



URBAN EATING CULTURE: CO-ORGANIZING THE TRANSITION

DÉLICE NETWORK MEETING



ADAPTING TO THE CONTEXT

It is of course with great regret that our gathering in Lyon had to be cancelled. These gatherings strongly participate in bringing our network together, as a family from around the world.

For the partners in Lyon, this gathering was an opportunity to show a new face of the founding city of Délice. The program included many different projects & partners to be introduced.

Through a series of 5 online sessions, we are offering an alternative to our physical meeting. It is essential to keep the dynamic of the network and keep feeding you with relevant information in the current context.

Feel free to register to any or all the sessions proposed here. You will receive the invitation with link to the TEAMS meeting upon registration.

PROGRAM AT A GLANCE

Tuesday 26/05 / 17h CET

Introducing the Chef Manifesto

-> Reflexion on the future role of chefs

Thursday 28/05 / 17h CET

Best Practice Session

-> Supporting the local food sector

Wednesday 3/06 / 17h CET

Eyes on Lyon

-> How the food city is organizing in the Covid context

Tuesday 09/06 / 17h CET

Internal Meeting

-> Updates on new orientations, upcoming events

TBC / TBC

Food System Dialogues

-> A global approach for local consultations on new food systems

ONLINE SESSIONS

26/05
17h-18h CET

CHEFS' MANIFESTO

[REGISTER HERE](#)



The Chefs' Manifesto is a chef-led network bringing together 680 chefs from around the world to explore how they can help deliver a sustainable food system. The Chefs' Manifesto empowers chefs with a framework tied to the United Nations Sustainable Development Goals.

With the current crisis affecting all food systems and the restaurant sector, it is a moment for chefs to reflect on their work and responsibilities for a new future.

Paul Newnham will be introducing the Manifesto and the work accomplished to this day. 3 guest chefs will be invited to share their views on the future of the restaurant industry in a post-covid world.



Paul Newnham
Director



Anahita Dhondy
New Dehli Chef



Natacha Gomez
NYC & Haïti Chef



Conor Spacey
Ireland Chef

[Chef Manifesto video](#) | www.chefsmanifesto.com



ONLINE SESSIONS

28/05
17h-18h CET

**REGISTER &
SUBMIT A BEST
PRACTICE HERE**

BEST PRACTICE SESSION

All cities are innovating to preserve their local food scene, in a context where restaurateurs & food producers are suffering. As food cities, your institutions are working to develop new mechanisms that will support the industry in the short and longer term. 3 of these initiatives will be presented during this special Best Practice Session,

03/06
17h-18h CET

REGISTER HERE

EYES ON LYON

In Lyon, only 5% of what people eat is produced locally while 95% of the food production is exported to other regions and abroad. These figures where the starting point for an ambitious strategic plan on food. Finalized in 2019, this plan sets the ground to fully rethink the way food is approached in the city. Through different members of the value-chain, you will understand the ongoing transformation of the City of Gastronomy.

Speakers to be confirmed shortly



ONLINE SESSIONS

09/06
17h-18h CET

REGISTER HERE

INTERNAL MEETING

Olivier Marette & Camille Benoist will be dedicating this session to present the recent reflexions about the future of our organization. Délice is at a turning point in terms of content - with the rising importance of food issues in cities; but also working methodes. Our organization needs to adapt to the new realities our world is facing. Questions & ideas from members will be discussed during the first virtual internal meeting.

TBC (June)
17h-18h CET

REGISTER HERE TO
RECEIVE DATE
CONFIRMATION

FOOD SYSTEM DIALOGUES

The Food Systems Dialogues (FSDs) are a global series of facilitated round-table discussions that encourage collective action for transforming food systems. Since their launch in June 2018, FSDs events have taken place in around 25 countries involving more than 1,700 leaders and practitioners. In the Covid context, these concertations are more important than ever. The FSD's have developed new tools for Délice cities to lead online discussions. .

David Nabarro, curator of the FSD and special envoy for the WHO on the Covid-19 will be giving a key-note on the risks of food systems in the current context. His presentation will be followed by the presentation of the FSD methodology by Project leader Arne O'Donoghue .



David Nabarro
WHO Special Envoy for Covid-19



Arne O'Donoghue
FSD Project Manager

foodsystmsdialogues.org