

# Learning from Bergamo

An Integrated Food Policy in Practice

Eurocities Academy training: Policy to table: Building local capacity for sustainable food systems

Nadia Tonoli, Food Policy Officer, City of Bergamo



# Presentation Objectives

1. Share the path of the Bergamo Food Policy (successes and challenges).
2. Identify transferable lessons for your Action Plans.
3. Discuss your challenges.



# Bergamo: Our Context

- 122,000 inhabitants
- Unique geography: "Upper" City vs "Lower" City
- Surrounded by the "Parco dei Colli" (Hills Park)
- UNESCO Creative City for Gastronomy
- UNESCO World Heritage (Mura Veneziane)



# Our path: From the idea to practice



# Our Governance Model



## Political Coordination

Led by the Mayor (Elena Carnevali). Ensures commitment and integration at the highest levels.



## Food Policy Council

multi-stakeholder body (Slow Food, UNIBG, Coldiretti, Confagricoltura, Camera di Commercio, Bio distretto ecc.) coordinated by Raoul Tiraboschi.



## Food Policy Team

Inter-departmental municipal team (City Manager, european projects office, environmental, botanical aarden, social affairs, schools and youth service) for project implementation.

# Our 6-Point Strategy (Manifesto 2023)



**Access:** Guarantee healthy food for all citizens.



**Value:** Recognize the value of agriculture.



**Partnership:** Develop local agri-food production.



**Education:** Promote healthy and sustainable eating.



**Sustainability:** Improve agri-food supply chains.

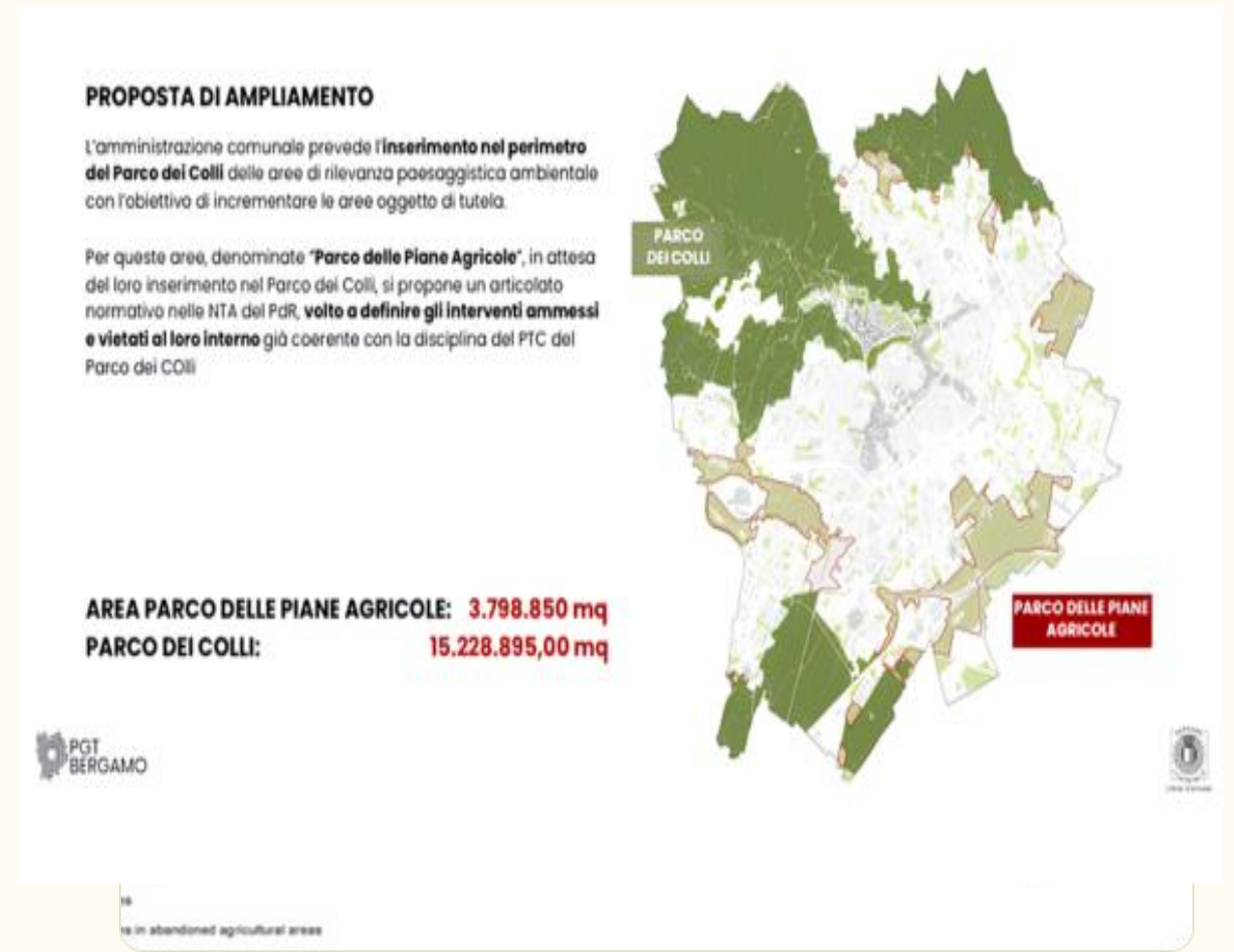


**Food waste:** Combat waste and redistribute surplus.



# Supporting Local Agriculture: New Government Plan (PGT)

- Create a "green belt" around the city.
- Expansion equal to 3.5 million square meters of green area, to relaunch the ancient vocation of these territories and promote zero-kilometer product production



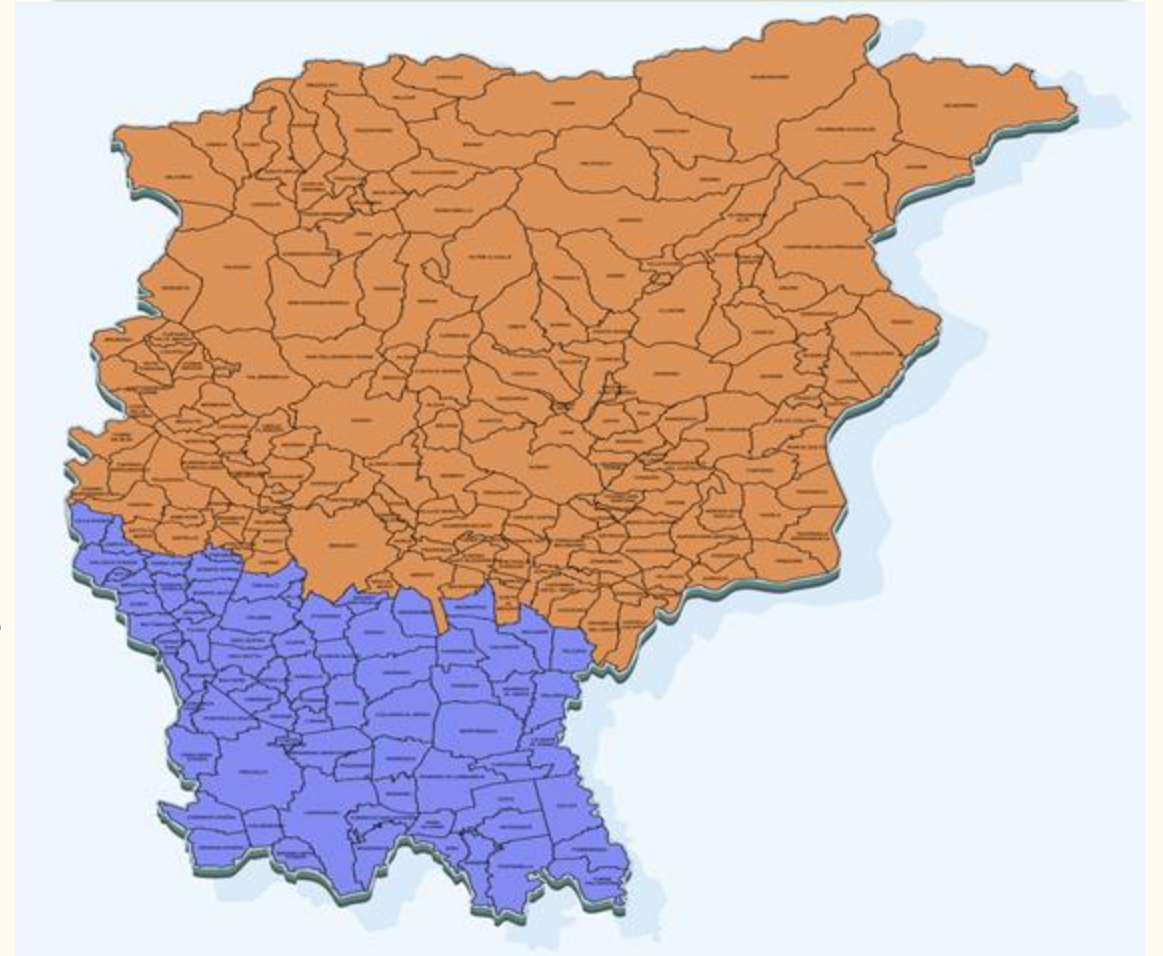
# Supporting local agriculture: Partnership

## Bio-Distretto dell'Agricoltura Biologica e Sociale bergamasca

- Connects over 40 entities (social cooperatives, farms).
- Focus on social inclusion, organic farming and heritage protection.

## Distretto del Cibo di Bergamo, Valli e Laghi

- Connects food and producers.
- Enhance the Orobian agri-food system and promote sustainable growth and development.





# Promotion of Biodiversity: La Valle della Biodiversità



The “Valley of Biodiversity” section of the Botanical Garden, entirely dedicated to agro-biodiversity, has been offering the city opportunities for reflection and action on food and biodiversity.

[www.ortobotanicodibergamo.it](http://www.ortobotanicodibergamo.it)





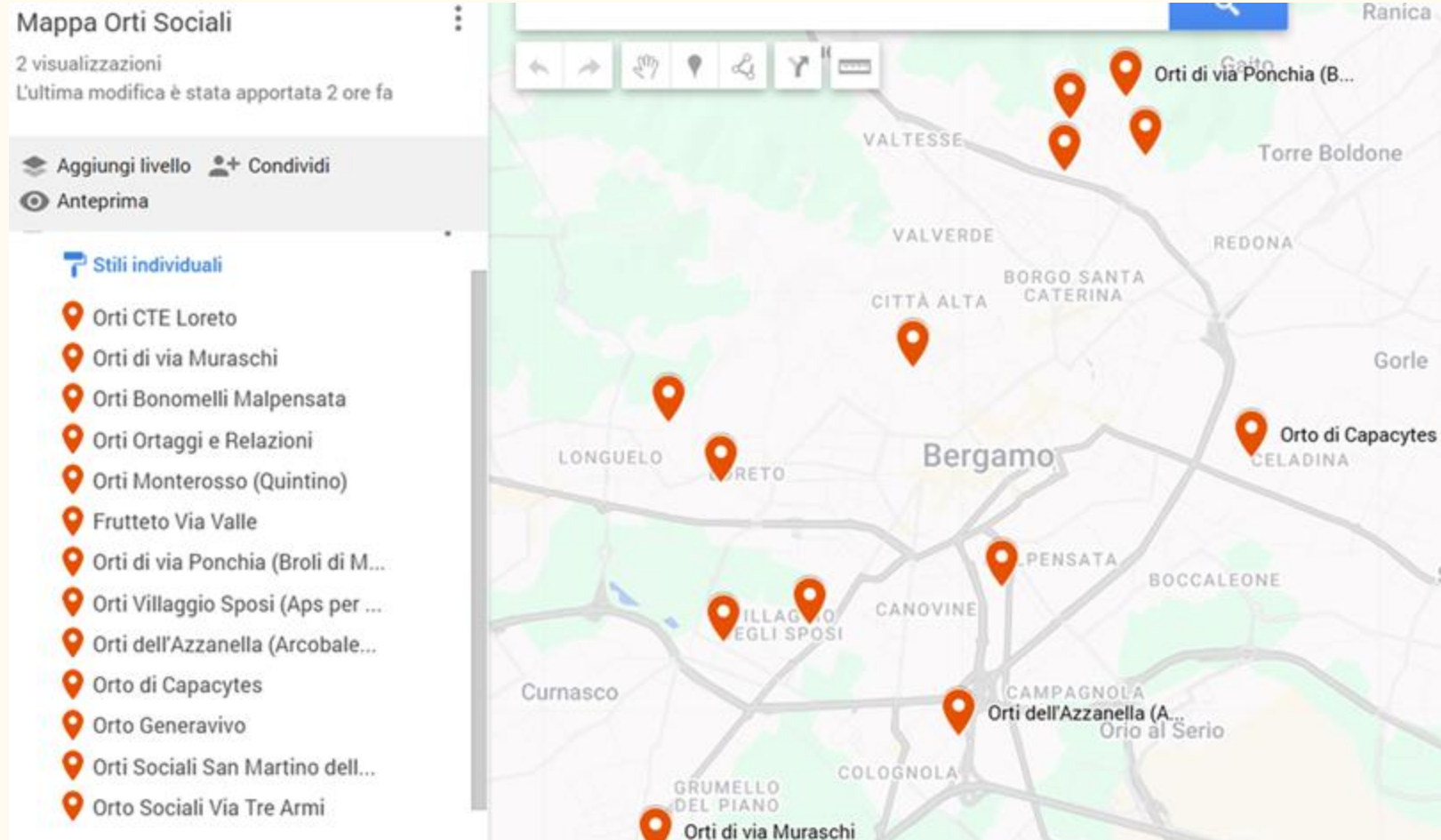
Engaging  
**The Public**  
*with Responsible*  
**Research & Innovation on**  
**Food Security**

**BigPicnic**





# Promotion of urban horticulture: 13 Urban Community Vegetable Gardens



**6 SETTEMBRE 2025 | ore 14.30**  
**PASSEGGIATA CON I PROTAGONISTI DEGLI ORTI COLLETTIVI (III° ep.)**  
**APPUNTAMENTO?** Ritrovo in Borgo Palazzo nr. 130 (appena oltre il parcheggio ATS)



**ALLA SCOPERTA DEGLI ORTI COLLETTIVI DI BERGAMO**

Gli Orti collettivi di Bergamo sono un patrimonio di legami tra persone che hanno a cuore la produzione di cibo in maniera sostenibile ma hanno da raccontare molto di più: sono cantieri per sperimentare anche la sostenibilità sociale, luoghi dove prendersi cura di piante e persone e del nostro stare insieme. Sono luoghi per il benessere di tutte e di tutti. L'Assessorato al Verde Pubblico e Transizione ecologica organizza insieme all'Orto Botanico una serie di appuntamenti per la visita ad alcune realtà interessanti.

Il 6 settembre la visita riguarderà gli orti sociali Capacitytes, poi trasferimento a Colognola con mezzo proprio o visita agli orti dell'Azzanella.

In collaborazione con:  
Gli Orti di Via Muraschi, I Broli di Monterosso - Frutteto di Via Valle, Ortaggi e Relazioni - APS, Orto Capacitytes, Lorto, Orti alla Porta del Parco di Mozzo, Orti collettivi del CTE di Loreto, Orti collettivi del CTE di San Colombano, Orti dell'Azzanella - L'Arcobaleno ODV, Orti del Quintino, Orto di GENERATIVO Abitare/Condividere.

**PARTECIPAZIONE GRATUITA**

ISCRIZIONE OBBLIGATORIA fino ad esaurimento di posti, collegandosi al link:  
<https://www.eventbrite.it/e/biglietti-alla-scoperta-degli-orti-collettivi-di-bergo-1336338019979?aff=oddbotcreator>



[www.ortobotanico.dibergamo.it](http://www.ortobotanico.dibergamo.it)





27 online and on-site training sessions on urban horticulture (August 2020 –September 2025)


  
 Continua il corso di orticoltura urbana biologica
   
**20° appuntamento**
  
**FARE L'ORTO IN CITTÀ**
  
 L'orto autunnale
   
 Venerdì **30 AGOSTO 2024**
  
 dalle 20.30 alle 22.00
   
 CORSO DI ORTICOLTURA
   
 A cura di:
   
 Francesco Zanica
   
 curatore dell'Orto Botanico di Bergamo
   
 e
   
 Maria Zanica
   
 agronoma e collaboratore dell'Orto Botanico
   
**COME PARTECIPARE:**
  
**DOVE / ONLINE:** Piattaforma Zoom
   
<https://www.eventbrite.it/e/fare-orto-in-citta-conse-orticoltura-online-e-in-presenza-tickets-95476988207>
  
 Dopo l'iscrizione, riceverete un'email di conferma con le informazioni necessarie per entrare nella riunione.
   
**DOVE / IN SITO:** Spazio di quartiere Grumello - Via Donati 4g - Bergamo
   
 (prenotazione non necessaria)
   

 La partecipazione è gratuita e aperta a tutti.
   

  
[www.ortobotanico.dibergamo.it](http://www.ortobotanico.dibergamo.it)




  
**FARE L'ORTO IN CITTÀ**
  
**FESTA DEGLI ORTI**
  

  
**SABATO 12 OTTOBRE 2024**
  
 dalle ore 10 alle 19
   
 VALLE DELLA BIODIVERSITÀ
   
 Sez. di Astino dell'Orto Botanico
   
 Via dell'Allegrezza
   
 BERGAMO
   
**EVENTO GRATUITO APERTO A TUTTI**
  




# Promotion of food and wine products: Bergamo UNESCO Creative City

- Is member of the UNESCO Creative Cities network
- 9 cheeses trachitunt, il Formai de Mut, il Bitto, il Grana Padano, il Gorgonzola, il Quartirolo Lombardo, il Salva Cremasco, il Taleggio e il Provolone Valpadana.
- Promotes local and sustainable gastronomy.
- Enhances Bergamo's culinary identity.
- Develops innovative projects in the food sector.

[www.bergamoocittacreativa.it](http://www.bergamoocittacreativa.it)





# Promotion of food and wine products: EAST LOMBARDY

- Represents four provinces of Eastern Lombardy: Bergamo, Brescia, Cremona and Mantua
- Offers a cultural and gastronomic heritage
- Promotes tourism and local excellence.

[www.eastlombardy.it](http://www.eastlombardy.it)



# Promote healthy and sustainable eating “La Buona Mensa” Menus and products

A revolution in our school canteens

95% Organic and 50% Local Producers

Introduction of the green menu one day a week to reduce animal protein and educate students, teachers and parents on sustainability.





# Promote healthy and sustainable eating “La Buona Mensa” Education

**Students:** study visits, show cooking classes, workshops and informative sessions the importance of biodiversity, local and seasonal food consumption.

**Teachers and School Canteens Committees:** Show cooking for Green Menu recipes and informative sessions to help them better understand the scientific basis for a healthy and sustainable diet

**Parents:** Informative sessions, show cooking and open days aimed at raising awareness on the importance of local and seasonal food and dispelling the myths about plant nutrition.



# Citizen engagement



## City, Bees, Plants and People

Creation beekeeping section

From June 2025:

new 1000 square meters added

94 species of scalar flowers throughout the  
year



## AgriCultura

Annual public event with markets,  
seminars and workshops.  
[www.agriculturabg.it](http://www.agriculturabg.it)



## Green Menu (Public)

Extension of the school green menu to  
restaurants, bars and collective canteens  
in the city.



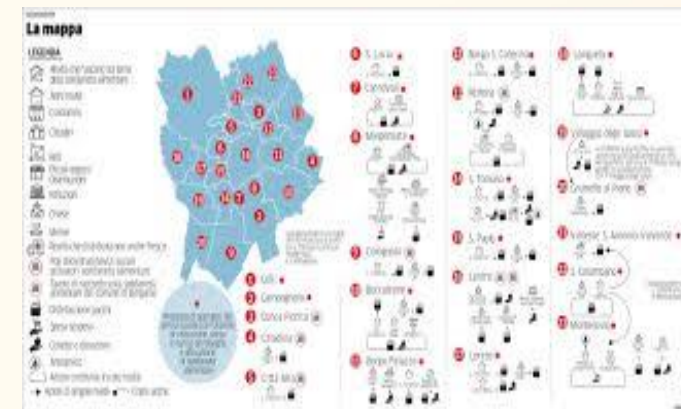
# Food security and Inclusion



## The Bergamo Food Policy is also inclusive.

Our policy is not just environmental, it's taking care of social aspects. We have a strong Food Aid System to combat waste and poverty.

The Food Aid table is a network of key partners (Mt 25, NamaSté, Banco Alimentare, Caritas etc.) that manages the redistribution of surplus, social pantries, and deliveries to vulnerable citizens.





# Telling Our Story and sharing activities



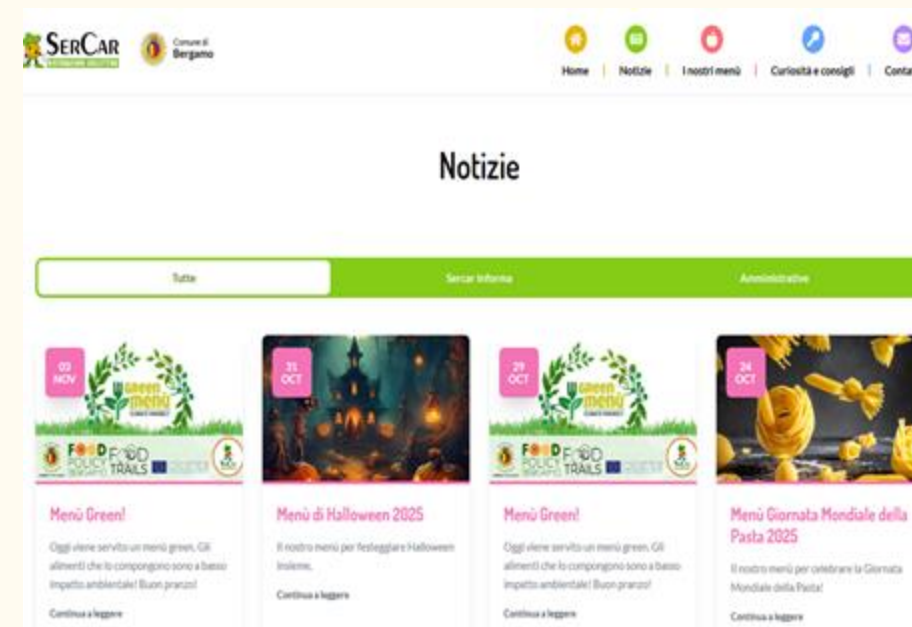
Food Policy website

[www.foodpolicybergamo.it](http://www.foodpolicybergamo.it)



Instagram






[@foodpolicybergamo](https://www.instagram.com/foodpolicybergamo)



School Canteens website

[www.bergamo.scuole.sercar.it](http://www.bergamo.scuole.sercar.it)

*We don't have all the answers. We are still learning and growing through collaboration.*

-  **Turn the Tables (EU DEAR):** Focus on youth engagement and sustainable procurement.
-  Waiting new project: **Co-development of protein supply chains resilient to climate change.**
-  **CLEVERFOOD action plan:** Your Taste, Our Strategy: A Participatory Plan for Canteen Quality.
-  **City-to-City Exchange:** Sharing our model with Lyngby-Taarbæk City.
-  Collaboration **agreement with the University of Bergamo** to develop various projects also within the Food Policy (Green Menu in canteens, urban gardens, etc...)

# Thank you!

Discussion and questions

[foodpolicybergamo@comune.bergamo.it](mailto:foodpolicybergamo@comune.bergamo.it) | [www.foodpolicybergamo.it](http://www.foodpolicybergamo.it)

## Link to our Action Plans

- Which part of Bergamo's Food Policy (governance, canteens, land use) is most relevant to your city?
- Which stakeholders in your city are missing from your plan?
- What is a "key project" (like our canteens) that you could launch?