

Speculative Scenarios

These scenarios were drafted by participants in the Circular Food Innovation Lab as a starting place for prototyping policy interventions and exploring how they might play out across the food system.

Imagine that...

60% of food must be supplied by farms in a 10km radius

All menus, food service offerings, and grocery inventory must be locally seasonal or shelf stable

Zoning and permits for urban and vertical farming is expanded throughout Vancouver

You were only allowed to order 1 kilo of tomatoes at one time

Food education programs become mandatory across K-12 curriculum

A new food preservation certification program is implemented for employees across the food system

All businesses are required to have a food waste prevention plan as part of their business licensing

All food waste from businesses is measured and receive fines.

New incentives encourage surplus food from catered events to be shared with food recovery organizations.

All businesses must have a partnerships with a non-profit/food rescue organization.

All non-profits receive an annual, no-questions-asked spending budget of $10,000.

Businesses must now pay food recovery organizations for their diversion services.

Grocery stores are incentivized to partner with local bakeries or delis to use surplus produce.

Food waste must now be handled in-house, with no food recovery services or compost.

By-products from food processors must now be (re-)used for new products either in-house or by another business

Businesses are encouraged to collect and report on food waste data.

Businesses can now choose from a “menu” of policies and guidelines to help them achieve “zero waste” targets. Starting where your business is and progressing over time. Businesses need to start somewhere and add to the guidelines and policies they implement towards “zero waste”.

Circular Food Innovation Lab