



15–17 March 2023, Barcelona

ADVANCING THE EDIBLE CITY: IDEAS, PRACTICES AND SYSTEMS

The 2nd Edible Cities Network Conference



Day 1: FOOD FOR THOUGHT



Wednesday, 15th March 2023, University of Barcelona; Historic Building, 1st Floor, Aula Magna
Address: 585 Gran via de les Corts Catalanes, 08007 Barcelona

08.30-09.00 ARRIVAL/REGISTRATION

09.00-10.00 OPENING REMARKS

- Montserrat Puig, Vice-Rector for Equal Opportunities and Gender, University of Barcelona
- Xavier Lopez Arnabat, Director General, Solidarity Foundation, University of Barcelona
- Ina Säumel, Assistant Professor, Humboldt University of Berlin
- Marie Maillart, Associate Director, RMIT Europe
- Álvaro Porro, Commissioner of Social Economy, Local Development and Food Policy of the Barcelona City Council
- Jago Dodson, Director, Centre for Urban Research, RMIT University
- Isabelle Van Borm, Planning and Programming Assistant, DG Agriculture and Rural Development, European Commission

10.00-11.00 KEYNOTE SPEECHES

Moderator: Teresa Sauras, Delegate of the Rector for Sustainability, University of Barcelona
Feeding cities at a time of climate urgency and a global socio-ecological crisis

- Enric Tello, Professor, Economic History and Institutions, University of Barcelona

The lapses of collapse: Exploring the sustainability of the city as an organizing element of human society

- Gustavo Duch, Independent Activist and Coordinator of the Journal "Food Sovereignty, Biodiversity and Cultures"

11.30-13.00 MUNICIPAL STRATEGIES AND PRACTICES FOR FOOD SYSTEM TRANSFORMATION

Moderator: Ina Säumel, Assistant Professor, Humboldt University of Berlin

Metropolitan strategies for sustainable food: the case of Barcelona

- Lidón Martrat, Coordinator of the Joint Office of Sustainable Food between PEMB, Barcelona City Council, Generalitat de Catalunya and PRODECA

Towards an Edible Carthage: The need for a new model of governance

- Boubaker Houman, Scientific Advisor, Municipality of Carthage and Hayet Bayoudh, Mayor of Carthage

What's growing in Old Oslo and our tool box when employing inner city youths

- Natalie Keene, District Farmer, District of Old Oslo, Oslo Municipality



Paradigm Change

13.00-14.00 LUNCH BREAK



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14.00-15.30 ADVANCING FOOD SYSTEM TRANSFORMATION THROUGH GOVERNANCE INNOVATION



Moderator, Nevelina Pachova, Research Fellow, RMIT Europe

Groen010: growing and strengthening Rotterdam's network of green initiatives

- Caroline Zeevat, Groen010 and Nienke Bouwhuis, architect and co-founder of Krachtgroen

Public procurement as a tool for more circular and sustainable food systems

- Kristin Reichborn-Kjennerud, Research Professor, Oslo Metropolitan University

Towards Urban Food Governance for More Sustainable and Just Futures

- Ana Moragues Faus, Senior Research Fellow Ramón y Cajal, University of Barcelona

16.00-17.30 POSTER & NETWORKING SESSION

18.00-19.00 EDIBLE CITIES NETWORK AWARDS CEREMONY

With Montserrat Puig, Vice-Rector for Equal Opportunities and Gender, University of Barcelona

19.00-20.00 RECEPTION

Snacks and drinks will be served





Thursday, 16th March 2023, Civic Centre del Guinardó, Municipality of Barcelona
Address: Ronda Guinardó 113-141, 08041 Barcelona

09.15-10.00 EDIBLE CITY SOLUTIONS AND URBAN PLANNING IN THE CITY OF BARCELONA

Moderator: Antonina Torrens, Associate Professor, University of Barcelona

Nature Plan 2021-2030, Barcelona

- Marc Montlleó Balsebre, Director, Environment and Energy Efficiency, Barcelona Regional, Agency for Urban Development
- Coloma Rull Sabaté, Head, Biodiversity Program, Barcelona City Council
- Mar Humet Caballero, Collaborator, Biodiversity Program, Barcelona City Council

Urban Agriculture Strategy 2019-2030, Barcelona


- Mireia Abril Janer, Coordinator, Urban Agriculture Strategy, Municipal Institute of Parks and Gardens, Barcelona City Council

10.30-11.30 VISIT DOCTOR PLA I ARMENGOL GARDENS

With a guided tour by the Association for the Promotion of Urban Gardens



Doctor Pla i Armengol Gardens

 Free buses will be provided to transport you to the field trip of your choice. Busses will depart from the morning's activity and return you to the city centre (corner of Carrer d'Aragó and Carrer Pau Claris) at the end of the day.

11.30-18.30 EDIBLE CITY TOURS IN BARCELONA + LUNCH

#1 *Edible City Tour 1: Edible City Solutions, Social Challenges and Education, organized by the University of Barcelona Solidarity Foundation (FSUB)*

The trip demonstrates how edible city solutions can be used to address societal challenges and how universities can collaborate with social actors to support that. It includes a visit to "Finca Agustí Pedro Pons" and the neighbourhood Nou Barris, where the University of Barcelona Solidarity Foundation works with social entities to develop and provide courses focused on urban greening and food for people in vulnerable situations. Those include a course on urban gardening for homeless people co-organized with the ASSIS Foundation and a social and community kitchen course for local young people, co-organized by the Social Educational Platform Cruïlla, the cooking school bar-restaurant Cruïlla Al Punt and the Jovent Foundation. The second part of the tour will explore the history and context of social movements in the neighbourhood through a walk along "The Rec Comtal," a canal which supplied Barcelona with water for ten centuries, while providing water for irrigation, industrial development and a space for social life and engagement. It will also explore ongoing plans for the restoration of the space, including its community orchards, as a way of reclaiming their values as a connection between neighbourhoods and municipalities.

Speakers and moderators:

- *Antonina Torrens and Maite Sirera, FSUB*
- *Guillem Lacoma and Maria Egea, Assís Centre d'Acollida*
- *Juanfra Carrasco, Centre Cruïlla*
- *Carmen Fructuoso, Taula comunitària del Rec Comtal*



The Rec Comtal irrigation canal



The ASSIS Foundation and Centre Cruïlla

#2 *Edible City Tour 2: Promoting agroecological transition in Collserola Natural Park, organized by Arran de Terra Cooperative*

Collserola is a natural park surrounded by highly populated areas with around 30 peri-urban agriculture initiatives producing a wide variety of high quality products. L'Olivera is one of them and since 2010 has been managing the vineyards that Barcelona City Council owns at the Can Calopa farmhouse. This initiative works on a small, refurbished winery with a commitment to farming on a human scale that combines quality produce with social inclusion and respect for the environment. During the visit we will also hear the experience of 'Alimentem Collserola', a project that has been working since 2016 to promote agroecological transition in Collserola through a broad participatory process with farmers, public administrations and social movements. The aim is to share ideas and experiences related to the opportunities and challenges of the development of urban and peri-urban agriculture and the facilitation of an agroecological transition through participatory processes.

Speakers and moderators:

- *Rosa Binimelis, Arran de Terra*
- *Erik Hobbelink, Arran de Terra*
- *Vera Sanahuja, Can Calopa*



#3 *Edible City Tour 3: Permaculture & radical social change, organized by 12P Permaculture Design*

The tour will take the participants to the Can Masdeu valley and its community gardens, where a workshop on permaculture, gardening and worm composting will be provided by permaculture educator Alfred Decker. In addition to engaging with hands-on seasonal gardening activities, such as planting and mulching, participants will get acquainted with the Can Masdeu initiative, a network of projects that have attempted to recover the valley as an agricultural and social space, which is managed as commons since 2001. Located in the foothill of the Collserola mountain and rooted in the neighbourhood of Nou Barris, Can Masdeu comprises 35 hectares of land, classified as “equipment” in the Collserola Natural Park and owned by the Hospital of Sant Pau. From the point of view of use, the initiatives that take active custody of the space claim the agro-ecological defence of Collserola and the feasibility of collective self-management of the space. By joining hands with volunteers and neighbourhood representatives working in the community gardens of the space, the participants in the tour will get an opportunity to discuss and explore the alternative vision of the use and management of spaces and resource in cities and around them that the Can Masdeu projects propose.

Speakers and moderators:

- *Alfred Decker, 12P Permaculture Design*
- *Thomas Grandperrin, Can Masdeu*



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Day 3: REFLECTING ON THE FUTURE OF EDIBLE CITIES



Friday, 17th March 2023, Food and Nutrition Campus, University of Barcelona

Address: Prat de la Riba 171, 08921 Santa Coloma

A free bus will be provided to transport you to this location at 8.15am. The pick-up point for the bus is the corner of Carrer d'Aragó and Carrer Pau Claris

09.00-10.15 RETHINKING THE CONCEPT AND PRACTICE OF EDIBLE CITIES FOR ENGAGING THE MARGINS

Welcome

- Representative, Food and Nutrition Campus, University of Barcelona

Moderator: Ina Säumel, Assistant Professor, Humboldt University of Berlin

Nature-based school-making

- Filka Sekulova, Postdoctoral Researcher, Open University of Catalunya (UOC)

The long game to introduce urban agriculture in unlikely communities

- Jess Halliday, Chief Executive, RUAF Global Partnership on Sustainable Urban Agriculture and Food Systems

Barriers and strategies for the implementation of edible nature-based solutions

- Joana Castellar, Postdoctoral Researcher, ICRA, and Alexandra Popartan, Postdoctoral Researcher, University of Girona

10.15-11.00 VISIT TO GRAMEIMPULS ORCHARDS

Visit to the UB Food Campus greenhouses and orchards managed by Grameimpuls, a Santa Coloma de Gramenet municipal enterprise



Grameimpuls urban farm at the UB Food Campus



11.30-13.00 BEYOND THE EDIBLE CITY: EXPLORING BOUNDARIES AND CONNECTIONS

#1 *The future of urban agriculture from a social and metabolic perspective*

The workshop explores potentials of nutrient circularity for use in urban agriculture, including environmental impacts. We will also address current limitations of urban agriculture and how local crop production affects the resilience and sustainability of the urban area, using Barcelona as a case study. The workshop comprises several short presentations that will prepare the audience for some hands-on, participatory exercises.

Speakers:

Social perspective of urban agriculture: drivers and obstacles

- Johannes Langemayer, Postdoctoral Fellow, UAB (moderator)

Metabolism analysis of water-energy-nutrients in relation to urban agriculture, including environmental impacts

- Gara Villalba, Professor, Department of Chemical, Biological and Environmental Engineering, Autonomous University of Barcelona (UAB) and Principal Investigator of the ERC Consolidator Grant Integrated System Analysis of Urban Vegetation and Agriculture (URBAG)

Potential of nutrient recovery from the organic municipal solid waste and application to peri-urban agriculture of the Metropolitan Area of Barcelona

- Juan David Arosemena, Phd Candidate, UAB

Potential changes of vulnerabilities in the Metropolitan Area of Barcelona resulting from the expected transformations of the peri-urban agricultural areas

- David Camacho, Phd Candidate, UAB

Tectum Garden, a spin-off business dedicated to the promotion of urban agriculture based in Barcelona

- Verònica Arcas, Postdoctoral Fellow, UAB



#2 *Edible cities and sustainable public procurement*

Sustainable public procurement (SPP) of food and catering services can be a powerful tool to transform local food systems, by strategically aiming at local (economic, environmental and social) sustainability effects by use of public purchasing power. This session will discuss sustainable public food procurement policies and practices within the urban context through an exchange of ideas and experiences by practitioners and researchers from different cities.

Speakers:

Moderator: Kristin Reichborn-Kjennerud, Research Professor, Oslo Metropolitan University

Edible cities and sustainable public procurement: the case of Bordeaux

- Apolline Beyrisduvignau, Food Resilience, Bordeaux Municipality

Barriers for sustainable food procurement

- Line Rise Nielsen, Food Policy Director, Changing Food, Copenhagen Food System Centre

The public catering in Milan: how public procurement can promote healthier and more sustainable diets

- Andrea Patrucco, Project Manager, Milano Municipality

The power of public procurement

- Betina Bergmann Madsen, Chief Procurement Officer, Copenhagen Municipality

#3 *Planetary health, edible city solutions and social engagement: State-of-the-art and pathways for enhancing connections and impacts*

The workshop aims to explore the multi-faceted aspects of food and health in cities from both an individual and a planetary health perspective. Presentations will look at existing evidence of the physical and mental health impacts of participation in urban food initiatives, including community gardens and the ways in which universities and other stakeholders are building evidence and supporting sustainable food systems. Possibilities and pathways for growing connections between stakeholders and enhancing impacts, both at the individual and the planetary level, will be a central focus of the discussions.

Speakers:

Moderator: Maria Izquierdo-Pulido, Director, Department of Nutrition, Food Science and Gastronomy, University of Barcelona

Planetary Health Diet in University Canteens: A Study on the Acceptance of Sustainable and Healthy Food Choices

- Andrea Rizo Barroso, PhD Student, University of Barcelona

State-of-the-art evidence of the health impacts of community gardening

- Jill Litt, Senior Researcher, Barcelona Institute for Global Health (IS Global) and Coordinator, RECETAS Project

Unpacking the meaning of gardening and its impact on well-being

- Ashby Lavelle Sachs, Postdoctoral Fellow, RECETAS Project, IS Global

Exploring what motivates people to take part in a community garden – an example from Oslo

- Wendy Fjellstad, Research Scientist, Norwegian Institute for Bioeconomy Research

Physical Happiness in green (food) initiatives in Rotterdam

- Harmen Sliep, Groene Oase op Zuid and Nienke Bouwhuis, GroeneConnectie



#4 Workshop #4: *The Edible City Game - play for a more sustainable Sant Feliu de Llobregat*

The workshop aims to understand how different edible city solutions impact in a different way the three dimensions of sustainability and to employ a serious game tool to reach consensus about the most efficient strategies to implement edible city solutions. The participants will be split in small groups that will compete among them to improve the sustainability indicators of Sant Feliu de Llobregat of the Edible City Game, a serious game to simulate scenarios of urban agriculture. Each team will have the same initial budget to construct edible city solutions in a digital twin of Sant Feliu de Llobregat. At the end of the session, the teams will share the scenarios they created and their strategies. The team with the highest sustainability score at the end of the session will be the winner.

Speakers:

- Josep Pueyo-Ros, Postdoctoral Researcher, Catalan Institute for Water Research (ICRA)
- Joaquim Comas, Professor, ICRA and University of Girona



13.00-13.30 CLOSING REMARKS

- Ina Säumel, Assistant Professor, Humboldt University of Berlin
- Jago Dodson, Director, Centre for Urban Research, RMIT University

13.30-14.30 GOODBYE LUNCH

Organizers:



Collaborators:



Edible Cities Network



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