

Procurement and catering

Some examples from Circular Public Procurement

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Procurement and catering

Circular Public Procurement Interreg BSR project

- Aim:
 - To use procurement as a catalyst for circular products and services
 - by building capacity among procurers, suppliers and policy makers
 - and introducing the circular principles in the call for tenders
 - in a close feedback dialog with SMEs
- Eleven partners from Denmark, Finland, Latvia, Poland, Sweden, Russia and the Netherlands



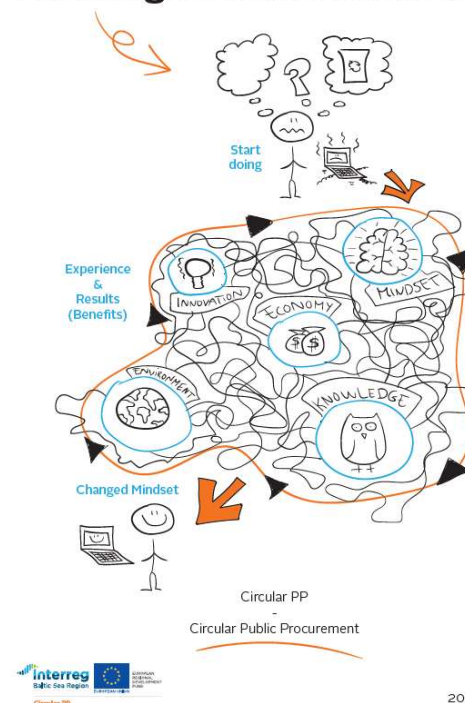
Procurement and catering

Work packages

Four step approach

1. Research
 - Circular procurement policy
 - Alternative business models and partnerships
2. Capacity building activities
 - Workshops and mentoring
 - Seminars for procurers
 - Lectures at universities
 - Market building activities
3. Pilots in Malmö, Aalborg and Latvia
4. Dissemination
 - www.circularpp.eu
 - In 2020 circular procurement congress in Poland

Learning Circular Procurement

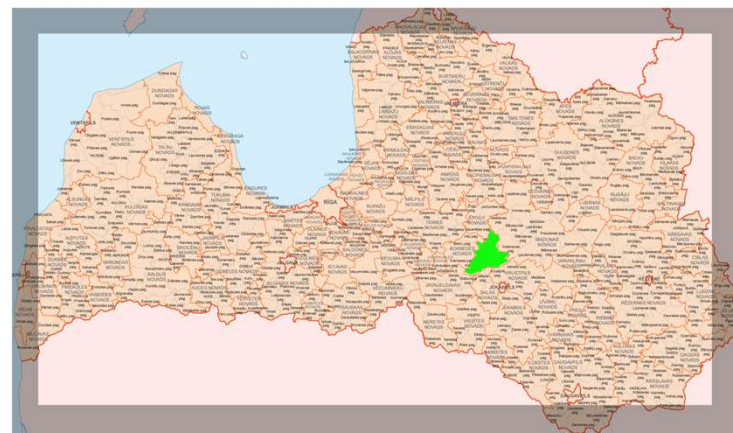


Procurement „Catering services in the Pławiński region gymnasium“

Pupils: 410

Staff: 77

Duration of contract:
2018-2021



2 bidders participated

Contract value: 361 638 Euro

Criteria for financial value: price a la carte: 2,69
Euro (nonwinning 1,4 Euro)



Slajd 4

1

The non-winner was excluded based on exclusion criteria.

Jana Simanovska; 30.05.2019

Procurement „Catering services in the Pławińskiego region gymnasium“

Exclusion criteria:

The Applicant has not violated the terms of the catering service contracts related to GPP during the previous 3 years

2

Selection criteria (most economically advantageous)

Item	Points
Price (a la carte menu)	30
Nutritional quality of technological cards (compliance)	15
Compliance with healthy diet (comparative assessment)	15
Nr. of certified products in menu (organic, integrated, list of producers)	15
Environmentally friendly transportation ≤ 50 km	20
Participation in “School Fruit”	5



3



Slajd 5

- 3** This was difficult task. Municipality later admitted, that they were not enough capable to judge upon that, you need a nutrition expert in the evaluation team and also reference to a clear guiding document.
Jana Simanovska; 30.05.2019
- 2** This point is allowed according to the Latvian regulation of Cabinet of Ministers. But is was agreed in Ministerial working group, that this will be taken out.
Jana Simanovska; 30.05.2019

Procurement „Catering services in the Pławińskiego region gymnasium“

Technical specification:

- The use of disposable plastic dishes is not allowed
- Use of seasonal fruits and vegetables
- At least 50% of milk: organic
- In cooperation with the client, the service provider evaluates at least 2 times a year detailed feedback of pupils about the food and quality, and uses results for waste prevention.
- The service provider at the request of the customer ensures such food distribution that enables client to determine composition and size of portion (joint large dishes or voucher system).



Procurement „Catering services in the Pławińskiego region gymnasium“

Technical specification:

Waste management:

- The service provider sorts the waste according to the waste manager's instructions (biological, packaging, other).
- The service provider regularly (2 times a year) carries out the inventory of waste generated in the kitchen and catering, analyzes it and agrees with the contracting party on an action plan for waste reduction.
- The customer determines the use of surplus food.
- The service provider shall inform his clients about the most important actions for the prevention of food waste (educational notes, etc.).



Lessons learnt

1. Opportunities for CP in food:

- a) waste prevention by optimising utilisation through use of surplus food
- b) use of seasonal food to reduce carbon footprint and improve nutritional quality
- c) specification of organic to reduce ecological footprint

2. Waste audit twice a year allows scope for identifying waste reduction action plan

3. More time for market engagement would have enabled better understanding of the availability of organics food supplies

4. Price quality ration was 30:70 which is a significant improvement over normal approach of least cost (its all about small steps)



Procurement and catering

Procurement Dutch government Sustainability and circularity

- 34 product categories
- For example:
 - Transport (public transport & cars)
 - Office furniture
 - Paper
 - Workwear and textiles
 - Waste and materials
 - Catering



Procurement and catering

Catering & warm drinks Category plan

- Basic framework document for all tenders
- Special issues and choices (linked to department) possible: e.g. health, CO₂, waste reduction, ...
- From 2020 KPI (key performance indicator) scores on these five items will be visualised in all governmental restaurants
- Most issues start with measuring.
→ In future minimum scores will be required.





How to make catering more circular?

- Vision document part of category plan
- A living document, working towards circularity (no set goals)



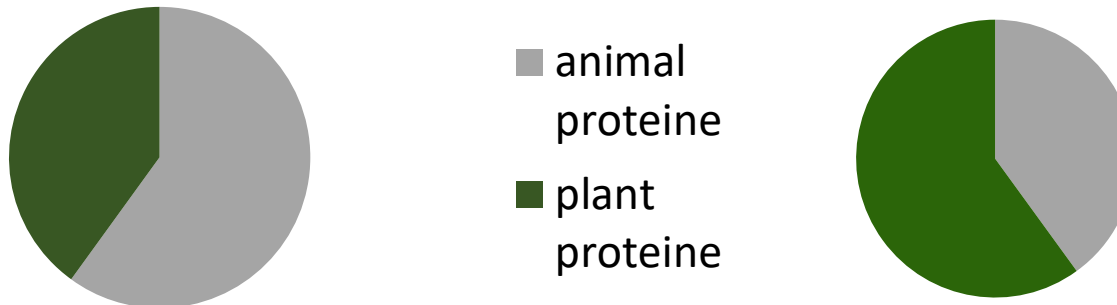
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More Plant power

Future: 80 Plant proteine -20 animal

Reasons: climate / health (RIVM-study)

Business banqueting: default vegetarian



Procurement and catering

Other main issues

- Less food waste. Chain approach instead of end of the line.
- Locally produced and fresh food
- Circular packaging, less mono packaging; no single use plastics (but what?), biobased & recyclable
- Potable water available for free
- ONE type of coffee cup (material, size) per building
- Circular material (chairs, tables , coffee machine holders)



Webtool Sustainable procurement criteria

- www.mvicriteria.nl/en/webtool?cluster=2#//19/2//nl
- Shortly available in English





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Thank you for your attention

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