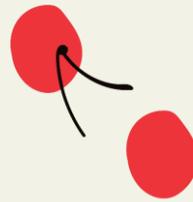


*FAL-to-FAL exchange visit and  
researchers workshop  
ZALF (Berlin) / INRAE (Avignon)  
Ostende FAL  
Avignon FAL*



*24<sup>th</sup> and 25<sup>th</sup> May 2022, in Avignon (FR)*

# DAY 1: Tuesday 24<sup>th</sup> May

## Workshop about food governance

We began our Fal-to-Fal exchange visit by a working day dedicated to “**Strategic Collaboration within Food System Governance**”, led and prepared by Beatrice from ZALF.

### Strategic Collaboration

one approach for translating systemic thinking into action, & effective collaborations



Some introducing and guiding questions were studied: “Why and when does collaboration make sense within food system governance? And what are common stages (life cycle) within strategic collaboration?”

In the afternoon, Michel from the INRAE team and José Luis from ZALF contributed to the topic giving outputs of the application of a modelling approach, for specific objectives e.g. food self-sufficiency, environmental impact of food production.

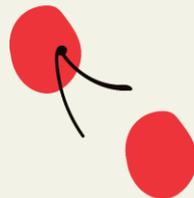


# DAY 1 : *Tuesday 24<sup>th</sup> May*

## *Workshop about food governance*

Beatrice adapted her intervention to Avignon FAL's demand : the conceptual input about food governance provided a basis to an empirical project as "How to build a new central kitchen?".

Ostende FAL's team enhanced the exchange with their testimony regarding their central kitchen and the decision-making process.



A « FoodSHIFT family » picture, in front of the city hall's offices where we met !

# DAY 2 : Wednesday 25<sup>th</sup> May

## Workshop is continuing and visits to the innovators

We continued our workshop with a **Food Governance practical work**, led and prepared by Beatrice.

Two parts were developed in a complementary manner, in relation to the central kitchen project :

1. specific scenario narratives by identifying driving forces and critical uncertainties
2. life cycle of strategic collaboration : what is required and to be done? By whom? For whose benefit? Which structures, processes, and resources are necessary?



# DAY 2 : Wednesday 25<sup>th</sup> May

## Workshop is continuing and visits to the innovators



We went to the central kitchen for lunch where we were welcomed by the team, the FAL host, Mr Christian Rocci (elected representative of Avignon), and the FAL leader, Mr Hugues Fortuna (head of the central kitchen).

It was a very friendly moment, allowing “field exchanges” between the teams of Ostend and Avignon !

We enjoyed a meal prepared by the team and composed of local and seasonal products :

- Tomato salad
- Veggie ravioli with pesto salsa
  - Cow's milk cheese
- Local and organic bread
  - Strawberries



Avignon's school catering mascot :  
Crousti !

# DAY 2 : Wednesday 25<sup>th</sup> May

## Workshop is continuing and visits to the innovators

After the lunch, we visited the first innovator : **“En direct de nos fermes”**, a logistic platform of local fresh farmers’ products dedicated to public catering and restaurants.



Then the heads of the central kitchens of Ostend, Mrs Linda Verhaeghe, and of Avignon stayed to speak about common technical issues while we visited the **“Supermarché solidaire”**, a supermarket where people with low incomes can buy and choose among a large choice of fresh products.



It was very instructive for all of us !



# DAY 2 : Wednesday 25<sup>th</sup> May

## Workshop is continuing and visits to the innovators



Our innovators' tour continued...to an open air and nice place : **"Le Tipi"**.

An innovative and pedagogical urban garden, located in a depreciated area of Avignon's suburbs.

The team is involved in producing vegetables in an organic way but also seeds and aromatic plants, taking care of chickens, welcoming citizen and especially children, organizing events etc...



Then we stopped at **"L'Entrepot"**, a new innovator for the Avignon FAL : a bulk supplier for catering services.

They explained the specificities of their activity organizing the supplying circuit only with bulk containers, the only one in South of France !





## General outputs :

- Strategic collaboration is not always worthwhile: it is necessary to check whether the basic conditions are met, such as need for cooperation and competent leadership among others
- Transfer of knowledge and experiences benefits from committed people operating as brokers between "expert knowledge" and "experienced or practical knowledge".
- limitations in common practices can lead to new practices through innovative thinking and new partnerships : e.g. working with a new business preparing pre-cut vegetables for a central kitchen
- In order to change behavior and organisations the combination of diverse knowledges provide promising conditions for developing fitting approaches
- Citizen participation motivates citizens and stakeholders groups to take action : as the two innovators Le Tipi and Le Supermarché solidaire



## Specifically for the "FAL-to-FAL exchange visit" :

- It provides an excellent opportunity to understand the challenges in the FALs and what role the innovators take up in the food system
- It inspires dialogue with innovators in other FALs

A short but intensive stay that allowed precious exchanges between the “field teams” that now know each other better and fruitful discoveries of the innovators’ activities...

The Avignon FAL was sincerely glad to welcome all of you !



*See you soon for a new FoodSHIFT adventure !*

