



Sustainable procurement of food and/or catering services:

Good practice from the European INNOCAT project

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Overview of my presentation

- 1. ICLEI Local Governments for Sustainability
- 2. INNOCAT project and some results
- 3. Some snapshots of good practice from local governments
- 4. Questions





ICLEI – Local Governments for Sustainability



- Über 1.000 Mitglieder: Städte und Kommunen für nachhaltige urbane Entwicklung
- Gegründet <u>von</u> lokalen Kommunen, die ICLEI auf strategischen Plattformen <u>vertritt</u>
- Koordiniert regionale Kampagnen, Projekte und Netzwerke mit lokalen Kommunen
- Team nachhaltige Beschaffung aktiv seit über 20 Jahren (Beratung EU, Länder, Städte und Gemeinden)







What is INNOCAT about?

- INNOCAT brought together a group of public and private buyers to publish a series of tenders for eco-innovative catering products, services and solutions.
- The aim was to help encourage eco-innovation in the catering sector by providing a sizeable launch market for new solutions.
- Funded by the European Commission (DG Environment):
 From March 2013 to end of September 2016







Project Partners

- ICLEI Local Governments for Sustainability, Germany (coordinator)
- City of Torino, Italy
- Environment Park Torino, Italy
- Réseau des acheteurs hospitaliers (Resah-idf), France
- Johnson Matthey Fuel Cells, UK
- SP-Technical Research Institute, Sweden
- Motiva Oy, Finland



















INNOCAT Areas of intervention

Four procurement activities:

- Low-carbon vending machines
- Biodegradable food containers
- Monitoring carbon footprint of school catering contract
- Energy-efficient catering equipment







Publications

- Sustainable Public Procurement of School Catering Services
 A State of the Art Report (August 2015)
- Engaging the Market in Public Procurement

A Collection of Good Practice Cases (just published - Nov 2016)

Available for download from: www.sustainable-catering.eu/publications







City Interest Group on School Catering

- Was formed at the start of 2015 as part of the INNOCAT project, and is co-ordinated by ICLEI
- Brings together public procurers from interested cities to learn from each other's experiences

City members:

- Turin
- Copenhagen
- Ghent
- Helsinki
- Malmö

More information at:

http://www.sustainable-catering.eu/actions/city-interest-group/







City Interest Group Activities:

- Help, support and inspiration for future tendering activities
- Joint problem solving for upcoming tenders
- Input into EU policy process Development of EU GPP Criteria for food and catering (European Commission)



Webinars, workshops and informal discussion

Maybe your city would like to join the group?!





Municipality of Copenhagen (I)

- Copenhagen 2006: decided to go from 45% to 90% organic food in 9 years — within budget, that is...
- The Municipality provides approx 20,000 meals/day to nursing homes, elderly homes, schools, day-care centres, etc.
- Food is prepared in 80 city-owned kitchens, before it's distributed.



Balancing the budget: An Excel tool ('Food Basket') was developed to help balance costs for the different types of food purchased. E.g. reducing the amount of meat served..





Municipality of Copenhagen (II)

5 principles - changing the meals:

- Less meat
- Always seasonal (developed a 'seasonality wheel')
- Fresh food no more pre-pared products
- More vegetables
- More beans and lentils

4 principles - changing production:

- Cook from raw materials
- Taste is everything
- Menu planning to accommodate: seasonal low prices, overall composition with several "nomeat" days, supply failures
- Food waste management







Municipality of Copenhagen (III)

- Pre-procurement market sounding is carried out extensively for all tenders:
 - As a direct result of early market engagement, the Municipality has been able to design a 'seasonality wheel' to show which fruit and vegetables (most commonly purchased, e.g. apples and potatoes) they were going to purchase at different times of the year.
 - Importantly, seasonality did not mean 'in season in Denmark', but rather 'in season somewhere in the world at that time'. This helped to ensure fairness and transparency.
 - Different varieties (of fruit and veg) helps to promote biodiversity in Denmark and in producer countries. These have different flavour characteristics and culinary applications.





City of Turin (I)

- Size of the service provided by the City:
 - 45,000 meals a day
 - 5,800 alternative menus for ethic/religious reasons
 - 1,150 special diets for food intolerances
- The catering service is performed by specialised catering companies, not directly by the City of Turin.
- The companies are selected through an open procedure (divided into Lots, according to urban districts).
- The service is managed, coordinated and controlled by the City of Turin – who also set the strategy!







City of Turin (II)

- City Council adopted official Guidelines (Mar 2016) to inform next public procurement of school catering services
- Guidelines address:
 - Food products (organic and/or produce from integrated production methods; 50% less meat in meals)
 - Energy consumption (appliances used in schools and cooking centres)
 - Transport (use of cleaner vehicles)
 - Dishware (e.g. reusable, increase of 50% of recycling of single-serve containers)
 - Packaging and recycling (e.g. bonus points for innovative solutions to reduce packaging)
 - Cleaning products (e.g. ecolabelled products, training cleaning staff
- All will be included into next public procurement in 2017!



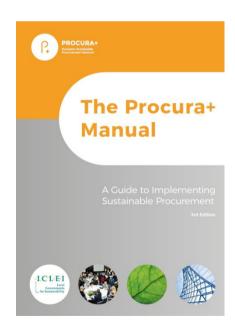


More resources are available here:

 European Network on Sustainable Public Procurement (40 members): <u>www.procuraplus.org</u>



- Sustainable Procurement Resource Centre: www.sustainable-procurement.org
- Good practice cases on sustainable procurement from across Europe (published by the European Commission): http://ec.europa.eu/environment/gpp/case group en.htm
- Contact the EU Helpdesk on green public procurement with your questions: gpphelpdesk@iclei.org







Vielen Dank für Ihre Aufmerksamkeit!

Any questions?

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