Eating City Summerrcampus PARIS
August 2018

Sustainable food procurement
from policy to tender
City of Ghent

Tamara Bruning
Head of Services
1. Introduction
2. The liveable city
3. Sustainability
4. Mission, strategy and procurement
5. Labour standards
6. Social added value
7. Future
8. Q & A
Introduction
The liveable city

WE LOVE
OUR CITY &
WILL TAKE
RESPONSIBILITY FOR IT.
Sustainability: People/Planet/Prosperity
Sustainability: Development goals

1. No Poverty
2. Zero Hunger
3. Good Health and Well-being
4. Quality Education
5. Gender Equality
6. Clean Water and Sanitation
7. Affordable and Clean Energy
8. Decent Work and Economic Growth
9. Industry, Innovation, and Infrastructure
10. Reduced Inequalities
11. Sustainable Cities and Communities
12. Responsible Consumption and Production
13. Climate Action
14. Life Below Water
15. Life on Land
16. Peace, Justice, and Strong Institutions
17. Partnerships for the 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

- Production
- Distribution
- Consumption
- Waste management
Multi-stakeholders

- Environmental dpt: sustainable food guidelines
- Health dpt: health guidelines
- North-South: fairly traded
- Facility dpt: infrastructure + kitchen staff
- Politicians

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

- Academics
- Flemish Government + Cities
- NGO’s
- Citizens
- Suppliers
- INNOCAT
- School children
- ...
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

Labour

Working conditions

Terms of employment

Labour relations

Employment content
Social inclusion
Foodsavers

• 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

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Packaging

- **Best use**
  - Reduce and conserve materials: refuse, return, reduce toxics, design out waste, reduce consumption and packaging
  - Encourage cyclical use of resources and shift incentives to stop wasting
  - Manufacturers design products for sustainability and take-back
  - Reuse (retain value & function)
  - Recycle
    - Inorganics
    - Organics
  - Regulate disposal

- **Worst use**

Zero waste hierarchy
EAT GOOD FOOD

AND

THANK YOU

FOR YOUR ATTENTION
Thank you!

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