

and producers. The development of local food systems might be the key, as they are better suited to secure affordable and healthy food produced in sustainable ways. These local food provide multi-functional solutions that go beyond sustainable food production. Due to their local character, they also boost local economies, create jobs, facilitate social

overview of all the pilot projects.

Within this transition, citizens are encouraged to be both consumers as well as producers, leading to their transformation into 'prosumers' and involvement in solutions to critical societal challenges. This will help ensure a healthy future for the planet and the people.

This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 862663.



## Aquaponic educational farm Amsterdam, The Netherlands

Metabolic Institute

On a former shipyard you will find an educational urban greenhouse. The aim of the project is to be an educational centre for sustainable urban food production in the

city of Amsterdam and to enlarge the existing aquaponic unit. This will enable a stable and marketable production of fishes, edible flowers, herbs, and vegetables for local customers.



## Sustainable small-scale fisheries for school canteens Tenerife, Spain

Islatuna and Universidad de La Laguna

School managers, cooks, fishers, and researchers jointly try to create new ways to process and distribute fresh fish on the Canary Islands. Their aim is to make better use of local fish catches instead of relying on imports, starting with the implementation in school canteens. Hereby, they support local fishers and provide school pupils with healthy meals.



### Water House

Berlin, Germany

Nolde & Partner

This 'Water House' collects the greywater of about 250 residents. The treated greywater is fed back into the building, where it will be re-used used for gardening and toilet flushing. With clean water becoming increasingly scarce, this project rethinks the way we can use wastewater as a resource for new water, energy, and nutrients.



#### **ALMA VFarm**

Bologna, Italy

Hlytech & University of Bologn

In this indoor vertical farm, you will find students, professors, technicians and other experts from the University of Bologna, working together on an innovative indoor growing environment. They study the use of light, irrigation, mineral nutrition, and climate management in order to maximise the resource efficiency within vertical farms. Hereby, they foster sustainable innovation in indoor farming technologies.





### CUIB circular restaurant

#### lasi, Romania

Asociatia Mai Bine

Founded in 2013 as a social enterprise, this project has grown to be the most sustainable bistro in Romania. Through the use of local and sustainable products, the restaurant will

become the first zero-waste unit within the Romanian HORECA sector by integrating a closed-loop system. In doing so, the project decreases its environmental footprint, while contributing positively to local development by buying and hiring local.





# Plant factory for demonstrational purposes

#### Bleiswijk, The Netherlands

Wageningen University & Research and Municipality of Lansingerland

The Lansingerland municipality hosts one of the largest greenhouse areas in Europe. Wageningen University and Research holds one of the largest research facilities, where they investigate aspects of resource efficiency, sustainability, and public appeal of horticulture products in their 7,500 m2 of greenhouses. The project will provide trainings to local growers and agricultural specialists enabling them to adopt innovative greenhouse technologies themselves.



# Urban agricultural park with farmers and fishery market Naples, Italy

Municipality of Naples

In an area suffering from excessive population density and infrastructure of the built environment, an urban agricultural park with farmers and a fishery market is built. In both the greenhouses and open spaces a number of local horticultural products will be grown. The pilot aims to define sustainable cultivation protocols. It will involve local organisations and citizens while increasing their awareness of food production and security.

### Plant factory for social inclusion

Oslo, Norway

Tasen Microgreens

This pilot project implements a sustainable system for indoor production, packaging, and distribution of already cut microgreens, baby leaf and salads. The pilot project aims at creating job opportunities and training activities for disadvantaged population groups and promote active citizen participation in the organisation of events. Hereby, it targets the issues of social inclusion, plant cultivation and resource management at once.





### Urban agricultural park for participatory test spaces

Sabadell, Spain

Municipality of Sabadeli

In two agricultural test spaces, citizens are able to participate in experimental tests on traditional local varieties grown in organic production systems. The project brings together local consumer cooperatives, schools, and farmers in order to collect information about organic production and to boost local food production and consumption

# Educational rooftop farm for school pupils

Oslo, Norway

Nabolagshager

In collaboration with Hersleb upper secondary school, with the highest drop-out rate in Oslo, this project explores the synergies of social innovation and urban farming through participatory processes. In doing so, the project aims to create sustainable, long-lasting green jobs for vulnerable groups while enhancing CRFS sustainability. Hereby, it contributes to both sustainable local food production, as well as social inclusion.

## Urban beekeeping for rehabilitation and social inclusion

Ljubljana, Slovenia

Urban Beekeepers Association of Slovenia

This urban beekeeping project promotes a greener, healthier environment, enables its citizens to be in touch with bees and raises awareness about the importance of beekeeping and honeybees for the whole food system. This will enhance pollination in the city, promote environmental sustainability and enable customers to get their own locally produced honey. Prisoners in Ljubljana are the first to try these newly installed beehives, while they receive trainings on beekeeping to provide the prison with honey and other bee products.





#### Circular economy restaurant

Longyearbyen, Norway

Polar Permaculture

A circular restaurant, connected with a food production unit, processes the waste from the restaurant and other local activities into compost and energy for the food unit. The project stimulates the social inclusion of citizens in activities associated with food production, by integrating local fishermen and organising events related to sustainable food. Eventually, the project seeks to integrate principles of a circular economy and use waste products as resources for the farm.

### Cité Maraîchère

Romainville, France

City of Romainville

The Cité Maraîchère is an eco-friendly vertical glasshouse. It supplies local fresh products to low-income locals and tests circular, local, and economic substrates by growing various



chemical-free vegetables in boxes. The project is devoted to urban agriculture, social inclusion, education, and job creation ir farming, cooking and learning.

### Urban farming at SalusSpace

Bologna, Italy

Municipality of Bologna

The city of Bologna hosts the EU project SalusSpace, devoted to the promotion of intercultural dialogue, social inclusion, capacity building and income generation. Part of this is a rooftop area convertible into garden and climate-controlled shipping containers that can be adapted to host indoor farming activities. The rooftop will be used for demonstration activities on vertical farming systems. Moreover, the project aims to create job opportunities, and promote citizen and stakeholder involvement in various activities





### Educational hydroponic garden prototype

Oslo, Norway

Tasen Microgreens and Nabolagshager

In this micro-hydroponic system for schools, children can learn how to grow salads and herbs

themselves. The system gives the user information about the basic principles of plant requirements. The aims of the project are to raise awareness among students on how food is produced, train urban farmers and educate children on food production methods

years, starting in February 2020.

Led by the University of Bologna, FoodE brings together a highly qualified consortium of 24 organisations. It comprises universities, research institutes, SMEs, NGOs, as well as city

### Project management

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initiatives. Use #FoodE and #ThinkGlobalEatLocal to share your thoughts.

For more information about the project, the objectives, or the partners, visit www.foode.eu

