



# Online Platform for sustainable public procurement and catering services in the Baltic Sea Region (BSR) now available in different languages

A new online platform provides information on why and how public canteens can become more sustainable. The StratKIT platform offers open knowledge resources on sustainable public procurement and catering services. Launched in 2020, it is now available in 7 languages: Danish, German, Polish, Estonian, Finnish, Russian and English on <a href="www.stratkit.eu">www.stratkit.eu</a>. Innovative best practices boosting canteen sustainability are collected and displayed on the platform as <a href="inspirations">inspirations</a> for policy makers, procurers, caterers, SMEs, NGOs, consultants and researchers willing to develop strategies for more sustainable public catering services. First examples range from more holistic curriculum on food in the professional training for kitchen staff in Copenhagen (DK), to a social cooperative providing healthy and affordable meals in Rybnik

Germany. Please feel free to share your own example <a href="https://www.stratkit.eu/en/inspirations/proposal/">https://www.stratkit.eu/en/inspirations/proposal/</a>! Moreover a network of actors contributing to the improvement of sustainability in public catering is visualised in a map. Join the network and get in touch with the BSR members here: <a href="https://www.stratkit.eu/en/network/register/">https://www.stratkit.eu/en/network/register/</a>

(PL) to tender for the canteen services containing sustainable criteria in

#### How green is the canteen? Insights from the Joint Baltic Sea Region Report for Sustainable Public Procurement and Catering Services

The European demand for convenient, fresh, organic, healthy and local food is growing continuously. The need for sustainable food options is putting pressure on catering businesses and public food kitchens to implement greener practices when it comes to the sourcing of food,

first step of the StratKIT project, the Joint Baltic Sea Region report on Sustainable Public Procurement and Catering Services brings a common ground with complex definitions and ideas, as well as the current status of public catering and procurement in this region. From the legal and strategic basis, to the way canteens are operated

and organised, their offers and what sustainability measures they implemented, all aspects about the public catering system and its procurement in the BSR are covered – as far as data was available. Although

the EU and national governments in some of the StratKIT countries have extensive lists of guidelines and policies on green public procurement, it is typically local and regional authorities who are the key actors of change.

Please find the report here.

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# Making the change visible: report on the Baltic Sea Region Dynamic Sustainability Model for Public Procurement and Catering Services

The BSR Dynamic Sustainability Model report consists of six chapters presenting the societal role of the PPCS sector, in 6 countries of the BSR, and as an aggregate. The BSR dynamic sustainability model shows how Public Procurement and Catering Service (PPCS) provisions

depend upon specific country-based legal and market contexts, while administered by public authorities and operating as a bundle of activity centres and domains. For analytic and communicative purposes, the framework model appears as a tree shaped infographic. The tree model depicts each country's sustainability dynamics, and then collates them all in one BSR infographic, the BSR dynamic sustainability model.

Please find the report <u>here</u>.

# Experts discussed challenges and solutions for rethinking organics, green public procurement and food waste in public canteens

Lead by the Municipality of Rybnik and Warsaw University of Life Sciences, the StratKIT online Conference on Sustainability in Public Procurement and Catering Services featured current political developments, new approaches and result of the InterregBSR project StratKIT on November 24<sup>th</sup>, 2020. About 100 experts from public catering services, procurement authorities, policy and public administration as well as researchers discussed how to shape the future of public procurement and catering services in public canteens in a more sustainable way. Among them, Sirpa Pietikäinen, member of the European Parliament, presented the upcoming EU taxonomy and how it can support the implementation of green public procurement in public catering. In her talk, she highlighted the importance of making public catering more sustainable and called for green public procurement to become compulsory. The other talks highlighted the importance of and current approaches to include more organic regional food in school canteens, what to consider in the tendering procedure and a sustainable diet, and how to tackle food waste.

Please find the conference agenda here: <u>pdf</u>. The links to the videos, with English subtitles are also available on the web.

Part 1. Introduction

Part 2. <u>Session 1</u> Introducing Organic Food to Public Institutions

Part 3. Session 2 Green Public Procurement and Sustainable Diet

Part 4. Session 3 Food Waste: how to measure and reduce

Part 5. <u>Final conclusions</u>





#### **General information on the StratKIT project**

The StratKIT project (Innovative Strategies for Public Catering: Sustainability Toolkit across Baltic Sea Region) is funded by the Interreg BSR program of the European Development Fund. The 13 partners from Denmark, Estonia, Finland, Brandenburg (DE), Poland and Saint Petersburg (RU) aim to develop increasingly sustainable public meals by sharing, co-learning and co-innovating feasible and locally adaptable measures for procurers, caterers and governments. The project runs from 2019-2021. Further information: <a href="www.stratkit.eu">www.stratkit.eu</a> and twitter: @stratkit

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