



THE FOOD CAPITALS

by Délice Network

Annual General Meeting

Lyon, France

3-6 June 2025

EVENT REPORT





PROGRAM



Annual General Meeting

3-6 June 2025, Lyon

Tues June 3

- 12:30-16:00 **Executive Committee Lunch & Meeting** 📍 *Lyon Opera*
- 19:30 **Informal Meet n'Greet Dinner** 📍 *Velcroc*

Wed June 4

- 9:30-12:00 **General Assembly** 📍 *Hôtel 71*
- 12:30-13:45 **Lunch** 📍 *Brasserie Roseaux*
- 14:30-15:00 **Official Welcome & Opening of the AGM**
Lyon's Food Policies and Projects 📍 *Hotel de Ville*
- 15:00-16:30 **Roundtable: Food Policies for the future of Cities**
- 19:30 **Dinner & Chef Pairing** 📍 *La Meunière*

Thurs June 5

- 📍 *Cité de la Gastronomie*
- 9:30-10:45 **Roundtable: Gastronomy 2.0**
- 10:45-11:15 **Fishbowl session: Food Festivals**
- 11:30-14:15 **Lyon Food Tour and Lunch** 📍 *Le Grand Refectoire*
- 14:45-17:00 **The Feast, the Flop, the Fix** *(over for details)*
- 17:15-18:30 **Call to Action - Advocacy Moment**
- 19:30 **Festive Dinner** 📍 *Centre Nautique Tony Bertrand*

Fri June 6

- 9:00-11:45 **Visit to Lyon stakeholders & Projects**
La Halle Agricole, Voisin Chocolate Factory
- 11:45-14:30 **Visit & Lunch** 📍 *Une Faim d'Apprendre*
- Afternoon *Free Time*



Tues June 3



Executive Committee Lunch & Meeting

Lyon Opera



Lunch at La Grenade; Prepared by Lyon chef Alissa Guevara





Tues June 3



Informal Meet n' Greet Dinner  Velcro



#TheFoodCapitals



Wed June 4



General Assembly  H71



17 member cities gathered at Hotel71 for the General Assembly, where the newly elected Executive Committee and HQ presented about past and future activities, reviewed the network's financial reports and welcomed new members.

2025-2028 Executive Committee:

- **President:** Felipe Garcia (Tucson)
- **Vice President:** Karin Tingstedt (Malmö)
- **Treasurer:** Cali (represented by Catalina Sterling)
- **Secretary:** Lyon (represented by Gautier Chapuis)
- **Montreal** (represented by Manuela Goya)
- **Stavanger** (represented by Anne Woie)
- **Wroclaw** (represented by Jakub Mazur)

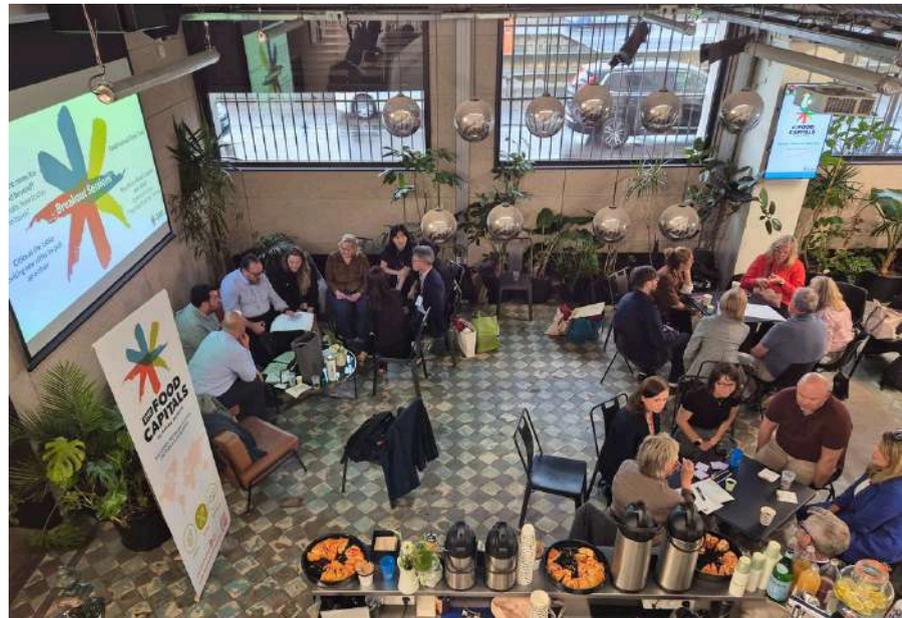




Felipe Garcia, President of the Network and representative of Visit Tucson, emphasised the core values of the organisation:

LEARNING, SHARING, CONNECTING

He encouraged engagement beyond the annual meeting and shared stories illustrating the unifying power of food.



During the General Assembly, we welcomed new members to The Food Capitals:

- **Castelldefels**, Spain
- **Hatay**, Turkey
- **Pittsburgh**, PA, USA



The next AGM...



Lyon passes the spoon

AGM 2026
Castelldefels

A new symbolic tradition, the "Passing of the Spoon," was launched, marking the transition from one host city to the next. Lyon's Deputy Mayor, Gautier Chapuis, handed the spoon over to Guillermo Massana, Councillor for Tourism and Hospitality of Castelldefels, officially announcing that **Castelldefels, Spain, will host the AGM2026**. Jessica noted that Barcelona will also be involved in next year's event and that members will have the opportunity to discover both cities.



The Food Capitals members may request a copy of the General Assembly Minutes by contacting HQ

To wrap up the General Assembly, members participated in small rotating breakout sessions for group discussions about the future of the network.

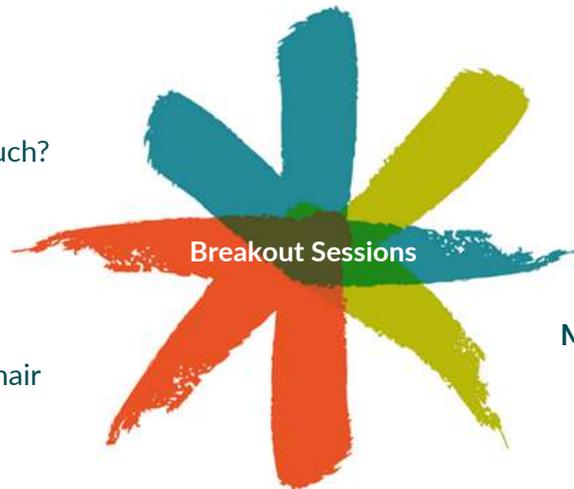


What's on the menu for 2025 and beyond?

Topics, collabs, how to stay in touch?

Cities at the table

Inviting new cities to pull up a chair



Food Festival Think Table

A dedicated working group on the topic of Food Festivals

My city is a Food Capital – now what?

Communicating “The Food Capitals” brand



The Food Capitals members were welcomed by Michelin-starred chef **Tabata Mey** for a delicious lunch at **Brasserie Roseaux**.



Official Welcome & Opening of the AGM

📍 Hotel de Ville

Du 2 au 7 juin 2025
à
TABLE LYON!
LA SEMAINE DE L'ALIMENTATION

The event gathered over **110 delegates** from **The Food Capitals** and the **SchoolFood4Change** project consortium, representing nearly 40 cities from around the world. The Mayor of Lyon welcomed the group in Lyon, setting the stage for 3 days of learning, sharing and connecting about food policies for the future of cities in the context of the city's "Semaine de l'Alimentation" (Food Week).



Additional welcoming remarks were provided by **Felipe Garcia**, President of The Food Capitals and CEO of Visit Tucson, along with **Peter Defranceschi**, Head of Brussels Office & Global City Food Programme, ICLEI Europe, representing the SchoolFood4Change project.

Lyon's Food Policies and Projects



Gautier Chapuis, Deputy Mayor of Lyon, Global Food Policy and Nature in the City and **Jérémy Camus**, Vice President of the **Métropole de Lyon**, in charge of Agriculture, Food, Territorial Resilience, presented about current food projects and policies taking place in Lyon and the metropolis:

- **City-Countryside Link:** Highlighting farmers' role in food security and the interdependence between urban and rural areas;
- **Social Justice through Food:** Promoting access to healthy, affordable food for all;
- **Gastronomy and Cultural Heritage:** Connecting with local stakeholders who make Lyon the capital of gastronomy while reinventing traditions for today's ecological and social challenges;
- **Children's Education on Food:** Focusing on sustainability, healthy eating, and ensuring nutritious meals in schools.

International Roundtable Discussion: Food Policies for the Future of Cities



Session moderated by **Julie Van Ossel**

- **Gautier Chapuis**, Deputy Mayor, City of Lyon, France
- **Kate MacKenzie**, Executive Director of New York City's Mayor's Office of Food Policy, USA
- **Jakub Mazur**, Deputy Mayor, City of Wroclaw, Poland
- **Guillermo Massana Romero**, Councillor for Tourism & Hospitality, City of Castelldefels, Spain
- **Joan Quiles i Izquierdo**, Head of Health Programs Service, Directorate General of Public Health, Regional Ministry of Health, Valencian Regional Government, Spain

This powerful roundtable brought together elected representatives and food policy leaders from cities around the world to explore how local governments are using food as a lever for ecological, social, and cultural transformation. The session highlighted how food policies are reshaping urban life by addressing sustainability, food security, and social justice in bold, systemic ways.

Gautier Chapuis shared Lyon's vision for a city-wide food policy rooted in health, ecological transition, and community care. Through programs like *En terroirs connus* —which connects local producers with food service professionals— Lyon is actively promoting short supply chains and territorial cooperation.

Kate MacKenzie emphasised New York City's ambitious plan to reduce the carbon footprint of the 200 million meals served in public institutions by 33% by 2030. This is being achieved through plant-based recipe development, chef training, improved public procurement, and food education integrated into school curricula.



International Roundtable Discussion: Food Policies for the Future of Cities

Jakub Mazur described Wroclaw's urban farming project, which supports local vegetable production and provides training for people excluded from the labour market, bridging environmental and social goals. The City of Wroclaw is known for its strong, inclusive approach to food systems governance. Mr. Mazur emphasised, "City and municipal leaders know what needs to be done at the local and regional level to achieve food security and self-sufficiency. We need to bring together the entire ecosystem - from production to consumption - to build holistic food resilience that supports economic and social development."



In Castelldefels, Guillermo Massana presented a unique culinary innovation: "Arroz de Castelldefels," a signature city dish created with local chefs using ingredients from the Baix Llobregat Agricultural Park. Through strong public/private partnerships, for example with the local restaurant association, restaurants commit to cooking it from scratch with raw, local ingredients, reinforcing farm-to-table authenticity and culinary identity.

Joan Quiles from Valencia emphasised the region's health-oriented approach to food, closely tied to the SchoolFood4Change (SF4C) program. The initiative has been instrumental in promoting school-farm partnerships, encouraging children to participate in food production, and rethinking food education to address public health issues like childhood obesity and ageing farming populations.

Throughout the session, a shared message emerged: cities are not only responding to food system challenges—they are actively reimagining them. Whether through carbon reduction strategies in NYC, local producer networks in Lyon, or inclusive training farms in Wroclaw, urban food policies are proving to be essential tools for shaping healthier, inclusive, and more sustainable futures.



International Roundtable Discussion: Food Policies for the Future of Cities



Julie Van Ossel
Moderator

Julie is a journalist, moderator, editorial consultant and podcast creator. She has 15 years of experience in journalism and has covered many food stories for French TV: Arte, M6 and France Télévisions. She has also worked for Euronews, an international news channel broadcast in 9 languages, as newsroom coordinator. Julie is the host and creator of "la recette", a French monthly podcast about sustainable food.

Each episode features a conversation with local leading changemakers who are developing ideas to improve our global food system. She moderates at food and gastronomy events and helps organisations tell stories and make their voices heard through podcasts. She also teaches editorial design and podcast production at CFJ journalism school and at UCLY, the Catholic University of Lyon.



Gautier Chapuis
Deputy Mayor
City of Lyon, France

Gautier Chapuis is Deputy Mayor of the City of Lyon, responsible for Greening, Biodiversity, Animal Welfare, and Food Policy. He also serves as co-president of the Green Group on the Lyon City Council. With a scientific background, he holds an engineering degree in Water and Environmental Sciences. After working as a research engineer specialising in river flooding, he spent nearly 10 years as an entrepreneur.

He is also an active member of an environmental NGO advocating for better air quality in cities and has helped organise "Climate Marches" in Lyon. He is committed to protecting shared resources such as water and air and ensuring fair and equal access to these essentials for all.



Guillermo Massana Romero
Councillor
City of Castelldefels, Spain

Guillermo Massana Romero is the Councillor for Tourism, Hostelry, New Citizens, and University in Castelldefels, representing the Popular Party. He holds degrees in Business Sciences, Marketing Research, and Business Administration from the University of Barcelona, as well as a Master's in Economics Education. He also studied Russian philology at Kiev Linguistics University. With a strong background in international trade, Guillermo has worked as a consultant and

held roles in export, marketing, financial management, and education. A native of Castelldefels, he brings both practical experience and academic expertise to his public service role.



Kate MacKenzie
Executive Director
NYC Mayor's Office of
Food Policy, USA

As Executive Director of NYC's Mayor's Office of Food Policy (MOFP), Kate advises the Mayor on all issues related to food policy and the city's food system. From evolving the city's emergency food system and prioritising food insecurity and benefits access, to ensuring a culture of wellness through food education in all city schools and supporting the food economy through jobs and M/WBE food contracts, Kate prioritises food system transformation throughout New York City.

Under her leadership, MOFP released Food Forward NYC, the city's first-ever 10-year food policy plan and a comprehensive policy framework to reach a more equitable, sustainable, and healthy food system by 2030. Kate championed the City's commitment to decrease the carbon footprint of its food purchases by 33% by 2030, ensuring that the largest city in the country takes bold action to address the role of the food system in our climate crisis. She was a chief architect of the city's Food Education Road Map and worked closely with NYC Public Schools to ensure the adoption to launch of Plant-Powered Fridays in its school meal programming. Kate holds a master's degree in public health nutrition from Columbia University and a bachelor's degree in nutritional sciences from Cornell University. She is also the mother of two NYCPS students, who eat school lunch every day!



Jakub Mazur
Deputy Mayor
City of Wrocław, Poland

Jakub Mazur serves as Deputy Mayor of Wrocław since 2018, overseeing the city's strategy, sustainable development, climate adaptation, and economic growth. With over 25 years of experience in business and strategic consulting across sectors like IT, urban planning, energy, and foreign investment, he brings a wealth of expertise to public service. He played a key role in the success of Wrocław as European Capital of Culture in 2016 and is currently leading the city's strategic planning toward 2050.

Mr. Mazur also serves as President of METREX – the Network of European Metropolitan Regions and Areas – and is Member of the European Regional Executive Committee (RexCom) of ICLEI and Co-Chair of the Committee on Local Government Structure, Urban and Metropolitan Areas at the Joint Commission of the Government and Local Government. He is a graduate of the University of Economics (formerly the Academy of Economics) in Wrocław from 1995 to 2000 and University of Wrocław, Faculty of Law and Administration, from 1997 to 2002.



Dinner and Chef Collaboration

📍 *La Meunière*

Chef Olivier Canal welcomed The Food Capitals to enjoy dinner in his restaurant **La Meunière**, an official “Bouchon Lyonnais” since 1921. Mr. Canal is also President of the Bouchon Lyonnais Association.

A special chef collaboration took place between Olivier and **Ortiz Chumillas**, chef and owner of **La Andaluçia** in Castelldefels, Spain, and President of the local restaurant and hospitality association. Together, they collaborated to prepare an innovative gazpacho merging Lyon and Castelldefels cultures and tastes.



International Roundtable Discussion:
**Gastronomy 2.0: Reinventing traditions and upholding
gastronomy as cultural identity**



Session moderated by **Julie Van Ossel**

- **Peggy Bauer**, CEO, Helsinki City Premises Ltd, Finland
- **Mathilde Carpentier**, Promotion Manager, OnlyLyon, Lyon's Tourism Office, France
- **Felipe Garcia**, President of The Food Capitals and CEO of Visit Tucson, USA
- **Alberto Laplaine Guimarães**, Secretary General, Municipality of Lisbon, Portugal

This roundtable session brought together representatives from Helsinki, Lyon, Tucson, and Lisbon to explore how gastronomy can be a tool for both preserving cultural identity and addressing contemporary ecological and social challenges. The discussion emphasised the growing role of cities in embedding sustainability within their food cultures —not as a passing trend, but as a systemic commitment.

Felipe Garcia shared about Tucson's ambitious restaurant certification program rooted in the UN 2030 Agenda, addressing local sourcing, water conservation, labour practices, and education. Mathilde Carpentier discussed how Lyon's tourism office actively supports sustainability through financial backing for eco-certifications, sustainable dining guides, and post-Covid work-life balance initiatives. Peggy Bauer reminded participants that in Helsinki, sustainability is deeply rooted in public policy and cultural norms, has long prioritised seasonal, plant-based cuisine and even serves vegetarian meals at diplomatic events hosted by the city. While Lisbon is only recently engaging with sustainability in gastronomy, Alberto Laplaine Guimarães explained that there is increased interest driven by tourist expectations and emerging chefs engaged in creating a better food future.



Gastronomy 2.0: Reinventing traditions and upholding gastronomy as cultural identity

The roundtable underscored that gastronomy is not just a cultural asset—it's a strategic tool for responsible tourism. In Lyon, this perspective is embedded in initiatives such as a best practice guide for sustainable gastronomy, "Guide des Bonnes Pratiques." As Mathilde Carpentier noted, telling a new culinary story—more engaged and inclusive—is essential for attracting a modern, value-driven audience.

Find more about the guide here (FR): <https://pro.lyon-france.com/actualites-onlylyon-tourisme-et-congres/tourisme-responsable/les-bonnes-pratiques-de-la-gastronomie-durable-par-les-chefs-lyonnais>

Innovation and new chefs are leading this evolution. In Lyon, classic dishes like the quenelle are now reimaged in vegetarian form, while young chefs in Lisbon are bringing sustainability to the forefront, even in fine dining. Helsinki continues to set the standard with a total of ten Michelin Star restaurants, including 4 Green Stars, and a mature approach to plant-based cuisine. Tucson's food identity draws from a rich blend of Indigenous, Mexican, and Asian influences.



Audience questions brought out key strategies: Tucson balances local authenticity with international appeal through storytelling; Lyon harmonises Bocuse's legacy with innovation as young chefs take the lead; and cities like Helsinki and San Antonio tie sustainability certifications to promotional platforms and festival participation.

In closing, the session reflected a shared ambition: to make gastronomy a bridge between past and future, heritage and innovation, and to empower cities to use food as a lever for ecological and cultural transformation.



One standout figure in Tucson is Wendy Garcia, a creative chef who runs a vegan Mexican restaurant. Though "vegan Mexican" may seem contradictory, her cuisine is winning hearts—her restaurant was ranked #1 on Yelp in the U.S. last year. Wendy, a James Beard semi-finalist, surprises diners with jackfruit tacos so good they don't realise they're meatless. She represents a broader movement of women and minorities, including Hispanic and Asian women, who are reshaping Tucson's culinary landscape

This mirrors what is happening in Lyon, where female chefs like Tabata Mey (Brazil) and Carla Kirsch (Mexico) and Connie Zagora (Sweden) are leading a new era in gastronomy. Carla Kirsch, a Mexican chef who studied at the Paul Bocuse Institute, now runs a popular taqueria that fuses Mexican recipes with local French ingredients. She began her journey through the Lyon Street Food Festival and has since gained recognition from Michelin and critics. Events like the Lyon Street Food Festival give locals access to these diverse influences and emerging culinary talent.

Gastronomy 2.0: Reinventing traditions and upholding gastronomy as cultural identity



As CEO of Helsinki Premises Ltd, Peggy Bauer leads the transformation of culturally and historically significant sites – including iconic spaces like the Teurastamo area, Torikorttelit district, and Helsinki’s market halls – into vibrant urban destinations that celebrate food, culture, and community. Peggy combines strategic branding, placemaking, and service design to create content-driven environments that resonate with both locals and visitors.

Peggy Bauer
Helsinki City Premises Ltd
Finland



Felipe Garcia has a varied background in tourism, international trade, investments, business transactions and government strategies. At Visit Tucson he is responsible for leading the region’s destination marketing organization into the next chapter of driving tourism revenue for Tucson and Southern Arizona. Felipe is a board member of several organizations such as the Tucson City of Gastronomy and the Arizona Lodging and Tourism Association, as well as president of The Food Capitals by Délice Network.

J. Felipe Garcia
The Food Capitals;
Visit Tucson, USA

Previously, Felipe served as the Department of Justice Hispanic Liaison for the City of Tucson, City Clerk’s Office. Prior to this, he was a member of the Arizona District Export Council. Prior to joining Visit Tucson, he worked for the Tucson-Mexico Trade Office as an economic development specialist, and for the National Law Center for Inter-American Free Trade. Felipe holds a law degree from the Monterrey Institute of Technology (ITESM) in Mexico and an L.L.M. in international trade and investment law from the University of Arizona, James Rogers College of Law.



Mathilde has 25 years of extensive experience in the tourism industry. She began as a sales representative for various French tour operators and Air Transat airline, before advancing to the role of director, overseeing 20 Selectour travel agencies throughout the Rhône-Alpes region.

Mathilde Carpentier
OnlyLyon,
Lyon Tourism Office,
France

Since 2022, Mathilde has served as the Promotion and Partnership Manager at OnlyLyon Tourism and Congress, the official tourist office of Lyon.

Her department works tirelessly to promote the rich touristic offerings of the Lyon metropolis to tourism professionals, media outlets, and the general public.

As Lyon is internationally renowned as the gastronomic capital of France, Mathilde collaborates closely with various stakeholders in the local culinary ecosystem, highlighting their dedication and expertise. These gastronomic treasures represent significant tourism assets that she showcases both nationally and internationally.



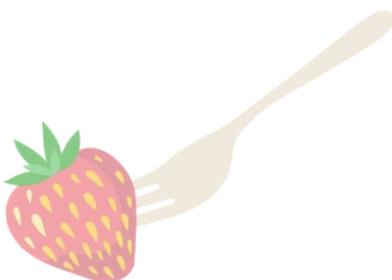
Alberto Laplaine Guimarães
Municipality of Lisbon,
Portugal

Alberto Laplaine Guimarães is the Secretary General of the Municipality of Lisbon and holds the office of Executive President of the House of Latin America. A law graduate from the Universidade Clássica de Lisboa, he also completed the National Defense Course and was a Fellow of the GMF - German Marshall Fund in 1988.

His extensive career spans public administration and international cooperation, having served as Director at

the Ministry of Justice, Secretary of State Council (1986-2006), Deputy Chief of Cabinet of the President of Republic (1986-2001) and Deputy Secretary General of UCLG.

Alberto has co-authored several books and publications, written numerous opinion and expert articles in domestic and foreign newspapers and magazines, and has received multiple international honors.



Interactive "Fishbowl" Short Discussion Session: The Future of Food Festivals, from Local to Global



Session moderated by **Jessica Ferey**, Executive Director, The Food Capitals

- **Xavier Calmard**, Vice President of Culture & Events, Re(A)dorons la Guillotière
- **Bérengère Guichon**, Head of Partnerships & Philanthropy, Lyon Street Food Festival
- **Emeric Richard**, CEO, Nomad Kitchens, Co-Founder, Lyon Street Food Festival

During this interactive "Fishbowl" discussion where participants sat in concentric circles around the speakers, we heard inspiring examples of food festivals: from the *Festival des Cuisines du Monde* by Re.A.dorons la Guillotière and the incredible impact such a community food festival has on a local neighbourhood, to how Lyon Street Food Festival by Nomad Kitchens brings global cuisine and culture to life right here in Lyon.

Cities in the Fishbowl brought forward insightful questions and experiences, sparking lively discussion:

- How can food festivals stay relevant and reinvent themselves in a booming (and sometimes oversaturated) landscape?
- What are the different funding models that can keep food festivals afloat?
- How can festivals evolve to meet the urgent challenges of sustainability?



The session was short and sweet but left us all hungry for more!

Let's keep the conversation going: Introducing the Food Festival Think Table

The Food Capitals members will continue these important discussions within the newly launched Food Festival Think Table, a dedicated working group to learn, share and connect.

It will be a space to discuss common challenges, explore shared solutions and spark city-to-city collaborations.



Interactive "Fishbowl" Short Discussion Session: The Future of Food Festivals, from Local to Global



Jessica Ferey
The Food Capitals

Jessica Ferey is the Executive Director of The Food Capitals, an international network of cities that champion food culture and policy as drivers of sustainable urban development. With over a decade of experience in global city networks, Jessica has led strategic growth, international projects, and peer-learning initiatives at LUCI (Lighting Urban Community International) and the Global Cultural Districts Network (GCDN).

Known as a connector of people, places, and ideas, she has curated over 50 international events, managed Creative Europe projects, and fostered meaningful collaborations among city leaders and cultural stakeholders. Jessica holds a Master's in Arts Management from American University and is passionate about using culture—be it through food, light, and the arts—to build more vibrant, inclusive cities.

Bérengère Guichon is the Head of Partnerships & Philanthropy at the Lyon Street Food Festival, France's largest culinary event. With nearly 10 years of experience in international project and event management, she now cooks up strategic collaborations with brands and sponsors to amplify the festival's impact. With a degree in communications, a pastry certification, and a master's in executive management, Bérengère blends creativity, strategy, and a love of good food.

Bérengère once dreamed of running a food truck, before opting for a kitchen big enough to welcome 60,000 guests. Now in her third edition with the festival, she plays a central role in securing key funding and helping shape a vibrant celebration of food, culture, and connection.



Xavier Calmard
*Re(A)dorons la
Guillotière,
Festival des
Cuisines du Monde*

Xavier Calmard is Vice President of Culture & Events for Re(A)dorons la Guillotière, a non-profit association uniting 80 members, including restaurants, shop owners, and residents, from the vibrant, multicultural district of La Guillotière in Lyon. La Guillotière is often misunderstood but offers an extraordinary cultural richness, where you can quite literally "eat the world" thanks to its diverse array of restaurants and specialty grocers from North Africa, the Middle East, Asia, Sub-Saharan Africa, and South America.

To help shift perceptions and celebrate the neighbourhood's identity, Xavier helped launch the Festival des Cuisines du Monde in 2023. This annual street food festival brings together local restaurants that cook and serve directly in the streets, inviting neighbours and visitors from across the city to share a meal at long communal tables.



Emeric Richard
*Nomad Kitchens, Lyon
Street Food Festival*

Emeric is the CEO of Nomad Kitchens and co-founder of the Lyon Street Food Festival. With a degree in economics, he began his career as Chief Financial Officer (CFO) at the Geodis Group. This role took him around the world, including a four-year stint in Hong Kong with the group's APAC Freight Forwarding division.

At the age of 40, he made a bold career shift, relocating to Lyon and venturing into entrepreneurship in the events industry. His initial project — launching a large-scale rock music festival in Lyon — ultimately did not come to fruition. However, it paved the way for a new opportunity. He joined forces with Thomas Zimmermann to create Nomad Kitchens, an innovative event agency specialising in gastronomy.



Food Tour & Lunch

The Food Capitals members enjoyed a walking tour of Lyon city centre, blending history and gastronomy. The group then enjoyed a delicious lunch at Le Grand Réfectoire.



The Feast, The Flop, The Fix

(Previously known as the Best Practice Sessions)

Through inspiring and interactive pitches and presentations, member cities shared and exchanged not only about best practices of innovative projects and initiatives – but also about “flops” and lessons learnt!



Brusselicious: Our Label to Promote Local Food | Brussels, Belgium

By Olivier Marette, Gastronomy Expert, Visit.Brussels

To spotlight restaurants serving local, sustainable cuisine, Brussels created its own label: Brusselicious. Inspired by traditional food guides but tailored to the city’s culinary scene, the label recognises establishments that champion regional products and practices. It has become a key tool for promoting local food culture and guiding residents and tourists toward meaningful food experiences.

Sustainable Gastronomy in Castelldefels | Castelldefels, Spain

By Clara Carbonell Segria Tourism Director, City of Castelldefels

The beachfront chiringuitos of Castelldefels are more than just summer eateries—they are cultural landmarks and key players in the city’s food identity. This session explored how Castelldefels is integrating these iconic establishments into its broader gastronomy strategy, promoting local products, advancing sustainability, and protecting the coastal environment.



Gaziantep's Culinary Arts Center (MSM) | Gaziantep, Turkey

By Ece Akdemir Foreign Affairs Expert, Gaziantep Metropolitan Municipality

Gaziantep’s Culinary Arts Center (MSM) is a flagship initiative to preserve and promote the city’s rich culinary heritage. Managed by the Metropolitan Municipality, MSM offers professional training in Turkish and local cuisine, combining classroom learning with real-world experience in a public-facing restaurant. With a focus on sustainability and local sourcing, the center is a hub for education, employment, and gastronomic tourism.



The Food Capitals members may request a copy of the Best Practices PPTs by contacting HQ

The Feast, The Flop, The Fix

(Previously known as the Best Practice Sessions)



The Gothenburg Meal - a sustainable PR project | Gothenburg, Sweden

By Sofie Mantzaris PR Manager + Gastronomy, Göteborg & co

In January 2025, a unique competition was launched to showcase Gothenburg's food culture in a new way. In collaboration with Switch Food Hub – an EU partnership between RISE and Chalmers University of Technology – as well as West Sweden Tourist Board and the City of Gothenburg, Göteborg & Co initiated the project Göteborgsmåltiden. The aim is to foster pride in local cuisine, inspire healthier eating habits, and contribute to a more sustainable future.

Experiential Gastronomy Congress in Hatay | Hatay, Turkey

By Serdar Kurtoğlu, Tourism & Promotion Branch Manager, Hatay Metropolitan Municipality

In May 2025, Hatay hosted the first Experiential Gastronomy Congress (EGCON) in Turkey, blending academic insight with hands-on learning. Participants harvested local produce, engaged in traditional cooking, and presented scientific research—all rooted in the region's culinary identity. The congress also reflected on the impact of the February 6 earthquakes on food culture, making it a model for combining gastronomy education, cultural preservation, and resilience.



Harvesting the Helsinki Feast - The impact of a single international food event on a destination's culinary reputation | Helsinki, Finland

By Petra Majander, CMO, Helsinki City Premises Ltd

In 2024, the City of Helsinki joined operators in the local restaurant, tourism, and event sectors to arrange a celebration of the capital's unique culinary culture. One of the aims was to strengthen the city's appeal as a must-see location for food tourism and highlight Helsinki-based industry professionals and their wonderful work. A key event was the Michelin Guide Nordic Countries Ceremony. Helsinki shared the pros and cons of its food year.

The Guide Délicieux in Lausanne:

More Than a Guide - A Curated Culinary Experience | Lausanne, Switzerland

By Elise Rabaey, Head of Gastronomy, City of Lausanne

The Guide Délicieux is a curated selection of standout culinary spots in Lausanne and the region – from morning cafés to street food, specialty shops, and top restaurants – chosen by local experts. It highlights the diversity of food experiences across different moments of the day, offering an authentic taste of the city's gastronomic identity.



The Feast, The Flop, The Fix

(Previously known as the Best Practice Sessions)



The Case for a Food Systems Strategy | San Antonio, TX, USA

By Colleen Swain Director, World Heritage Office, City of San Antonio

San Antonio is developing a city-wide food systems strategy grounded in community dialogue and cross-sector collaboration. Following its 2021 and 2025 Food Systems Summits—led by the World Heritage Office—the city has engaged diverse stakeholders to better understand local food challenges. This session showcased how San Antonio is building a scalable food strategy despite limited resources, rooted in sustainability and cultural heritage.

From farm to the Wrocław table: supporting different stakeholders from the gastronomy sector | Wrocław, Poland

By Małgorzata Golak, Director of Economic Development Office, Municipality of Wrocław

How can cities connect local food producers with restaurateurs, support new gastronomic businesses, and make urban markets competitive with supermarkets? In this session, Wrocław shared practical approaches to promoting regional products, shortening supply chains, revitalising markets as social hubs, and increasing the role of local production in the city's food system. From urban farming to entrepreneurship training, Wrocław is building a more resilient and vibrant local food ecosystem.



Lyon's Call to Action for a Healthy and Sustainable Food Future



A major highlight of the Food Capitals AGM and SF4C Final General Assembly, within the context of Lyon's Food Week, was the presentation and signing of Lyon's **International Call to Action for a Healthy and Sustainable Food Future**. Developed by the City of Lyon in collaboration with The Food Capitals network and ICLEI, this powerful declaration calls for a new food pact between cities and rural areas.

Mayor Grégory Doucet and Deputy Mayor Gautier Chapuis led the presentation, gathering city officials from The Food Capitals, food experts, and members of the SchoolFood4Change consortium. The Call underscores the vital role of local governments in leading the food transition—especially through school meals, food education, and sustainable procurement—and urges cities worldwide to embrace food as a driver of ecological and social progress.



Lyon's Call to Action sets a concrete, collective visions for cities to lead sustainable food policies, reaffirming food as a common good that must transcend market logic for the benefit of people and planet:

- Make public procurement a driver of ecological and economic transition
- Place food education at the heart of public policies
- Act for effective and inclusive food justice
- Support the transition to organic and ecological agriculture
- Promote local gastronomic heritage for social connection and sustainability

Read the full Call to Action here:

<https://framaforms.org/lyons-call-to-action-for-a-healthy-and-sustainable-food-future-1746777265>



Lyon's Call to Action for a Healthy and Sustainable Food Future

Signatory cities of the Call to Action include:

- Busan (South Korea)
- Cali (Colombia)
- Castelldefels (Spain)
- Chaville (France)
- Département de la Dordogne (France)
- Dijon (France)
- Gaziantep (Turkey)
- İzmir (Turkey)
- Leuven (Belgium)
- Lisbon (Portugal)
- Marseille (France)
- Montpellier (France)
- Mouans-Sartoux (France)
- Mûrs-Erigné (France)
- Nantes Métropole (France)
- Nitra (Slovakia)
- Paris 14th District (France)
- Rennes (France)
- Tucson (USA)
- Wrocław (Poland).



The event concluded with inspiring testimonies from visionary food leaders:

- **Diane Dupré La Tour**, Founder, *Les Petites Cantines*, Lyon, France
- **Tabata Mey**, Michelin-Starred Chef, Owner of *Brasserie Roseaux* and *Ombellule*, Lyon, France
- **Anna Scavuzzo**, Deputy Mayor, Municipality of Milan, Italy
- **Laura Styra**, Restaurant Owner of *Kuurna* and *Vegetable Market*, Helsinki, Finland

As the “Mères Lyonnaises” of tomorrow, each of these women’s speeches emphasised the courage and innovation needed to create a nourishing food future for all.



Site Visits

Exploring Lyon's Food Innovations and Social Engagement

To conclude the AGM, participants visited a range of inspiring food-related sites that reflect Lyon's commitment to sustainable development, social inclusion, and culinary heritage. These immersive visits offered firsthand insights into local projects shaping the future of food in the city.



La Halle Agricole: Urban Farming and Community Engagement

Located in La Duchère, an eco-neighbourhood of Lyon, the Halle Agricole is a living laboratory for sustainable food and inclusive community practices. This experimental project (2023–2027) features a 600m² urban micro-farm managed by the non-profit ArcencielFrance. It produces fresh vegetables, offers educational programming, and provides vocational training and job reintegration opportunities for young people.

A weekly solidarity market, run in partnership with VRAC Lyon Métropole, ensures access to healthy, locally sourced products at fair prices. The Halle Agricole embodies food democracy, environmental education, and neighbourhood connection.



Voisin Chocolate Factory: Sustainability in a Family Business

Founded in 1897, Voisin is a renowned Lyonnais chocolatier famous for its artisanal methods and commitment to excellence. During a guided visit of the historic city-centre factory, participants discovered the company's journey from tradition to transformation.

Throughout the visit, participants learned about the family-owned "maison" Voisin's evolving commitment to sustainability across sourcing, production, and business practices.

We wrapped up the day with lunch at **Une Faim d'Apprendre**, a Lyon-based application restaurant and training program dedicated to social inclusion and professional reintegration through the culinary arts.



THANK YOU!

Special thanks to:

*Our hosts at The City of Lyon; The Food Capitals ExCom and team;
the SchoolFood4Change Consortium and ICLEI;
the local venues, restaurants, and chefs;
all our speakers and all the participants who travelled near and far
to learn, share and connect in Lyon!*





THE FOOD CAPITALS

by Délice Network

Let's stay in touch

Jessica Ferey, Executive Director

j.ferey@delice-network.com

+33 (0)7 94 95 26 24

www.thefoodcapitals.com