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Finding coherent solutions for food security

Centre for Food Policy Shaping an effective food system

Strengthening Food Security: Tackling Food Shortages & Food Poverty

Tuesday, November 7th 2023 10:00 – 10:25am

Dr Christian Reynolds Centre for Food Policy, City, University of London @sartorialfoodie @FoodPolicyCity christian.reynolds@city.ac.uk

Public Policy exchange

Who am I?

Reader at the Centre for Food Policy.

- Focus on sustainable food systems and food waste.
- Supporting the FSA/Defra through research projects. Scottish food systems research (ZWScotland). Household Simulation modelling (WRAP). Local food strategy development.
- Nutrition Society Food Systems theme lead. IFST Sustainability working group.
- Recent publications





Food system disruption is coming...



We don't know when.



We <u>can</u> identify coherent solutions that improve resilience and food security.

Food system disruption is coming...

Potential UK food system disruption scenarios leading to Civil unrest: (1 in 2000 people have been injured in the UK). 76 food system experts polled.

Timeframe of **10 years** (2033) **40%** of experts rated as "Possible" "More likely than not" or "Very likely "

Timeframe of **50 years** (2073) to **80% of experts**



Is the current food system failing? Food Insecurity

- 25% classified as food insecure.
- 44% aged 16-24 years were food insecure.
- 45% of households with children under 6 years reported that they were food insecure.



Is the current food system failing? Obesity is increasing

Adult obesity prevalence in England has risen from 15% in 1993 to 28% in 2019



https://www.gov.uk/government/statistics/obesity-profile-update-may-2023/obesity-profile-short-statistical-commentary-may-2023

2021 to 2022, **63.8% of adults** aged 18 years and over in England were estimated to be overweight or living with obesity

5% of NHS spending is on treating obesity related illness

~\$2 trillion in global healthcare costs due to obesity!

Obesity Statistics

Is the current food system failing? Food Loss and Waste (FLW)

6% of global greenhouse gas emissions come from food losses and waste

Emissions from food that is never eaten accounts for 6% of total emissions		
Lost in supply chains	Consumer waste	Food eaten

Food production is responsible for 26% of global greenhouse gas emissions

Note: One-quarter of food emissions comes from food that is never eaten: 15% of food emissions from food lost in supply chains; and 9% from consumer waste. Data source: Joseph Poore & Thomas Nemecek (2018). Reducing food's environmental impacts through producers and consumers. Science. OurWorldinData.org – Research and data to make progress against the world's largest problems. Licensed under CC-BY by the author Hannah Ritchie. If Food Loss and Waste Were its own Country, it Would Be the Third-Largest Greenhouse Gas Emitter



GT CO2E (2011/12)*

* Figures reflect all tak anthropogenic greenhouse gas emissions, including those from land use, land-use dhange, and forestry (LULICF). Country data is for 2012 while the flood loss and waste data is for 2011 (the most recent data available). To avoid double counting, the flood loss and waste emissions figure should not be added to the country figures.

Source: CAIT. 2015; FAO. 2015. Food wastage footprint & climate change. Rome: FAO



Is the current food system failing? UK not eating a healthy (or affordable) diet

 UK population overall continues to consume too much sugar and saturated fat and not enough fruit and vegetables and fibre.









• **Fibre** below recommendations in all age groups. 9% of the 19 to 64 met the recommendation. 19.7g per day mean consumption.



Cost of eating the Eatwell guide \$41.93 one adult/week £103.17 family of four/week

https://www.gov.uk/government/statistics/ndns-results-from-years-9-to-11-2016-to-2017-and-2018-to-2019/ndns-results-from-years-9-to-11-combinedstatistical-summary and https://foodfoundation.org.uk/sites/default/files/2021-10/Affordability-of-the-Eatwell-Guide_Final_Web-Version.pdf All of these challenges happen in an interconnected system...



The climate is changing...

Global average near surface temperature since the pre-industrial period Source European Environment Agency (EEA)



Our unequatearth Environment The summer food went weird: searing heat reshapes US food production

From wilting wheat to stressed pollinators, US farmers and fishermen see unexpected climate effects



Camilo Martin picks blueberries at the Cooperativa Tierra y Libertad farm in July in Everson, Washington. Farms and workers must adapt to changing climate conditions. Photograph: John Froschauer/AP

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UK runs short of salad crops and citrus fruits after cold spell in Med

Supermarkets say they are working with farmers to ensure wide range of produce is available



Industry insiders say availability of produce is down 30%-40% on some crops. Photograph: Marek
 Slusarczyk/Alamy

Sarah Butler

New Zealand

As the climate warms, New Zealand winemakers grapple with a changing landscape

Winemakers worry the heat could make wine too sweet, while others are starting to plant grapes in areas previously considered too cool



A vineyard in Otago, New Zealand. The planet's southernmost wine growing region was previously considered too cold chardonnay. Photograph: Eddy Dallimone/Getty Images(Stackphoto

Nick Stringer in Central Otago

Rampant heatwaves threaten food security of entire planet, scientists warn

After hottest day ever, researchers say global heating may mean future of crop failures on land and 'silent dying' in the oceans



 Δ A stag takes a drink at Düfmen wildlife reserve in Münsterland, Germany, on a sweltering day this summer. Photograph: Imageplotter/Alamy



Food and climate have always been linked!



Global temperatures over the past 2,000 years, according to different statistical methods. The black line represents modern warming, as measured by meteorological instruments. Global cooling in even the chilliest decades probably did not exceed 0.5 degrees Celsius. https://aeon.co/essays/the-little-ice-age-is-a-history-of-resilience-and-surprises



Prices of **wheat** expressed in Dutch guilders per 100 kg. in various countries vs. time. Price of **rye** in Germany vs. time expressed as an index.(Source: Lamb, 1995) https://www.sunysuffolk.edu/explore-academics/faculty-and-staff/faculty-websites/scott-

Feedback loops of food and climate change



Climate impacts upon food production and consumption

- The "little ice age" of 1500-1700, or "age of extremes" of 1310s-1810s, changed what Europeans (etc.) farmed, ate, cooked, modes of production, consumption etc.
- Created resilient societies. (Lots of war, famine etc. !)
- Led to the start of the current European (and global) dietary patterns, and food regimes.

These (cool) food systems, crops, modes of production, and dietary patterns are foundational for the modern food system and diets.

Probably only ever a max 0.5° C cooling!

We now ~1.1c warmer than preindustrial levels

The emissions reduction challenge -A warming food system

The two biggest reductions we can make to agricultural GHGE to achieve a 2° C warming target (4 Gt/year) or 1.5° C warming target (0 Gt/year) are through:

- 1. Shifting to sustainable diets
- 2. Reducing Food Loss and Waste



Source WRI, World Resources Report: Creating a Sustainable Food

FOOD FUTURE

Otherman UNA Bering ORA

We need to continue engaging with existing trends to identify coherent solutions.

What policies and trends help our (cool) food system to become a resilient (warm) food system?

How long do we have to implement these policies?

Food policy coherence

The alignment of policies that affect the food system with the aim of achieving health, environmental, social and economic goals, to ensure that policies designed to improve one food system outcome do not undermine others.

https://www.city.ac.uk/_data/assets/pdf_file/0018/504621/7643_Brief-5_Policy_coherence_in_food_systems_WEB_SP.pdf



Global food system emissions could preclude achieving the 1.5° ard 2° (

Coherent solutions

- We need to change diets and FLW as part of creating a resilient food system.
- We have a wide menu of policy options to select from.
- Not all of these solutions are coherent to all food system goals, or right for every geography, culture etc.
- We can use existing trends as a basis to identify the solutions that work and are coherent, and can make a difference in the next 10 years.



Embrace complexity of solutions across government

16 departments and bodies in England make decisions that affect food policy



Similar levels of complexity in devolved nations and local government

Complexity! 34 Local Govt. policy areas linked to food.

Access to safe drinking water Accessible healthy food retail Affordable housing Agrobiodiversity and wild foods Animal husbandry Breastfeeding Dedicated food system policy/strategy Dietary guidelines for external settings Education on/enforce food safety regulations

Education/events on food system issues

Encourage existing retailers/caterers to sell healthy, sustainable and affordable food

Encourage opening of new fresh food outlets; discourage unhealthy outlets

Food losses and food waste

Food production on LG land

Food related job creation

Food supply and food system resilience

Healthy eating by LG staff

Healthy/sustainable LG food procurement policies

Home and community gardening

Local food initiatives for economic development

Local food producers

Local, sustainable food processing

Modify housing/property designs to ensure adequate food storage/preparation areas

Nutrition in vulnerable populations

Partner with sport clubs to provide healthy choices

Pregnancy dietary advice

Public food markets and distributors

Restrict unhealthy food advertising; increase healthy food promotion

Restrict unhealthy food in vending machines under LG control

Strengthen food chain connections/distribution

Sustainable local food production

Sustainable water management in food production

Traditional food cultures

Use economic measures to encourage affordability/consumption of healthier foods; discourage less healthy foods



Australian Local Food System Policy Database

Interventions need to fit the target community.



Look to the solutions from civil society



https://twitter.com/Food_Foundation/status/1704423308865814952/photo/4

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https://www.city.ac.uk/about/schools/healthsciences/research/centre-for-food-policy The Centre for Food Policy, City, University of London offers the following courses **Nutrition and Food Policy BSc (Hons)** Undergraduate degree **Food Policy MSc/PGDip/PGCert/MSc Distance Learning** Postgraduate taught degree **PhD/MPhil Food Policy** Postgraduate research degree

Postgraduate research degree https://www.city.ac.uk/prospectivestudents/courses/postgraduate/food-policy



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