



The MEAD intends to be a place of awareness, transmission, education, research, and sharing of projects meant to support the development of food models for the future

PILLAR 1

ENCOURAGING NEW AGRICULTURAL SETTLEMENTS

In 2012 the city adopted a new urban zoning plan that increased the number of hectares classified as "agricultural" from 40 to 112 (a **threefold increase**). A daring move for a community situated between Cannes on the French Riviera and Grasse where real estate is in high demand, but the municipality assumes this choice and has since evaluated its agricultural capacity, estimating that there are 13 zones suitable for the establishment of as many farms. A vegetable farm and an estate devoted to the cultivation of perfume plants have already been established. The mission of the MEAD is to pursue and enlarge this movement.

PILLAR 2

TRANSFORMATION AND CONSERVATION OF FOOD

The city is in the process of building a food processing laboratory which will be at the disposition of local producers allowing them to earn a higher return for their production and better secure their economic model. The laboratory will also be used by the municipal farm as it has a production potential superior to the needs of the school canteens. Experiments have begun with freezing food and municipality's 1,000 daily diners were able to enjoy dishes this winter made from frozen summer vegetables. The ultimate goal is to be **totally self-sufficient for vegetables, making outside suppliers unnecessary**.

PILLAR 3

RAISING AWARENESS ABOUT SUSTAINABLE FOOD

The MEAD is working to expand its **educational role in all matters** concerning how and what we eat, and how they impacts our health and the environment. Visitors of all ages -from the youngest school children to elected officials, territorial agents, and technicians from other collective structures- come to Haute Combe. Workshops are offered on cooking, nutrition, organic gardening and farming, Field trips, and week-long class study trips are also possible. In addition, the MEAD opens its doors to the larger public: parents, beneficiaries of food assistance, senior citizens, and economic stakeholders in the food industry (restaurants, hotels, grocery stores, caterers, etc.) In 2017 the *Familles for Positive Eating Program* was launched, with the goal of engaging parents and their children in a process of evolving their dietary habits without increasing their budget.



PILLAR 4

SUPPORT FOR RESEARCH PROJECTS

Stepping back and looking at Mouans-Sartoux's experiences in order to document and better share what has been learned, it becomes clear that these projects may involve a number of disciplines : law and the right to eat with the Lascaux Program, sociology and agronomy with IN-RA-Avignon, sustainable innovation with the Skema Business School and entrepreneurship with ImmaTerra. Since the beginning of the school year 2017, Mouans-Sartoux is hosting a university degree program, **Management of Sustainable Food Projects for Territorial Collectivities**, the first of its kind. Set up by the Université Côte d'Azur, the program is open to elected representatives, civil servants and students who want to specialize and act concretely in this field. [www.univ-cotedazur.fr](http://www.univ-cotedazur.fr)

PILLAR 5

COMMUNICATION AND NETWORKING

Mouans-Sartoux puts its knowledge and expertise in the public eye and online with a website ([www.mead-mouans-sartoux.fr](http://www.mead-mouans-sartoux.fr)), social networks, a leaflet, flyers, worksheets, and films, (alongside the EU program Urbact Agri-Urban and Urbact Good Practice, the OFSP, the Organic Food System Program, Un Plus Bio, etc.). On a national and international level, the MEAD is open to citizens and local communities, and hosts meetings, workshops, exhibitions, official events, scientific debates, etc.

FOOD MANAGEMENT - HEALTHY EATING - SHORT SUPPLY CHAINS - TRAINING - RESEARCH - SHARED SOLUTIONS - LANDSCAPE DEVELOPMENT ENVIRONMENTAL EDUCATION

