



**DÉLICE NETWORK COMMITTED TO THE TRANSFORMATION OF OUR FOOD SYSTEM:
MAKING SCHOOL MEALS HEALTHY FOR CHILDREN AND THE PLANET**

Délice Network has joined forces to transform our food system towards delicious and healthy diets for both humans and the planet



“Educating the children of today will build the food lovers of tomorrow. We strongly believe in the power of food: educating the new generation to taste, aware of the importance of their diet on their health and the planet, and always happy to share a nice meal!”

Olivier Marette, President of Délice Network

To reach this aim, the EU-funded project **SchoolFood4Change (SF4C)** engages 3,000 schools as catalysts for food system transformation, impacting 600,000 young people through 16 cities and regional governments across 12 European countries and radiating into society at large. SchoolFood4Change is coordinated by ICLEI – Local Governments for Sustainability and brings all relevant school food actors to one table: from students, parents, and teachers, farmers, chefs, and canteen staff to experts from sustainable food procurement, dietitians, and local enterprises.

The project started in January 2022 and will run for four years. Findings will be replicable within and beyond the EU.



As a global network, Délice will support the partner member cities of **Lyon & Malmö** in implementing their activities, bringing best practices from the schools of Délice member cities outside Europe and sharing their successes globally.

At the heart of SchoolFood4Change lies a triple-action approach of innovative food procurement, the promotion of planetary health diets and cooking, as well as the Whole School Food Approach (WSFA).

Innovative sustainable food procurement is an effective tool for change as it helps fulfill the state's duty of care, particularly concerning vulnerable groups such as children and students. The project will provide locally adaptable procurement solutions that have the power to make healthy and sustainable meals available in all schools in Europe, leaving no child behind.

Over 10,000 cooks and canteen staff will be trained in Planetary Health Diets according to the recommendations of the EAT-Lancet commission, empowering them to cook school meals that are delicious and sustainable, both for students and the planet.

The Whole School Food Approach holistically engages the entire school community to develop healthy and sustainable eating activities. For students, it includes food education, gardening, preserving, cooking food together, and school-farm twinning. The WSFA also involves other actors from farm to fork, such as farmers, cooks, and local businesses. Its impact radiates into society, touching over two million EU citizens.

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[MORE INFORMATION ABOUT THE PROJECT HERE](#)



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