

An integrated and territorial perspective on food studies, governance and planning

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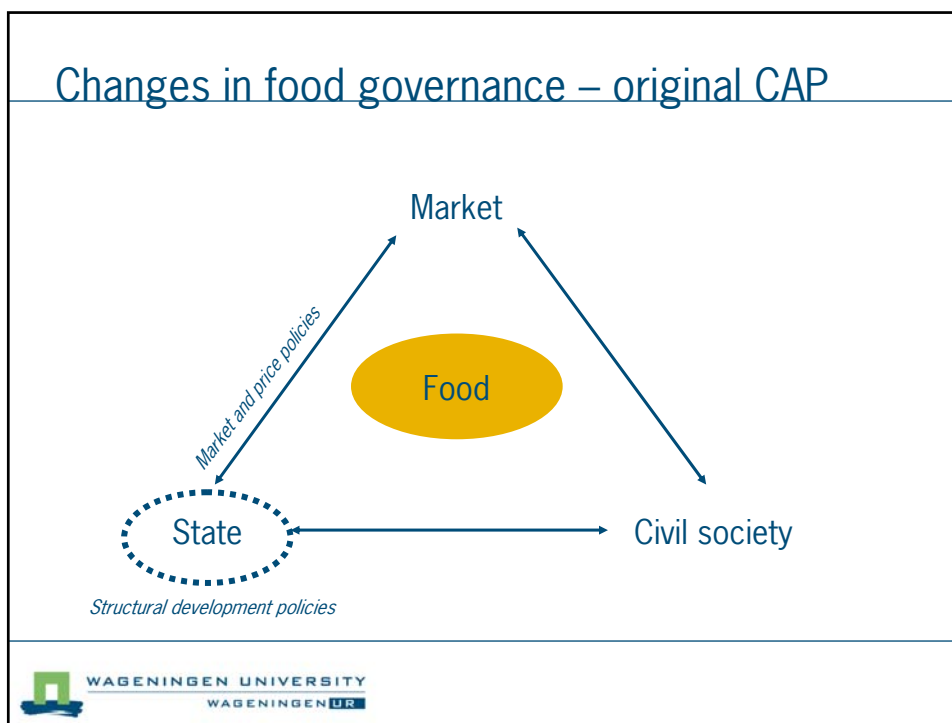
<http://www.rso.wur.nl/UK/>
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Changes in food governance

Original Common Agricultural Policy (CAP)

- Objective: guarantee self-sufficiency in basic foodstuffs at low prices for consumers
- Productivist modernization approach
- State intervention:
 - market & price policies (quotas, intervention prices, import levies, export subsidies)
 - structural development policies (enhancing specialization and mechanization; supporting closure of small farms)





Changes in food governance

CAP reforms (from the early 1990s onwards)

- CAP as victim of its own success
- Negative side-effects (according to EU)
 - Environmental degradation
 - Loss of traditional products and production and processing methods
 - Budgetary problems (surplus production)
 - Trade distortions on the world market
- Reorientation of CAP reinforced by food scares

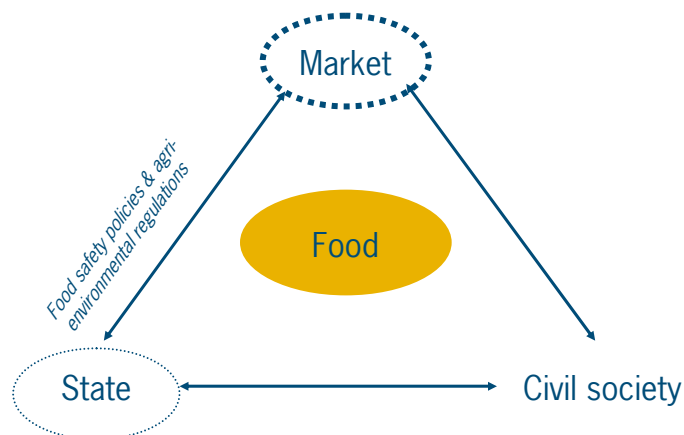
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Changes in food governance

■ Changing role of the state:

- Stepwise withdrawal as food price and market regulator → CAP increasingly based on neo-liberal market fundamentalism advocating deregulation, privatization and withdrawal of the state
- Intervention through agri-environmental policies, nature protection schemes, food quality policies and food safety regulations

Changes in food governance – reformed CAP



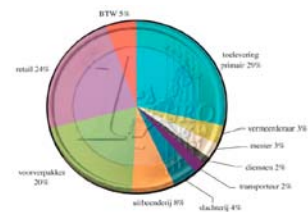
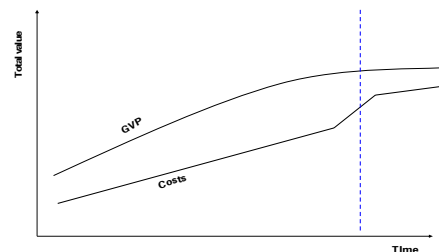
Contemporary food-related problems

- Reforms in EU food governance have not resulted in sustainable food systems. The contemporary sustainability and health problems related to food are enormous:
 - Downward pressure on farm family incomes
 - Environmental degradation
 - Loss of organoleptic quality and diversity
 - Growing consumers' distrust in modern food system
 - Health problems: more than 50% of the world population is either overweight or malnourished



Contemporary food-related problems

- Downward pressure on farm family incomes:
 - Stagnating or declining Gross Value of Production (GVP) whilst costs of production are increasing (e.g. dairy farming)
 - Subordinate economic position in the food supply chain (e.g. pig farmer's share in retail euro is 6%)
- Will there be enough farmers in the near future?



Figuur 3.4 De 'consumenten-neuro': kostenverdeling in de varkensvleesketen per euro verkochte waarde van vers varkensvlees in de supermarkt



Contemporary food-related problems



■ Environmental degradation:

- Production methods
- Food transport / food miles
- Food waste (incl. food packaging)
- Loss of (agro)biodiversity
- Water scarcity



Contemporary food-related problems

Embedded water: amounts of water needed for the production of one portion of drinks / food

Portion	Litres	Portion	Litres	Portion	Litres
Pint of beer, 568ml	170	Cup of coffee, 125ml	140	Glass of orange juice, 200ml	170
Glass of milk, 200ml	200	Cup of instant coffee, 125ml	80	Glass of apple juice, 200ml	190
Cup of tea, 250ml	35	Glass of wine, 125ml	120	Orange, 100g	50
Slice of bread, 30g	135	Bread with cheese, 30g + 10g	90	Bag of potato crisps, 200g	185
Egg, 40g	135	Tomato, 70g	13	Hamburger, 150g	2400
Potato, 100g	25	Apple, 100g	70	Bovine leather shoes	8000

Source: <http://www.igd.com/index.asp?id=1&fid=1&sid=5&tid=48&cid=326>

Contemporary food-related problems

■ Loss of organoleptic quality and diversity:

- Standardization and industrialization of the food supply chain
- Focus in breeding and farming on high productive varieties / breeds
- Hygiene rules and regulations hamper traditional / artisan forms of food production and processing



Contemporary food-related problems

■ Consumers' distrust in the modern industrialized food system:

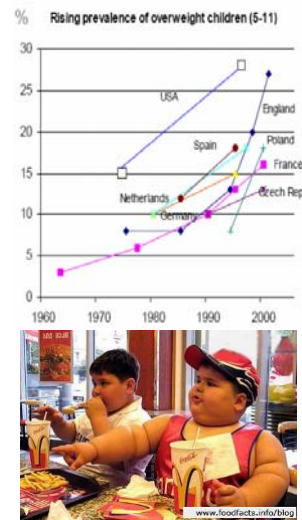
- Food scares: FMD, BSE, classical swine fever
- Diversity of hallmarks, labels and quality assurance schemes



Contemporary food-related problems

■ Obesity:

- 10% - 38% of Europe's population is obese
- Major risk for chronic diseases



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Contemporary food-related problems

Malnutrition (1):

- Up to 80% of elderly people in US nursing homes suffering from malnutrition in the 1990s
- 15-20% of patients in UK enter hospital malnourished, 25-30% leave hospital malnourished (for patients > 65 yrs, this is 40% and 60% respectively)

NHS hospitals 'failing to tackle malnutrition'

Tuesday, 29 Aug 2006 12:00

Hundreds of thousands of older people are suffering from malnutrition in hospitals – partly because nurses do not have the time to help them eat, a new report warns.

Research by charity Age Concern finds that four out of ten people aged over 65 admitted to hospital are malnourished, but the condition of many of them will worsen while they are there. A further 20 per cent may even develop malnutrition during their stay.

One problem is that many nurses do not have the time to help those who have problems eating on their own – the charity's research finds that nine in ten said they did not always have the time to give the assistance that is required.

In today's report, Age Concern also cites a 2005 study of inpatients for the Healthcare Commission, which revealed that 18 per cent of those patients who required help eating did not get it in hospital, and 21 per cent only got it sometimes.



Age Concern warns NHS is failing to tackle malnutrition



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Contemporary food-related problems

guardian.co.uk

Hospital food - it's enough to make you sick

Thick, salty soup with the texture of wallpaper paste; a pie crust, hiding a serving of mechanically recovered 'meat' and dry mash. Is this the best patients can hope for?

Jay Rayner

guardian.co.uk, Sunday September 24 2006 08.49 BST

Observer Food Monthly, Sunday September 24 2006

[A larger](#) | [smaller](#)

Thick, salty soup that looks like wallpaper paste, clearly made from artificially flavoured powder; a chicken-and-ham pie boasting a crust with all the texture of furniture foam and none of the flavour; inside, a meagre serving of misshapen, mechanically recovered 'meat' and a white sauce that is as claggy as the soup; dry mashed potato; over-cooked cabbage; a brick of cake with custard served cold.



Contemporary food-related problems

Residents do without in America's 'food deserts'

Many forced to buy groceries at gas station convenience stores

Malnutrition (2):


- 'Food deserts' in urban neighbourhoods:
 - Social injustice / exclusion
 - Result of spatial planning culture (spatial separation of functions: living, leisure, education, nature, food, etc...)



Many Americans without access to a supermarket are forced to do their grocery shopping at expensive minimarts and convenience stores.



Contemporary food-related problems

- Food-related health problems cannot be simply reduced to eating too much (obesity) or too little (malnutrition) and physical inactivity (obesity)
- They touch upon a whole range of public policy arenas (agriculture, education, spatial planning, economic affairs, taxes, etc...) as well as private sector strategies 
- Combating obesity and malnutrition thus requires solutions that work across policy domains and economic sectors rather than within
- Same conclusions can be drawn for other problems (no simple linear cause – effect relations)

Competing paradigms

- To address the multitude of social, economic and ecological problems associated with the prevailing food system several options are proposed
- In general two competing paradigms can be distinguished

Competing paradigms

Problem/issue addressed	Agri-industrial paradigm (hypermodern food geography)	Integrated territorial agri-food paradigm (alternative food geography)
Economic position of primary producers	Intensive production 'lock-in'; economies of scale approach; cost price reduction;	Economies of scope approach; increase producers' share in consumers' food spending
Environmental sustainability	Technical solutions for environmental problems: agri-industrial parks, pest and disease resistant GMO crops, low/zero emission livestock housing systems; eco-efficient systems for mass distribution of food products	Regionalized food networks; nutrient cycles at regional level; traditional plant varieties and animal breeds adapted to local conditions; low external input production; seasonal products; focus on vegetarian diets
Organoleptic quality and diversity	End-of-chain diversification; Created by the food processing industry based on standardized primary product	Created by farmers and/or artisanal food processors; quality linked to region (<i>terroir</i>) / tradition / nature
Consumers' trust	Quality and safety assurance schemes; industry and retail labels and hallmarks; tracking and tracing	Personal trust based relations; short FSCs; denomination of origin labels; the market at meeting place for P&C
Health	Nutritionism: nutritionally engineered functional food (foodstuff like substances as a carriers of vitamins, calories, proteins, nutrients, etc.)	More fresh food and less convenience & processed products; more physical exercise; organic products; vegetarian diet; enjoy cooking and eating

Integrated territorial agri-food paradigm

Consists of 3 interrelated and mutually reinforcing dimensions:

- Short food supply chains
 - reconnecting consumers and food producers/providers (e.g. farmers' markets, CSA, farm shops, new 'supermarkets')
- Relocalization of public sector food procurement
 - more direct relations between public sector canteens/kitchens and local food producers/providers
- Urban food strategies
 - rise of municipalities as food policy makers indicating new relations between the (local) government and citizens/civil society

Short food supply chains



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Short FSC example: Rhöngut (Germany)



- One of the initiatives in the field of sustainable and high quality food of Tegut supermarket (300 branches)
- Air dried ham and sausages; Organic, regional, premium quality; Delimitation of "Rhön" as region of origin
- Creation of market for the increasing number of organic beef farmers in the region
- Preservation of biodiversity and of the visual and ecological quality of the landscape
 - Productive biodiversity
 - Edible landscape

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Relocalized public food procurement



Relocalizing PFP example: Cornwall Food Program

- The CPF aims to increase the amount of locally and organically produced food procured for patient, staff and visitor meals by the Cornwall National Health Service (NHS)
- By relocalizing food procurement the NHS in Cornwall aims to support the regional food economy, reduce foodmiles and improve the health of those who consume it.
- Important factor for success was the construction of the Cornwall Food Processing Unit (CFPU)



Relocalizing PFP example: Cornwall Food Program

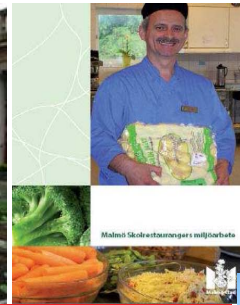
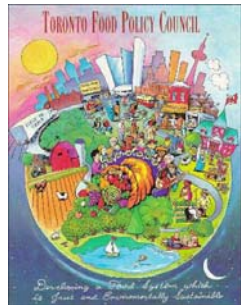
The Cornwall Food Programme has achieved all this without increasing costs – and within the Royal Cornwall Hospital's food budget of £2.50 per patient per day.

The project's successes include:

- Excellent patient feedback showing increased satisfaction with the quality and taste of the meals
- Spending 83% of the Royal Cornwall Hospitals Trust's £975,000 food budget with companies based in Cornwall in 2006
- Spending over £402,000 of this – 41% of the budget – on Cornish produce
- A 67% cut in annual 'food miles' travelled by delivery vehicles, from 164,000 miles before the project to just under 54,000 miles in 2006
- Increased turnover and new customers for local producers, for whom NHS contracts have proved not only beneficial in their own right but also a trigger for other opportunities
- A new farm shop at the Royal Cornwall Hospital, enabling patients, staff and visitors to buy fresh, local and organic produce two days a week. There are also plans to develop a home-delivery box scheme using NHS courier services.



Urban food strategies

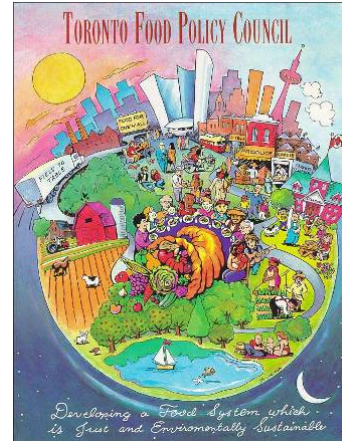


LONDON FOOD
SUPPORTED BY THE LONDON DEVELOPMENT AGENCY



Urban food strategies example - TFPC

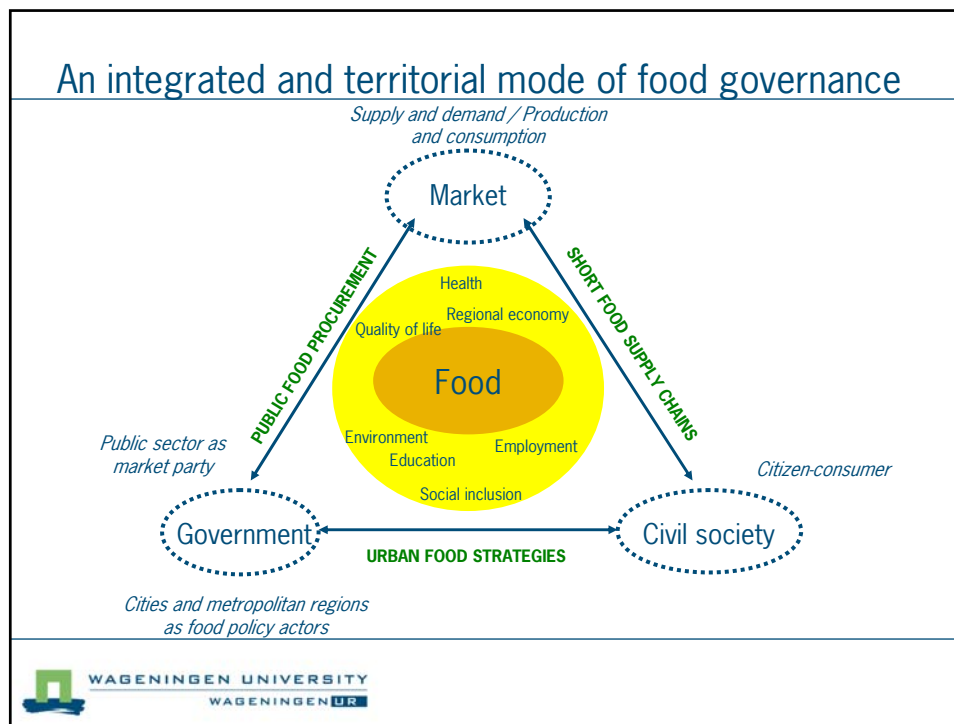
- Toronto was one of the originators of, and among the first world cities to sign onto, the United Nations' Healthy Cities movement.
- In 1991, in the absence of federal and provincial leadership on food security, the City created the Toronto Food Policy Council (TFPC).
- The TFPC partners with business and community groups to develop policies and programs promoting food security. The aim is a food system that fosters equitable food access, nutrition, community development and environmental health



Urban food strategies example - TFPC

Key themes of the Toronto Food Policy Council:

- Food and Hunger Action, because of the social costs and injustice of hunger.
- Health, because of long-term costs to a public healthcare system when large numbers of people go hungry, are poorly nourished, or eat unsafe foods.
- Agricultural Land Preservation and Urban Planning, because long-term food security means that farmland in and near the city is needed.
- Economic Development, since 10% of city jobs are in the food sector.
- Urban Agriculture & Food Waste Recovery, because the separation and distance between producers and consumers create many problems, from the pollution associated with long-haul transportation to the foodscrap "waste".
- Community Gardens, because they grow neighbourhoods, skills, fitness and leadership as well as food.
- Communications, Capacity Building & Public Education, because public information is critical to the community capacity needed for food security



Constructing sustainable regional food systems

■ Challenge 2 - Designing and developing

- Logistic solutions to supply problems (e.g. food hubs)
- New low investment forms of urban food production: from low-tech (e.g. SPIN farming) to high-tech (e.g. hydroponics)
- New metrics for broader economic calculation of food systems (hidden costs and benefits)
- Criteria and methods for assessing and monitoring sustainability performance of food systems
- Instruments & strategies for city governments to enhance more sustainable food systems (e.g. sustainable procurement guide)
- Combining food planning & urban design (new urbanism)
- Food planning (including food in urban & regional planning)
- Food education programmes

Constructing sustainable regional food systems

■ Challenge 3 – Contributing to socio-spatial theories:

- Social movements (consumer/citizen movements)
- Identity: place and culture of food
- Social cohesion: role of urban food strategies
- Inclusion/exclusion: access to food / to different food qualities
- Shifts in governance location and governance style: good food communities; city as food policy actor
- Control vs. democracy (state-market-civil society interrelations): food control, food democracy, food sovereignty
- Embedding/disembedding: social, cultural, territorial and natural embedding of food
- Regional development/differentiation: regional food economies
- Planning: food planning (integrating food in urban/regional planning)

Thank you for your attention



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