na mesa da COP30

How to feed a COP and other global events

Sustainable and healthy meals at the Belém Climate Conference


na mesa da
COP30

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Purpose

Brazil, 2026.

NA MESA DA COP30

We are a coalition of civil society organisations seeking to place food systems at the forefront of the UN Climate Conferences, guided by the principles of food sovereignty, socio-environmental sustainability and territorial justice.

In 2025, our main effort was to positively impact the official catering for COP30, which took place in Belém, through multi-sectoral coordination with the government, local producers and international organisations, prioritising agroecological production, family farming* and the farming practices of Indigenous peoples and traditional communities as agents of effective climate action.

www.namesadacop30.org.br
Instagram Na Mesa da COP30

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* Within the Brazilian legal and institutional framework, 'family farming' (agricultura familiar) is a distinct category defined by specific socio-economic and structural criteria. In international development and climate governance contexts, this category aligns closely with the concept of 'smallholder farming' or 'small-scale agriculture' .

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WWF Brazil

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Nourishing COP, transforming the climate

Ana Toni – Executive Director of COP30

Well before COP30 kicked off, one question sparked important reflections on Brazil's role as the host country: what are we going to serve people to eat? At first glance, this might seem to be merely a logistical issue. However, as preparations for the conference progressed, it became clear that it was, rather, a political and profoundly strategic question. In a world afflicted by the climate crisis, catering for a COP is not merely about providing meals for participants, but about a political symbol regarding food production models and their relationship with territories, as well as the ways of life we wish to sustain. This report clearly demonstrates that Brazil answered this question in a fitting manner for the challenge posed by the climate crisis. The experience of **Na Mesa da COP30** has shown that food can be recognised as a fundamental dimension of climate action, as opposed to being regarded as a secondary aspect in the organisation of conferences.

By prioritising family farming, the socio-bio-economy, traditional knowledge and agroecological practices in the event's logistics, as well as in negotiations across various strands of the Action Agenda, COP30 showcased that it is possible to align the running of an international mega-event with the broader goals and principles of the conference. More than that, it showed that these choices are not only desirable, but viable and necessary. At a COP whose aim was to accelerate implementation, this was a political choice demonstrating concrete climate action having an impact at local, national and international spheres.

By the end of COP, food was recognised as central to the practical solutions established by the conference organisers. More than just an operational component of a major event, food proved capable of shifting priorities, connecting agendas and bringing the climate debate closer to people's everyday lives. This initiative translated into everyday practices something that often remains abstract in negotiations.

Throughout the conference preparation process and up to now, in 2026, converging practice with political ambition has been a guiding principle of COP30's efforts. Through Pillar 3 of the Action Agenda, which addresses agriculture and food systems, COP30 highlighted initiatives focused on the restoration of degraded land, sustainable production and resilient food systems. Among

these initiatives, progress has been made in mobilising funding, fostering international engagement and implementing solutions to promote regenerative agriculture and strengthen sustainable food systems. It is in this context that the food experience at COP30 has gained even greater relevance, by concretely demonstrating the link between the operational aspects of the event, Action Agenda initiatives and progress in international negotiations – including the acknowledgement of the importance of food systems in the Belém Declaration and in decisions regarding the Global Goal on Adaptation and the Just Transition Work Programme.

By structuring food supply around principles such as the promotion of family farming, sustainability and the inclusion of resilient production chains, COP has translated broader political commitments into concrete action. Therefore, food security ceases to be a purely logistical issue and becomes the expression of a COP that is coherent across its various dimensions, by demonstrating how operational decisions can bring strategic priorities to fruition, align different fronts of climate action and transform international commitments into tangible results.

The legacy presented in this document is thus twofold. On the one hand, it is a detailed account of a unique initiative, built on collaboration between government, civil society, producers and international organisations. On the other hand, it serves as an invitation – and a challenge – for future COPs and other global events to follow suit.

The question that guided the Belém conference remains open to the world: what food will we serve up at future conferences? Answering it means recognising that there can be no consistent climate solution without transforming food systems. It also means understanding that public policies, institutional procurement and seemingly operational choices can and must be the levers for implementing the Paris Agreement. Redesigning production chains, valuing territories and promoting social justice are choices, and this was the choice made at COP30.

Brazil has proven that this is a feasible path. It is now time to transform it into a benchmark, deepening and expanding it, so that food becomes a permanent pillar of local, national and global climate strategies.

FOREWORD

Nourishing the future: democracy, territory and climate at COP30

Daniel Balaban - Director of the WFP Centre of Excellence against Hunger Brazil

When Belém do Pará was chosen to host the 30th Conference of the Parties to the United Nations Framework Convention on Climate Change (COP30), a historic opportunity opened up for Brazil. Not only because of the opportunity to lead global climate negotiations at a critical moment for the planet, but also because of the chance to demonstrate, through real-world action, that socio-ecological transition can be built from the ground up, respecting traditional knowledge, strengthening family farming and valuing Amazonian socio-biodiversity.

That's how **Na Mesa da COP30** came about: a coalition of civil society organisations that set out to make food a genuine platform for change. More than just providing healthy and sustainable meals for thousands of participants at a mega-event, this initiative represented a bold political stance: that food systems, when organised according to the principles of food sovereignty, agroecology and territorial justice, can shape the climate debate itself and its concrete responses.

This report stems from the need to document, methodically and thoughtfully, this unprecedented journey, and illustrates how a diverse coalition—bringing together local producers, social movements, international organisations and a range of government agencies—has succeeded in placing the food agenda at the heart of a global climate conference. It also describes the institutional arrangements established, the governance tools developed, the overcoming of the logistical and regulatory challenges, and, above all, the innovations that emerged when family farming and agroecology engaged with the highly regulated infrastructure of an international event.

The significance of this initiative extends beyond the Brazilian context. In a world where global warming demands urgent and coordinated responses, initiatives such as **Na Mesa da COP30** provide concrete guidance to enable other nations to adapt and implement similar models, and demonstrate that it is possible to align global commitments with locally tailored, evidence-based and democratically developed solutions. As such, the initiative helps to restore confidence in multilateralism, showcasing how international bodies can, indeed, make a

real difference to people's lives when there is political will and collaboration with civil society.

Within this collaborative framework, the role of the WFP Centre of Excellence against Hunger Brazil was strategic and multifaceted. As a United Nations agency with a specific mandate on food and nutrition security, the WFP Centre of Excellence against Hunger Brazil brought to the **Na Mesa da COP30** initiative its technical expertise in institutional food procurement, supply chain logistics and the development of public food policies. Its role was fundamental in supporting dialogue with social movements in Brazil, reinforcing the importance of prioritising real food at climate events amongst government institutions, strengthening the consolidation of sustainable food systems, and promoting the principles of food sovereignty and territorial justice. With this report, WFP also contributes to the international visibility of **Na Mesa da COP30**, connecting the initiative to global networks of knowledge and practices in sustainable food systems, and strengthening the message that the struggle against hunger and climate change are inseparable and require integrated responses.

One conviction runs through this entire report: initiatives such as **Na Mesa da COP30** can only truly flourish in democratic environments. It is in the creative tension between proposing and listening, between political advocacy and shared responsibility, that transformative experiences grow in depth and power to inspire. Where civil society can propose, monitor and demand accountability, where governments remain open to dialogue and the collaborative development of solutions — only in such a context is it possible to reinvent, through food and its systems, ways in which the world can come together to tackle the climate crisis.

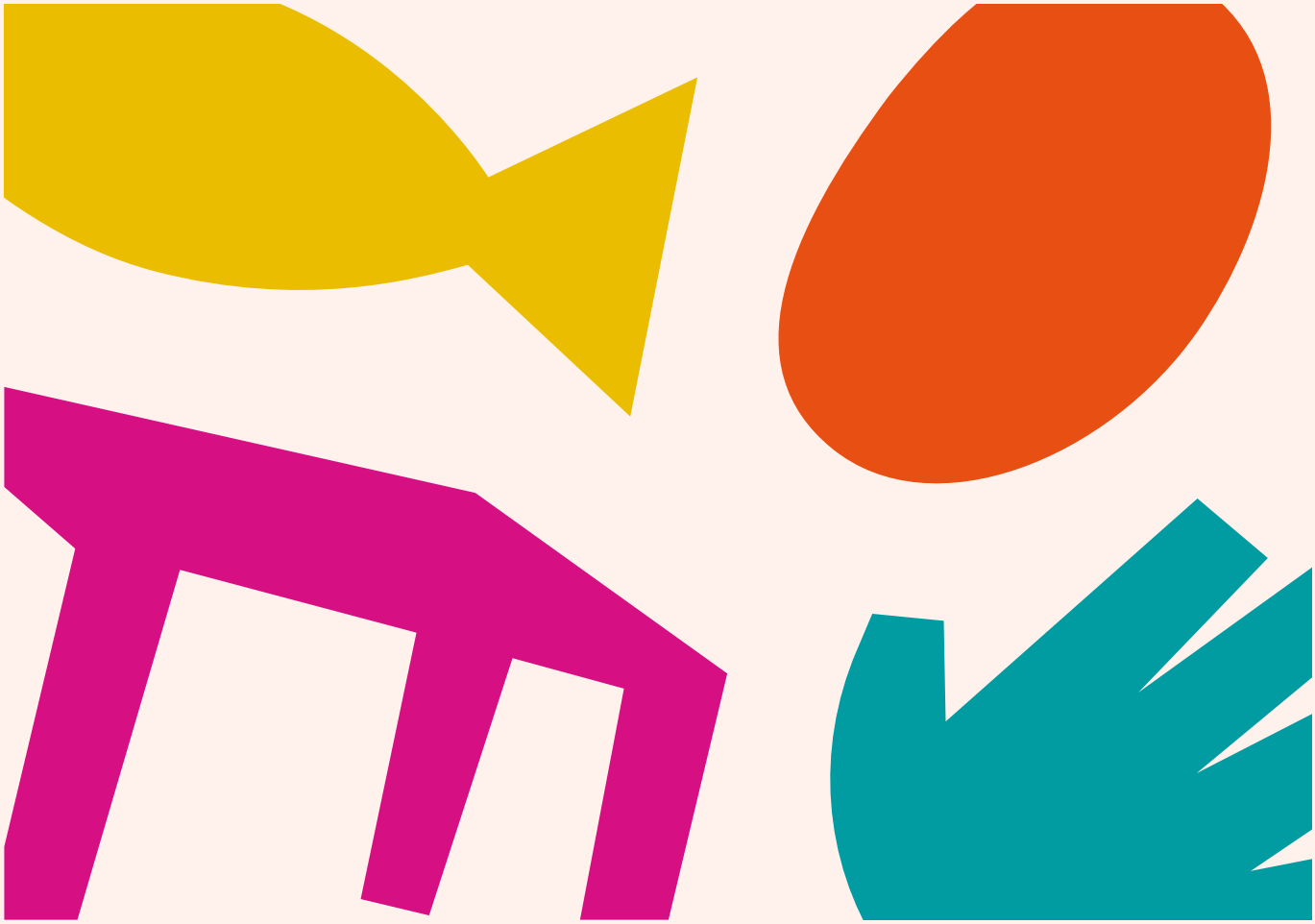
May this be a useful read for government officials, civil society organisations, researchers and activists seeking practical guidance on how to forge similar paths. And may it also serve as an inspiration, by demonstrating that socio-ecological transition is not only necessary but also possible, when built on the foundations of greater justice, greater democracy and greater cooperation between peoples and nations.

PREFACE

This report outlines the journey of **Na Mesa da COP30**, a coalition of civil society organisations that came together to place food systems at the heart of the climate agenda by ensuring healthy and sustainable food was served at COP30 in Belém do Pará. More than simply documenting a successful food service operation at a major event, this document aims to highlight how food and the ways in which it is produced and provided can be decisive in enhancing the climate debate and shaping concrete responses on the ground.

Our main goal is to comprehensively document the process of conceiving, designing and implementing **Na Mesa da COP30**: from building the coalition and coordinating across multiple sectors with the government, local producers and international organisations, to the solutions devised to ensure a food supply that is consistent with food sovereignty, socio-environmental sustainability and territorial justice. In doing so, we aim to provide guidance so that similar initiatives can be adapted and replicated in other countries, within different institutional and geographical contexts.

The text is organised into sections that follow our journey. Firstly, it introduces the political, climate and food context in which COP30 is set, as well as how the coalition and its guiding principles came into being. Next, the architecture of the initiative is described at length: the institutional arrangements, governance tools, mechanisms for dialogue with government authorities, and the steps taken to bring family farming, agroecology and socio-biodiversity (the sustainable and/or ancestral interaction with productive biodiversity by Indigenous peoples, traditional communities and family farmers) into the highly regulated framework of an international event. Subsequently, the results achieved, the challenges faced and the innovations – regulatory, logistical and political – that



emerged throughout the process are discussed, drawing lessons and recommendations for future conferences and other mega-events.

Throughout the report, a central message is reiterated: initiatives such as **Na Mesa da COP30** are of strategic importance not only for enhancing the climate debate, but also for indirectly strengthening multilateralism in times of uncertainty. By demonstrating that it is possible to align global commitments with concrete, locally-rooted and evidence-based responses, this initiative helps to restore confidence in multilateral bodies and their ability to make a real difference in people's lives.

Finally, our starting point is the conviction that initiatives such as these can only truly flourish in democratic environments: in contexts where civil society can propose, monitor and demand accountability, whilst governments remain open to dialogue, participation and the collaborative development of solutions. It is precisely in this creative tension – between proposing and listening, between advocacy and shared responsibility – that initiatives such as **Na Mesa da COP30** take on political weight and the capacity to inspire further processes around the world.

May this reading prove useful – by offering practical guidance to those wishing to follow similar avenues – and inspiring – by showing that it is possible, through food and its systems, to reinvent the way the world comes together to tackle the climate crisis, with greater justice, greater democracy and greater cooperation between peoples and nations.

Happy reading!

PART 1

INTRODUCTION

1.1 Food systems and climate crisis

The link between climate and food on our daily tables is still largely unrecognised by the general public. Amid floods that cut off neighbourhoods, droughts that jeopardise harvests and heatwaves that strain healthcare systems, it is clear that the climate crisis is not merely an environmental issue, but also a phenomenon deeply linked to the accelerated loss of biodiversity, pressures on agricultural production and the increasing risk of food and nutrition insecurity (Comida do Amanhã; ICLEI South America, 2025).

The food system – understood as the set of interactions, processes and actors involved in the production, distribution and consumption of food, as well as in waste management – is closely linked to the climate crisis and represents a fundamental element of contemporary socio-economic organisation. Discussing food systems implies adopting a systemic approach to food, recognising that the way these systems are structured directly influences people's living conditions and the balance of ecosystems. These are complex and interdependent arrangements that link natural ecosystems, public policies, cultural practices and economic dynamics. However, the currently dominant model is based on an intensive and unequal logic, rooted in predatory rather than regenerative practices. Such a productivist and asymmetrical rationale contributes to accelerating climate collapse whilst simultaneously undermining biodiversity, disrupting supply chains, and traditional territories and communities.

Climate change is already having a direct impact on the four dimensions of food and nutrition security (FNS): availability, access, utilisation and stability, with particularly severe consequences for the most vulnerable populations, such as low-income groups, women and Indigenous peoples (IPCC, 2022). This scenario highlights the structural nature of climate injustice. Reflecting on food systems therefore implies recognising their centrality to the climate agenda, so that a collective movement aimed at strengthening sustainable food systems can be fostered. These systems must integrate the economic, social and environmental dimensions of sustainability, taking into account how each stage, from production to disposal, can contribute to the development of these aspects and, at the same time, to the reduction of inequalities, the fight against poverty and the protection of the most socially vulnerable groups (FAO, 2018).

The Intergovernmental Panel on Climate Change (IPCC, 2019), in its special report "Climate Change and Land", compiled key data on the relationships between agriculture, forestry and land use (AFOLU). The study estimates that, when considering all stages of food production (including pre- and post-production phases), the global food system accounts for 21% to 37% of net anthropogenic greenhouse gas emissions. Since 1961, global population growth and rising per capita consumption of food, fibre and energy have driven an unprecedented expansion in the use of land and water resources. In this context, agriculture accounts for around 70% of global freshwater use.

Data from the Greenhouse Gas Emissions and Removals Estimating System (SEEG) points out that emissions associated with food systems in Brazil – particularly those linked to agriculture and deforestation – exceed the global average. In 2021, these emissions accounted for more than 73% of the national total of greenhouse gases (Alencar et al., 2023). The report "Food Systems NDC Scorecard: Brazil Assessment" (2025), which evaluated the country's Nationally Determined Contribution (NDC) from the perspective of food systems, rated Brazil as "weak" in terms of the integration between food and climate agendas. The analysis reveals that the transformative potential of food for climate mitigation and adaptation has not yet been fully incorporated into national targets. Although the country has relevant initiatives related to agricultural production, emissions reduction and tackling malnutrition, the study identifies significant gaps in areas such as processing, distribution and the reduction of losses and waste. In this sense, the Food Systems NDC Scorecard serves as a warning: even countries recognised for their biodiversity and agroecological potential, such as Brazil, have not yet placed food systems at the centre of their climate strategies.

Systematisation of crises: global syndemic and triple monotony

The prevailing food system, heavily reliant on monocultures and the growing consumption of ultra-processed foods, not only contributes to worsening the climate crisis but also negatively impacts people's health. Ultra-processed foods, characterised by high calorie content and high levels of sugar, salt and fat, are produced from a limited range of agricultural raw materials and undergo intensive industrial processing. This pattern of production and consumption has been described as part of a global syndemic (Swinburn et al., 2019), which comprises the interaction of three issues: obesity, malnutrition and climate change, mutually reinforcing one another and sharing common structural determinants.

Currently, in addition to the rapid growth in the consumption of ultra-processed foods in different regions of the world, the food system is also facing a decline in agricultural and livestock diversity, corporate control over seeds and animal genetics, land concentration, agricultural subsidies that favour a limited number of crops, and the expansion of intensive livestock farming. Abramovay et al. (2025) describe this scenario as a triple food monotony:

1. **Agricultural monotony:** just six crops account for approximately 75% of the calories consumed globally, which makes production systems more vulnerable to extreme weather events.

2. **Animal monotony:** around 40% of global grain production is used for animal feed, whilst approximately 70% of agricultural land is used as pasture.

3. **Dietary monotony:** the increasing standardisation of diets, combined with reduced food diversity and increased consumption of ultra-processed foods, is contributing towards the global spread of obesity.

The associated costs of this food system, which are often concealed by the figures driving global markets, manifest themselves across multiple dimensions: environmental, economic, social, political, nutritional and health-related. Recent estimates suggest that its negative impact on human health – particularly regarding the incidence of diet-related chronic non-communicable diseases, such as diabetes and hypertension – results in costs of around 11 trillion dollars per year. The environmental costs, resulting from the damage caused to ecosystems and the climate by food production practices, are also significant, amounting to approximately 3 trillion dollars annually. Public policies capable of addressing these externalities and guided by a logic of multiple benefits tend to simultaneously promote social justice, economic sustainability and ecological integrity (Ruggeri Laderchi et al., 2024).

Despite the growing body of scientific evidence, the potential of food systems as a cornerstone of climate mitigation and adaptation strategies remains largely untapped. At present, there is a significant discrepancy between the relevance of food systems to the climate crisis and the prominence they are given in public policy and the allocation of financial resources:

- Only about **7% of global climate finance** is allocated to food systems (CLIC, 2025);
- Around **50% of countries** had included specific targets relating to food systems in their NDCs by mid-2015 (Cátedra Josué de Castro, 2025).

This invisibility is also evident on both the symbolic and practical levels of climate conferences. Historically, food and agriculture have occupied a much smaller space in international negotiations compared to sectors such as energy, transport or fossil fuels. It was only from COP27, held in 2022, that the official agenda began to include a day dedicated to food. Even the food served to participants at these events reflects this marginalisation: generally, the menus are standardised, have little connection to local food cultures, and are expensive, hindering access for delegations with fewer resources; furthermore, they often include large quantities of fast food and ultra-processed foods, whilst offering little transparency regarding the origin of the food, its packaging, and waste management.

1.2 Brazil: emissions, public policy and potential for transformation

It is within this context that Brazil occupies a unique position. The country is one of the world's largest food producers and an international benchmark in the formulation and implementation of public policies relating to food. Initiatives such as the Food Acquisition Programme (PAA), the National School Feeding Programme (PNAE), the Dietary Guidelines for the Brazilian Population, the New Basic Food Basket, and the food and nutrition security (FNS) councils comprise a set of policies that link the fight against hunger, the promotion of adequate and healthy nutrition, and the strengthening of family farming.

This set of initiatives, combined with a robust legal framework regarding food governance, enhances the country's institutional capacity to tackle structural challenges related to food. As such, major international events – such as a Conference of the Parties (COP) – can present strategic opportunities. The food provided to official delegations and the public attending these events can play a much broader role than that of a mere logistical service, becoming a concrete climate policy measure and a tool for promoting local development.

By respecting the diversity of the host country's food culture, prioritising fresh or minimally processed foods, and promoting the procurement of produce from family farms, agroecology and local socio-biodiversity, these events can serve as a showcase for innovative and sustainable food practices. As well as feeding thousands of people, they become venues for showcasing public policies that integrate food, climate and territorial development.

Giving priority to public procurement from local family farms has the potential to generate effects that extend beyond the event itself and can inspire fairer and more sustainable models of public contracting, redefine standards for institutional procurement in schools, hospitals and public offices, and influence the planning of future large-scale events. In other words, this is an opportunity to demonstrate, quite concretely, that food systems can act as key allies in promoting climate justice. Moreover, policies of this kind stimulate rural production, boost local economies and expand the urban population's access to healthy and culturally appropriate food.

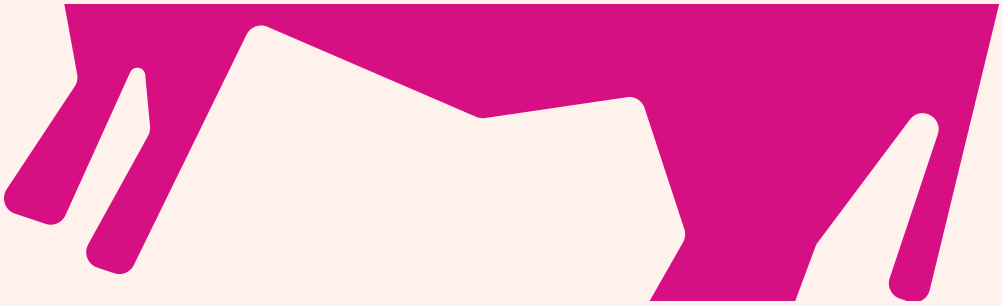
Vulnerabilities, local responses and the need for structural transformation

The development of resilient food systems indeed requires the integration of policies relating to food, climate and biodiversity. The High-Level Panel of Experts on Food Security and Nutrition (HLPE-FSN, 2025) emphasises that there is no choice between feeding the population and preserving the planet: the two agendas are inextricably linked. To this end, public policies must integrate immediate responses to the problem of hunger with long-term strategies aimed at climate change adaptation and mitigation.

The Guide for Public Managers: Circular Food Systems in Latin America (FAO and ICLEI, 2023) highlights that incorporating the food agenda into circularity-based approaches – prioritising practices such as regenerative production, reuse, sharing and resource recovery – can generate significant synergies with other strategic sectors, such as water and energy. Approaches like this strengthen the resilience of local territories and contribute to the development of more efficient and sustainable agri-food systems. In this regard, the FAO's 'Climate Change Strategy' for the period 2022–2031 identifies the circular and sustainable bioeconomy as one of the priority areas for promoting the transformation of agri-food systems and increasing their resilience to the climate crisis.

Recent events, such as the COVID-19 pandemic and increasingly frequent and intense climate-related disasters, have made even more evident the vulnerability of food systems against simultaneous and interconnected shocks. Within different urban contexts, it has been observed that the production and consumption stages have been most severely affected: farmers face crop losses and reduced incomes, consumers are faced with rising food prices, and supply chains suffer disruptions and collapse (FAO, CIRAD and RUAF, 2024).

Simultaneously, these crises have brought to light the importance of locally-based responses. In many cases, overly centralised national policies have shown limitations in addressing the diversity of local circumstances and responding swiftly to emerging needs. In contrast, community-led and locally-based initiatives, such as community kitchens, urban gardens, food banks and short supply chains, have demonstrated greater adaptability and responsiveness to the specific needs of the population (Lee, Baik and Han, 2025).



In the Brazilian context, comparative studies on emissions associated with different types of food supply chains suggest that short-distance chains – those that bring production and consumption closer together – generate significantly lower carbon dioxide emissions than long, highly intermediated chains. These findings pave the way for the development of food policies capable of simultaneously contributing to the strengthening of FSN and tackling the climate crisis (Conterato, Gazolla and Santos, 2024).

Despite the urgent need for structural reforms, most institutional measures remain largely reactive. Many public policies continue to focus primarily on absorbing shocks and restoring systems to their previous state of operation, without bringing about fundamental changes to their organisation. Among the main barriers to implementing such changes are:

- the limited coordination between policies formulated at national level and initiatives at local level;
- the still limited involvement of community stakeholders and social organisations in planning and decision-making processes;
- the lack of investment in food infrastructure;
- the lack of consistent indicators of the processes of transformation and resilience-building (FAO, CIRAD and RUAF, 2024; IPES-Food, 2023).

Regardless of these challenges, a number of collective initiatives led by communities, civil society organisations and local governments have shown great potential for creating lasting change. When combined with participatory governance strategies and inter-municipal cooperation networks, these initiatives enhance institutional capacity for innovation and strengthen processes of territorial transformation.

The advancement of climate adaptation and mitigation strategies therefore requires the development of food policies guided by a long-term, integrated and systemic approach, and should include the following measures:

- reviewing and strengthening food security programmes, extending their scope beyond emergency response and addressing structural vulnerabilities;
- encouraging local production and agroecological diversification, alongside investment in water security, technical assistance and resilient food infrastructure, such as decentralised markets, community kitchens, composting systems and local storage facilities;
- strengthening participatory governance mechanisms, such as permanent public policy councils and FSN councils, complying with monitoring and transparency protocols (FAO, 2025).

According to the EAT-Lancet Commission, the transition to fairer, healthier and more sustainable food systems could save up to 15 million lives a year and reduce agricultural emissions by approximately 20% by 2050 (Rockström et al., 2025). In order to achieve this goal, it is necessary to develop policies that promote healthy, affordable, convenient and culturally appropriate diets, whilst ensuring fair working conditions and social representation for those who produce food.

Thus, tackling the climate emergency necessarily involves bringing about a profound transformation of food systems through the development of public policies that bridge the gap between producers and consumers, promote fresh and locally sourced food, strengthen agroecological practices and short supply chains, expand the population's access to adequate and healthy food, and recognise the central role of food in a low-carbon economy (Food Systems NDC, 2025).

The implementation of food policies at local level not only helps to ensure that people have food on their plates, but also guides governments and communities in safeguarding essential resources such as water, soil, biodiversity and cultural food heritage. Strengthening local food systems is, in this sense, one of the most effective strategies for building climate resilience with social justice. This requires food to be recognised as a strategic and intersecting agenda, capable of integrating health, environmental, economic and cultural policies into sustainable public solutions.

Food systems should not be viewed merely as a vulnerable sector facing the impacts of the climate crisis. They also represent a strategic key to mitigating and tackling it. When recognised as social technologies and drivers of transformation, they enable the formulation of more integrated public policies capable of linking health, the environment, the economy and culture. Initiatives such as community supply networks, community kitchens, urban gardens and short supply chains – which have responded creatively and cooperatively to the impacts of climate change – demonstrate that it is possible to re-establish the relationships between food, land and nature.

This systemic vision of the future can be summed up in three main dimensions:

1. **Food at the heart of climate action:** sustainable food systems are effective tools for climate mitigation and adaptation, as they reduce emissions and increase the resilience of local areas.

2. **Climate as a transversal agenda in public policy:** effective climate solutions integrate social, environmental and cultural dimensions, ranging from community food initiatives to nature conservation strategies.

3. **Territory as a unit of transformation:** urban and rural areas, as well as traditional communities, comprise a living, interdependent system; strengthening the links between them is essential to ensuring food sovereignty, socio-environmental justice and ecological transition (Comida do Amanhã; ICLEI South America, 2025)

This document aims to showcase the strategic role of food systems in climate action and to provide guidance to support Brazil and other countries, across different levels of government and society, to deepen the integration between food, climate and sustainable development. By proposing the recognition of food systems as a central focus of climate policy, the aim is to stimulate dialogue, cooperation and the development of evidence-based solutions for a fair and territory-based transition.

Given the urgency of the climate crisis, it is paradoxical that global climate conferences fail to recognise the food service sector as a concrete example of climate action. Ignoring this aspect means missing an opportunity to put into practice many of the solutions discussed within the international negotiating forums themselves.

PART 2

PREPARATIONS TO WELCOME THE WORLD

2.1. Food and catering at a COP: How does it work?

The Conference of the Parties to the United Nations Framework Convention on Climate Change is the primary international forum for negotiating and coordinating global action in response to the climate crisis. At its 30th session, held in Belém do Pará in 2025, it took on particular significance by being hosted in the Amazon, which brought the climate debate closer to territorial realities, socio-biodiversity and local production systems.

The choice of city and biome raised expectations regarding the models of sustainability, economic inclusion and the promotion of local food systems that the host country would actually put into practice, beyond mere diplomatic rhetoric. Within this context, the food served at COP30 came to be treated as a component of the conference's climate narrative, linking public health, food and nutrition security, sustainability, the local economy and food culture.

The **Na Mesa da COP30** initiative began with an initial mapping of challenges, opportunities, key stakeholders and potential areas for action relating to food at the conference. Right from the start, it was clear that, until then, food had never been treated as a strategic pillar of the COP within the UNFCCC system, but rather as a support service. This shift in perspective required a two-pronged effort: understanding the institutional structure and developing a policy approach. On the one hand, it was necessary to thoroughly understand the UNFCCC rules, the guiding documents – particularly the 'How to COP' – and the Host Country Agreement (HCA). On the other hand, it was necessary to follow the organisation of the conference in Brazil, which included the creation by decree of the Special Secretariat for the COP (SECOP), effective until June 2026.

The HCA and other guiding documents (both Brazilian and international) for the event set out parameters for the provision of healthy, inclusive, culturally diverse and environmentally responsible food, compatible with the scale and complexity of a COP. Particularly noteworthy in this context is the publication How to COP, a manual produced by the UNFCCC to guide the host country in its preparations for the conference. In addition to aspects such as

accommodation, security, transport and logistics, it includes recommendations on catering in official areas, advising the host country to:

- provide a catering service for all participants (delegates, observers, media, staff, visitors) on a commercial basis, with reasonable prices and transparency;
- hire suppliers with expertise in large-scale events who, in collaboration with the secretariat, will determine the venue, timings, and safety and service standards;
- provide multiple points of sale (restaurants, cafés, kiosks, takeaway options) capable of serving tens of thousands of people, in order to avoid queues and crowds;
- ensure adequate support infrastructure, including kitchens, refrigerated storage facilities, supply logistics, waste disposal systems and universal accessibility;
- take religious and cultural practices into account (such as halal and kosher, amongst others) and ensure that vegetarian and vegan options are always available throughout the conference, in sufficient quantities;
- prioritise sustainable menus, containing less red meat, more vegetables, local and seasonal produce, low-carbon ingredients, and clear allergen labelling;
- reduce food waste through proper portion planning and the redistribution of surplus food, as well as by facilitating composting of organic waste and prioritising reusable or compostable tableware;
- apply these same principles to side events, official receptions and coffee breaks for observers;
- document the strategy in the conference's sustainability plan, detailing the achieved targets (for example, the percentage of vegetarian meals or items sourced from local producers).

Despite these recommendations, throughout the history of the COP conferences, food has never played a central role. Issues such as energy, forests, carbon markets and emissions reduction have always been given greater emphasis in official negotiations. Food systems, however – although they are both a major contributor to global emissions and one of the sectors most vulnerable to climate impacts – have remained, to a large extent, on the margins of formal debate.

The way food was handled at conferences prior to the one in Belém reflected this approach: generic menus with little or no connection to the local food culture; high prices, hardly affordable for delegations and observers with limited resources; an unhealthy offering, dominated by fast food and low nutritional quality; and a lack of transparency, with food of unknown origin, excessive packaging and high levels of waste. Building on this history and the perception that food provision often fell short of the climate ambition discussed in the plenary sessions, COP30 sought to set a new standard for requirements and experimentation. In this edition, Brazil demonstrated greater leadership in defining food guidelines and coordinating with local operators, paving the way for food provision to align with national public policy and territorial development agendas.

Prior cases

Even before COP30, the food systems agenda at major events had already been driven by initiatives seeking to link climate, health and local food production. Across a range of contexts – from events in the Amazon to recent editions of the Olympic Games, from academic conferences to the COPs themselves – various initiatives have tested, with varying degrees of success, ways of placing food at the centre of the debate, accumulating lessons on governance, supply strategies and the construction of public narratives.

Food at COP and the impact on official menus

Since COP26 (Glasgow, 2021), Food at COP – a coalition of activists and civil society organisations dedicated to animal welfare and plant-based diets – has been pressuring the presidency of the Climate Conferences to introduce more plant-based menus and greater transparency regarding the carbon footprint of the food served. The most significant achievement came at COP28 (Dubai, 2023), where around 80% of the food on offer was plant-based, and since then, it has become clear that food cannot be ignored in official discussions.

The Olympic Games and the climate agenda at global mega-events

At least since the London Olympics (2012), food and sustainability have gained prominence in the preparations for the Games, with commitments to reduce the carbon footprint, increase plant-based options and prioritise sustainable suppliers. These efforts have been progressively documented in public reports, which facilitates their replication. At Rio de Janeiro's Olympic Games (2016), the Rio Sustainable Food (Rio Alimentação Sustentável) coalition – which brought together civil society organisations, researchers, producers and the organising committee – sought to improve the quality of food provision by focusing on sustainable production, family farming and raising the profile of local produce, serving as one of the direct inspirations for the design of the **Na Mesa da COP30** initiative.

Amazonian Dialogues and the risk of 'more of the same'

By August 2023, Belém had already been selected to host COP30 and had hosted the Amazon Summit. As part of the event, the civil society component was the Amazon Dialogues (Diálogos Amazônicos), which brought together around 13,000 people over three days. The official catering for this gathering – consisting of a fast-food restaurant, a ready-meal service and a few street food stalls – was criticised by agroecological producer organisations in attendance and served as a stark warning of what might happen at COP if there were no specific coordination to ensure a different approach.

SBPC meeting and the path towards COP30's food agenda

In July 2024, the campus of the Federal University of Pará in Belém hosted the annual meeting of the Brazilian Society for the Advancement of Science (SBPC), a scientific and academic congress that attracted an estimated 60,000 attendees. For the event's official catering, the Amazonian Institute of Family Farming (INEAF/UFPA) carried out a mapping of family farming production, social movements and local socio-biodiversity, linking science, territory and supply. This experience demonstrated that it is not merely a matter of "cooking for events", but of building bridges between knowledge, public policy and production chains, offering yet another concrete source of inspiration for the COP30 agenda.

The institutional framework of COP in Brazil

In the initial discussions with the Brazilian organisers of the COP, it was unclear within the government itself who would be responsible for catering. It was treated primarily as a logistical aspect of the event, linked to operational risks (supply, food safety, queues, prices), and not as a political domain capable of expressing development models, economic disputes and alternatives to the dominant agri-food system. Acknowledging the conference catering as an opportunity to discuss the relationship between food systems and climate was the result of persistent advocacy by civil society, social movements, allies within the government and international organisations.

Starting from this opening, it was possible to propose that the food served at the conference should demonstrate, in practice, the feasibility of feeding large numbers of people through family farming, agroecology, socio-biodiversity production and respect for local food culture. The aim was for the food served to have a positive impact on health, environment and society, and to give a leading role to family farmers, social movements, traditional peoples and communities – and not just to large corporations in the food sector. The discussion highlighted that food provision at COP events is not merely

a technical issue: it is a political struggle that requires dismantling institutional paradigms that are not always effective, challenging entrenched interests, and recognising that there can be no consistent climate solution without transforming food systems.

The organisation of catering at COP30 was the result of a multi-level arrangement involving various public and private stakeholders with complementary roles. In the Brazilian context, the Special Secretariat for COP (SECOP), attached to the Office of the Chief of Staff (Casa Civil) , was responsible for overall strategic coordination, liaising with the UNFCCC and other ministries, and defining guiding principles for catering. Under this arrangement, catering was gradually recognised as a component of the event's overall strategy, rather than merely a support service, reinforcing its centrality to the conference's climate narrative.

Specialised technical support and the administrative management of consultancy services and contracts were carried out in cooperation with the Organisation of Ibero-American States for Education, Science and Culture (OEI), through public tendering processes. OEI played a central role in contract implementation, including drafting the tender notices for restaurants and food operators. The physical management of the spaces, meanwhile, was entrusted to two companies: DMDL in the Blue Zone and Grupo RG in the Green Zone, which were responsible for setting up and coordinating the spaces, liaising with food operators and organising operational flows.

Concurrently with this core group, several ministries were directly or indirectly involved in the agenda. These included the Ministry of Foreign Affairs (MRE), the Ministry of Development, Social Assistance, Family and the Fight against Hunger (MDS), the Ministry of Agrarian Development and Family Farming (MDA), and the General Secretariat of the Presidency of the Republic. Understanding this decision-making ecosystem – who formulates, who contracts, who operates, who regulates – was essential for civil society to identify entry points for its action, especially in an initial scenario marked by limited transparency and the absence of clearly identifiable stakeholders responsible for the food systems agenda.

Responsibility matrix for food catering implementation at COP30

UN	Brazilian government	Private sector
UNFCCC ◆ Establishes general rules for COP ◆ Determines how food is provided ◆ Establishes minimum menu requirements ◆ Oversees implementation by the host country	**COP Presidency** Handles the negotiation schedule **SECOP (Office of the Chief of Staff)** ◆ Manages the infrastructure ◆ Establishes the rules for catering ◆ Oversees the execution of all services **OEI** ◆ Drafts tender notices and oversees procurement of companies responsible for all infrastructure **CONAB (MDA)** ◆ Provides logistical support to SECOP for supply operations	**Contractors** They implement and manage the event's main infrastructure: ◆ DMDL (Blue Zone) ◆ Grupo RG (Green Zone) **Restaurants and food services** ◆ Develop menus, prepare, and serve food ◆ Purchasing supplies for food preparation

2.2. The role of civil society

The effort to transform the food service at a COP (and thereby contribute to greater recognition of food systems as a crucial pillar in climate discussions) is not the result of a one-off initiative, nor of a small group of organisations, but of years of mobilisation by civil society organisations, family farmers, indigenous peoples, traditional peoples and communities, and movements defending food sovereignty and the human right to food. By insisting that there can be no coherent response to the climate crisis without adequately addressing food systems, these actors have shifted food from the role of a 'support service' to a legitimate arena of political debate within COP30.

The **Na Mesa da COP30** initiative was no different: it drew heavily on existing networks and initiatives. A key starting point was the Café com o Comida network, created by Instituto Comida do Amanhã. Since it already gathers dozens of organisations active in the food systems agenda in Brazil, it provided a network of mutual trust and a minimally structured space for coordination. Rather than simply adding up fragmented initiatives, the movement emerged as a collective action, endowed with political weight and the capacity to formulate concrete proposals and exert pressure on the federal government.

The collective nature of **Na Mesa da COP30** immediately presented a governance challenge: keeping the door open to different organisations interested in participating, whilst maintaining focus, decision-making capacity and a minimum convergence of values. To overcome this challenge, a governance workshop was held, during which a number of key points were established for the internal functioning of the initiative:

- the role and mandate of the executive committee;
- criteria for the admission, permanence and representation of organisations within the coalition;
- scope of the working groups' activities;
- rules for decision-making and the resolution of conflicts between organisations;
- workflows for approving public statements and communication content on behalf of the campaign;
- transparency and information-sharing procedures;
- guidelines for engagement with the federal government, international organisations and other institutional partners, in order to ensure policy and operational coherence across all areas of activity.

Outlining these aspects helped shape the coalition, which eventually came to include 45 organisations with diverse profiles and institutional capacities, as well as multiple forms of participation, enabling the campaign to be sustained for many months.

In this context, philanthropy played a significant role not only through its financial contributions, but also through the organisational impact it generated. By mobilising organisations already receiving support and securing minimum resources for strategic activities – technical advocacy, organising events, producing materials, systematising information – foundations and funds contributed to the stability of the process, reducing the vulnerability typical of networks based exclusively on voluntary work. Simultaneously, the presence of funders reinforced the need for protocols on transparency, accountability and the setting of political priorities within the executive committee.

In order to translate this mobilisation into effective advocacy with the government, it was necessary to organise our collective efforts into specific workstreams; to this end, we set up four permanent working groups (WGs) – focusing on coordination, communication, database and protein diversification – in addition to the Executive Committee itself:

- **Liaison Working Group:** responsible for liaising with the federal government, international organisations and institutional partners, ensuring that the agenda remains a priority on strategic agendas.
- **Communications Working Group:** responsible for the initiative's public narrative, press relations and the production of content tailored to different audiences.
- **Database Working Group:** tasked with gathering relevant information on public policies, legal frameworks and, above all, the actual supply capacity of smallholder farmers and organisations capable of supplying produce.
- **Protein Diversification Working Group:** responsible for furthering the technical debate on targets for plant-based foods, replacing higher climate-impact proteins, and designing menus that comply with health and sustainability guidelines. This group included several organisations linked to the animal welfare agenda and responsible for the Food at COP campaign, cited as an inspiring example in the table on p. 30 (Chapter 2).

This arrangement did not eliminate the tensions inherent in any broad coalition, but it did provide a backbone enabling the organisations to act in a coordinated manner. The combination of participation criteria, distribution of responsibilities and stable spaces for coordination made it possible to transform an initial perception – that the COP30 food programme "could and should be different" – into a politically formulated agenda, with well-defined proposals, a mobilised social base and a real capacity to engage in dialogue, influence or challenge decisions by the federal government.

Communication and public engagement

In addition to the federal government and the conference organisers, another important front for **Na Mesa da COP30's** mobilisation efforts was public opinion. Engaging with a broad — and potentially non-specialist — audience was viewed as a key strategy, both for increasing pressure on decision-makers regarding the official catering and for broadening the public's understanding of the relationship between food, climate, and the international conference about to take place in Brazil.

In order to reach this audience, one of the project's biggest communication challenges was translating concepts that are not part of most people's everyday lives. It would be difficult to explain the relationship between food systems and the climate if the very concept of a food system were not understood, for example. With this in mind, the project began by mapping words and ideas that best conveyed the initiative's key message, as well as relevant themes to inform the public about the importance of the campaign. Communication was segmented by interest groups, exploring potential motivations for supporting the initiative: concern for healthy eating, celebration of local and national food, protection of the forest and traditional peoples, an opportunity to position Brazil as a leader in this debate, and a chance to leave a legacy for the Amazon region. To maximise the impact and reach of the **Na Mesa da COP30** messages, symbolic dates were also used, such as Indigenous Peoples' Day, Family Farming Day and Amazon Day, amongst others.

Educate to engage

Before seeking people's engagement, it was essential to provide educational content on the subject. A significant portion of the material we produced addressed concepts such as food sovereignty, environmental racism and the consumption of ultra-processed foods, placing the intrinsic link between food and climate at the heart of the public debate. The aim was to leave a "lasting message" following the **Na Mesa da COP30** campaign: the way we produce, distribute and consume food has direct consequences for the health of the planet. Without this understanding, it would be difficult to mobilise civil society around the agenda.

Inspiring examples and stories of people who make things happen

Communications also focused on raising the profile and highlighting the work already carried out by civil society organisations, particularly local communities, Indigenous peoples and traditional communities (such as traditional Afro-Brazilian communities known as Quilombolas). Demonstrating that it was possible to incorporate fairer, local and sustainable food systems into COP30 has always been a key objective. Beyond acknowledging the lack of representation and visibility of these groups in decision-making, **Na Mesa da COP30** also highlighted successful public policies and national and international benchmarks, such as the PNAE and the Dietary Guidelines for the Brazilian Population.

A storytelling feature formed part of this initiative: we conducted a series of interviews with agroecological and small-scale farmers, in which they recounted their journeys and shared their expectations regarding food at COP30. These interviews were published on Instagram in a carousel format, and highlighted moments of struggle and resistance in a country that is, simultaneously, a major emitter of greenhouse gases and heavily impacted by deforestation and dietary monotony.

Channels, media and results

The communication strategy involved collaboration with influencers, content creators and a press office, which brought the **Na Mesa da COP30** themes into a wider debate. Whilst social media helped to foster a sense of collaboration and participation, media outlets expanded the reach and served as a seal of credibility for the movement by bringing the 'food and climate' debate to millions of people.

The initiative's Instagram account has attracted around 5,000 followers; its posts (more than 80, including videos, carousels and collaborative content) have been viewed 2 million times and generated approximately 50,000 interactions. In the press, the initiative was featured in more than 140 publications, including the news portals g1 and UOL; the television networks Globo and CNN Brasil; the newspapers Folha de S.Paulo, Le Monde Diplomatique Brasil, and Valor Econômico; CBN Radio; and Veja magazine. Furthermore, it received coverage from outlets specialising in climate and food, such as O Joio e o Trigo, The Ecologist, Sumaúma, Observatório do Clima (Climate Observatory), CarbonBrief, and Down To Earth.

Restaurante da Sociobio (SocioBio Restaurant)

The restaurant responsible for catering for COP30 staff (cleaning, construction, security and volunteers) came about through a collaboration between the Central do Cerrado cooperative (which has accumulated experience since 2004 in events that promote the sustainable use of biodiversity) and the Rede Bragantina de Economia Solidária (Bragantina Solidarity Economy Network). The latter brings together fifteen associations from Pará, aiming to strengthen collective action in production, commercialisation, and conscious consumption between rural and urban areas.

This partnership, which combined Central do Cerrado's expertise in food services with Rede Bragantina's regional knowledge, led to the creation of Restaurante da Sociobio, which offered healthy, tasty and affordable meals made with ingredients from different Brazilian biomes.

The restaurant operation brought together 65 staff members – 48 local workers appointed by Rede Bragantina, fourteen from Central do Cerrado and three professionals from the quality control team – working two shifts, from 11am to 10pm, between 27 October and 30 November. During this period, approximately 87,500 meals were served, peaking at 4,000 to 6,000 meals a day. And although it was primarily aimed at conference staff, with dedicated timeslots for them, the venue was also open to the general public in the Blue Zone throughout the rest of the day.

The venue had three self-service buffets offering two options of animal protein and a lacto-ovo vegetarian buffet. The meal cost 40 reais (7 dollars), which was more affordable than other options at the event, and, in addition to the protein, included rice, beans, farofa, salads, sauces, dessert and fresh juice.

A notable feature of this restaurant was its supply chain: approximately 70% of the 100 tonnes of food procured came from small-scale family farms, supplied by 37 producers or community organisations. Examples include rice from the Landless Workers' Movement (MST) in Rio Grande do Sul, mutton from Bahia, fruit pulp from the Cerrado and the Amazon, and products from Pará such as buffalo meat, fish, and vegetables. In total, it is estimated that the Restaurante da SocioBio generated at least 600,000 reais (approximately 115,000 dollars) in income for the producers.

The success of the Restaurante da Sociobio proves that it is possible to offer healthy food at a fair price, using sustainable production methods. This initiative has bolstered family farming and agroecology, and has established itself as a concrete and viable response to climate change.

2.3. Engagement with the Federal Government

When an agenda emerges from civil society and seeks to influence the federal government, it tends to be viewed with ambivalence: as qualified support, but also as a potential source of pressure or political risk, particularly in areas considered sensitive. In the context of COP30, this tension was amplified by the nature of the mega-event, which was under intense scrutiny from national and international public opinion, implying a high degree of centralised decision-making and a strong aversion to operational risks. Catering, as part of the conference's logistics, was under the strict control of the government's inner circle, which reinforced the leading role of SECOP and the Casa Civil and justified the initial resistance to greater transparency and the incorporation of external ideas.

In this scenario, for the **Na Mesa da COP30** proposal to be implemented, several ministries played a fundamental role. The Ministry of Foreign Affairs (MRE) stood out as an ally from the very outset, particularly through the General Coordination for Food and Nutritional Security (CGSAN), which already had a history of cooperation. This alignment facilitated the building of institutional bridges and enabled the government and civil society to voice converging agendas related to food and climate in various

national and international forums. The Ministry of Development and Social Assistance, Family and Fight Against Hunger (MDS) also established itself as a strategic ally, both due to its direct affinity with food security and anti-hunger policies and its operational role. The MDS was central in liaising with the National Council for Food and Nutrition Security (CONSEA), helping formal recommendations to be directed to the federal government. Furthermore, it acted directly as a facilitator for the catering at the People's Summit — a gathering of social movements held concurrently with COP30 at the Federal University of Pará — in partnership with the National Supply Company (CONAB). The transport service operated by CONAB began to cater simultaneously for the Summit and part of the official catering for the COP, creating a tangible interdependence between the two events and demonstrating how existing public policies can support major international events.

The Ministry of Agrarian Development and Family Farming (MDA) was an essential partner due to its responsibility for food supply policies and its direct relationship with CONAB. Dialogue with the MDA was crucial to resolving structural issues, such as logistics, production aggregation, formalisation, and the supply capacity of family farming. The active presence of family farmers and their representative organisations within the **Na Mesa da COP30** coalition ensured that their views were given due consideration by relevant sectors of the General Secretariat of the Presidency, helping to ensure that the agenda was recognised as strategic, rather than merely sectoral.

At the broader institutional level, spurred by civil society, the MDS and CONSEA made formal recommendations to the federal government regarding food at COP30. CONSEA's initiative became a milestone in the process: it consolidated concepts, classifications, and criteria for food selection, providing a robust technical and political framework for civil society action and legitimizing the proposals presented—including regarding verification methods, potential certifications, and the advocacy of a food model aligned with Brazilian food culture, health, and sustainability. Subsequently, CONSEA's parameters were endorsed by the National Council of Traditional Peoples and Communities (CNPCT) and the National Commission on Agroecology and Organic Production (CNAPO), consolidating a broad political and social base and highlighting the existence of an organised demand for a food system aligned with COP30's climate and social justice commitments.

From the outset, strategic decisions regarding the foods to be included in the initiative were guided by existing Brazilian public policies, with particular consideration given to the procurement mechanisms of the National School Feeding Programme (PNAE) and the Food Acquisition Programme (PAA), which place family farming at the heart of the food supply chain. It was therefore decided to prioritise agroecological foods, produced by traditional peoples and communities, preferably in areas close to Belém, in order to reduce environmental impacts associated with logistics and maximise local economic revitalisation. The requirement that at least 30% of inputs should come from family farming, agroecological production and Indigenous peoples and traditional communities, as set out in the tender notice, represented an unprecedented innovation within the context of the COP and other major international events. This decision established a new model for public procurement and is the result of disputes and compromises, which culminated in a concrete advance in the field of food policy.

Regarding SECOP, the relationship between **Na Mesa da COP30** and this secretariat has evolved over time. Initially, there was greater openness to dialogue and to listening to different sectors of government and civil society, as evidenced by formal participatory forums, such as public hearings, and joint outreach initiatives, including a press conference at **COP29**. As the process progressed and SECOP's operational responsibilities increased, opportunities for dialogue became more limited, and not all recommendations were incorporated directly or in full. Nevertheless, on the most central issues, there was a willingness to accept some of the proposals put forward by the coalition.

In this interaction, civil society played a dual role: it maintained constant political pressure—which was essential to ensure that the food systems agenda was not sidelined—and provided technical and operational support, including, amongst other things, assessing and mapping more than eighty producer organisations with the potential to supply the COP. This balance between account-

ability and collaboration was crucial in reducing conflicts and minimising institutional friction.

Given the limited access to decision-making bodies in day-to-day operations, the organisations' strategy consisted of publicly reinforcing support for government officials leading the process: proposing content for the official COP30 website describing food options aligned with the recommendations of the **Na Mesa da COP30** initiative; the formal submission of suggested food prioritisation criteria, based on origin and production profile and anchored in existing legal frameworks; and the broad dissemination of news, events, and public statements regarding the initiative, highlighting its official launch in Brasília, the press conference in Baku during COP29, and the debates held at the pre-COP in Bonn (SB62) in June 2025.

Throughout this process, the incorporation of the key elements of the food systems agenda into the planning for COP30 came to be seen as part of the Brazilian government's policy itself, rather than merely a response to social pressure. This shifted the agenda from the realm of advocacy to that of public policy and helped to establish **Na Mesa da COP30** as a recognised component of the conference's action agenda, demonstrating once again that climate action is not restricted to formal negotiations, but is also expressed through more concrete interventions. The possibility of integrating diplomatic negotiation with operational implementation was largely due to the Brazilian political context: the existence of well-established food and family farming policies, the openness of COP30 organisers to improving food quality, and the institutional flexibility that allowed civil society to navigate between the institutional and operational levels.

Political Milestones of Na Mesa da COP30

Throughout this process of consolidating the food agenda as a recognised component of **COP30**, several events were decisive.

Recommendations from councils and commissions

In October 2024, the National Council for Food and Nutrition Security (CONSEA) published a recommendation stating that the official catering for the event should come from family farming, Indigenous peoples and/or other traditional peoples and communities, agroecological production and socio-biodiversity. The document was formally addressed to SECOP, various ministries (MRE, MMA, MDS) and BNDES. In 2025, this recommendation was endorsed by the National Council of Traditional Peoples and Communities (CNPCT) and the National Commission on Agroecology and Organic Production (CNAPO).

Initiative Launch

In November 2024, the official launch event for **Na Mesa da COP30** was held in Brasilia, aimed at raising awareness among key decision-makers within the federal government, diplomats and institutional partners. The gathering marked the start of the project and secured commitments and endorsements from various government departments and institutions. On that date, government representatives announced that draft documents under consideration regarding food at COP30 had been revised under the influence of the initiative, and the food served at the event, prepared by socio-biodiversity chefs (such as Amazonian chef Dona Brazi, of the Baré people, and Luis Carrazza, from Central do Cerrado), embodied the proposal of combining flavour, socio-environmental responsibility, and the promotion of Brazilian biomes.

Press conference at COP29

On 18 November 2024, in Baku, Azerbaijan, a press conference organised by ProVeg International and the Instituto Regenera, on behalf of **Na Mesa da COP30**, sought to publicly secure Brazil's commitment to healthy and sustainable food at COP30. On that occasion, SECOP's Director of Operations, Nilza Oliveira, affirmed for the first time the Brazilian government's commitment to go beyond the UNFCCC's minimum recommendations. Oliveira cited the National School Feeding Programme (PNAE) as an inspiration, highlighting that, on average, the eight municipalities in the Belém metropolitan area already allocate 45% of PNAE funds to family farming.

Commitments Reinforced on Official Government Websites

The sustainable food agenda for COP30 began to be featured on institutional channels, such as the websites of the Palácio do Planalto and the Casa Civil, citing the prioritisation of family farming, agroecology and traditional producers. This provided greater visibility and an official status to the intentions previously discussed in technical and political spheres.

Content on the Official COP30 Website

Based on recommendations from the **Na Mesa da COP30** coalition, content was developed for the conference's official website, outlining principles, objectives, and commitments regarding food. The presence of this information on the official COP channel reinforced predictability for suppliers, operators, and delegations, while also communicating to the international community the centrality that Brazil accorded to the theme.

Standards Announced at SB62

In June 2025, during the mid-year climate change negotiations (SB62) in Bonn, Germany, SECOP Secretary Valter Correia announced the sustainability criteria for food at COP30, including a commitment that at least 30% of ingredients would be sourced from family farming and that 40% of the food offered would be plant-based. These commitments were reinforced by the COP30 Presidency in meetings with civil society, thereby consolidating them at the international level.

Tender Notice No. 12060/2025 OEI-COP30

The publication of the tender notice setting out the rules for contracting restaurants and food operators represented the formalisation of this entire process of engagement and cooperation. The document incorporated criteria aligned with technical recommendations, Brazilian public policies and the producer networks mapped by the coalition.

Time for deliberation and time for implementation

Throughout the process of developing the food prioritisation, there was a constant tension between the expectations of the potential beneficiaries (the farmers) and the time required for government decisions. **Na Mesa da COP30** made itself available from an early stage to contribute with assessments, proposals and concrete solutions, but food was not the only issue under the responsibility of SECOP and the government – nor was it the most sensitive or urgent in the eyes of public opinion, which was heavily focused on issues such as accommodation and the city's infrastructure.

Since local producers and organisations had already been consulted and were beginning to make plans to meet large-scale demand, the delay in finalising rules, contract terms and demand volumes created insecurity. It is difficult to plan farming, logistics and supply chains when key decisions arrive late or in a fragmented manner.

The asynchrony between producers and the government did not prevent the official food agenda from moving forward at COP30, but it did increase the political and operational costs of collective efforts. The **Na Mesa da COP30** coalition had a role to play in engaging with the government, managing the expectations of the farming community and mediating frustrations, whilst constantly striking a balance between exerting pressure and providing technical support to the institutions involved.

2.4. Production base and supply capacity

One of the first challenges faced during preparations for COP30 was the realisation that the information available on family farming and socio-biodiversity in the Amazon was fragmented and out of date. The public and institutional databases consulted contained scattered, often incomplete, references regarding supply, production capacity, land tenure status or basic logistical conditions.

Rather than providing reassurance regarding large-scale procurement, this data reinforced the perception, common among decision-makers, that local suppliers lacked sufficient production capacity to meet the conference's demand. There was no information organised in a format that answered the organisers' questions: who produces what, in what quantities, how often, under what hygiene conditions, what is their capacity to deliver to Belém.

At the same time, previous assessments of the Belém metropolitan area – particularly those carried out under the PNAE and other public procurement policies – indicated that family farming had significant supply capacity. In several municipalities, cooperatives and associations were already participating in public tenders, making regular deliveries to schools and were familiar with contracts, deadlines and health requirements. Although varied, infrastructure was available, including warehouses, cold stores, transport and distribution points. However, this information was scattered across studies, reports and disparate platforms, making it impossible to estimate, for example, how much of this capacity could be redirected or expanded to meet the needs of an event such as COP.

The Amazon, Pará e Belém: production base and window of opportunity

Family farming forms the basis of the food supply throughout the state of Pará. According to the State Secretariat for Family Farming (SEAF) approximately 300,000 families live and work in the state across a variety of production systems, combining small-scale farming, home gardens, extractive activities and small-scale fishing. This productive fabric encompasses the activities of traditional peoples and communities – such as Indigenous peoples, Quilombolas and riverside (ribeirinho) communities – who manage forests, rivers and fields using their own knowledge, enriching the tables of the people of Pará.
The combination of these forms of production ensures a continuous supply of cassava and its derivatives, regional fruits, vegetables, grains and animal products that arrive daily at the markets and kitchens of Belém and other municipalities.

Within this vast landscape, Belém is home to a growing number of markets, consumer groups, shops and restaurants that recognise and value food produced using organic and agroecological methods – whether formally certified or in the process of transitioning, supported by technical assistance organisations, agroecology networks and social quality control initiatives.

At the same time, the potential for public procurement already identified in the Belém metropolitan area reinforces this foundation. Across the region's eight municipalities, the National School Feeding Programme (PNAE) serves around 400,000 students in the state school system, with an average of approximately 45% of federal funds allocated to the acquisition of family farming produce. The combination of this productive capacity, the diversity and wealth of organic and agroecological experiences, and the strength of public procurement creates an environment particularly conducive to food becoming a cornerstone of the climate agenda.

In-house assessment and consolidation of disaggregated databases

In the absence of consolidated and organised information on local food production, **Na Mesa da COP30** took the political and technical decision to carry out its own mapping of the productive base using simple tools – a registration form, interviews with leaders of cooperatives and associations, and coordination with local networks. This effort resulted in an initial survey of around eighty producer groups and 8,000 families in Pará, including:

- 10 quilombola groups;
- 10 women's groups (or groups consisting mainly of women and which describe themselves as groups of women producers);
- 13 Indigenous associations;
- 4 land reform settlements;
- 1 mixed cooperative comprising quilombolas, extractivists, agrarian reform settlers and Indigenous peoples;
- 5 agro-extractive associations operating within Extractive Reserves (RESEX)* concentrated in the Xingu region;
- 15 community kitchens.

This initial mapping already revealed:

- a wide variety of products (fruit, vegetables, grains, fruit pulp, oils and fish, all derived from socio-biodiversity);
- strong connection with the food culture of Pará;
- bottlenecks in technical assistance, infrastructure, credit, and sanitary regulation.

With this information, the project evolved to a new level, incorporating and harmonising existing databases from public bodies, private companies and partner civil society organisations – such as Conexsus, Giz, Rede Rhisa, Arapyaú/ Grupo Trigo, the Ministry of Fishing and Aquaculture, FNDE/PAAE and CONAB – which enabled us to encompass hundreds of family farming organisations in the Amazon, with a strong concentration in Pará.

* Extractive Reserves (RESEX) are a specific category of sustainable-use protected area under Brazilian law, designated for traditional communities whose livelihoods are based on sustainable extraction, subsistence agriculture, and small-scale livestock raising.

Consolidating the database required a significant methodological effort: it was necessary to verify information, remove duplicates, standardise the names of municipalities, update contact details, organise and group products, distinguish between raw and processed items, and develop specific strategies to extract information on estimated production volumes from free-text fields. In many cases, it was necessary to accept that some of the data would remain incomplete – particularly regarding detailed production capacity – but, even so, to preserve all records to ensure a comprehensive overview of the database.

The result was a structured framework which, although imperfect, provided a much more realistic picture of the diversity, reach and potential for expansion of family farming and socio-biodiversity in the Amazon.

Public query tools and information dispute

Aiming to support decisions for prioritizing local production at COP30 and to facilitate the identification of potential suppliers for both the conference and public procurement, and private markets, two complementary platforms were developed: the first was interactive and allowed users to locate producers on a map, using filters such as product, municipality, and type of organisation, amongst others. The second enabled searches within the consolidated database and was aimed at buyers wishing to explore the set of mapped organisations and their offerings. These tools helped transform a large and complex volume of information into something usable, effectively aligning the logic of the data with the logic of supply.

In contrast to this effort, during the COP, the database officially provided to restaurants by the organisers – based on state health records from the Pará State Agricultural Defence Agency (ADEPARÁ) – presented a much narrower scope, focusing on establishments that were compliant within specific categories and failing to fully reflect the diversity of production models identified in the broader mapping exercise. At certain points, the links to the platforms produced by **Na Mesa da COP30** were even taken down, illustrating the dispute over which information is recognised as legitimate or official in the decision-making process.

Without discrediting the role of official inspection bodies, this episode underscores an important lesson: in highly complex contexts with tight deadlines, the quality of data collation on the agricultural sector – and the willingness to share it – can determine whether family farming is seen as a bottleneck or as a central part of the solution.

The importance of support networks for farmers

Not all of the mapped producers (farmers, associations, cooperatives, and community enterprises) were equally equipped to meet large-scale orders. Some organisations already possessed experience in institutional markets, held a valid company registration number (CNPJ) — and could therefore issue invoices — and had up-to-date sanitary certifications, their own means of transport, and access to storage facilities. Others, however, relied heavily on support networks — community kitchens, urban collectives, NGOs, and universities — to distribute their produce, organise transport, share cold storage, and access more complex markets, such as those in Belém.

In many cases, cooperatives have organised logistics partnerships, sharing lorries, coordinating collection routes and using shared delivery points to reduce costs and ensure a steady supply. This type of arrangement has shown that, beyond production figures, the ability to organise as a network is a decisive factor in enabling smallholder farmers to meet high demand.

CAF: the impact of delays on the production base and land tenure regularisation

With the publication of the tender notice requiring that at least 30% of the food served in restaurants and kiosks come from cooperatives or family farming associations – with proof provided via invoices and registration in the National Registry of Family Farming (CAF) – intense communication between operators and farmers was expected. In practice, delays in procedures carried out by the COP organisation, particularly in formalising contracts with operators, hampered this coordination. With tight deadlines, many farmers and associations faced legal obstacles in order for their products to be counted towards the 30% target.

The delay in identifying the operators caused a chain reaction. Without knowing who the buyers would be, farmers were unable to plan their production, organise deliveries in advance, or complete the processes for registering their CNPJ and CAF numbers. Even products with a shorter cycle, such as vegetables, require at least 30 days between planting and harvest – a timeframe incompatible with decisions taken on the eve of the conference.

The tight schedule also hampered communication between operators and farmers (individuals, associations and cooperatives). Operators reported that the list of producers and products compiled by the **Na Mesa da COP30** initiative helped to alleviate some of this problem by providing a starting point for quick connections, but it was not enough to fully compensate for the structural delays.

Another significant obstacle highlighted by producers in Pará was land regularisation, which is required to join CAF. Regularising land ownership and obtaining the necessary supporting documents are complex and often costly processes. Furthermore, it is not easy to find information about government programmes aimed at family farming.

Peoples' Summit

The Peoples' Summit was an autonomous space organised by grassroots movements, Indigenous peoples and traditional communities, and civil society organisations, which took place between 12 and 16 November 2025 in Belém do Pará, running concurrently with COP30. The event established itself as an important forum for political coordination and advocacy on climate justice and development models, exerting pressure on decision-makers.

The programme gathered more than 25,000 participants at plenary sessions, workshops, public events and cultural performances. One of its key pillars was the provision of 100% agroecological food, conceived as a political practice and a concrete demonstration of an alternative to dominant food systems. Throughout the Summit, approximately 300,000 meals were served at large communal meals, in the form of 'banquetaços' (mass feasts). To make this operation possible, 86 tonnes of agroecological food were acquired from eleven associations and cooperatives of family farmers, peasants and traditional peoples and communities, through a special public call for tenders by the Food Acquisition Programme (PAA), marking the largest purchase in its history.

In practice, the fact that COP30 and the Peoples' Summit were held at the same time meant that the federal government bodies responsible for food supply and hunger alleviation policies (such as the MDS, MDA and CONAB) had to organise themselves to meet the demands of both events. The Summit ended up having priority in the negotiations, whilst the rules governing the contracting of restaurants in the official COP zones were slow to be published.

As a legacy, the Peoples' Summit demonstrated the logistical, political and economic viability of agroecological food systems at large-scale events, establishing even more ambitious targets for the inclusion of agroecological production. Furthermore, it strengthened family farming and local economies and reaffirmed the centrality of food sovereignty as a cornerstone of climate justice, offering practical guidelines for future collaboration between civil society and governments at global events.

PART 3

WHAT WAS ON THE TABLE AT COP30

3.1. Formalisation of the rules

On 12 August 2025, the OEI published OEI-COP30 Tender Notice No. 12060/2025, which effectively established the rules for the contracting of restaurants, kiosks and catering services in the Blue Zone (an area with restricted access to UNFCCC-accredited personnel, dedicated to diplomatic negotiations, the leaders' summit, national pavilions and multilateral events) and in the Green Zone (an area with free access, with a programme open to civil society). After more than a year of civil society engagement, negotiations with the federal government and the building of technical consensus, the tender translated the core demands of the **Na Mesa da COP30** campaign into contractual terms. Although its announcement, just three months before the start of COP, was considered late in relation to the conference's preparation period (of approximately two years), the instrument represented a decisive step, as it consolidated food as a strategic agenda for the event and directly addressed the recommendations formulated by the coalition during informal consultation sessions.

The tender notice, spanning over 140 pages, outlined the COP Presidency's position that food and sustainable food production should be elevated to the agenda of climate change conferences, recognising the role of public policies on food, the fight against hunger, family farming, agroecology, socio-biodiversity and initiatives by women, rural youth, Indigenous peoples, Quilombola communities and other traditional peoples and communities.

The initial controversy and the swift response

One clause in the tender notice drew everyone's attention: it prohibited the sale of maniçoba and tucupi (traditional Amazonian preparations derived from wild cassava roots and leaves) and açaí berry, products central to Amazonian culture (in the case of açaí, also of strategic economic importance, including in the context of exports). The exclusion was based on concerns regarding the lengthy preparation time for these foods and the difficulty of maintaining strict control over temperature and hygiene in large-scale temporary operations, which increases microbiological risk. Such concerns, however, proved to be at odds with the regional reality, given that these preparations and ingredients form part of a wide range of formal and informal food operations throughout the Northern region of Brazil, where they are traditionally produced and sold under regularly established sanitary conditions. Consequently, the restriction triggered an immediate reaction from civil society in Pará, mobilising not only social organisations but also economic and political actors, such as Celso Sabino, then Minister of Tourism and a native of the state.

The institutional response was swift: less than a day after the public outcry, the clause was withdrawn. A public hearing was then held, at which government representatives acknowledged the error, offered a formal apology and maintained the other priorities set out in the tender notice. This episode highlighted the innovative nature of the procurement policy and reinforced the importance of civil society's vigilance, as well as its role in correcting errors in official documents.

This experience, albeit sporadic, highlighted the need to improve the way in which sanitary regulations are interpreted and applied in restaurants and at large-scale events in Brazil. Although food safety must remain a central principle, it is essential that standards and guidelines, such as the Collegiate Board Resolutions (RDCs) of the National Health Surveillance Agency (ANVISA) applicable to food services, adopt a more comprehensive and inclusive approach, capable of recognising the diversity of regional food cultures and traditional production chains. Foods widely consumed and sold in the Northern region can be prepared and served safely when good handling practices are applied, indicating that reconciling health safety, cultural appreciation and productive inclusion is not only possible but desirable at major events.

Methods of contracting operators

Operator Contracting Models

The selection of operators followed a hybrid model, combining different regimes to ensure the capacity to meet demand for an event of the scale of COP:

- **public tender:** organised into specific lots for restaurants and kiosks in the Blue Zone and the Green Zone, with legal, technical and economic criteria. Some of the lots received no valid bids in the initial stage, which led to supplementary contracts being awarded under the same requirements. In the end, only one lot in the Green Zone remained unoccupied;
- **direct procurement:** to fill vacant lots, whilst adhering to the technical and documentation requirements of the tender notice;
- **integrated establishments:** some points of sale were integrated as part of prior arrangements regarding the management of equipment used at the event;
- **On-demand catering at Blue Zone:** operated by DMDL, in accordance with its own criteria, without going through a specific tender process.

This hybrid arrangement resulted in different workflows, coordination procedures and levels of autonomy for the services. The tender notice also set out financial distinctions: restaurants were exempt from paying rent for the space, whilst kiosks paid per square metre occupied (US$280 in the Blue Zone and US$250 in the Green Zone).

Criteria for contracting restaurants and kiosks, menu composition and the procurement of supplies

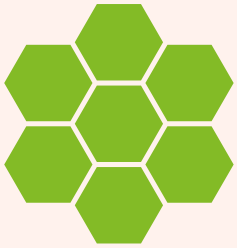
Operators were selected not only on the basis of the price of their services, but also according to criteria aligned with the COP's agenda, which prioritised:

- **local suppliers:** ensuring a range of products in line with regional culture and short supply chains.
- **female and agrarian reform settlements leadership:** which broadened the social reach of the contracts.
- **experience and technical capacity:** suppliers with a track record in large-scale events and industrial kitchen infrastructure, refrigerated storage and waste management.

Regarding **menus**, the tender notice established quantitative benchmarks as guidelines for planning and curation, rather than as individual targets:

- at least 40% plant-based dishes;
- 30% of purchases sourced from family farming;
- 10% of ingredients originate from Brazilian socio-biodiversity.

In addition, compliance with the Dietary Guidelines for the Brazilian Population and CONSEA Recommendation No. 19/2024 was mandated; the reduction or elimination of ultra-processed foods; the promotion of organic and agroecological foods (considered safer from a phytosanitary perspective); and logistical strategies for short supply chains. Quotas were established for Indigenous producers, Quilombola communities and those from agrarian reform settlements, thereby strengthening the representation of these groups in the food supply.



Contractual innovation and lessons for the future

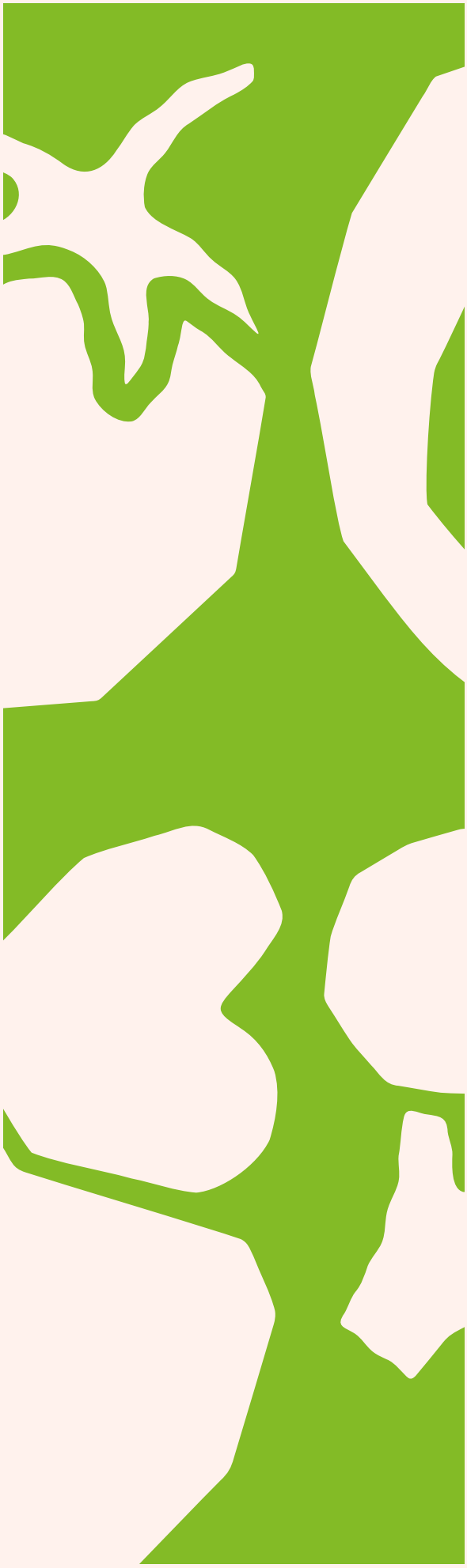
As for the rules governing the **procurement of inputs**, which are based on Brazilian public policy, priority was given to:

- **family farming and socio-biodiversity:** a mandatory minimum procurement of 30% of input from these groups, aligned with the National Register of Family Farming (CAF), the parameters of the PNAE and the PAA, and the recommendations of CONSEA (which acted as a political and technical safeguard).
- **traditional peoples and communities, Indigenous peoples and agroecological production:** a priority supported by participatory councils and standards that value short supply chains and phytosanitary safety.
- **women-led organisations, agrarian reform settlements and products with low environmental impact:** extending already established legal frameworks to the context of a mega-event.

These rules did not represent a normative rupture, but rather the application and extension of existing instruments, lending the tender notice a democratic and legitimate character.

The procurement model established, for the first time in Brazil, rules similar to those governing traditional public procurement (such as in the National School Feeding Programme and the Food Acquisition Programme) to be implemented by private sector actors. This marked the beginning of a form of indirect market regulation based on public criteria, requiring the adoption of social and environmental prioritisation practices in order to secure COP contracts.

Although the tender notice brought new challenges – such as the need to monitor the private sector, verify proof of purchase and coordinate between operators and producers – it paved the way for an innovation that can be replicated in future tenders for major events. By linking food, sustainability and public policy, it marked a shift from the history of COP conferences, where processed foods, fast food and generic menus predominated, aligning public health, food systems and the climate agenda.



3.2. Features of the COP30 catering service

The COP30 catering operation was both an essential service for the running of the conference and a sensitive aspect of its governance. The event was organised across two main areas – the Blue Zone and the Green Zone – which operated under distinct institutional frameworks, with different audiences, visitor flows and technical requirements. This called for a coordination model capable of ensuring service continuity, health and safety, operational efficiency and adherence to sustainability and inclusion guidelines in both areas.

From an organisational perspective, the coordination of the event was structured across four areas: infrastructure, operations, legal affairs and institutional relations; catering was assigned to the operations team, but maintained constant liaison with the other areas. This interdependence was practical and routine: decisions on where to position points of sale, how to organise supplies, which menus were feasible in each space, and how to mitigate health risks depended on the physical infrastructure (power, water, support areas), legal and regulatory requirements, and safety protocols.

Blue Zone and Green Zone: characteristics and implications for food provision

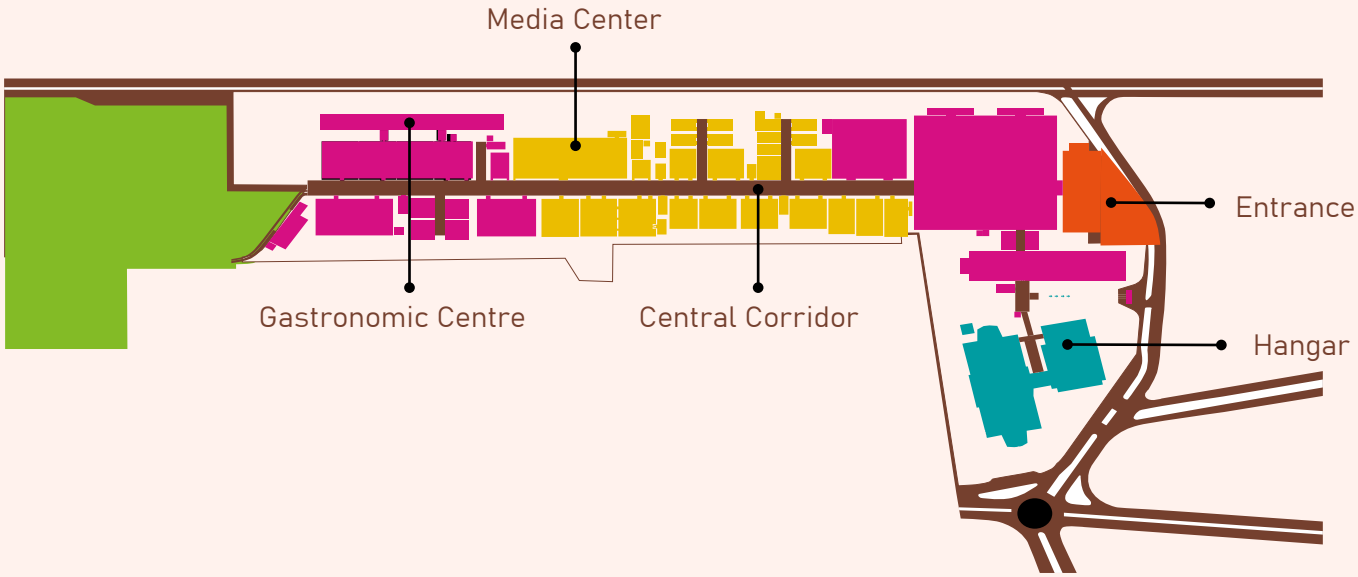
The complexity of the operation – which involved dozens of restaurants and kiosks, supply chains, controlled loading and unloading windows, waste management, regulatory bodies, national and international teams, and the implementation of a unified cashless payment system – meant that solutions to many challenges had to be devised 'on the ground'. This resulted in successive adjustments throughout the process.

The decision to maintain the implementation of food guidelines and the selection process for food and beverage operators under the coordination of the Brazilian government, rather than transferring this responsibility to the companies in charge of the day-to-day running of the venues, already points to a significant choice made by our country. One lesson we have learnt from this experience is the need for permanent and predictable mechanisms for institutional coordination and mediation between public bodies, technical teams and operators, especially when different management and decision-making regimes coexist. At events of this scale, the prior institutionalisation of transversal coordination and communication mechanisms reduces reliance on emergency solutions and enhances coherence between strategic guidelines (sustainability, inclusion, quality) and operational implementation.

The division of COP30 into the Blue Zone and the Green Zone created two distinct environments, not only physically but also institutionally. Both zones followed the same food supply strategy and faced challenges such as team coordination, infrastructure management and demand forecasting; however, in practice, each operated according to its own logic and constraints, which had a direct impact on supply, opening hours, visibility of sales points and consumption patterns. The main distinction lay in the greater degree of control and operational restriction in the Blue Zone and the greater variability and volume of visitors in the Green Zone, which led to the search for different strategies regarding production, stock and team sizing.

The adaptation of pre-existing structures in both zones shaped the distribution of points of sale and the flow of the public, directly impacting the performance of operators. In other words, the 'where' was just as decisive as the 'what' in the dining experience: location, accessibility and internal wayfinding influenced the volume of demand and the balance between establishments.

Blue zone

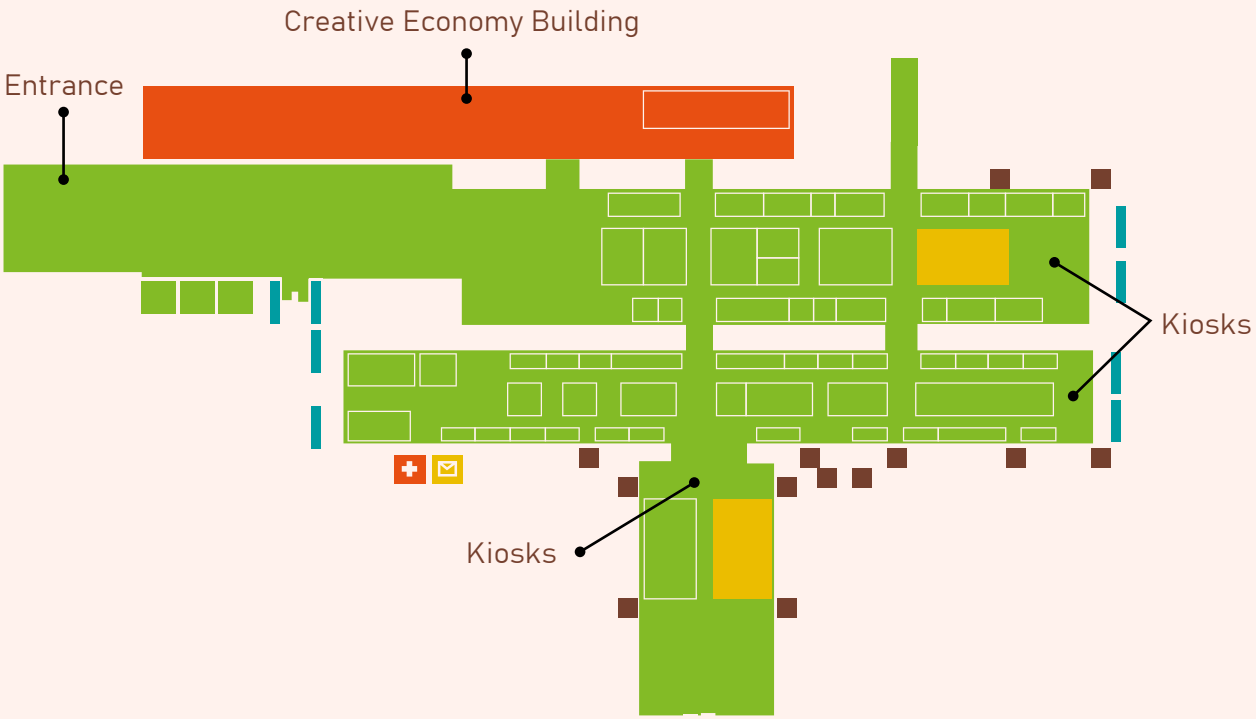


Focused on official negotiations and governed by UNFCCC protocols, the Blue Zone operated under strict security, accreditation and logistical rules. Access for suppliers, loading and unloading times, and the flow of teams and supplies were subject to formal authorisation and control, and operators were required to make constant adjustments. It was the area with the greatest relative predictability of 'peak times' (for example, lunch breaks and intervals between plenary sessions), but with the greatest operational restrictions and the highest sensitivity to security decisions.

The food court at Blue Zone was shaped by the existing facilities and the arrangements governing their use. The Gastronomic Centre was housed in a building constructed by a private company, subsequently transferred to the state government and then to the federal government for the event, which dictated access points, support areas and loading and unloading bays, as well as distributing the establishments between the ground floor and the upper level. In addition to this Centre, the restaurants were distributed across other functional areas, such as the Central Corridor and the Media Centre, each with specific flow patterns. The Hangar Convenções e Feiras da Amazônia (Hangar Convention and Fair Centre of the Amazon) – another pre-existing facility – housed the Restaurante da Sociobio and a small food court with restaurants that were already operating on the site (under a concession granted by the Pará 2000 Social Organisation, which is responsible for the building); these were integrated into the COP but retained their own operational logic.

The tender specified 17 lots in the Blue Zone, comprising 5 restaurants and 40 kiosks (8 of them on the terrace of the Gastronomic Centre, 24 on the ground floor, 6 along the Corredor Central and 2 in the Media Centre). By the end of the tender process, all lots in the Blue Zone had been allocated.

Green Zone



Open to the public and under the direct coordination of the host country, the Green Zone had a more flexible regulatory framework than the Blue Zone, but faced significant variations in visitor numbers and peaks in demand linked to cultural and institutional events. The diversity of visitor profiles and fluctuations in footfall throughout the day required constant monitoring and frequent adjustments by operators and the coordination team.

The physical characteristics of the Creative Economy building, provided by the Pará state government, and its location within the Green Zone influenced the concentration of visitor traffic and the distribution of operators between the upper and lower floors.

For the Green Zone, the tender specified 16 lots, corresponding to 32 kiosks on the ground floor of the Creative Economy building and 3 kiosks inside the pavilions. Of these, 15 lots actually came into operation (one of them was not occupied due to the absence of a qualified bidder).

Visibility, accessibility and internal promotion

The pattern of footfall within the zones had a direct impact on the distribution of demand across points of sale: the performance of restaurants and kiosks was heavily influenced by their location, the ease or difficulty of access to them, and the guidance provided to the public.

In the Blue Zone, the highest sales figures were recorded at the Hangar restaurants and the kiosks in the Central Corridor, located along the main routes between pavilions and meeting areas. In contrast, outlets in the Gastronomic Centre – particularly those on balconies or in areas with little or no signposting – saw lower footfall and, consequently, lower sales. In the Green Zone, a similar pattern was observed: kiosks situated at the start of the visitor route and inside the main pavilion saw higher footfall, whilst outlets in the final sections maintained a lower flow.

Two factors exacerbated this imbalance: firstly, the limited availability of maps, information boards and other signage, combined with the scant operational information passed on to support teams, such as volunteers, reduced the ability to direct the public to more remote areas. Secondly, the partial and late implementation of internal communication and guidance elements hampered the redistribution of already established visitor flows. These findings highlight the strong relationship between spatial design, visual communication and the balance of demand across points of sale, underscoring the need for integrated planning of infrastructure, signage and food and beverage (F&B) operations.

Points of sale and operational dynamics

Catering services were provided by restaurants and kiosks located in both zones. Although each had its own staff and production facilities, their operations relied on common routines: restocking, supplier access, controlled loading and unloading times, waste management, and compliance with health and safety protocols. The coordination of these shared routines proved essential to ensuring the continuous operation of services, particularly during peak periods.

The operational process comprised four main stages: procurement of inputs, restocking of points of sale, food preparation, and sale to the public. Procurement was carried out on a decentralised basis by the operators, using established networks, with the occasional inclusion of new suppliers for certain inputs sourced from family farms.

In the restaurants, food was mostly prepared on site. At the kiosks, a significant proportion of the food was previously prepared in external kitchens and transported to the event for finishing and serving, due to infrastructure limitations. Sales to the public were handled via a cashless system (MEEP) integrated into the event's infrastructure; its implementation required operators to adapt and involved intensive technical support during the first few days.

Restaurants

The restaurants offered full meals (starters, main courses, desserts, drinks); in other words, they were primarily responsible for the meals that kept guests there the longest, catering to delegations, technical teams, event staff and participants in general. In the Blue Zone, the offering varied according to the location. At the Hangar, Amazonian cuisine, globally renowned dishes, Japanese cuisine, fast-food chains and a buffet system were combined, creating a wide-ranging, fast-moving selection suited to a diverse audience in constant circulation. At the Gastronomic Centre, the focus was on easily recognisable options (including Italian cuisine), an exclusively vegetarian and vegan restaurant, Latin American cuisine with regional influences, and an indigenous-inspired restaurant specialising in Amazonian dishes.

The restaurants in the Hangar were able to forecast demand more accurately as they were located on the main walkways. These establishments began operating on 27 October, prior to the official opening of COP, serving the organising teams and, subsequently, the accredited public. The restaurants in the Gastronomic Centre, meanwhile, were scheduled to open on 3 November to carry out the operational tests required by the UNFCCC, but began operating in phases between 6 and 11 November, due to the gradual handover of the spaces and the completion of essential installations. In the Green Zone, the restaurant in the Creative Economy building began operations on 10 November and, in the early days, stood out as the only venue offering a regular supply of full meals in the area.

Kiosks

The kiosks offered quick meals, snacks, drinks and desserts, catering to quick consumption during breaks and the continuous flow of visitors throughout the day. Based on the consumption patterns observed, some of them began to include meals served in lunchboxes, expanding their offering beyond quick snacks.

In the Blue Zone, kiosks in the Central Corridor and the Media Centre recorded higher sales volumes, whilst those in locations less integrated with the main routes saw reduced footfall. Operations began between 3 and 7 November as a soft opening, to test footfall, payment systems and team organisation. In the Green Zone, the kiosks opened on 10 November, and the performance of each was strongly linked to its location along the visitor route.

Categories of food consumption

An event with an intense schedule spanning two weeks and designed to welcome tens of thousands of participants needs to offer a variety of food options – from full meals for longer breaks to quick bites for those with tight schedules or a moderate appetite. The table below provides an overview of the food offerings observed throughout the food and beverage operation.

Food provision at COP30

Category	Type of preparation
Full meals	◆ Main courses (featuring meat, fish, poultry, vegetarian or vegan options) ◆ Regional and themed dishes ◆ Poke bowls and other bowls
Snacks and quick meals	◆ Sandwiches and snacks ◆ Lunch boxes with quick meals ◆ Wholemeal options ◆ Vegetarian snacks
Beverages	◆ Coffee, tea and other drinks ◆ Water ◆ Soft drinks ◆ Fresh juices
Desserts	◆ Ice cream and sorbets ◆ Milkshakes ◆ Cakes ◆ Regional sweets

Participating operators

The profile of the food operators was quite diverse. Although the tenders were open to establishments from across the country, there was a predominance of local and regional operators. Participants ranged from established restaurants to small food businesses, consortia and collective initiatives, including those linked to local food culture, family farming and socio-biodiversity.

This diversity meant that operators had varying levels of experience with this type of event, work organisation, familiarity with sanitary protocols, and the ability to adapt to temporary facilities subject to heavy use. Nevertheless, on the whole, operators adjusted production, menus, opening hours and staffing levels to meet the demand at COP at different times. The operational analysis shows that variations in performance were more closely linked to external factors – such as location, visibility and connectivity to circulatory axes – than to the operators' internal limitations.

The tender notice provided for participation via consortia across all types of lots, recognising the need for flexible arrangements to facilitate joint action. Within this framework, solidarity lots were established, aimed at enterprises run by Indigenous peoples, Quilombola communities and solidarity economy initiatives, as a tool for productive inclusion. Of the three solidarity lots envisaged, two were allocated to the Blue Zone and one to the Green Zone, ensuring a presence both in the negotiation area and in the area open to the public. Operating as a consortium allowed for the sharing of infrastructure, the spreading of costs and the broadening of the diversity of offerings, making it feasible for enterprises to participate which, acting alone, would have found it more difficult to meet the event's requirements.

Consumption patterns and trends observed

The data collected at COP30, although fragmented, enable the identification of trends relevant to the scale of catering at other climate conferences. Three main categories were observed: full meals (especially in areas where people spent extended periods, such as the Hangar), snacks and quick meals (with high turnover, particularly in the early days, when attendees were still finding their way around the venue), and drinks and desserts (consumed throughout the programme). Across the event, the importance of restaurants increased progressively during longer breaks, whilst kiosks played a key role at times of heavy footfall and busy schedules.

The COP30 experience therefore offers us three important practical lessons:

- Catering planning must take into account the average length of time the public spends in each zone on each day of the event, rather than simply the total number of attendees.
- Consumption patterns change throughout the conference, requiring operational adjustments.
- The balance between full meals and quick options is crucial for reducing queues and avoiding peaks in demand, during which service is insufficient.

Prices

Operators were given the freedom to set their own prices, and the prices set therefore reflected the characteristics of each operation (size, menu, location, cost of the lot) as well as the differences between the Blue Zone and the Green Zone and the costs associated with logistical and sanitary complexity. In general, prices were slightly lower in the Green Zone, where the passing audience was predominantly Brazilian and operational requirements were simpler. At the start of the conference, there was greater resistance to the prices from the Brazilian public, whilst international delegations showed familiarity, as they were comparing them with previous COP events and other large-scale events.

Food prices (approximate figures)

Item	Price range (R$)	Price range (US$)
Main course	40 a 184	7 a 36
Starter	58 a 95	11 a 18
Dessert	35 a 90	7 a 17
Snack/quick meal	29 a 60	6 a 12
Individual sweet treat	12 a 40	2 a 8
Groceries/snacks	19 a 38	4 a 7
Non-alcoholic drink	14 a 34	3 a 7
Alcoholic drink (shot)	15 a 84	3 a 16
Bottled alcoholic drink (wines, sparkling wines, spirits)	45 a 285	7 a 55

Items priced significantly above the standard rates charged at international events had lower sales. This led some operators to adjust their prices throughout the conference, prioritising turnover and volume over high unit margins. Among the main factors influencing prices were: larger teams (and, in some cases, bilingual), longer than usual working hours, costs of external production and the hire of support kitchens, specialised transport for deliveries during restricted night-time slots, seasonal increases in the cost of inputs and labour in Belém, hire of structures priced in hard currency (particularly kiosks) and investment in higher-cost compostable packaging.

Delícias Quilombolas (Quilombola Delicacies)

Delícias Quilombolas is a consortium comprising eight small enterprises linked to Quilombola communities, rural women and traditional communities; as well as increasing food diversity and promoting inclusive production, it provides a clear illustration of the potential and challenges of consortium-based arrangements in catering for large-scale international events. Each enterprise was responsible for a kiosk and operated autonomously, but under collective coordination.

A large proportion of the inputs used by Delícias Quilombolas originated from family farming and socio-biodiversity — not merely to comply with the tender requirements, but because this was already a consolidated practice among the entrepreneurs, who maintained direct relationships with local producers, short supply chains, and territorialised food systems.

In the Blue Zone, one of the consortium's kiosks, located in the Central Corridor, performed exceptionally well, thanks to the quality of its products, its high visibility and its integration into the main pedestrian flows. In the Green Zone, another Delícias Quilombolas kiosk was among the busiest, offering meals, drinks, snacks, desserts and grocery items.

The experience helped to challenge the conventional understanding of what constitutes an 'international menu' at a global event. Although classified as 'regional cuisine', the dishes—heavily influenced by Afro-Brazilian traditions—resonated deeply with international delegations, particularly those from Africa. This suggests that menus rooted in cultural identity, food history and local produce can have an international appeal. The success of Delícias Quilombolas at COP30 reveals that international cuisine is not that which has become global through standardisation (or colonisation), but that which is born of the land and carries the history of its peoples, demonstrating that food is, above all, the living and shared diversity of the world's food cultures.

From a financial governance perspective, the experience highlighted the need for adjustments to civil society consortium operations. The lack of a legal entity and a corporate bank account weakened the management of financial flows, particularly during the stages of fund transfers and operational closure. As an institutional lesson, it is recommended that consortia receive support for their formalisation and that rules on representation and governance be established, in order to mitigate operational risks and strengthen this model as a strategy for productive inclusion.

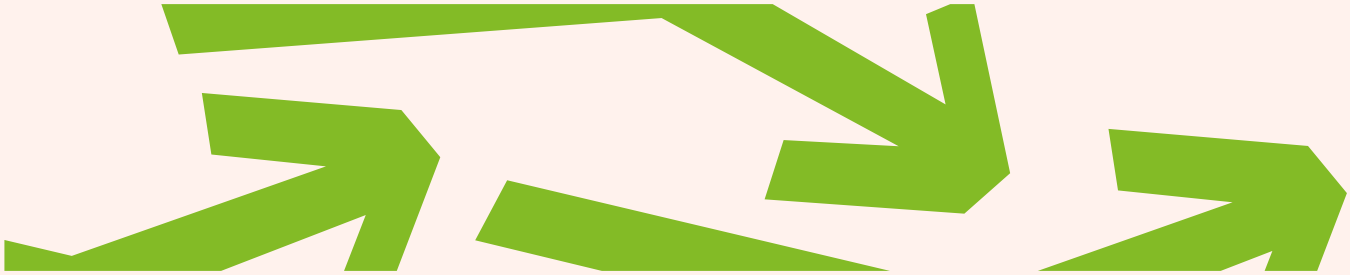
3.3. The logistical challenge of supply

Incorporating family farming and socio-bio-diversity into COP30's food supply operation required tackling a range of structural challenges simultaneously: organising supply chains across a vast territory, aligning the scale of procurement with production capacity, ensuring regular deliveries, and meeting health and safety requirements within a highly restricted operational environment. There was no single solution to these issues, but they were overcome through a combination of institutional arrangements – anchored in public policies and initiatives by the organisers – and a range of practical proposals developed by the actors involved, which were often improvised and adaptive as bottlenecks arose.

Institutional Arrangements

From an institutional perspective, food governance established mechanisms to reduce information asymmetries, mitigate risks and effectively integrate family farmers and their organisations into the event's procurement system. Recognising that operations of this scale require large volumes, continuity and strict hygiene standards, a preliminary mapping of the available network within the region was carried out. This effort involved public bodies and technical partners, such as the Ministry of Agrarian Development and Family Farming (MDA) and the National Supply Company (CONAB)*, alongside support organisations—notably the mapping carried out by the **Na Mesa da COP30** project. The result was a cross-cutting reference database shared with food operations, which included cooperatives,

* The National Supply Company (CONAB) is a Brazilian public company responsible for managing food supply and food security policies, including the maintenance of regulatory buffer stocks.



associations, producers, and family farming and socio-biodiversity projects. This database was crucial in transforming the "intent to purchase" into a concrete supply possibility.

From the outset, storage infrastructure was a critical factor in enabling large-scale purchasing, particularly as the majority of the supplies were fresh and perishable. During the preparatory meetings, the strategic need to centralise the delivery of non-perishable produce from family farms across other states was also identified. The aim was to avoid the simultaneous arrival of large volumes in Belém and, consequently, to minimise the impact on urban traffic. In this regard, the support of the Belém do Pará Agricultural Producers' Cooperative (COPABEL) was decisive, as it already had experience in centralising and distributing family farming produce for the PNAE in the metropolitan region. At the same time, coordination with CONAB was intensified, given its existing storage capacity linked to public policies such as the PAA.

Also in collaboration with CONAB, a dedicated logistics solution was established that complies with sanitary standards, featuring both climate-controlled and non-climate-controlled areas for the reception, storage and redistribution of products. CONAB's storage facility in Ananindeua (approximately 24 kilometres from Belém) was designated as a reception and distribution centre, with no storage fees charged to family farmers. An area of approximately 600 square metres in the available warehouse was allocated, and the company installed two containers for products requiring cold storage or freezing, which enabled other items to be received in addition to the non-perishable goods initially planned. This arrangement reduced the main risk perceived by operators: the loss of perishable food due to irregular supply flows and structural limitations of restaurants and kiosks, creating more favourable conditions for the consistent inclusion of food from family farming and socio-biodiversity on menus.

In addition to storage, CONAB also organised the transport of large volumes of produce from different states and supplier cooperatives, consolidating them at the warehouse prior to distribution to the restaurants that had already placed orders. Part of the food handled through this infrastructure was also allocated to the activities of the Peoples' Summit, demonstrating the potential for logistical synergies between concurrent events when there is coordination and support structures in place.

In operational terms, storage was conditional upon proof of origin from family farms, provided by means of a tax invoice: upon receipt, the products were recorded as incoming stock, and collection required the presentation of the purchase invoice to the supplying cooperative, with the corresponding record of outgoing stock. At the end of the event, unused products were incorporated into the PAA), preventing waste and ensuring the rational use of surpluses that are inevitable in operations of this scale.

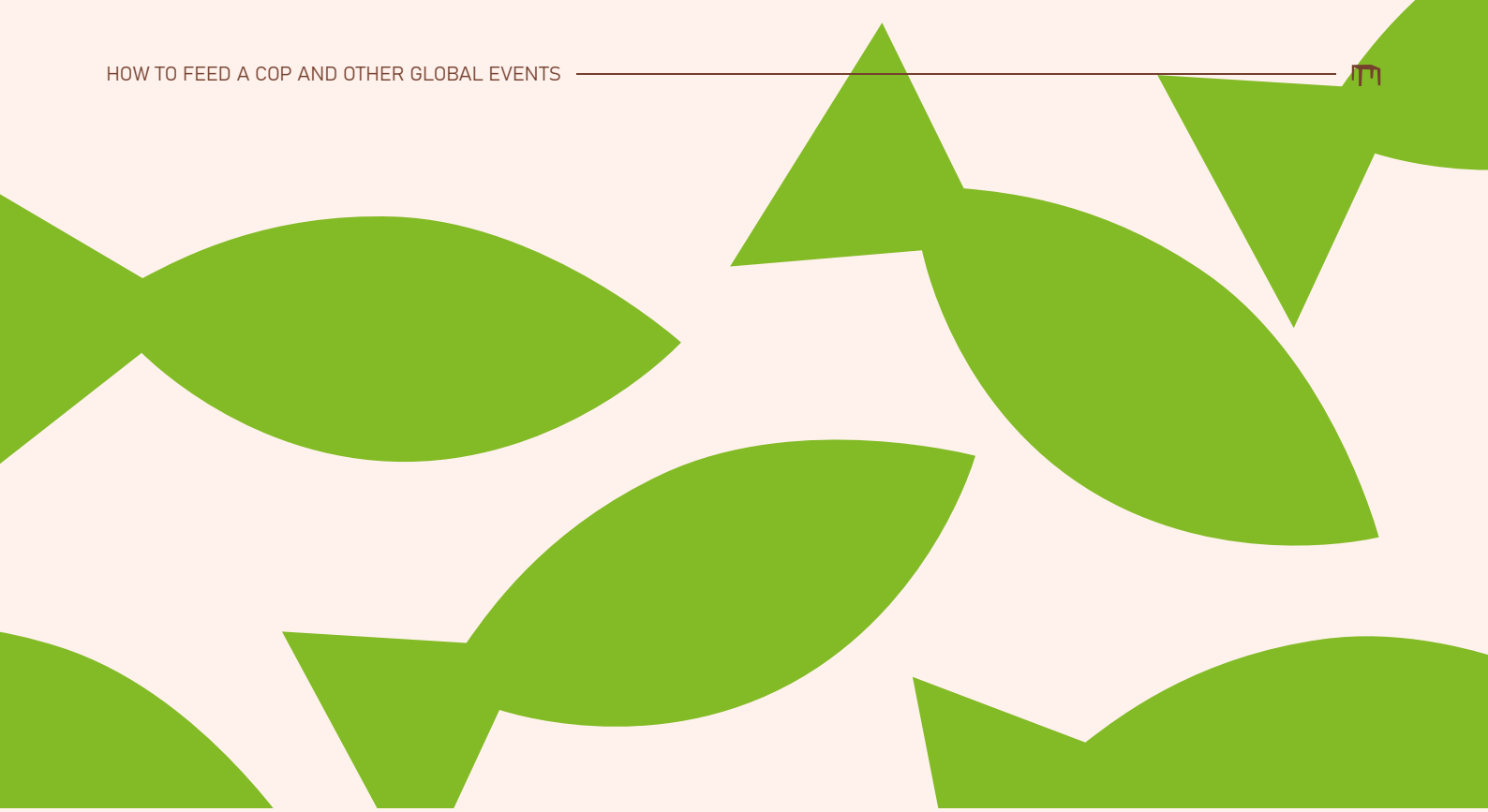
Complementary solutions

Even with the relevant institutional arrangements in place, logistics 'on the ground' required creativity and constant adaptation. The vast territory of Pará and the need to combine shipments from different producers made coordination between them a decisive factor. Associations such as the Mixed Cooperative of Family Farmers between the Caeté and Gurupi Rivers (COOMAR) and family farming groups from neighbouring municipalities organised joint deliveries, reducing freight costs and increasing the viability of supply. In some cases, there was collaboration from groups with no connection to COP: organisations providing shelter for homeless people offered temporary storage space, and partner shelters lent freezers to store frozen fruit pulp that could not be delivered directly to restaurants and kiosks at the scheduled times.

The most sensitive aspect of this challenge was access to the conference venues. Deliveries, organised by Correios do Brasil (Brazilian Post Service) in conjunction with SECOP, were to be made at night (between 10 pm and 6 am), by prior appointment. After booking, vehicles were inspected at a Fire Station and then escorted to the conference centre's entrance gates. The reality was that this process led to queues, inconsistencies in scheduling and an average wait of around two hours between arrival at the inspection point and the actual delivery – with reports of waits exceeding four hours – directly affecting farmers' productive routines and the sustainability of their logistical efforts.

In order to get round these obstacles, the organisers created 'bridges' between the production side and the event's highly controlled infrastructure. A prime example was the strategy adopted by the Restaurante da Sociobio, responsible for catering for COP workers: using partner facilities to receive and store products during the day and then loading them onto their own lorry, which delivered them to the COP site within the night-time window stipulated by the organisers. This lorry passed through inspection carrying products from different sources, each with its own specific tax documentation, reducing the number of trips and achieving greater success in meeting delivery schedules. Other operators adopted a different solution: they opted for smaller vehicles and a greater number of deliveries to cope with the unavailability of larger transport and the rigidity of delivery schedules.

From the operators' perspective, logistics were further strained by problems with the organisation of the event itself. Delays in



announcing the winning bids for the lots, approving menus and assigning spaces – some of which were still unfinished at the start of the conference – hampered planning for storage, pre-preparation and the receipt of deliveries. Heavy rain in the days leading up to the event caused flooding in areas that were not yet completed. In addition, there were issues with fittings (inadequate sinks and worktops) and electrical installations (sockets marked as 110 volts that were actually 220 volts, resulting in the burning out of freezers and other equipment), which placed even more pressure on the kitchen and logistics teams.

Finally, the restriction on delivery times not only affected the arrival of supplies, but also the restocking of inventory and the removal of waste, which required advance planning to ensure service continuity throughout the day. This body of evidence demonstrates that, at mega-events, the use of products from family farming and socio-biodiversity depends as much on structural tools – such as mapping, dedicated storage and coordination with public policies and bodies such as CONAB – as on solutions devised by the actors themselves, which are often improvised. These solutions were crucial for dealing with operational constraints, implementation delays and access bottlenecks. In other words: innovation was not merely regulatory; it was also logistical and, frequently, hand-crafted.

3.4. Circular economy: reducing food loss and waste

Food donation scheme

The COP30 Food Donation Programme was designed as a complementary operational pillar to the food and beverage (F&B) operation, in line with the principles of sustainability, waste reduction and social responsibility adopted by Brazil. Its implementation was integrated into the daily catering routine, requiring coordination between technical teams, operators and external partners.

The initiative was led by the Sustainable Front, in collaboration with CONAB and Mesa Brasil SESC, a nationwide organisation with extensive experience in managing food donations and supporting vulnerable communities. The programme was coordinated by the Sustainability Department of COP30, with operational support on the ground to facilitate the collection and distribution of food.

Specific protocols have been established for identifying and forwarding food suitable for donation, taking into account sanitary criteria, use-by dates, storage conditions and traceability, in accordance with current legislation. These procedures had to be adapted to the dynamics of the food distribution operation, which was characterised by fluctuations in demand and the limitations of a temporary infrastructure.

One of the main challenges was to integrate the donation into existing operational workflows without compromising food safety or the smooth running of the points of sale. To achieve this, it was essential to engage the operators, communicate the procedures effectively and ensure supervision by trained teams.

Despite time constraints and complexity, the programme demonstrated the feasibility of incorporating structured food donation strategies into large-scale international events, provided there is advance planning, a clear division of responsibilities and coordination with specialist partners. The experience reinforces the role of food donation as a structural component that is directly integrated into F&B's operations, rather than as an isolated or residual initiative.

Compostable packaging

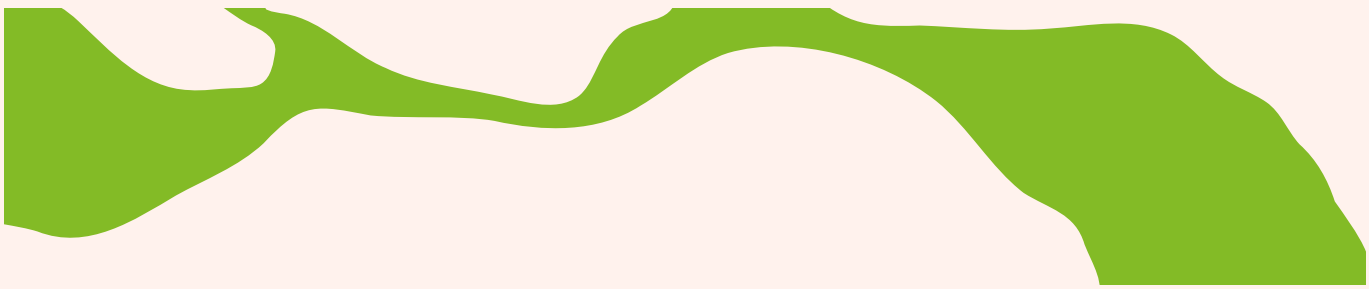
Aware of the volume of waste generated by an event the magnitude of COP30, SECOP has, since its initial meetings with operators, prioritised the use of compostable materials and the maximum reduction of waste.

Initially, the operators sought compostable packaging in Belém, but as the use of this type of material is not yet widespread in Pará, manufacturers and distributors are mainly based in the South-East region of Brazil. The large-scale demand quickly depleted available stocks, first in the city itself and then among suppliers in other regions. The short gap between the signing of the contract with the operators and the start of the conference posed another obstacle. With no stock, suppliers requested approximately fifteen days to deliver the material, which was incompatible with the event's schedule. Faced with this scenario, some operators ended up resorting, on an ad hoc basis, to recyclable polystyrene or plastic packaging as a viable alternative within the stipulated timeframe.

Waste management

For the conference, SECOP implemented a waste disposal system divided into three categories – recyclables, compostables and non-recyclables – which was applied in both the restaurants and public areas. Clearly labelled bins were placed throughout the COP30 venue, and waste was collected on a continuous basis, with specific containers for used oil and separate bags for each type of waste in the restaurants.

To manage waste materials, a company was contracted to handle compostable materials, three companies were contracted to handle recyclable waste (including the one responsible for composting), and one company was contracted to handle non-recyclable waste. Based on an estimated total of 380 tonnes of waste generated, the table below lists the percentage targets set and the results achieved:



Waste management targets and results

Waste type	Estimated targets	Results achieved
Reclycled material	20% (minimum)	30%
Composted material	10% (minimum)	15%
Material diverted from landfill (total waste minus recycled and composted material)	30% (minimum)	45% (15% above target)
Non-diverted waste	70% (maximum)	55%

The COP30 Solid Waste Management Plan (PGRS) set out guidelines for the entire waste management cycle, including separation at source, containment, temporary storage, transport and environmentally appropriate final disposal. The plan also established operational responsibilities, waste reduction targets, strategies to increase reuse through recycling and composting, as well as guidance for operators and the public.

At the end of the event, the proportion of waste sent to the Marituba landfill, located in the Belém Metropolitan Area (55% of the total) was below the maximum limit set (70%), reducing reliance on the landfill and increasing the recovery of recyclable and compostable materials. These results indicate that, even in a highly complex context, it is possible to establish waste management chains with good environmental performance, provided there is planning, specific contracts and continuous monitoring.

3.5. Other results

COP30 has produced significant results in the area of official catering, although, to date, there has been no quantitative assessment of the achievement of the established targets. At the time of writing this report, some of the contracted restaurants had not yet submitted all the required invoices, nor were there any consolidated official data published by the COP30 Special Secretariat (SECOP) on the total number of meals served, turnover, volume of purchases by origin and other standard performance indicators. This gap does not necessarily stem from a lack of primary records, but from the high institutional and operational complexity of the event, which involved different zones, operators, operational levels and information recording systems.

Against this backdrop, this chapter focuses on an institutional and policy analysis of the results, rather than conducting a quantitative assessment. The aim is to understand how food provision was organised, under what rules and incentives, and which paradigms were challenged. To this end, the text is based on three complementary pillars: (i) an analysis of the regulatory and contractual instruments that structured the food provision; (ii) data and information collected from partner organisations and actors who monitored the implementation; and (iii) qualified observation during the event, considering patterns of supply, consumption, public engagement and the functioning of the operation.

The overview presented below combines governance and operational data with the aim of demonstrating that the main innovation of COP30 lay in the way public targets were translated into rules for private operators – and subsequently tested in the field under constraints of time, infrastructure and security.

Empirical limitations and data gaps: a 'finding' to be taken into account

The inability to fully consolidate the quantitative indicators is, in itself, an institutional finding, as it demonstrates that sustainable procurement targets for mega-events require, from the initial design stage, the establishment of robust monitoring mechanisms to ensure transparency, traceability and adequate documentation in dealings with private operators. Three limitations were crucial in determining the analytical scope of this assessment:

- the lack, to date, of official data published by SECOP on meals, turnover, financial volumes generated and other indicators;
- the lack of an integrated database organised by operator and by area (sales, purchases, suppliers and origin of inputs) that would enable systematic monitoring;
- incomplete documentation proving the origin of products linked to family farming and socio-biodiversity, thereby limiting more detailed compliance assessments.

With regard to the last point, the bottleneck was not solely on the operators' side: there were instances where products were purchased but could not be accounted for because the tax documentation was not issued in a timely manner, highlighting the importance of assistance with compliance and advance planning, in line with the agricultural production cycle.

These limitations do not invalidate the patterns observed, but they do call for caution. COP30 provided consistent evidence for the reorientation of menus and supply chains; however, the consolidation of the model (and its international replicability) depends on the institutionalisation of a 'data infrastructure' compatible with the level of ambition announced. In events of this magnitude, innovation cannot be merely normative; it must also be informational and auditable, and making this information available can help ensure that the practices adopted can be replicated, so that the food organisation model developed during COP30 can be understood, evaluated and adapted for other mega-events.

An unprecedented case: the private sector adopting rules modelled on public procurement

The most significant outcome of COP30 was the establishment of a governance precedent: the incorporation of guidelines rooted in Brazilian public policies on food security, food supply and productive inclusion into contracts with private food operators. The decision to include in the tender a commitment that at least 30% of purchases should come from family farming, agroecological production and traditional peoples and communities represents an unprecedented innovation within the context of COPs and major international events. In practice, family farming ceased to be merely a 'sustainability narrative' and began to operate as a contractual rule, with direct implications for menus, suppliers and logistics.

This progress was the result of a political process involving advocacy and technical development, in which civil society played a dual role: it maintained constant public pressure to ensure that the food agenda was not sidelined and, at the same time, provided technical and operational support – for example, by assessing more than eighty producer organisations with the potential to supply food. The balance between holding authorities to account and collaborating was crucial in reducing institutional friction, mitigating the risk aversion typical of mega-events, and streamlining decision-making.

It is also worth noting the symbolic and institutional shift: the adoption of this agenda is now presented as a policy of the Brazilian government, rather than merely a response to external demands. This shift helps to institutionalise the model and increases its potential for replication, but at the same time it heightens the need for measurement and accountability – precisely the area in which COP30 still has shortcomings.

From Policy to Plate: The Tender Notice as a 'Normative Translation' and its Impact

The tender notice setting out the rules for contracting restaurants, kiosks and catering services in the Blue Zone and Green Zone explicitly reflects the COP Presidency's view that food and sustainable food production should feature among the topics of the Climate Conferences. The tender notice engaged with public policies (such as guidelines on adequate and healthy nutrition) and recognised family farming, agroecology, socio-biodiversity and the inclusion of traditional peoples and communities, as well as initiatives by rural women and youth, as legitimate elements of the event's food strategy, and the importance of plant-based dishes as a solution for reducing greenhouse gas emissions. Once reference percentages were established for the procurement of inputs and the composition of the food supply, a reorientation of menus was observed, along with, to some extent, an effort to select new suppliers – with mixed results, particularly in the case of family farming.

Upon analysing the menus offered at COP30, a wide variety of formats was observed (full meals, hot dishes, snacks, desserts, craft drinks and grocery items), as well as the coexistence of globally recognised dishes (such as sandwiches and pizzas) and traditional Brazilian dishes – with a predominance of Amazonian influences, often reinterpreted in a contemporary style. There was systematic use of ingredients associated with Brazilian culinary identity (cassava and maize-based products, fish, regional fruits, nuts, herbs and spices), taking into account nutritional composition and flavour adjustments to suit international palates.

Another highlight was the structured offering of inclusive menus, featuring a significant range of vegetarian and vegan options, as well as gluten-free and lactose-free items. From the perspective of accessibility for an international audience, visual standardisation, bilingual presentation and allergen labelling were observed, enabling this audience to access dishes closely linked to the local food culture. Ultra-processed products were present, but only marginally so, given the predominance of fresh dishes, prepared on-site or using minimally processed ingredients.

The requirement to use at least 30% of produce from family farming proved to be the most challenging, and operators performed unevenly. Those who had never worked with family farmers faced difficulties in identifying suppliers, faced higher costs and uncertainty regarding the regularity of supply; in contrast, businesses that were already working with short supply chains and local suppliers exceeded the target, particularly for fruit and vegetables, grains, Amazonian fish and oilseeds. In some cases, the minimum threshold was significantly exceeded – as was the case with the Restaurante da Sociobio, which served around 87,500 meals with approximately 70% agroecological ingredients, sourced from 37 family farmers and organisations, combining scale, affordability and local sourcing.

Internationalisation is not standardisation

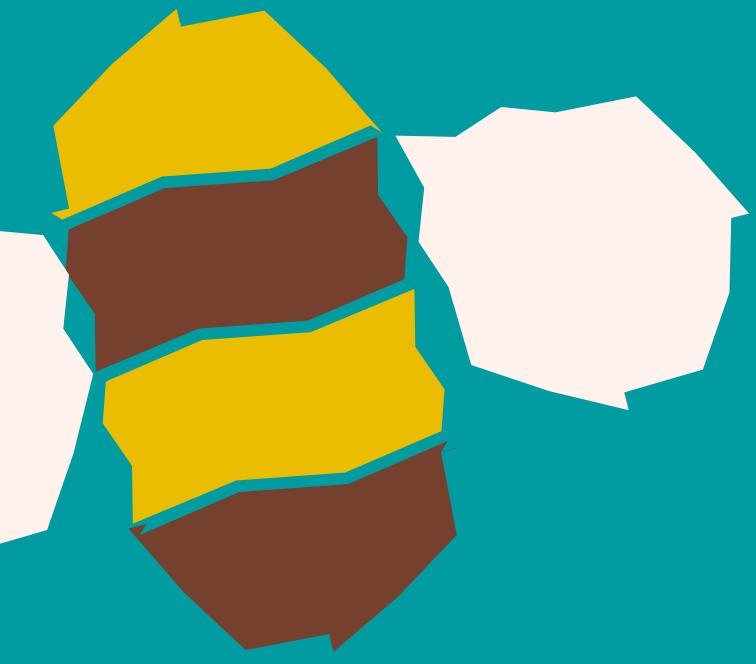
For its events, the UN requires a menu that caters to the cultural, religious and dietary diversity of delegations from around the world – what many refer to as an 'international menu' – to ensure that the food provided is inclusive and suitable for everyone. This requirement, however, often led to a misinterpretation of what could be considered "international food".

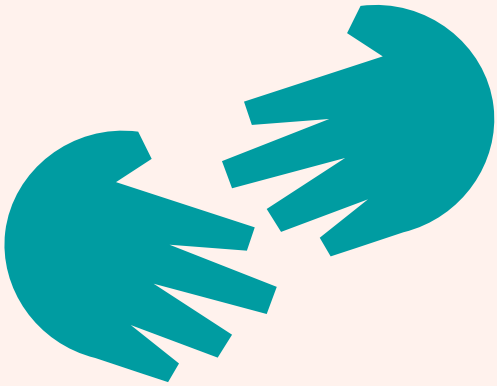
In most people's view, this menu meant offering dishes that are familiar in different parts of the world: pasta, sandwiches and the like, with a supposed neutrality (although there is no such thing as neutrality when it comes to food cultures), which ultimately resulted in a relatively uniform pattern at previous COP conferences: a predominance of transnational supply chains, a focus on ultra-processed foods and fast food, little connection to the host country's food culture, and inconsistency with objectives to mitigate the climate crisis and promote health.

COP30 demonstrated that this UN requirement can be interpreted differently. In this edition, cultural diversity was addressed not through homogenisation, but through informed plurality: bilingual menus, allergen labelling, information on preparation methods and, where possible, indications of origin enabled the public to choose foods deeply rooted in the local area. Internationalisation took place through a hybrid offering: globally recognisable formats coexisted with expressions of Amazonian and Brazilian food diversity, breaking with the paradigm that operational safety requires food standardisation.

PART 4

UPCOMING MENUS



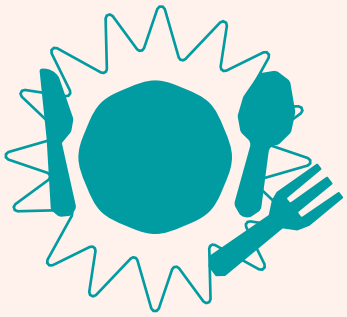


4.1. Passing the Torch: Recommendations for COP Organisers and Mega-Events

This chapter systematises the key lessons learnt from the COP30 catering operation as transferable guidelines for future Conferences of the Parties and as inspiration for other mega-events, based on an analysis of the dynamics observed during the event. The aim is to provide a practical framework for host countries, organising teams, civil society and the press, guiding the planning and implementation of catering at large-scale international events, allowing for flexibility to adapt to different institutional, regulatory and production contexts.

Reflecting on what can be replicated from the **Na Mesa da COP30** initiative involves recognising that its results were rooted in specific features of the Brazilian context – in particular, the existence of councils and participatory bodies that bring together civil society and the state. In other countries, the institutional frameworks will differ, but certain principles can be adapted.

For organisers responsible for catering at a COP or a major global event, the key recommendations are organised into eight key areas, as described below.



1. Food governance as a key component of the event

The catering must have its own governance structure, with clearly defined responsibilities, decision-making processes and coordination bodies. At events of this magnitude, the multitude of players – the host country, organising bodies, infrastructure companies, operators, payment systems, regulatory bodies and international bodies – requires formal coordination arrangements to avoid fragmented decisions and merely reactive course corrections.

The incorporation, from the outset, of specialist technical support in food, logistics, sustainability and food safety enhances the decision-making process, anticipates risks and helps to manage the technical complexity of major events.

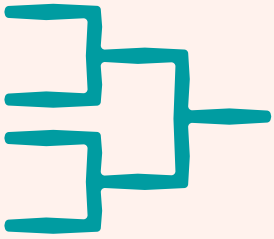
Guideline: Establish, from the initial planning stages, a specific governance framework for catering, which must be integrated with the other aspects of the event, featuring efficient decision-making channels, rapid response capabilities and technical support consistent with the complexity of the operation.

2. Spatial design, communication and visitor guidance

The catering service must be planned in a way that is fully integrated with the event venue, the official programme and the circulation of visitors. Decisions regarding layout, access points, visitor flow management, opening hours and the location of points of sale have a direct impact on operational viability and the ability to meet demand.

Visual communication, signage and guidance provided by support staff are key elements. When neglected, they tend to result in the underutilisation of technically suitable points and overcrowding in more visible areas, undermining the public's experience and the operator's sales.

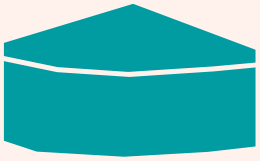
Guideline: Integrate catering planning with the event's spatial design and with visitor communication and wayfinding strategies. Take into account different zones, audience profiles and dwell times to ensure a balanced distribution of demand and a smooth operation.



3. Adaptive operational models

Structural logistical constraints – such as delivery times, security requirements and supplier access controls – influence the planning and adaptability of food provision throughout the event. These factors must be recognised as key considerations from the planning stage onwards, rather than simply being improvised as and when they arise.

Guideline: Adopt flexible operational models, allowing for adjustments to the menu, service format and logistics, supported by daily monitoring and direct communication between coordinators and operators.



4. Sanitary infrastructure as a determining factor in the catering model

Sanitary and infrastructure conditions – such as the availability of water, electricity, exhaust systems, food preparation areas, and refrigerated and non-refrigerated storage – determine the feasibility of menus and preparation methods, as well as the efficiency of the service, particularly in temporary facilities.

Guideline: Define and clearly set out, from the initial tender notices and planning stage onwards, the hygiene and infrastructure requirements for each type of point of sale. Align menus and operational models with current regulatory requirements, in order to reduce tensions throughout the event and enhance predictability and efficiency.

5. Productive inclusion and collective arrangements

The involvement of local operators, consortia and collective arrangements contributes to the cultural diversity of the food supply and to productive inclusion, but presents specific management challenges. The first of these is the establishment of mandatory targets for the inclusion of these actors, so that this decision does not depend solely on the discretion, convenience or goodwill of the contracting parties. Furthermore, the importance of giving prior attention to the legal and financial formalisation of these arrangements was noted, including the designation of a responsible CNPJ (Brazilian corporate tax number), a single bank account, rules for fund transfers and clearly defined internal responsibilities.

Guideline: Encourage local and consortium-based arrangements, providing for mechanisms for technical support, operational monitoring and risk mitigation strategies – particularly for operators without multiple points of sale – in order to combine productive inclusion with operational safety.

6. Data governance

Commitments relating to sustainability and the integration of family farmers, smallholders and socio-biodiversity initiatives require more than just contractual targets. To be effective and institutionally meaningful, they require:

- clearly defined operational criteria;
- evidence-gathering tools appropriate to the scale of the event;
- a pre-defined information system design that specifies what data is to be collected, by whom, in what format and for what purpose.

Advance planning by the host country enables coordination with local supply chains, which rely on predictability to organise planting, stagger volumes and adjust logistics, as well as facilitating the early contracting of storage and transport services and the donation of surplus produce.

Guideline: From the earliest stages, establish operational and reporting criteria for sustainability targets, inclusive production and food donation. This will ensure sufficient time for production planning, coordination with suppliers and alignment between contractual requirements, institutional frameworks and data collection mechanisms, enabling a consistent interpretation of results and the consolidation of a legacy.

7. Pricing guided by international benchmarks and the local context

Although operators retain their autonomy, food pricing at major events is a strategic factor in the public's experience and the host country's reputation. The absence of minimum guidelines can lead to a mismatch between expectations, economic viability and institutional perception.

Guideline: Use pricing benchmarks from previous COP conferences and similar international events as a reference. Adapting these to the local context (costs, audience profile, sustainability policies) is crucial to ensuring a balance between accessibility, the financial viability of operations and institutional consistency.

8. Catering for event staff

Technical teams, assembly workers, security, cleaning and support staff spend long periods on the conference premises, under high physical and emotional strain. Catering for this group must be treated as a strategic component of well-being, occupational safety and climate agenda alignment. The Restaurante da Sociobio experience innovated by allowing technical staff, delegations and observers to dine in the same venue, reinforcing the importance of opportunities for people from different backgrounds coming together over a meal.

Guideline: Ensure, from the planning stage onwards, that catering for workers is provided at affordable prices and with balanced menus, prioritising purchases from sustainable food systems. This reinforces the coherence between climate action, working conditions and the strengthening of local trade and production.

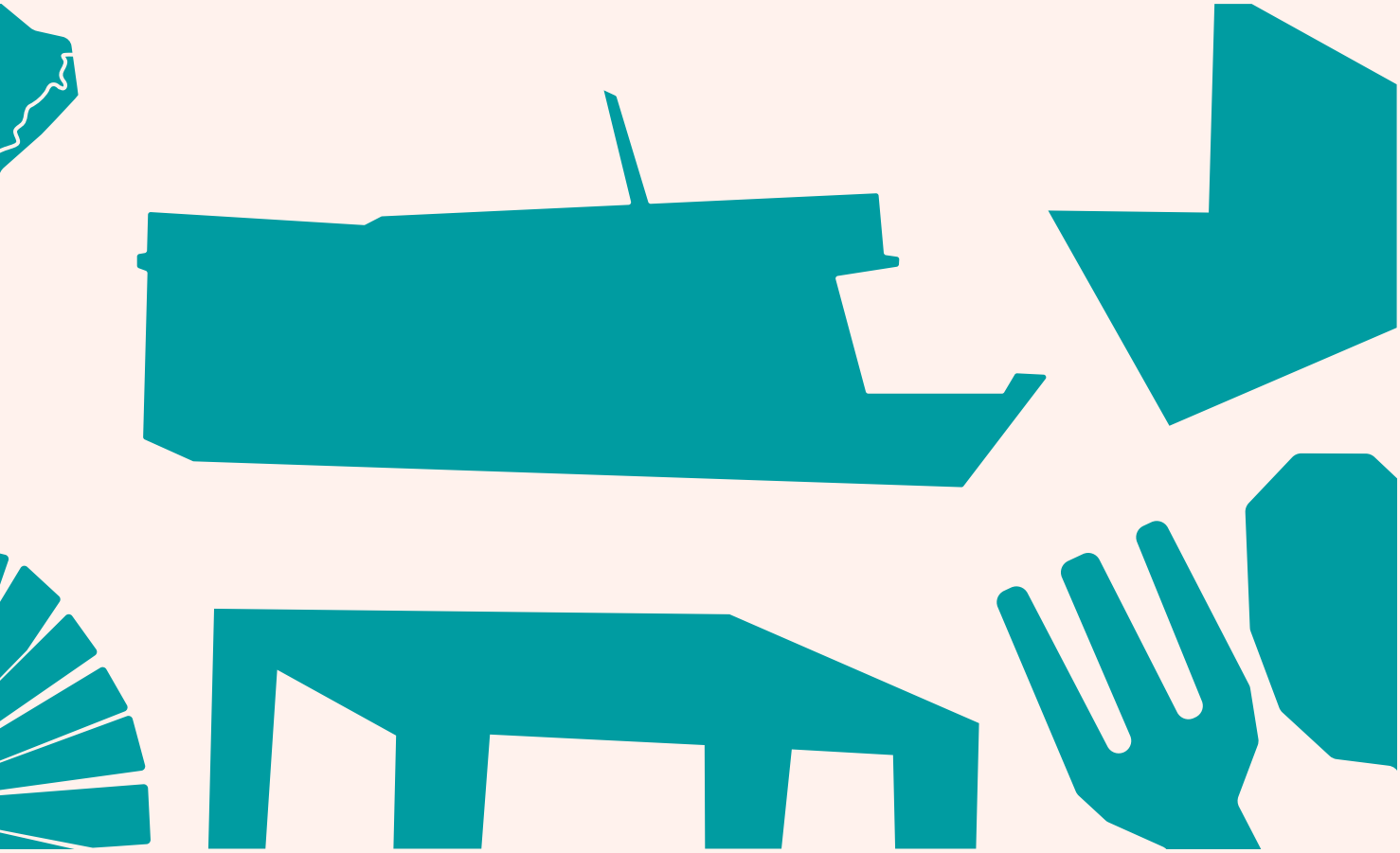
4.2. Recommendations for civil society and the press

Although the main responsibility for food policies at major events obviously lies with the organisers, the experience of the **Na Mesa da COP30** initiative has highlighted the importance of civil society advocacy in ensuring that governments and organisers take action – whether on their own initiative or in collaboration with civil society. Social pressure also increases the political cost should organisers choose to continue with 'business as usual'.

The experience of Na Mesa at COP30 highlights the importance of **translating social demands into institutionalised positions**. In the Brazilian case, this was not merely a civil society campaign, but involved recommendations and endorsements formally issued by bodies such as the National Council for Food and Nutrition Security (CONSEA), the National Council of Traditional Peoples and Communities (CNPCT) and commissions on agroecology and organic production. This institutionalisation conferred legitimacy and enabled the agenda to move from the realm of advocacy to that of public policy. In other contexts, with different arrangements, the principle remains: the more an agenda is recognised in documents, reports, resolutions or recommendations from bodies with a public mandate, the greater its political weight will be.

The initiative also benefited greatly from building broad and diverse coalitions: it brought together organisations with different focuses (agroecology, food policy, human rights, climate action and racial justice) with the aim of prioritising small-scale local production, socio-biodiversity and healthy eating patterns. In varied national contexts, the ability to bring together actors with different vocabularies around simple, well-defined criteria tends to increase the political strength of the agenda.

The campaign was effective because it was backed by **consistent technical analysis**.



By demonstrating, with data, that supply arrangements were already in place capable of feeding contingents far larger than the COP audience on a daily basis, **Na Mesa da COP30** showed that the central issue was not technical feasibility, but political decision-making and institutional design. In other countries, gathering and reporting evidence on local production capacity, previous experiences of institutional procurement and available infrastructure can play a similar role.

Our experience underscores the importance of **keeping the agenda alive over time**: before, during and after the event. There have been periods of greater and lesser institutional openness; therefore, documenting the process, compiling a record of events, publishing analyses and keeping the agenda alive after the conference is crucial to ensure that the lessons learnt are not lost and can influence future events and long-term policies.

Finally, to ensure that the agenda reaches international scale, concepts and criteria need to be translated into global terminology. Policy categories that are very important in the Brazilian context, such as 'family farming', 'socio-biodiversity', 'community kitchens' or 'short supply chains', may have equivalents in other countries – such as smallholder farmers, local communities and territorial economies, amongst others. Adapting the language without diluting the content facilitates dialogue with different COP presidencies and other multilateral forums linked to climate, biodiversity and desertification.

The key recommendations for civil society organisations seeking to call for greater commitment from organisers of major events, or wishing to contribute to a more participatory process, can be summarised in eight key areas, as described below.

1. Identify decision-makers and spaces for dialogue

- Identify, right from the start, who makes decisions regarding food: organising committees, structures set up specifically for the event, national and local governments, contracted international organisations, food service providers and regulatory bodies.
- Identify existing councils, participatory forums or spaces for dialogue (for example, food, environment or human rights councils) that can set out food criteria.
- Call on these actors to make public statements on food – and not just on infrastructure or security – setting out objectives and criteria relating to suppliers, menus and socio-environmental impact.

2. Highlight local production capacity

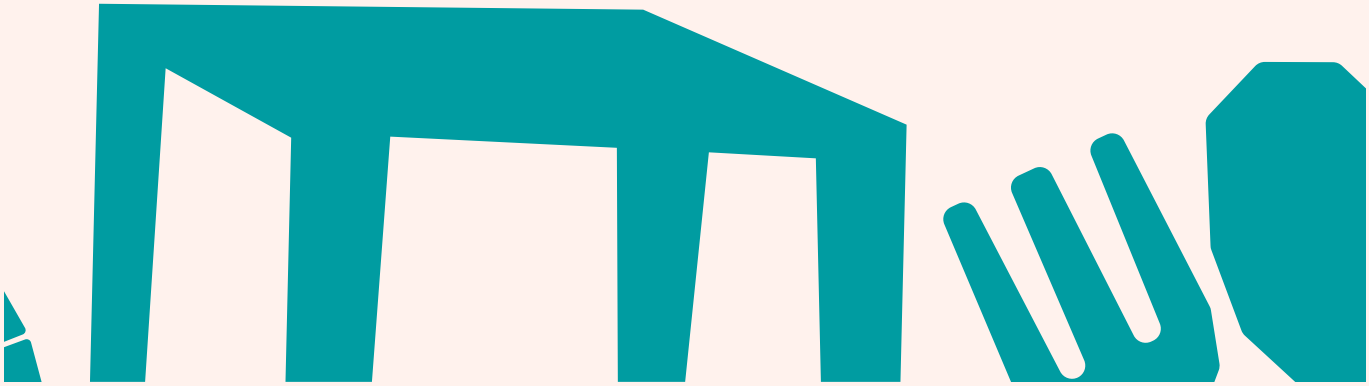
- Before accepting that 'there is insufficient production capacity', collect and share information on food production in the area: who produces it (small-scale farmers, cooperatives, associations, traditional peoples and communities, agroecological producers), what is produced, and in what quantities. Furthermore, it is important to identify existing distribution networks and prioritise those organised locally.
- Transform this data into concise analyses, maps, infographics and easily understandable materials.
- Show, for example, that there is already a regular supply to schools, hospitals, public markets or social programmes, demonstrating that the challenge is political and logistical in nature, not one of production.

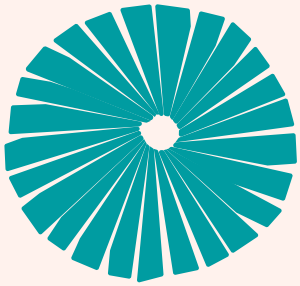
3. Coordinate local coalitions and thematic networks

- Rather than acting in isolation, there should be a connection with specialised media, civil society organisations, farmers' movements, youth collectives, Indigenous peoples, Quilombola communities, riverine communities and other groups.
- Combine capabilities: those who are familiar with the climate agenda, those who are experts on food issues, those with links to producer communities, those involved in institutional advocacy, and those with digital communication skills or access to the international press.

4. Require goals and criteria, not just willingness

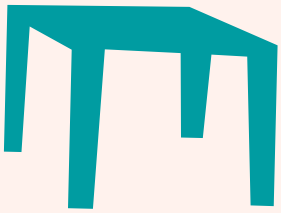
- Translate general principles (sustainable food, healthy food, support for local producers) into verifiable commitments: minimum targets for local and small-scale procurement, criteria for including enterprises run by traditional peoples and communities or by women, guidelines for reducing foods with a high carbon footprint and ultra-processed foods, in addition to waste management.
- Press for these criteria and targets to be formalised in official documents: tenders, contracts, sustainability guidelines, and agreements with operators.
- Demand transparency mechanisms, such as the publication of menus and lists of suppliers, as well as purchase volumes and prices.





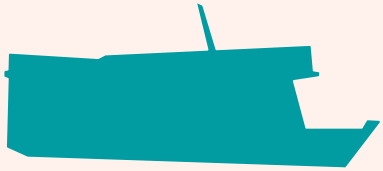
5. Recognise good practices and turn them into stories

- Gather positive experiences and share them: restaurants that already use local produce, cases where affordable meals have reduced inequalities between delegations, socio-biodiversity initiatives that have gained international visibility, climate-friendly menus that have been well received by participants, and so on.
- Use reports, special series, podcasts, short videos and real-time coverage to show that 'climate-friendly food' is something tangible, visible on the tray and on the plate.



6. Monitor transparency and demand data

- Check whether information is available on catering contracts, supplier selection criteria, the origin of food, prices, etc.
- Demand official mechanisms to monitor the food procurement process.
- Produce transparency reports on the event's catering, assessing what has and has not been published, in comparison with minimum standards for open data.
- Treat the absence of information as a news story, questioning the consistency between sustainability rhetoric and actual practices.



7. Link the food supply to other structural policies

- Relate food to issues such as climate justice, public policy, land rights, food sovereignty and security, public health, the fight against hunger, dignified work, local income, the bioeconomy and a just transition.
- Show how food choices impact emissions, ecosystem conservation, the income of rural or traditional communities, and social and gender inequalities.

8. Preparing for the long term and for diverse contexts

- Recognise that each country will have different institutional arrangements, public programmes and organisational capacities. This requires adapting strategies without compromising on common principles: transparency, sustainable procurement targets, public participation and respect for territorial rights.
- Follow up after the event: which practices have been incorporated into permanent policies? Which structures have been dismantled? How can the lessons learnt inspire future host countries

FINAL REMARKS

The experience of COP30 demonstrates that catering can go beyond its logistical role and serve as a tool for operational soft power and gastronomic diplomacy. By ensuring the practical conditions necessary for the accommodation, comfort and social interaction of delegations, technical teams and the global audience, catering made an indirect yet decisive contribution to the day-to-day running of the conference.

In the realm of gastrodiplomacy—understood as the use of food and culinary culture as a tool for cultural rapprochement—the conference demonstrated that culinary experiences can serve as an informal language of recognition and exchange. Dishes associated with regional identities, multicultural influences, and local food systems strengthened the perception of the host country through a tangible, rather than merely discursive experience.

The dining areas served as spaces for people to meet and interact, and food choices acted as a shared cultural expression. In this sense, food served as the conference's relational infrastructure, helping to ensure the smooth running of activities and reducing operational tensions.

The gradual integration of sustainable food systems into the international climate agenda underscores the importance of giving concrete expression to this commitment within the Conference of the Parties itself. COP30 demonstrated that, once recognised as a legitimate issue, food occupies a central place at the conference to be tested, observed and experienced, linking climate commitments, institutional organisation and the participants' experiences.

The main legacy of Na Mesa at COP30 lies in the consolidation of food as a structuring element of the architecture of the Conferences of the Parties: not merely as an essential service, but as a tool capable of translating climate commitments into visible practices and cultural exchange. With our lessons learnt systematised and transformed into guidelines, the path is now open for future host countries to make even greater progress, adapting these guidelines to their own contexts and contributing, collectively, to a new international standard for catering at major events.

AFTERWORD

Saulo Arantes Ceolin Project Director for Food and Nutrition Security (CGSAN/MRE)

The experience reported in these pages deserves to be celebrated. The **Na Mesa da COP30** project represents an achievement that extends beyond the borders of Belém and the United Nations Climate Change Conference itself. The complex logistical operation described in this document demonstrates that this was an initiative of great political ambition. Reading about its history, the challenges encountered during its implementation and the results achieved fills us with admiration and gives us the certainty that we have in our hands practical proof that healthy eating can be an effective driver of climate action and tangible change.

For the first time in the history of UN climate conferences, food has ceased to be treated as a peripheral issue and has taken a strategic place on the agenda of solutions. This document outlines an unprecedented trajectory of civil society advocacy and multi-sectoral coordination, linked to the Brazilian government's firm commitment to the issue. By establishing that the food served at a mega-event must strengthen family farming, respect traditional knowledge, promote the diversity of food cultures and value our country's socio-biodiversity, Brazil reminded everyone that there is no climate justice without food justice. The success of the Restaurante da Sociobio, which served over 87,000 meals with 70% of ingredients sourced from family farming, demonstrated the technical and economic viability of this model.

In addition to providing a historical record, the report systematises the lessons learnt and serves as a kind of manual of procedures, a model designed to ensure that this experience

can become a replicable standard. The regulatory innovation introduced by the tender notice, which required a minimum of 30% of ingredients to come from family farming and socio-biodiversity and 40% of plant-based options on the menus, set an important governance precedent. It is an example of how this initiative could inform future COPs and other major international events.

It is also commendable that this focus on the next steps, on the post-COP30 period, has been present since the project's inception. At the Ministry of Foreign Affairs, we are convinced that the food served at multilateral events must be increasingly aligned with the agendas of human rights, climate, the environment and sustainable development. The challenge now is to ensure that the Belém experience does not remain an exception, but can inspire other host countries, other conferences and also future events organised by Brazil.

The Itamaraty thus reaffirms its support for the promotion of this initiative and for reflection on how to link, in a more consistent manner, public procurement, socio-biodiversity and agri-food systems that are better aligned with the environmental solutions we seek to promote. May the example of **Na Mesa da COP30**, and of the entire broad coalition that made it possible, continue to demonstrate that it is possible to bring together people, territories, public policies and diplomacy, and that food continues to occupy its rightful place at the heart of responses to the global climate crisis.

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List of Abbreviations and Acronyms

ANVISA: Brazilian Health Regulatory Agency (Agência Nacional de Vigilância Sanitária)

BNDES: Brazilian Development Bank (Banco Nacional de Desenvolvimento Econômico e Social)

CAF: National Registry of Family Farming (Cadastro Nacional da Agricultura Familiar)

CGSAN: General Coordination for Food and Nutritional Security (within the Ministry of Foreign Affairs)

CIRAD: Centre for International Cooperation in Agricultural Research for Development

CLIC: Climate Policy Initiative

CNAPO: National Commission for Agroecology and Organic Production

CNPCT: National Council for Traditional Peoples and Communities

CONAB: National Supply Company

CONSEA: National Council for Food and Nutrition Security

COP: Conference of the Parties (under the UNFCCC)

F&B: Food and Beverages (a&b)

FAO: Food and Agriculture Organisation of the United Nations

FNDE: National Fund for the Development of Education

FNS: Food and Nutritional Security (SAN – segurança alimentar e nutricional)

GIZ: German Agency for International Cooperation

HCA: Host Country Agreement

HLPE-FSN: High Level Panel of Experts on Food Security and Nutrition (of the Committee on World Food Security)

ICLEI: Local Governments for Sustainability

INEAF: Amazonian Institute of Family Farming (UFPA)

IPCC: Intergovernmental Panel on Climate Change

IPES-Food: International Panel of Experts on Sustainable Food Systems

MDA: Ministry of Agrarian Development and Family Farming

MDS: Ministry of Development and Social Assistance, Family and the Fight Against Hunger

MRE: Ministry of Foreign Affairs

MST: Landless Workers' Movement

NDC: Nationally Determined Contribution (under the Paris Agreement)

OEI: Organisation of Ibero-American States for Education, Science and Culture

PAA: Food Acquisition Programme

PNAE: National School Feeding Programme

RDC: Board of Directors Resolution (issued by ANVISA)

RUAF: Global Partnership on Sustainable Urban Agriculture and Food Systems

SB62: 62nd session of the UNFCCC Subsidiary Bodies (Bonn, June 2025)

SBPC: Brazilian Society for the Progress of Science

SEAF: Pará State Secretariat for Family Farming

SECOP: Special Secretariat for the COP

SEEG: System for Estimating Greenhouse Gas Emissions and Removals

SESC: Social Service of Commerce

UFPA: Federal University of Pará

UN: United Nations (ONU)

UNFCCC: United Nations Framework Convention on Climate Change

Appendix

Mapping operators and their offerings

The characterisation of operations and menus was structured around the spatial organisation of COP30, divided into the Blue Zone and Green Zone, alongside the identification of enterprises by area and the observation of each operator's food offering. The information presented is descriptive and documentary in nature, without drawing any inferences regarding performance, acceptance, or the quality of the offerings

1. BLUE ZONE

Restaurants and cafés in Hangar

Enterprise	Overview of Offerings
Bob's (Snack bar)	Fast food with sandwich and chips sets; snacks and desserts. Cold drinks.
Kao Sushi (Restaurant)	Full meals with a Japanese-themed menu. Cold drinks.
Restaurante da Sociobio (Restaurant)	Full buffet-style meals, including main courses, fresh juice and dessert. A nutritionally balanced menu, with ingredients sourced mainly from family farms and using produce from Brazil's socio-biodiversity, prioritising local fish, organically raised poultry and red meat from sustainable farming systems.
Restô Hangar (Restaurant and café)	Full meals featuring a globally recognised menu with regional influences, including an executive menu and buffet options. Breakfast, snacks and desserts. Cold, hot and alcoholic drinks.

Restaurants in the Gastronomic Centre (upper floor)

Enterprise	Overview of Offerings
Cervejaria Araguaia	Full meals with a globally recognised menu; an executive menu, starters, main courses, light bites and desserts. Cold, hot and alcoholic drinks.
Govinda	Full meals with vegan and vegetarian options; 3 set-menu options featuring a starter, main course and dessert at a fixed price. Cold drinks.
Iacitatá Amazônia Viva	Full meals featuring a regional Amazonian menu; an executive menu option, comprising a starter, main course and dessert. Cold, hot and alcoholic drinks.
Pastíssimo	Full meals featuring an Italian-themed menu; starters, main courses and desserts. Cold and hot drinks, as well as alcoholic beverages.
Santé Saudável	Full meals with a globally recognisable menu: starters, main courses and desserts. Cold, hot and alcoholic drinks.

Kiosks on the upper-floor terrace of the Gastronomic Centre

Enterprise	Overview of Offerings
Amazon Beer (CAM Consortium)	Snacks. Drinks and craft beers.
Cairu	Ice cream.
Cervejaria Araguaia	Snacks. Drinks and craft beers.
Dulca	Savoury snacks, groceries and desserts. Coffee and other hot and cold drinks, and beer.
Govinda	Snacks and finger food. Hot and cold drinks.
Iacitatá Amazônia Viva	Snacks. Drinks.
Pastíssimo	Snacks. Drinks and beers.
Santé Saudável	Snacks. Drinks and beers.

Kiosks on the ground floor of the Gastronomic Centre

Enterprise	Overview of Offerings
Acarajé da Juci D'Oyá (Delícias Quilombolas Consortium)	Traditional cuisine with quick snacks, desserts and groceries. Cold drinks and beer.
Amuara Vegan	Savoury snacks, groceries, desserts and takeaway meals. Coffee and other hot and cold drinks.
Artisan Burger (CAM Consortium) 2 kiosks	Hot sandwiches and groceries. Cold non-alcoholic drinks.
Artisan Café (CAM Consortium)	Savoury snacks, groceries and desserts. Coffee and other hot drinks, cold drinks, alcoholic drinks and craft beer.
Artisan Pizzas (CAM Consortium)	Pizzas and groceries. Cold drinks.
Artisan Sands (CAM Consortium)	Quick savory snacks and groceries. Coffee and other hot and cold drinks, alcoholic beverages and craft beer.
As Negonas (Delícias Quilombolas Consortium)	Regional cuisine featuring quick snacks, desserts and groceries; takeaway meals. Coffee and cold drinks.
As Tacacazeiras: Santos Comidas Típicas (Delícias Quilombolas Consortium)	Regional cuisine, including quick bites, sweet treats, groceries and takeaway meals. Coffee, cold drinks and beer.
As Tacacazeiras: Raízes do Pará (Delícias Quilombolas Consortium)	Regional cuisine, including quick bites, sweet treats, groceries and takeaway meals. Coffee, cold drinks and beer.
Cervejaria Araguaia 4 kiosks	Savoury snacks, desserts and groceries. Cold drinks and craft beer.
Coffee Lovers Brasil 4 kiosks	Savoury and sweet snacks. Coffee and other hot and cold drinks, cocktails and beers.
Cumaru e Canela (Delícias Quilombolas Consortium)	Traditional cuisine with quick snacks, desserts and groceries. Coffee, cold drinks and beer.

Dulca 3 kiosks	Savoury snacks, groceries and desserts. Coffee and other hot and cold drinks.
Iacitatá Amazônia Viva 2 kiosks	Amazonian cuisine featuring quick-to-prepare snacks, desserts and groceries. Coffee and other hot and cold drinks.

Kiosks in the Central Corridor

Enterprise	Overview of Offerings
Artisan Café (CAM Consortium)	Savoury snacks, groceries and desserts. Coffee and other hot and cold drinks; alcoholic drinks and craft beer.
Cairu	Ice cream.
Delícias Quilombolas	Traditional cuisine featuring snacks, desserts and groceries; takeaway meals. Coffee, cold drinks and beer.
Dulca	Savoury snacks, groceries and desserts. Coffee and other hot and cold drinks.
Santé Saudável	Savoury snacks, groceries and desserts; takeaway meals. Coffee and other hot and cold drinks.
Veg Burguer	Savoury vegan snacks and desserts. Cold drinks.

Kiosks in the Media Centre

Enterprise	Overview of Offerings
Nanay Café	Savoury snacks, groceries and desserts; takeaway meals. Coffee and other hot and cold drinks.
Verde Rosa	Savoury snacks and desserts. Coffee and other hot drinks.

2. GREEN ZONE

Restaurant on the top floor of the Creative Economy building

Enterprise	Overview of Offerings
Manjar das Garças	Full meals featuring a regional Amazonian menu: starters, main courses and desserts. Alcoholic and non-alcoholic drinks (chilled and hot).

Kiosks on the ground floor of the Creative Economy building

Enterprise	Overview of Offerings
Armazém do Campo 2 kiosks	Grocery shop. Coffee, cold drinks and craft beers.
Artisan Burger (CAM Consortium) 2 kiosks	Hot sandwiches and groceries; Cold non-alcoholic drinks..
Artisan Pizzas (CAM Consortium) 3 kiosks	Pizzas and groceries. Cold drinks.
Artisan Sands (CAM Consortium)	Quick savory snacks and groceries; coffee and other hot drinks; cold drinks. Alcoholic drinks and craft beer.
Cervejaria Araguaia 4 kiosks	Savoury and sweet snacks and groceries; cold drinks; craft beer.
Delícias de Kazu (Delícias Quilombolas Consortium)	Regional cuisine, including snacks, desserts and groceries; takeaway meals. Coffee; cold drinks.
Dulca 6 kiosks	Savoury snacks, groceries and desserts. Coffee and other hot drinks; cold drinks.
Gaudens 2 kiosks	Amazonian chocolates, savoury snacks, desserts and groceries; coffee and other hot drinks; cold drinks.

Govinda 2 kiosks	Savoury snacks, groceries and desserts. Coffee and other hot drinks; cold drinks.
Icebode 2 kiosks	Ice cream.
Nanay Café	Savoury snacks, groceries and desserts; takeaway meals. Coffee and other hot and cold drinks.
Raízes do Campo 2 kiosks	Savoury snacks, groceries and desserts; takeaway meals. Coffee and other hot and cold drinks.
Tacacá da Antônia (Delícias Quilombolas Consortium)	Regional cuisine, including breakfast dishes, snacks, desserts and groceries; takeaway meals. Coffee; cold drinks.
Unialimentos	Savoury snacks, groceries and desserts; takeaway meals. Coffee and other hot and cold drinks.

Kiosks in the Pavilion

Enterprise	Overview of Offerings
Artisan Café (CAM Consortium)	Savoury snacks, groceries and desserts. Coffee and other hot and cold drinks; alcoholic drinks and craft beer.
Dulca	Savoury snacks, groceries and desserts. Coffee and other hot drinks; cold drinks.
Gaudens	Amazonian chocolates, savoury snacks, desserts and groceries; coffee and other hot drinks; cold drinks.

www.namesadacop30.org.br

Instagram Na Mesa da COP30