

#education

#kitchen

#sustainable

#workshop

ACCESS TO HIGH-QUALITY, SUSTAINABLE FOOD FOR ALL FOOD THAT IS MORE ENVIRONMENTALLY FRIENDLY AND SOCIALLY RESPONSIBLE

Structure : GREAT FOOD

bellebOuffe

La Mulatière

Auvergne-Rhône-
Alpes

Bellebouffe is a nonprofit organization under the French Law of 1901 that aims to:

- promote dignified access to high-quality, sustainable food for everyone in the Lyon area
- transforming the local food system to make it more sustainable—that is, more democratic, more ecological, socially responsible, economically viable, and conducive to everyone's health.

OUR ACTIONS

Community

Education Bellebouffe leads workshops for all audiences (children, teens, adults) using social sciences, design, and community education.

The goal: to better understand the current food system and take action to regain control over our food. Our workshops incorporate games, cooking, digital tools, hands-on activities, and collaborative efforts to engage people of all ages in creating new visions and fighting food inequalities.

Training

Bellebouffe offers training programs for professionals to promote knowledge sharing and teach new approaches and practices regarding food transitions. Our training programs utilize innovative teaching methods that blend theory and practice.

Here is an overview of the modules we have developed:

- Designing Third Places for Ecological and Solidarity-Based Food
- Leading initiatives to promote ecological and solidarity-based food
- Food justice: theoretical and practical issues
- Food labeling: challenges, courses of action, and areas for reflection
- Design and food transitions
- Discovering eco-friendly dining

Participatory

cooking Les Grandes Bouffes: Les Grandes Bouffes are our participatory, eco-friendly, and socially responsible banquets that combine good food, social connection, discussions, and taking action.

Gourmet Gatherings: Bellebouffe has created—in partnership with Singa Lyon—Le [Faitout](#), an inclusive, eco-friendly, and community-driven space just a stone's throw from Metro Line B (Gare d'Oullins exit). Twice a month on Mondays from 10:30 AM to 12:30 PM, you can come cook and share a friendly moment thanks to our *Rencontres Gourmandes*.

The Participatory Catering Service: Bellebouffe also offers its unique catering service—where everyone pitches in—to support you with your events and projects.

Liens

<https://www.bellebouffe.com/>

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