



UP TO 37%

of global **greenhouse gas emissions** are emitted from farm to fork



70% ON AVERAGE

of **freshwater withdrawal** is used for agriculture



1/3

of **global food production** is lost or wasted



LIFE
CLIMATE
SMART
CHEFS



LIFE CLIMATE SMART CHEFS is a European project receiving funding from the **LIFE Programme** of the European Union.

It aims to contribute to the development and implementation of the **EU Climate Policy** and the **Farm to Fork (F2F) Strategy** by:



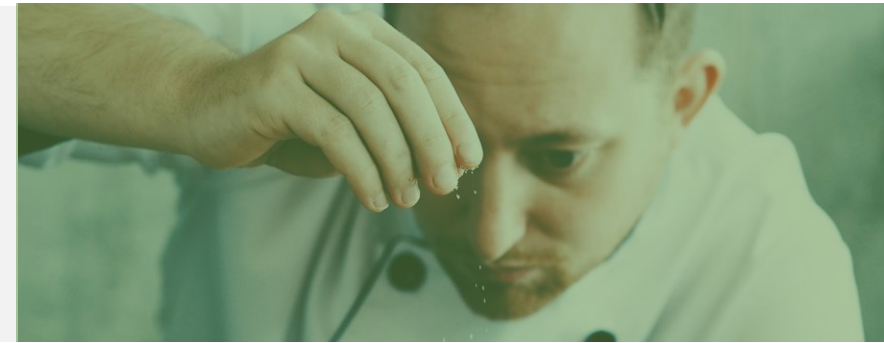
actively **involving European chefs** as promoters of low emission, nutritious and affordable diets



providing chefs with the **knowledge and tools to generate change** in recipe design, menu planning and communication with customers, fostering awareness on climate and environmental issues



promoting a mainstream **debate on food** as a key factor for climate change mitigation



Key **project activities** include:

- 1** the implementation of a **high-level training course** for chefs
- 2** the development of a **digital tool** to design climate smart menus
- 3** the creation of an **Award dedicated to climate smart chefs** and local initiatives promoting sustainable diets
- 4** the creation of an **EU Network** of chef associations
- 5** the implementation of the **Life Climate Smart Chefs Vision 2030**, a strategic paper aimed at providing policy recommendations and supporting EU Climate Policy

Project partners:

