

Pressures for sustainable food – the role of public meal in changing food system

Local and adapted developments by StratKIT

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Introduction

StratKIT

Innovative Strategies for Public Catering: Sustainability ToolKIT across Baltic Sea Region

- Pooling sharing, co-learning, and co-innovating by (public) procurement and catering services towards increased sustainability across BSR

Programme area with underlined StratKIT countries



Global and EU base texts

Scripts for action (incl. Finland)

- Our Common Future (WCED, 1987)
- UN Sustainable Development goals (UN DESA, 2018)
- Paris Agreement (UNFCCC, 2015)
- Global Warming of 1,5° C (IPCC, 2018)
- International Treaty on Plant Genetic Resources for Food and Agriculture (FAO, 2009)
- Food in the Anthropocene: the EAT-Lancet Commission on healthy diets from sustainable food systems (Lancet, 2019); 'Planetary Diet'
- Cities and circular economy for food (Ellen McArthur Foundation, 2019)
- A Clean Planet for all – A European long-term strategic vision for a prosperous, modern, competitive and climate neutral economy (In-depth analysis, EC, 2018)
- Going climate-neutral by 2050 (EC, 2019)
- A European Strategy for Plastics in a Circular Economy (EC, 2018)
- Buying green! A handbook on green public procurement (EC, 2016)
- Catering & Food, Green Public procurement (GPP) product sheet (ICLEI, 2008)
- Result of negotiations for government's program: Participatory and competent Finland – socially, economically and ecologically sustainable society (03.06.2019)

Policy developments driving food system as a societal junction

Pressures vis-a-vis local interests & possibilities

- Sustainability scripts: from global to local through administrations, businesses and citizens
- Basis: big data, modelling, massive scientific participation
- Issues: climate change, circular economy, clean and green, fairness (+biodiversity and eutrophication, human and ecotoxicity)
- Targets: housing, transport and food
- Local measures: external, organizational and operational context
- *Zone of proximal development* (Vygotski)

Focus on food system

How should it change?

- Both individual and environmental health
- Less meat and dairy (Increasing order of acceptability: beef, pork, chicken)
- More oils (olive, rape-seed oil)
- More fish (underused stocks) and vegetables
- Particularly legums and nuts
- More cereals
- More fruits and berries
- More mushrooms
- Meat and dairy connected and the change hits (?) this system while exerting demand on the other systems

Focus on food system and public meals

Operation and impact of public meal

- A free (or subsidized) meal to consumers in public spaces
- Customers across society - children/students, patients, employees, armed forces, prisoners...
- Regulated practice
- Sustainability criteria: organic food, local food, climate-neutral food, less food loss and waste, biogas and up-cycle products
- Customers, procurers and caterers in key positions through demand
- One third of daily nutrition by public meals – impact on economy and food culture

Finnish public catering

Universal (and regulatory) welfare state



- Free school meals
- Designed for health, enjoyment, food education, sustainability
- Self-service typical in Finland
- Experiential learning of new ingredients, tastes and dishes
- Impact on consumption and market

Focus on public procurement and catering

Following circular economy traits

- Refuse – to do everything as always before
- Reduce – consumption of energy, food waste
- Rethink – what to offer and how and to whom
- Remodel – one's role in the market as a developer
- Redesign – menus and recipes
- Refurbish – dining hall
- Repair – equipment
- Recycle – upcycle part of food for next day
- Recycle – downcycle part of food into energy and soil

Focus on public procurement and catering

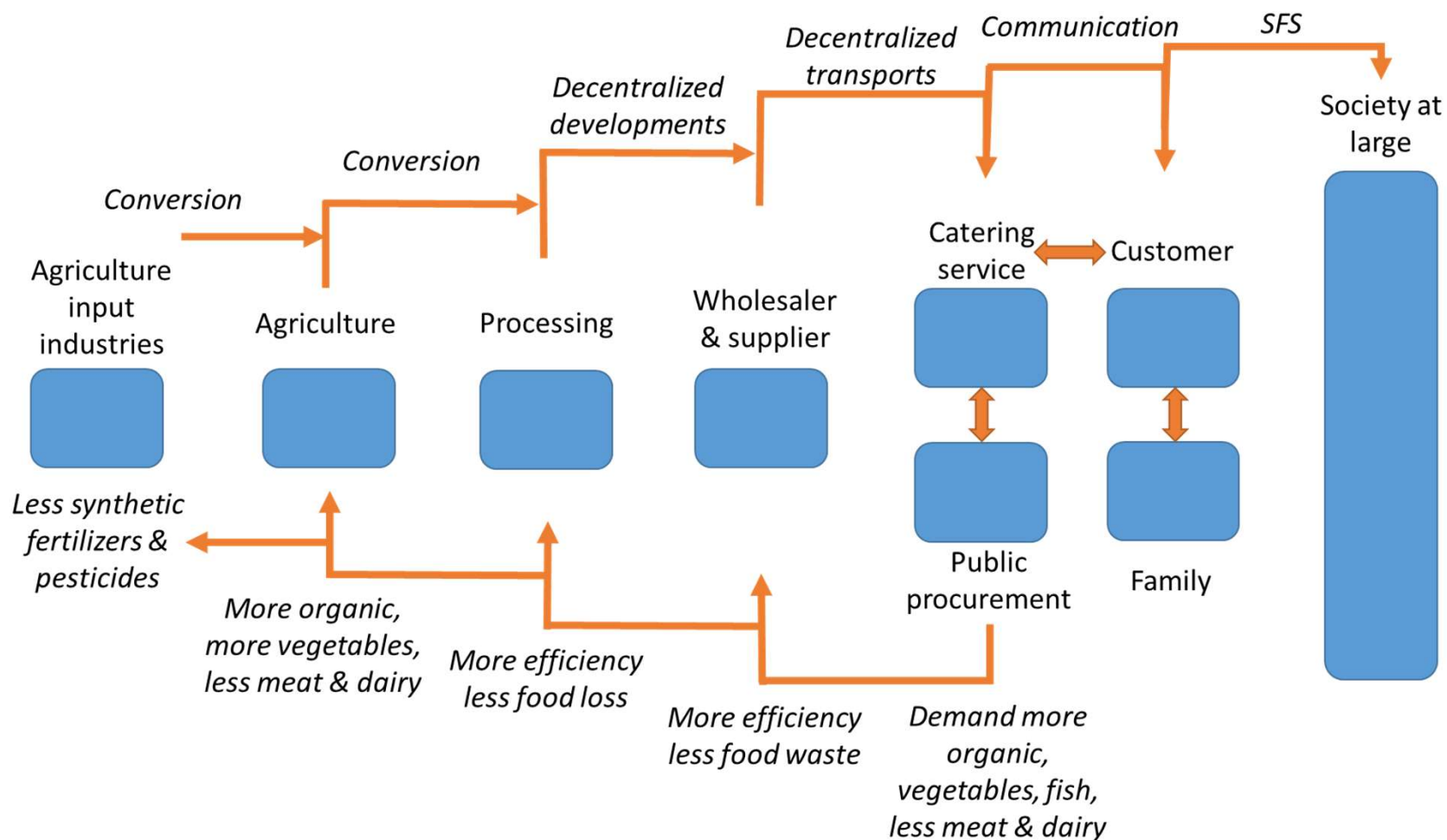
Challenges to deal with

- Balancing costs of organic/vegetables or plant based/(novel) fish ingredients
- Matching nutritional content
- Supporting learning of tastes, enjoyment
- Communicating customers about sustainable meals
- Changing organizational patterns
- Impacting supply in the market
- Renewing information base of public procurement
- Attracting personnel and improving wellbeing
- Investing in developmental activities

Focus on public procurement and catering

Piloting going on

- Across the issues, examples:
- Decreasing the share of meat, replacing with plant based products
- From vegetarian to vegan meals
- Increasing consumption of undervalued fish stocks
- Selling or donating left-over meals
- (Food waste to compost and / or biogas plant)
- Giving up trays – labour, water, dishwasher, material savings
- Communication model based on local activity tree



Towards healthier and increasingly sustainable food chain system

Focus on food chain

Public procurement and catering as change agent

- If StratKIT can offer some basis for rethinking and responding to challenges of increased sustainability in the food chain by public procurement and catering services and among the customers and their families and friends,
- It has reached its aim.



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Thank you for discussion