fair wages which allow greater access to good food
- e) Lure of 'fine dining' instead of 'good food for all'
- f) Conflict between "true price of food" and "accessibility"
- g) Old habits vs new ideas and philosophies
- h) Lack of vision and flexibility within traditional culinary institutions who haven't introduced sustainability best practice education; contextual barriers; and lack of education
- i) Time for training in leadership roles
- j) Sugar addictions
- k) The lure of packaged/convenience food
- l) Mono-crops
- m) People not knowing how to cook and source responsibly
- n) We have to work **LOCALLY** to influence people we have influence with, together.
- o) Working state by state will be impossible in the USA. Many of the issues could be solved by government agencies, we need to continue to advocate to the FDA.
- p) We keep waiting for the government to do the work, we need to do it ourselves and the government will follow.
- q) Food democracy / food inequality

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