



Eating City Summercampus PARIS

August 2016

From policy to a sustainable schoolcateringtender
Turning ideas into reality
City of Ghent

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Sustainable catering

1. How to **feed** our city
2. Divers **government levels** and a divers **schoolnet**
3. Our **food strategy**
4. Catering for **schools and nurseries** in Ghent
5. Important **challenges**
6. Q & A



1. How to feed our city

Food shapes cities: TED talk by Carolyn Steel

[https://www.ted.com/talks/carolyn steel how food shapes our cities?language=en](https://www.ted.com/talks/carolyn_steel_how_food_shapes_our_cities?language=en)

Ghent 16th Century



Ghent 21st Century



2) Divers **political levels** and a divers schoolnet



Vlaamse
overheid



Wallonie



2) Divers political levels and a divers schoolnet

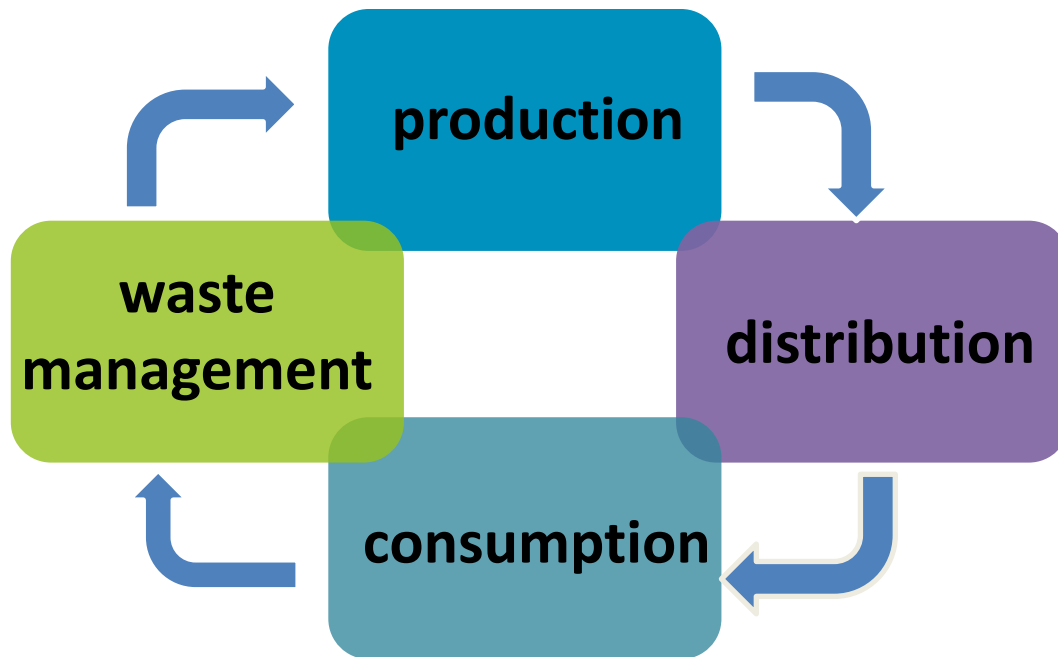


3) Our food strategy



Strategic goals (2020)





Food chain, as short as possible

- **Improve access** to local markets for producers
- **Bring together** consumers and producers
- A **challenge** for the city's own catering regarding EU legislation



More sustainable food production and consumption

- Individual, **shared** or professional
- **Smart** use of space
- **Safe** production
- Short chain, organic, fair trade, **vegetarian**, seasonal, ...



Thursday Veggie day

- Citizens:
 - 78% **knows** Thursday Veggie day
 - 44% **participates** regularly
 - 17% **eats** minimum 3 x a week vegetarian
- Schools and attractive veggie meals



Social added value of food projects

Social cohesion
Social employment



Reduce food waste

- **Less** waste of leftovers
- **Focus** on smart procurement, stock and foodproduction
- **Leftovers** schoolmeals vs foodsafety



The potential food waste can have

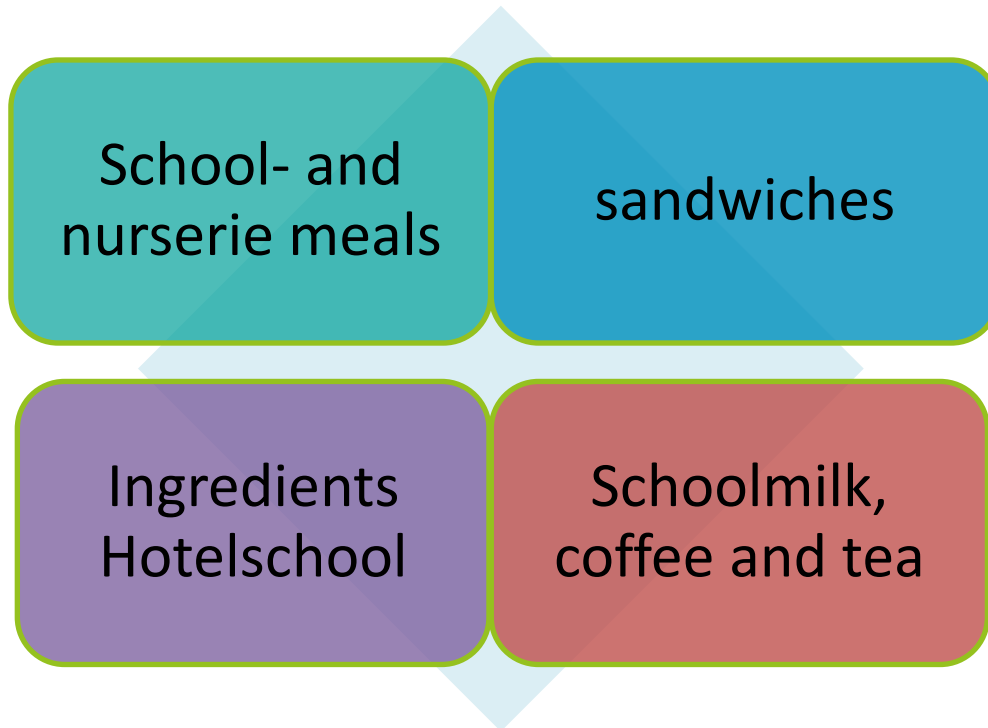
- **Better** wastecollection of fruit & vegetables
- **Smart** reuse of fruit & vegetable waste
- **Composting** and fermentation



4) A sustainable catering tender for schools and nurseries



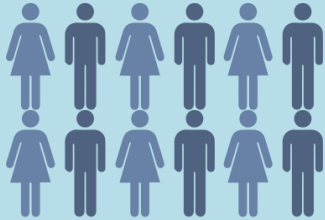
Procurement of sustainable food and catering



Cateringservices

200

People on the floor



20

Administration



(8 people coordinating the people on the floor)

110

Locations



Coffee

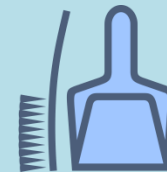


± 4500

School & Nursery meals



Dishes, cleaning,...



Procurement of food & catering:

Main principles



organic



vegetarian

fair trade



Animal welfare



social



Sustainable fish

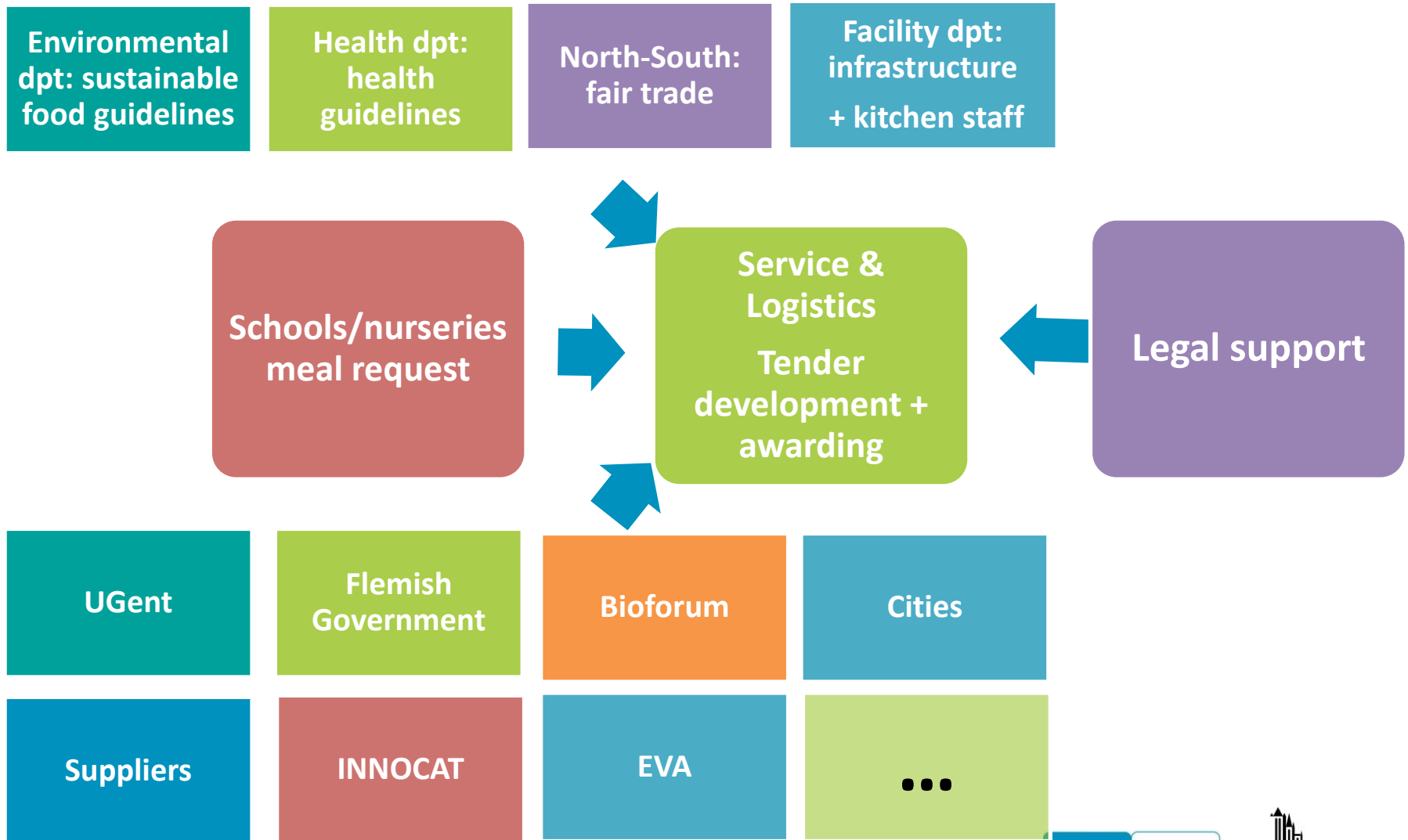
seasonal



Food waste



multi-stakeholders for sustainable food



What is the **output**?



Yesterday?



- Thursday **Veggie day**
- Avoid **non-sustainable food**
- **Minimal** city transport
- **Food safety**
- **Easy** handling
- **Recycling** packaging
- Professional **follow-up**

Today = Transition



Social economy
Fair trade products
Easy handling
Food **safety**
Traceability
List **E**-numbers
Professional follow up



Thursday **veggie** day
Sustainable **fish**
Minimum 15% organic
Seasonal fruits and
veggies
City **transport**plan
Recycling packaging
Traceability
Decline **footprint**



Price **transparency**
No extra **cost**
Support organic
suppliers/producers
Support fair trade
suppliers/producers
Smart **menu**planning

5) Important challenges



The all knowing procurement officer



6) Q & A



Thank You!



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