

The global food system today has a huge impact on the environment



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

It is time to change our approach to food, climate and health, and to create a resilient food system that is healthier for people and the planet



LIFE
CLIMATE
SMART
CHEFS

Empowering chefs for a climate-smart, sustainable and healthy food system in the EU

Be part of the change!

Find out more & join our activities



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www.climatesmartchefs.eu



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PROJECT
COORDINATOR:


**Fondazione
Barilla**
il tuo cibo, la tua terra

PARTNERS:



jamk | University of Applied Sciences



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Chefs: changemakers for a more sustainable food system

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:

- 1** actively involving European chefs as promoters of low emission, nutritious and affordable diets
- 2** 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
- 3** promoting a mainstream debate on food as a key factor for climate change mitigation

The project at a glance



Location

Italy, Finland, Ireland



Total budget

1,749,049 €



EU Co-funding

961,976 €



Duration

From 01/01/2022
to 31/12/2024

The project objectives are:

- 1** To increase the awareness on the relationship between food and climate change at the EU level
- 2** To engage chefs as active changemakers and promoters of low emission, nutritious and affordable diets in the EU

Key project activities include:



the implementation of a high-level training course for chefs



the development of a digital tool to design climate smart menus



the creation of an Award dedicated to climate smart chefs and local initiatives promoting sustainable diets



the creation of an EU Network of chef associations



the implementation of the Life Climate Smart Chefs Vision 2030, a strategic paper aimed at providing policy recommendations and supporting EU Climate Policy

Expected impacts

160

chefs trained on sustainable and healthy diets

100+

chefs taking part to the first edition of the Award

500

chefs using the digital tool to design climate smart menus

1,000

stakeholders in the food sector informed

10,000

EU citizens receiving information about the project