

RURAL FACILITATOR TRAINING IN AGRICULTURAL SHORT FOOD SUPPLY CHAINS

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JOINT STAFF TRAINING IN FRANCE

At the beginning of September 2021, the project partners of the Rural Facilitator project met in France, more precisely in Dullin, in the Lyon region, to discuss the practices implemented in France in the field of short food supply chains.

We began our first day in Lyon with presentations by representatives of the DRAAF (Regional Department of Agriculture, Food and Forestry) and Cap Rural (a resource centre on local development practices and professions). The partners were thus able to understand the general context of short circuits in France and the involvement of the State and the regions in them. Indeed, the French government encourages the development of these chains through laws and plans that promote the use of quality food products in public catering.

In the afternoon, we were given presentations by a person in charge of a territorial food plan in a rural community and by the manager of 'la ceinture verte', a private company that supports the installation of organic market gardeners around cities.

These two presentations gave an insight into different initiatives of short food supply chains (private and public), the obstacles they face and the solutions they find.

During the next two days, we were able to visit other initiatives, such as :

- a producer's shop,
- a bakery that bakes its bread in a wood-fired oven,
- a restaurant that uses only local products in its cooking,
- and much more !

More original, we discovered a participative house with 12 people living and working in this shared space. For example, the woodturner who works in the "Château Partagé", offers his wood waste for the wood oven of the bakers downstairs, and his sawdust for the horses of the organic farmer. In this way, resources are shared and come from as close as possible.

Joint Staff Training was very informative and also allowed us to meet and exchange on the differences between each partner country regarding short food supply chains.



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Food policy in France

Mainly supported by two ministries:

- Ministry of Health (healthy eating)
- Ministry of the Environment (focus on agricultural production with healthy, sustainable, socially and economically viable food).

Two levers in the national food plan:

1) Collective catering : the Egalim law requires at least 20% organic and 50% "quality" supplies in public restaurants, beginning on 01/01/2022.

2) Territorial food plans (PATs) : The State relies on the territories to be a driving force in the food transition and the relocation of food in order to create a sustainable food system. The State financially helps the emergence of PATs (100,000 euros over 3 years)