

Diversity in food systems and food consumption practices

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Diversity in food systems & food consumption practices

18/02/2019

Marie Plessz





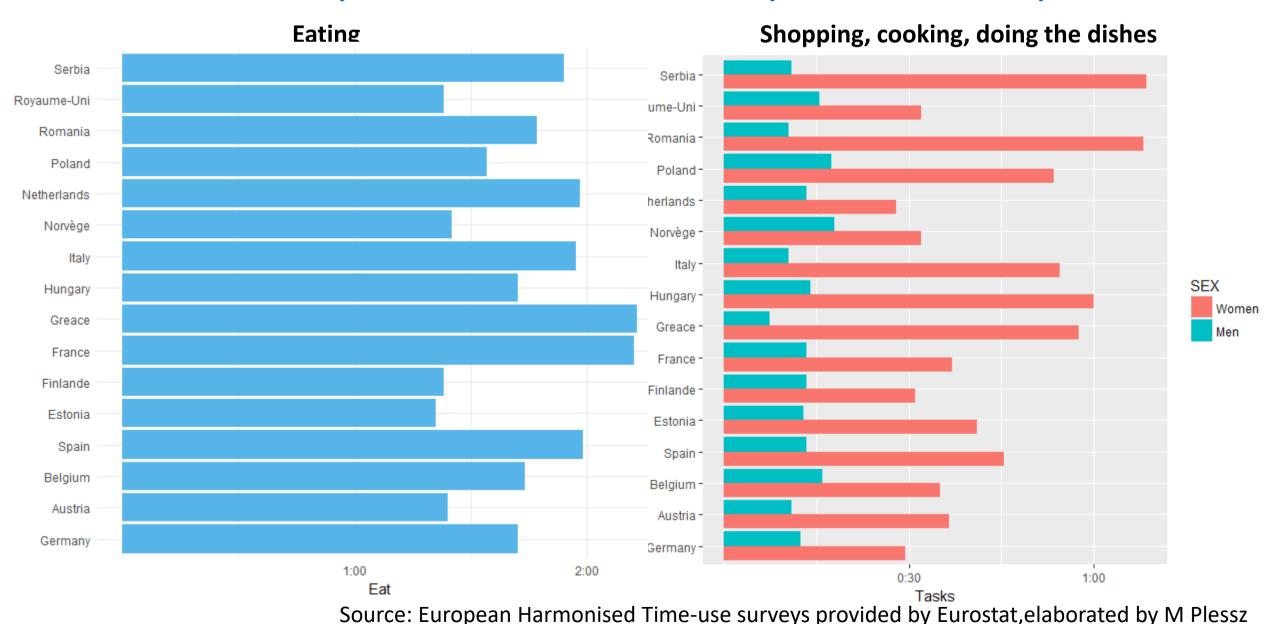


Food Choice / Behaviour / Practices

- Take a lot of time
- bring together many different activities and things
- Connect with how we view and enact family ties, wellbeing, care, housekeeping, career, identity...
- Have mostly unintended/ ignored health & environmental consequences
- Seldom look like choosing between a predefined, limited set of options
- Are very context-dependent
- → Sociologists increasingly speak about **practices** (Warde 2016, Shove et al 2012)



Time spent in food consumption in Europe



Diversity and consumption practices

1. Diversity as generated 'upstream' in the food system How do consumers deal with diversity in the food system?

Diversity in food consumption practices

2. Diversity as variety

"The absence of uniformity or monotony"
In a household/person/group's food practices

3. Diversity as difference

"Something that makes one thing or person not the same as another thing or person"

Across social/ethnic/cultural groups



Consumers and diversity in food systems

- Diversity in products and provisioning channels
- Diversity in definitions of appropriate ways of eating
 - Prescriptors: public policies, NGOs, marketing, friends, family
 - Prescriptions: objective and content
 - Prescriptions 'in silos', often competing, sometimes conflicting
- Consumers work at reducing diversity and its negative effects
 - Try not to purchase some products,
 - Routines, Tastes
 - Work requires time, energy, skills. May fail.
- Mostly women do it

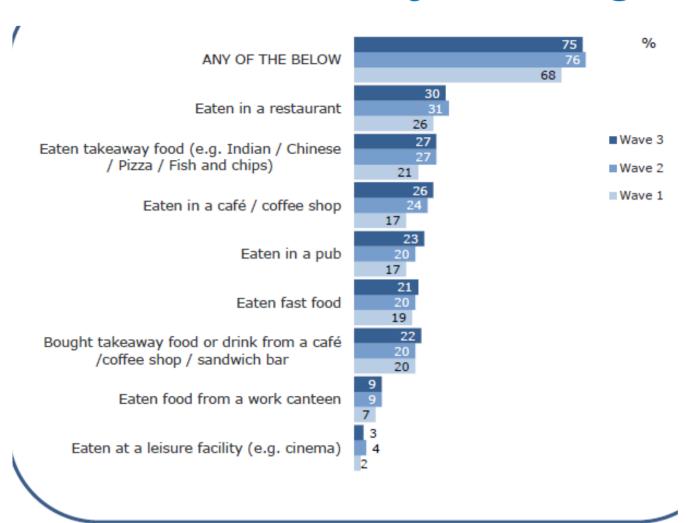


Variety

- Variety in meal content: a social norm
 - It is considered appropriate: good housekeeping avoids monotonous meals
 - Generates more food waste (Evans 2014)
 - Sometimes ready-prepared, pre-packaged products sold (and viewed) as ways to ensure variety.
- Inside a food repertoire (tastes)
 - A different soup everyday, is it variety?
 - Wider repertoires in higher socioeconomic groups?
- Variety in eating contexts
 - Most meals taken at home (80% of dinners in France)
 - Commercial venues, work, school, hospital, retirement home, prison, holiday, on travel...
- Both a social norm and an answer to daily-life organisation
- Generates economic activity but resource-intensive

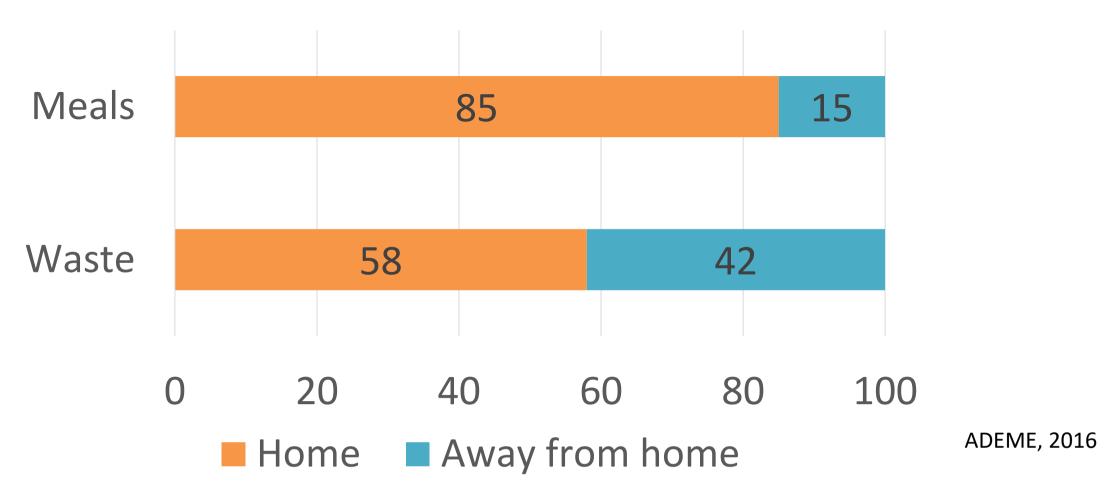


Diversity of eating out in the UK 2014



ource: Q2 $_$ 33 Have you done any of the following things in the last seven days, that is since last ... lote: respondents were able to give multiple responses to this question

Meal contexts and food waste in France





Differences

- Differences in tastes express class, ethnic and gender identity
 - Liking/avoiding specific foods (Bourdieu, Distinction)
 - Signals who you are to others
 - Makes you feel at home/a stranger

- Differences in living conditions
 - Household composition, equipment, housing (garden? Compost, freezer?)
 - Income, work schedules
 - Food skills and capacities
 - Vary across socioeconomic group
- Diversity helps accommodate citizens' tastes and living conditions
 - → social cohesion
- BUT policies focusing on helping citizens make the right choices
 stigma and blame on the most vulnerable citizens.

3 challenges

- Resource-efficient diversity?
 - Environmental resources
 - Consumers' time and skills
- Gender equity: can we have diversity without generating even more food work and responsibilities for women?
- Social cohesion: can we reduce the market and social value of 'bad variety' without generating social exclusion and stigma?

3 R&I Issues

- Make collective meal arrangements socially inclusive AND healthy AND sustainable
- Share responsibilities and work generated by diversity with upstream actors
- Design policies that focus on the contexts of consumption rather than on consumers





THANK YOU For your attention

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