



TENNFOOD

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Chapeau

TennFood proposes a transformative approach to global food systems, focusing on sustainable practices that address both supply and demand factors. Our recommendations aim to combat the proliferation of ultra-processed foods, reduce exposure to endocrine-disrupting chemicals, and promote overall health and well-being

Chapter I. Sustainable development and financing for development

TennFood recommends the following initiatives:

1. Encouraging investment in local food systems to reduce the carbon footprint and promote fresh, minimally processed foods.
2. Financing education programs that emphasize the importance of sustainable eating habits, especially targeting young adults and families.
3. Supporting research on sustainable agriculture practices that reduce the use of harmful pesticides and chemicals.

Chapter II. International peace and security

TennFood suggests the following initiatives:

1. Promoting food security as a cornerstone of international peace, recognizing that sustainable food systems are integral to stable societies.
2. Developing international agreements to reduce the global reliance on ultra-processed foods, which have implications for both health and environmental stability.
3. Encouraging cross-border cooperation in the development and sharing of sustainable farming technologies.

Chapter III. Science, technology and innovation and digital cooperation

TennFood suggests the following initiatives:

1. Leveraging technology to develop healthier food alternatives and reduce reliance on ultra-processed foods.
2. Encouraging digital platforms to spread awareness about the benefits of sustainable food systems and the risks of processed foods.
3. Supporting innovations in food storage and preservation that minimize the need for harmful chemicals.

Chapter IV. Youth and future generations

TennFood proposes the following initiatives:

1. Integrating sustainable food system education into school curriculums.
2. Developing youth-led initiatives to promote cooking skills, focusing on fresh, unprocessed ingredients.
3. Encouraging youth participation in policymaking around food systems to ensure their voices are heard in shaping future food policies.

Chapter V. Transforming global governance

TennFood recommends the following initiatives:

1. Establishing international standards for sustainable food production and distribution.
2. Creating global frameworks for the reduction of ultra-processed foods in diets.
3. Facilitating a global dialogue on sustainable food systems, including the roles of governments, private sectors, and civil society.