Eating City Summercampus PARIS
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From policy to a sustainable school catering tender

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
Ghent 16th Century
Ghent 21st Century
2) Divers political levels and a divers schoolnet
2) Divers political levels and a diverse school network
3) Our food strategy
Strategic goals (2020)

SOCIAL SUSTAINABILITY

COMMUNICATION & PARTICIPATION

KNOWLEDGE AND INNOVATION

ECOLOGICAL SUSTAINABILITY

ECONOMICAL SUSTAINABILITY
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 food production
- **Leftovers** school meals 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

- School- and nurserie meals
- Sandwiches
- Ingredients Hotelschool
- Schoolmilk, coffee and tea
Catering services

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

Environmental dpt: sustainable food guidelines
Health dpt: health guidelines
North-South: fair trade
Facility dpt: infrastructure + kitchen staff

Schools/nurseries meal request
Service & Logistics Tender development + awarding
Legal support

UGent
Flemish Government
Bioforum
Cities
Suppliers
INNOCAT
EVA

...
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

CONSIDERATION
STAKEHOLDERS, EXPERTS AND MARKET

What about own staff?

What about dioxin en pcb’s?

What about the cooking style?

What about food waste?

What about organic?

What about quality?

What about ethics and fair trade?

What about sugar, colouring, flavouring, ...?

What about social economy?

What about insects?

What about local food and local cooking?

What about halal, kosher, vegan, ...?

What about child poverty?

What about other public partners?
6) Q & A

KEEP CALM AND INNOVATE SUSTAINABLY
Thank You!

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