Our path towards a sustainable food system

CONSUMERS & INSTITUTIONS

- 1. Encourage consumption of a wider diversity of minimally processed grains, legumes, fruits, vegetables, nuts and seeds.
- 2. Promote sustainable protein sources, such as swapping out beef for beans and exploring sustainable seafood choices.
- 3. Reduce levels of food waste within food service operations and homes.

HEALTHCARE PROFESSIONALS

- 1. Incorporate a sustainable dietary framework that meets your clients' needs and goals, while providing actionable guidance.
- 2. Seek diverse colleagues to provide practices to include all that you serve.
- 3. Keep up with emerging "high tech" and "low tech" solutions, help translate what we know and where there are gaps.
- 4. Develop resources for including sustainability education and messaging in your practice.
- 5. Frame actions and solutions that have tangible impact that are accessible, relevant, and create meaningful benefits for your audience.

EVERYONE

- 1. Advocate for a food system that is sustainable, fair, healthy, local and humane supporting human health and planetary boundaries.
- 2. Celebrate cultural traditions and practice cultural humility.
- 3. Continue to improve your understanding of sustainable food systems.



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