

Minneapolis Food Action Plan

Food Justice Principles

What is a principle? – *A basic truth or claim that acts as a foundation for a worldview, behavior, or approach*

Through facilitated discussions in 2019, residents from across Minneapolis contributed to the development of food justice principles designed to guide municipal programs, policies, and decision-making and to inform the content and approach of the City's Food Action Plan. These draft principles are synthesized from discussions at Homegrown Minneapolis Food Council (the City's food policy council) meetings and will undergo additional refinement and vetting on a periodic basis during the Food Action Plan process.

What is the purpose of food justice principles?

To guide the City of Minneapolis's food-related policies, practices, and plans

How will these food justice principles be used?

As city residents and city government work together to develop the City's Food Action Plan, these principles will be applied to proposed strategies to ensure they reflect the priorities, commitments, needs, and interests of city residents.

What is food justice? – *Food justice means different things to different people. Here are some ways of thinking about food justice, suggested by Minneapolis residents:*

- The right to good, healthy food and the right to grow and sell it
- Policies, practices, and investments that result in equitable access to food, so someone's ability to choose what they are going to eat is not predetermined by socioeconomic factors, nor will it impact them more disproportionately than others
- The right to food that promotes our health; is grown with consideration for the well-being of the land and all species; and is affordable and easy to get for everyone.
- The ability to reasonably access, influence, and build community around our food system that reflects diverse cultural backgrounds and health needs.
- All communities equitably control and own the food system.
- Policies, practices, and strategic investments in a community that ensures everyone feels safe and empowered to engage with, contribute to, and benefit from their food system, with specific attention paid to under-served and historically marginalized communities and populations.

Principle #1 - Inclusion, Leadership, and Decision-making

The design, development, and stewardship of our food system is determined by everyone, reflecting diverse values, priorities, and leadership—particularly by those who are most impacted by injustice.

Principle #2 – Social Determinants of Health

The ability to lead a whole and healthy life is predicated on dismantling structural racism and other institutional barriers to social equality, adequate income, affordable housing, nutritious food access, as well as historical and institutional inequality based on race, ethnicity, identity, economic status, age, gender, sexual orientation, disability, and immigration status.

Principle #3 – Recognition, Reparations, and Respect

We recognize and respect the contributions of many communities to our food system, including reparations for past injustices; protection of treaty rights; and fair compensation and treatment for those working in food and farm related jobs.

Principle #4 - Food Access

Everyone should always have reliable, easy access to safe, affordable, healthy, and culturally familiar food grown and prepared according their preferences.

Principle #5 - Food Production and Processing

Food should be grown, processed, and distributed in ways that reduce environmental impact, mitigate climate change, and provide environmental benefits, such as clean water, renewable energy, healthy soil, and reduction of greenhouse gases; promote regional markets and small growers and businesses with the resources required to be successful; enable people to grow and sell their own food, accruing the primary financial benefits; ensure meaningful and fair engagement of underserved communities such as people of color, Indigenous people, and low-income people. Animals intended for food production should be treated with the highest level of humane care with respect throughout their life, up to and including slaughter.

Principle #6 - Food Skills

People are easily able to learn food skills from a young age, including growing, preparing, preserving, planning, sharing, and eating foods that promote health and reflect one’s cultural heritage.