

# PROFILE





Surat City is located on the banks of River Tapi and has about 6km of coastal belt along The Arabian Sea. It has been ranked as one of the most dynamic cities of India, is amongst fastest growing cities in the world and is popularly known as an economic capital of Gujarat. Surat is well-known by various names Like "THE SILK CITY", "THE DIAMOND CITY", "THE GREEN CITY", and has achieved many heights such as the most resilient city, No.1 Smart City and second cleanest city, and is honored with 5 Star rating on Garbage Free City. It is certified as the first Water Plus City in Gujarat, among 9 cities in India. A well-known saying for Surat, "Surat nu jaman, Kashi nu maran (One is lucky to live and eat in Surat and die in Kashi)" truly reflects the diverse and vibrant food culture of Surat. Surat has an estimated population of nearly 7 million.

**Food System Challenges** 

Surat is one of the fastest growing cities, with increasing urbanization. One of the most significant challenges in coming years is achieving food security. With increasing population, ensuring supply of safe nutritious and affordable food through a sustainable and resilient food chain is a herculean task for Surat with a population of nearly 7 million. There are multiple challenges of under nutrition, overweight, chronic diseases, micronutrient

deficiencies and childhood obesity. Rapid urbanization and industrialization have led to migration from all over India for livelihoods. Identification of vulnerable clusters with under nutrition and micronutrient deficiencies and addressing their need of safe and nutritious food is needed. Surat has identified and focused on such areas and has put in efforts to organize awareness programs and campaigns towards adopting safe, healthy, sustainable and nutritious food habits. Surat is working towards effective implementation and distribution of various government programmes like the Mid-Day Meals (MDM), the Integrated Child Development Services (ICDS) and Anganwadi to reach vulnerable groups, ensuring availability of nutritious food. Also, campaigns and programs to promote easy availability of local seasonal nutritious cuisine and effective programs to mitigate climate change at various levels in the food chain from farm to fork.

## **City Food Vision**

- Awareness camps for maximum coverage of FBO'S to acquire licenses and registration, with emphasis on strictly following FSSAI acts, rules and regulation and FOSTAC training.
- Hotels with their own Bulk Organic Waste Convector at premises to process organic waste.
- Multiple agencies involved in the











scientific collection and processing of food waste.

- Initiatives to ban the use of single use plastic.
- Emphasis on maintaining hygienic standards of food vendors.
- Effective planning to create clusters for mobile food vans.
- Creating awareness amongst citizens through electronic and print media and use of Food Safety on Wheels to adopt a trans-fat free, low sugar, low salt, healthy and balanced diet and life style.
- To mitigate climate change factors, effective reuse of cooking oil for Bio Diesel generation: RUCO.
- Unique QR Code Feedback Systems to directly receive citizens feedback for hotels and restaurants for their standards. Clean food street hub, clean vegetable and fruit markets, BHOGS and Eat Right Campuses, rating the FBO'S as per the benchmark, issuing certificates to display by FBO'S.
- Creating awareness about the availability of quality food from the star rated clean food street hubs. Directing the FBO'S to cater regional, as well as various tasty and nutritional, cuisines.
- For safe food, TPC checking at regular intervals.

#### **Expertise**

 Creating sustainable smart city, promotion of diet diversity, adopting balanced diets, eliminating trans-fat from food habits, minimizing consumption of salt, sugar and saturated fats in our diets for healthy lifestyle by Food Safety on Wheels.



## Food Strategy

- Surat continuously strives and has been successful in ensuring availability
  of safe, healthy and sustainable food by implementing Eat Right Challenge
  directives and road map.
- Initiatives, reforms and stress on enhancing registration and license drive by organizing camps, FOSTAC training to maintain hygienic surroundings and to cater healthy and nutritional food to have strong and healthy young generation.
- Surveillance drives of various food commodities.
- As a surplus food recovery initiative, food ATMs are erected at various locations in the city through voluntary participation and collaboration of various FBOs and organizations.
- Installed Organic Waste Composter machines at vegetable and fruit markets for processing of organic agriculture waste which is further utilized in SMC gardens and road medians for plantation.
- Surat has developed Unique QR Code feedback system to directly receive citizens feedback for hotels and restaurants for their standards.
- Ensuring personal and surrounding hygiene, adopting hygienic sanitary practices, combating adulteration, controlling food hazards in processing and manufacturing.
- Surat being a cosmopolitan city with diverse and varied culture.
- Clusters are promoted for availability of various respective cultural cuisines.
- 24\*7 Consumer Grievances Online System.
- Surveillance drives during festivals to ensure safe availability of seasonal cuisine.
- Organizing Food Festival to promote

local popular seasonal cuisine.

### **Learning Needs**

We are keen to test best practices followed by various cities in India and to also adopt best practice which are developed and successfully implemented in other countries to upgrade our food security and food chain.

- System digitalization.
- Mitigating food insecurity by adopting best practices, developing reforms and initiative followed by other cities.
- Continual improvement and capacity building within the system and at FBO level for implementing the right strategy for serving the best food quality to the citizen is our main focus for Surat city.





WITH THANKS TO





