The 10YFP Programme on
Sustainable Food Systems
www.unep.org/10yfp/food

About the 10YFP

The 10YFP is a global framework of action that aims to promote national, regional and international cooperation that accelerates the shift towards sustainable consumption and production (SCP) in developed and developing countries. It provides capacity building innovations and cooperation among all countries and stakeholders in order to transform SCP patterns. UNEP serves as the Secretariat for the 10YFP.

For more information visit www.unep.org/10YFP

Vision
All food systems are sustainable, delivering food security and nutrition for present and future generations

Goal
To accelerate the shift towards more sustainable food systems

Objectives
1. Raise awareness of the need to shift to sustainable food systems
2. Build enabling conditions for the uptake of sustainable practices across food systems
3. Increase access to actionable information and tools to make food systems more sustainable
4. Build synergies and cooperation to enhance and facilitate the shift to sustainable food systems

Our planet has the capacity to provide a growing world population with enough nutritious and varied food, now and in the future. However almost 795 million people go hungry and about 2 billion are malnourished. About 30 percent of the global adult population is overweight or obese, and around 30 percent of food produced worldwide is lost or wasted. Food systems are both contributing to and affected by challenges including climate change, land degradation and biodiversity loss. They rely on a natural resource base that is becoming increasingly fragile and scarce. Unless consumption and production patterns are brought to operate within planetary boundaries, such pressures will further increase with population and economic growth.

Responding to these many challenges requires a systems-based approach that addresses the range and complexity of interactions in the production and consumption of food. The 10YFP Sustainable Food System Programme contributes to this by building synergies and new cooperation among stakeholders along the pathway to more sustainable food systems.
“The key to better nutrition, and ultimately to ensuring each person’s right to food, lies in better food systems”
Ban Ki Moon, UN Secretary General

### Activities of the Sustainable Food Systems Programme

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<th>Work areas</th>
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| Raising awareness on the need to adopt SCP patterns in food systems | • Promote reliable communication of product information about food sustainability throughout the supply chain  
• Raise awareness through connecting the food and agriculture sector with science, media and education  
• Raise awareness about the need to adopt more sustainable diets |
| Building enabling environments for sustainable food systems | • Encourage, facilitate and support inclusive, multi-stakeholder dialogue to help inform policy-making towards sustainable food systems at local, national, regional and international levels  
• Create opportunities and facilitate the use of market-based and voluntary approaches throughout the supply chain towards sustainable food systems  
• Setting principles to guide the identification and the assessment of the sustainability and leverage points to direct food choices and behaviour  
• Enhance the development of skills and capacities to promote SCP in food systems among all relevant stakeholder groups  
• Promote investments and financing in sustainable food systems |
| Increasing the access to and fostering the application of actionable knowledge, information and tools to mainstream SCP in food systems | • Strengthen, develop and promote information platforms on sustainable agri-food products and systems for extension services and knowledge sharing amongst producers  
• Make available knowledge on the drivers of sustainable food consumption and production  
• Promote the use and development of methodologies, information and tools for more sustainable food systems, including the reduction of food losses and waste |
| Strengthening collaboration among food system stakeholders to increase the sector’s SCP performance | • Encourage and facilitate the participation of civil society organisations in the effective involvement and implementation of the programme at all levels  
• Create synergies between this and other 10YFP Programmes and other relevant development programmes as covered in the Sustainable Development Goals (SDGs)  
• Provide opportunities for networking and building alliances among stakeholders to promote SCP in food systems  
• Bring together food system actors to build sustainable value chains |
Structure of the programme

The SFS Programme builds upon the previous work of the FAO-UNEP Sustainable Food Systems Programme and its Agri-Food Taskforce on Sustainable Consumption and Production. Many stakeholders were consulted in its development and will be part of its implementation. The Co-Leads of the 10YFP SFS Programme are South Africa (Department for Trade and Industry), Switzerland (Federal Office for Agriculture), Hivos and WWF. They are supported by a 23 member Multi-stakeholder Advisory Committee (MAC). The SFS Programme currently has more than 70 partners worldwide from different sectors.

MAC stakeholder clusters and members:

**Government agencies (GOV)**
- Argentina (Ministerio de Ambiente y Desarrollo Sustentable)
- Brazil (Ministry of Agriculture, Livestock and Food Supply)
- Costa Rica (Ministerio de Agricultura y Ganadería)
- France (Ministry of Ecology, Sustainable Development and Energy)
- Honduras (Consejo Nacional de Desarrollo Sostenible)
- Netherlands (Ministry of Infrastructure and Environment)
- United States (US Department of Agriculture)

**Civil society organisations (CSO)**
- Biovision Foundation
- IFOAM - Organics International
- IISD - International Institute for Sustainable Development
- Global Nature Fund

**Scientific and technical organisations (S&T org)**
- ENEA
- German Development Institute
- Hebrew University Hadassah Medical School
- UNESCO Chair on Food, Culture and Development at Universitat Oberta de Catalunya

**UN agencies and other intergovernmental organisations (UN & IGO)**
- CIHEAM - Centre International de Hautes Etudes Agronomiques Méditerranéennes
- FAO - Food and Agriculture Organization of the United Nations
- UNEP - United Nations Environment Programme
- UNSSCN - UN System Standing Committee on Nutrition

**Private sector (PS)**
- Barilla G. & R. F.lli S.p.A.
- Food Drink Europe
- Nestlé
- Smaackmakers

**North America: 1**
1 GOV

**Europe: 11**
3 GOV
4 S&T org
1 IGO
3 PS
Partners: 29

**Latin America & Caribbean: 4**
4 GOV
Partners: 3

**Africa: 1**
1 GOV
Partners: 10

**Global: 9**
5 CSO
3 UN & IGO
1 PS
Partners: 19

**Asia: 5**
Partners: 6
Join the Sustainable Food Systems Programme!
The 10YFP SFS Programme is open to all organisations (legal entities) that are interested in joining a collaborative platform to support the implementation of the Programme.

Benefits
- Access to a global network of organisations working together
- Share experience and learn from each other
- Ability to apply for financial support for sustainable food systems projects in developing countries through the 10YFP Trust Fund

Contact
If your organisation is interested in further information or to be involved in the Programme, please download the partner application form here [www.unep.org/10yfp/food](http://www.unep.org/10yfp/food) or email the Coordination Desk at sfspartner programme@blw.admin.ch.

Visit the Global SCP Clearinghouse
Register your sustainable food system activities and get the latest news on the SFS Programme at the Global SCP Clearinghouse website: [www.scpclearinghouse.org](http://www.scpclearinghouse.org).

Food loss and waste
Around 30 percent of food produced worldwide (about 1.3 billion tons) is lost during production, transport and marketing, in retail or final consumption. Production and consumption patterns have to become more efficient to operate within planetary boundaries. The Programme will, amongst others, address SDG 12.3 to reduce food loss and waste by creating more awareness, promoting life cycle approaches and encourage innovations along the supply chains.