



**FUROPEAN** REGIONAL DEVELOPMENT **FUND** 









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## Sustainable Public Meal Toolkit Why and how to use it?

Karen Hamann (IFAU), WP4 leader Regine Berges (agrathaer), WP5 leader

## Why is the Sustainable Public Meal Toolkit needed?

- Public procurement and public meals can have a significant impact because of their scales
- Make "sustainability" a key parameter in procurement and provision of meals – very nice but how could this be done?
- Sustainability initiatives occurring by catering services and locally => it can be done







# Toolkit for starting and implementing a change process towards "sustainability"

### Toolkit provides

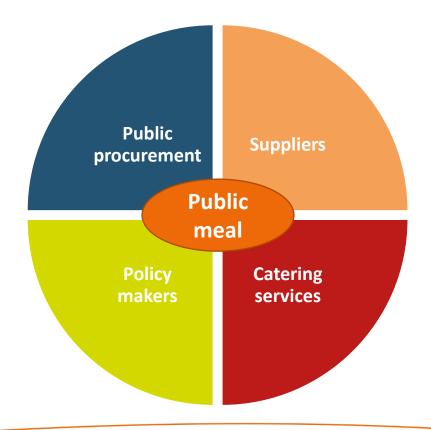
- Support to implement a strategic approach to change
- Support to replicate local initiatives from practice
- Support to identify partners for a sustainability initiative







# Users are the stakeholders involved in the procurement and provision of public meals









### How to use the online toolkit?

- → More than 50 tools
- → Aim: Create an easy to use online toolkit that guarantees for high accessibility
- → www.sustainable-public-meal.eu









## An easy to use online toolkit



www.sustainable-public-meal.eu







## Thematic gateways























### **Tools**

- → Summary, step-bystep description, issues to consider
- → Background information
- → Links, pictures, videos, documents

#### School catering tackling food waste

#### In a nutshell

This tool consists of various measures which help catering providers and the people working in kitchens and dining halls to take action in tackling food waste. Reducing food waste is not only beneficial for the environment, but can also have economic benefits for the catering provider.

#### **Necessary Steps**

- Measure food waste generation regularly and identify the causes of food waste (for more details, see Measuring food waste in school canteens).
- · Adjust the menu or recipes according to the leftover food.
- Order the right amount of food products and use the First-In-First-Out system for food storage; place items with the soonest best-before or useby dates at the front of the storage space, and put food items with the furthest dates at the back.
- · Store food under proper conditions (e.g. frozen, chilled, etc.).
- Prepare and serve the right amount of food; use self-serving or offer smaller portions with the option to add.
- Use leftover food items during another meal service in compliance with food safety requirements.
- Redistribute surplus food: e.g. in cooperation with a food bank.









## **Special features**

→ Create your own collection and download selected tools as pdfs

→ Filter all tools according to keywords, gateways, user groups, countries of origin

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Healthy and plant-based diets





## And now its up to you!



Video link: https://www.youtube.com/watch?v=49kEpZF7v7k&t=1s

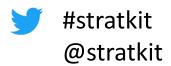






## And now its up to you! We invite you to...

- → Browse the **Sustainable Public Meal Toolkit**, select interesting tools, adapt them to your needs and start to implement them.
- → Share your own best practice experience as an inspiration and join the network on the StratKIT platform www.stratkit.eu
- → Share your thoughts and follow us on **Twitter**



















#### **EUROPEAN UNION**

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## Thank you!

Karen Hamann WP4 leader

IFAU Institute for Food Studies & Agro Industrial Development karen@ifau.dk Regine Berges WP5 leader

agrathaer GmbH <a href="mailto:regine.berges@agrathaer.de">regine.berges@agrathaer.de</a>



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