

Eating City Summercampus PARIS

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Sustainable food procurement
from policy to tender
City of Ghent

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Introduction



The liveable city

WE LOVE
OUR CITY &
WILL TAKE
RESPONSIBILITY FOR IT.



Sustainability: People/Planet/Prosperity

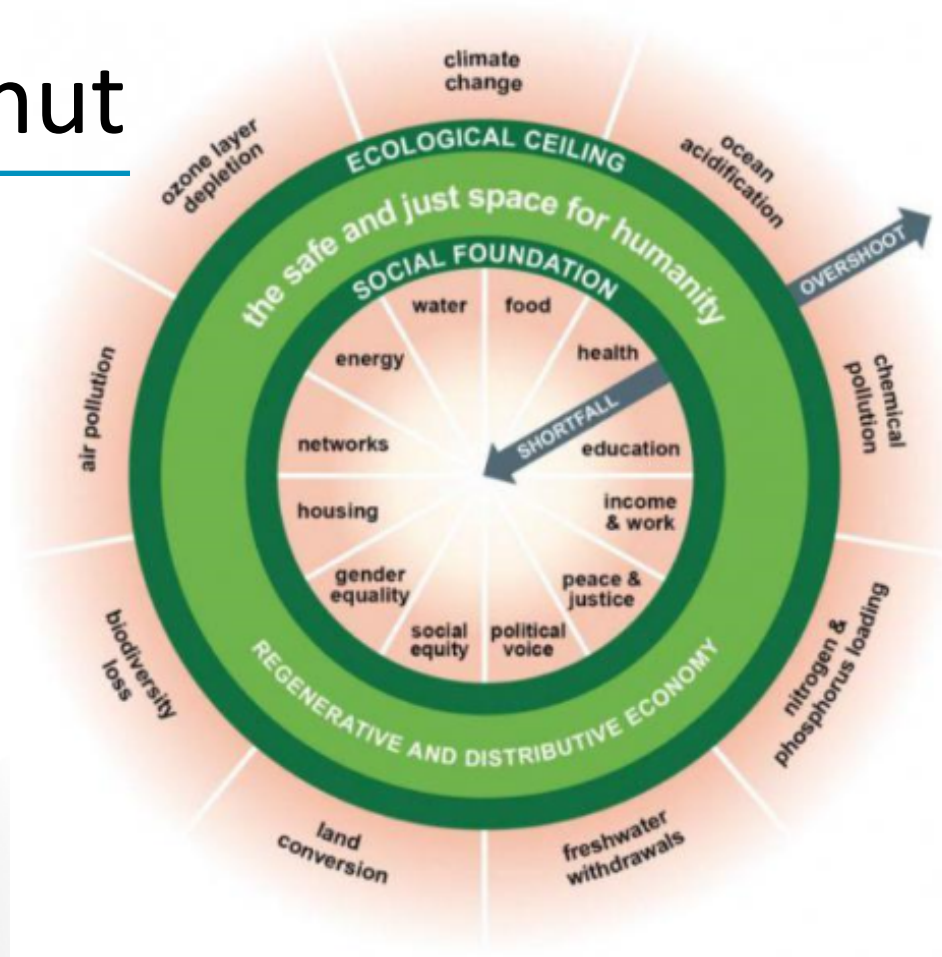
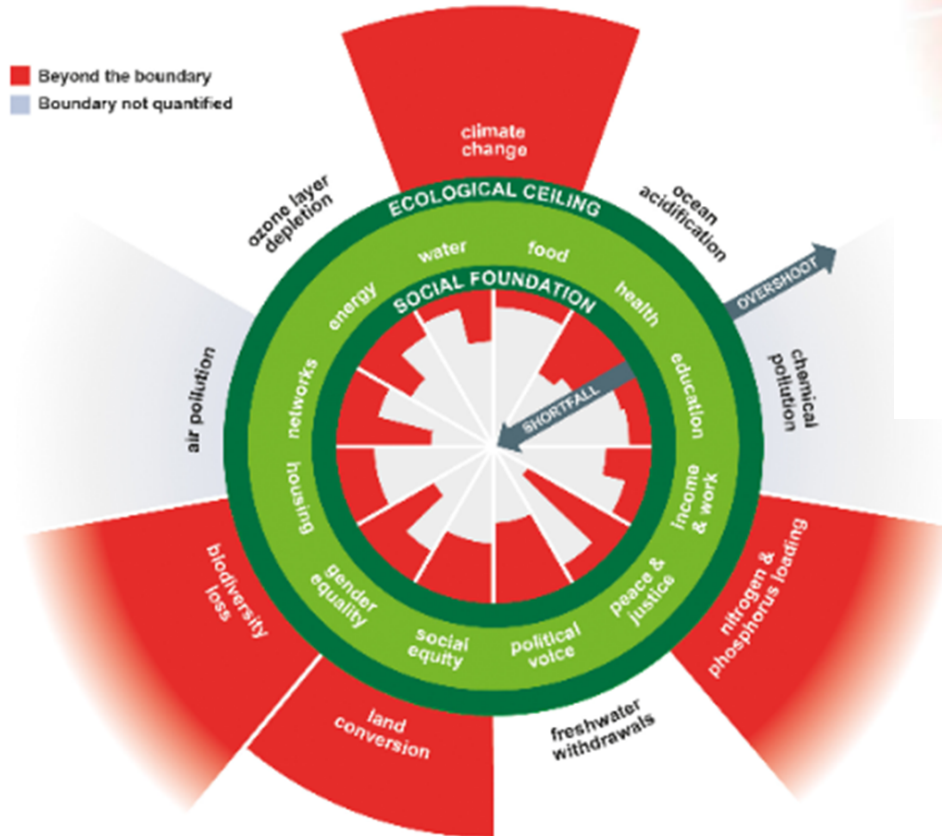


Sustainability: Development goals

SUSTAINABLE DEVELOPMENT GOALS



Sustainability: the donut



The mission of Ghent

*Ghent is an **open, united, smart and child friendly** city. It combines many forces to build a permanent **livable** city and so re-shape the future. Ghent wants to be the **creative** forerunner in a transition to a **climate neutral** city. We keep building on an **ecological** and **diversified economy** that brings **welfare** to us all. This way we create a **community** of responsible **citizens** who can develop **freely** and count on our necessary **support**.*



Procurement strategy



Food strategy



Main principles



Organic

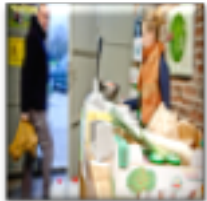


Vegetarian

Fairly traded



Animal welfare

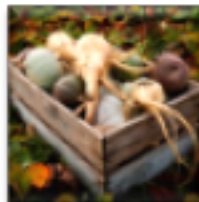


Social



Sustainable fish

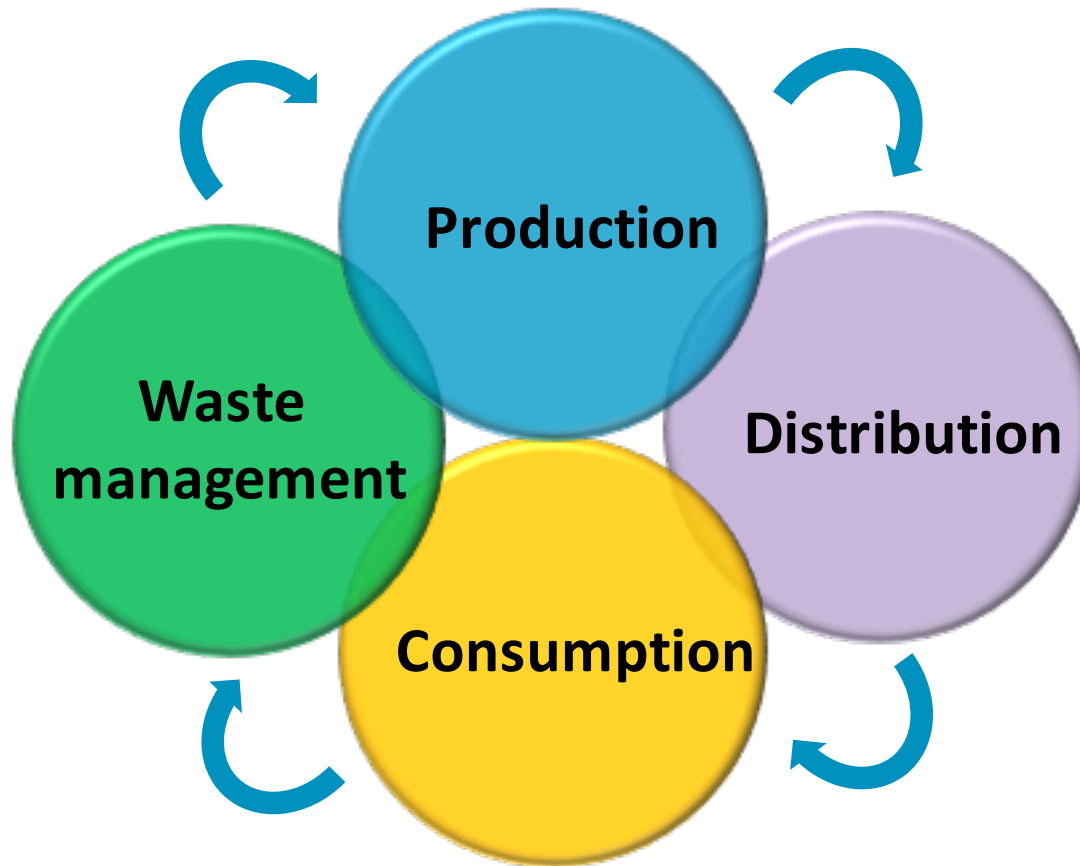
Seasonal



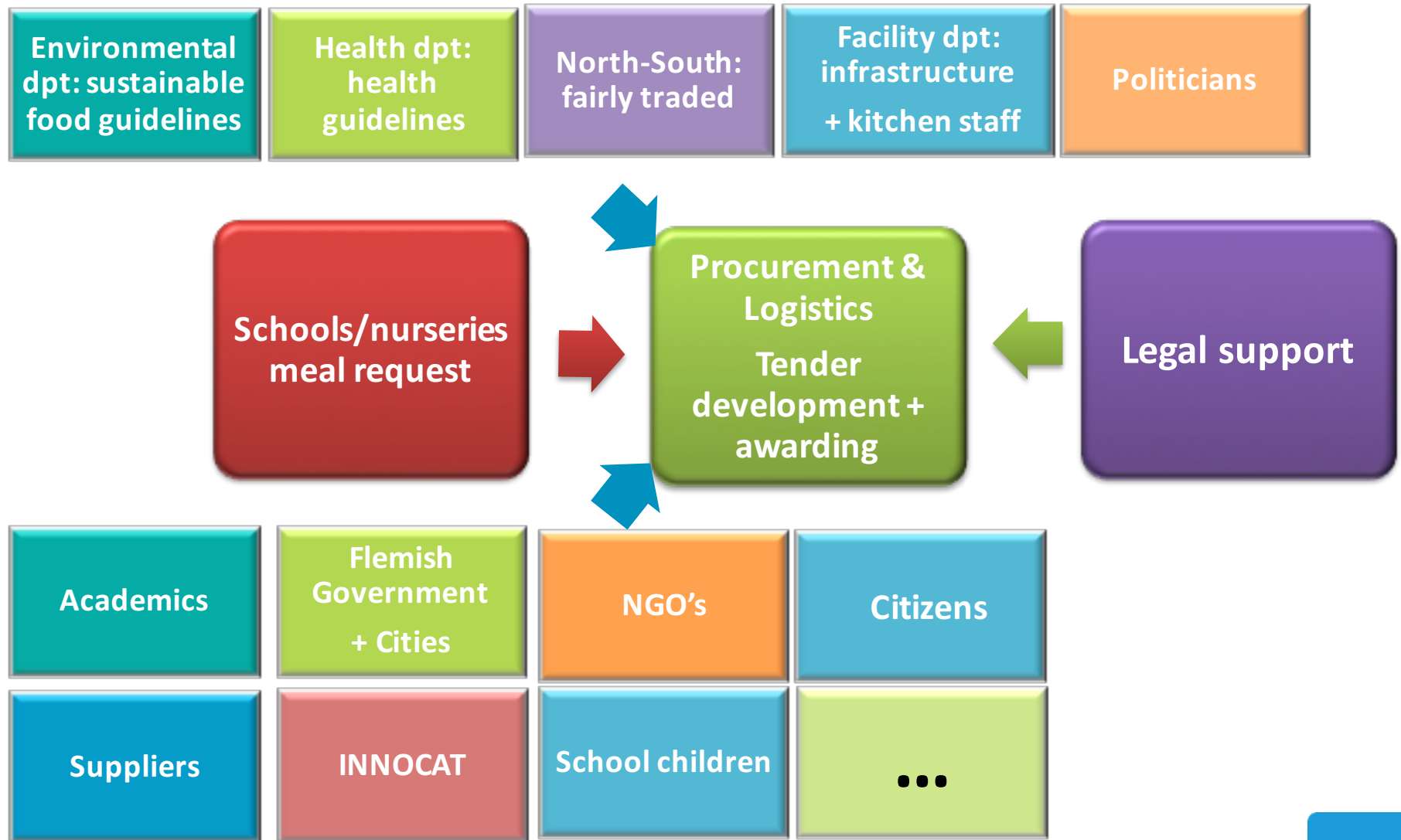
Food waste



Circularity



Multi-stakeholders



Tenders in scope

- Sustainable school catering
- Sustainable sandwiches/cold lunch/bread buffet
- Fruit and vegetables
- Dairy products and eggs
- Restaurant specials
- Coffee machines, tea and water dispensers
- Sustainable fish
- Meat
- Wholesalers contract
- Sustainable fruit juices and wines

Schoolcatering as example



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

Labour standards



Labour standards



Social inclusion



Food savers

- Collect food leftovers and redistribute them to people in poverty
- Through social employment
- Mainly fruit & vegetables
- In 10 months:
 - 300 tons of food redistributed
 - 762 tons of CO2 emissions avoided
 - 172,000 portions
 - 19,000 people have benefited from it
 - 12 people activated through social employment



Reduce/re-use food waste



And what about the future?

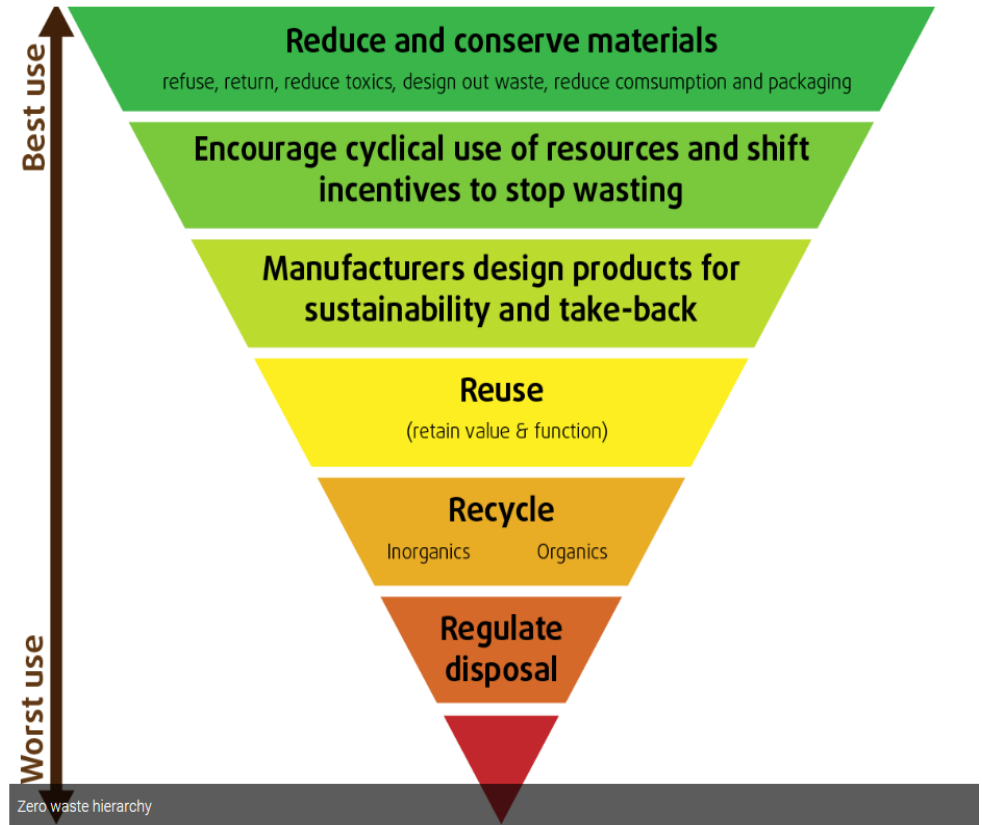




Taste survey

NR MAALTIJD	DATUM	SCORE VOLLEDIGE MAALTIJD	COMPONENT 1 groenten fruit	SCORE	COMPONENT 2 vlees vis vleesvervanger	SCORE	COMPONENT 3 aardappelen pasta rijst couscous	SCORE	INTERPRETATIE OP BASIS VAN SCORE
4	12/01/2018	3,9	Rode kool met appeltjes	3,4	Varkenslapje	4,0	Aardappelen	3,9	GOEDE ACCEPTATIE > 3,5
20	9/02/2018	3,9	Appelmoes	4,3	Stoverij	3,8	Gebakken aardappelen	3,5	
2	9/01/2018	3,8	Rauwkost	3,7	Vol-au-vent	3,6	Gebakken aardappelen	3,8	
5	15/01/2018	3,8					Spaghetti Bolognaise	3,8	
1	8/01/2018	3,8	Spinazie	3,4	Kalkoengebraad	3,9	Aardappelen	3,7	
16	2/02/2018	3,6					Spaghetti Bolognaise	3,6	
18	6/02/2018	3,6	Rauwkost	2,8			Macaroni in kaassaus met prei	3,6	
13	29/01/2018	3,6	Erwten en wortelen	3,5	kippen blinde vink	4,0	Aardappelpuree	3,5	
10	23/01/2018	3,3	Rauwkost	3,2	Kabeljauw met roomsaus en prei	3,1	Aardappelen	3,4	MATIGE ACCEPTATIE 3-3,5
11	25/01/2018	3,3	Groene boontjes	3,4	Veggie balletjes in tomatensaus	3,9	Zoete aardappelpuree	2,4	
15	1/02/2018	3,1	Bloemkool in bechamelsaus	3,6	Veggie worst	2,8	Aardappelen	3,2	
14	30/01/2018	3,1	Rauwkost	2,9	Viswaterzooi	2,6	Griekse pastarijst met erwtes	3,4	
12	26/01/2018	3,0			Hutsepot met gevogelte worst	3,0			
9	22/01/2018	3,0	Appelmoes	4,1	Kalkoenlapje in bruine jus	3,5	Knolselderpuree	2,1	
3	11/01/2018	3,0	Groene kool stampot	2,8	Veggie schnitzel	2,8			
7	18/01/2018	2,7	Stampot van boerenkool	2,7	Veggie worst in bruine jus	2,6			LAGE ACCEPTATIE < 3
19	8/02/2018	2,7	Julienne van selder, prei en wortel	2,1	Veggieburger	2,5	Aardappelpuree	3,6	
6	16/01/2018	2,6	Rauwkost	2,6	Witloof met ham in kaassaus	2,4	Aardappelen	3,1	
17	5/02/2018	2,6	Pompoen en pastinaak	1,7	Kipfilet	3,1	Volkoren rijst	2,8	
8	19/01/2018	2,5	Pompoen en pastinaak	1,9	Kabeljauw met zuiderse tomatensaus	2,8	Strikjespasta	3,8	

Packaging



Q&A



Thank you!



City of Ghent

Procurement and Logistics

Facility department

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