

REPORT ON INNOVATIVE CRITERIA AND MODELS FOR PROCUREMENT OF SUSTAINABLE AND HEALTHY SCHOOL MEALS

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Abstract	In this report, the guidance developed includes a baseline set of recommendations designed to be applied by all cities, and several optional criteria, which are designed to serve as "add-ons" for cities that are already progressing well with sustainable food procurement and/or seek to focus on specific topics or issues. The latter could be anything from climate change mitigation, vulnerable groups, circular economy, short food supply chains, through to regional food economy and resilience. The recommendations provided in this report have been developed to ensure maximum flexibility and adaptability for cities across Europe.
Keywords	Schools, Procurement, Diets, Food, Meals, Health, Sustainability, Tenders, Public Sector, Catering Services, Children, Circular, Fair, Vulnerable Groups, Markets, Suppliers, Education, Menus, Seasonal, Planetary Health, Farms, Organic, SMEs, Culture, Cooking, Inequality, Nutrition, Innovation, Dynamic Purchasing System, Waste, Production

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1 EXECUTIVE SUMMARY

This report on Innovative Criteria and Models for Procurement of Sustainable and Healthy School Meals has been written alongside the development of the EU's legislative framework for sustainable food systems (SFS) that aims to integrate sustainability into all food related policies. In aligning with the EU's ambition, set out in the EU Farm to Fork Strategy, to develop minimum criteria for public food procurement, this report adds a further flank to the upcoming SFS legislation,¹ by providing practical advice on public food procurement so that it is sustainable, innovative, and easily understood for all. The report also aligns with the ambitions and objectives of related EU policies, such as the School Fruit, Vegetables and Milk Scheme², which intends to help children develop healthy eating habits, and the European Child Guarantee³, aimed at preventing and combating children's social exclusion by guaranteeing access to healthy nutrition.

Drawing on the SchoolFood4Change expert knowledge from leading countries in sustainable public food procurement such as Belgium, Denmark, France, Italy and Sweden, and a range of innovative approaches to public procurement, the report presents seven ambitious public food procurement targets for sustainability, alongside more specific legally sound criteria. The report's targets share the same goals as the Manifesto for establishing Minimum Standards for Public Canteens across the EU⁴, developed jointly with the EU Food Policy Coalition to raise awareness among policy makers of sustainable purchasing beyond green public procurement (GPP). As such, the report significantly contributes to the growing evidence-based baseline for putting into action procurement criteria for food and catering services, which are positioned within the UN 2030 Agenda on Sustainable Development.

This report is purposely aimed at procurers responsible for food and catering tenders, as well as policy makers, contracting authorities, practitioners such as farmers, and other producers and consumers in the food value chain and, who are also in the position to influence procurement procedures and approaches. The structure of the

¹https://ec.europa.eu/info/law/better-regulation/have-your-say/initiatives/13174-Sustainable-EU-food-system-new-initiative_en

²https://agriculture.ec.europa.eu/common-agricultural-policy/market-measures/school-fruit-vegetables-and-milk-scheme_en

³ <https://ec.europa.eu/social/main.jsp?catId=1428&langId=en>

⁴ EU Food Policy Coalition Manifesto for establishing Minimum Standards for Public Canteens across the EU available at <https://buybetterfood.eu/documents/sustainable-food-procurement-manifesto>

report is as follows. An introduction to the Innovative, Sustainable and Healthy Food Procurement Criteria and Approaches contained in this report are presented. This follows on with an introduction to the legal approach to explain how the targets, criteria and verification methods have been developed and can be implemented by procurers in the various EU Member States to reach the ambitions of SchoolFood4Change. The report concludes with a list of innovative approaches to sustainable public food procurement from different European countries. We hope that this report can be a source of practical guidance and serve as an inspiration for all actors involved in public procurement and in food systems across diverse local, regional and national contexts.

2 GLOSSARY OF TERMS AND ABBREVIATIONS

Ethical Trade: Ethical trade is about having confidence that the products and services we buy have not been made at the expense of workers in global supply chains enjoying their rights. It encompasses a breadth of international labour rights such as working hours, health and safety, freedom of association and wages. Ethical trade involves companies taking a series of recognised steps to identify problems and improve working conditions, with a focus on continuous improvement over time. The ethical trade movement began in the 1990s when campaigns and media exposés brought attention to the harsh conditions of workers producing clothes, shoes, toys, food and other consumables for multinational companies. **Source:** <https://www.ethicaltrade.org/faq/what-ethical-trade>

Fair Trade: Fair Trade is a trading partnership, based on dialogue, transparency and respect that seeks greater equity in international trade. It contributes to sustainable development by offering better trading conditions to, and securing the rights of, marginalised producers and workers – especially in the South. **Source:** <https://fairtrade-advocacy.org/definition-of-fair-trade/>

Greenhouse gas emissions (GHG)

Healthy, sustainable school diets are safe, meet nutritional requirements according to schoolchildren's ages and individual needs, prevent non-communicable diseases and malnutrition in all its forms, aim to level social inequalities in dietary habits and health, are economically affordable, culturally adapted, sensory accepted and likeable, and promote overall well-being. HSSD are largely plant-based, 'win-win-win' diets, i.e., beneficial for people, the economy and the planet.

Menu planning: Menu planning is the process of deciding what to eat for each meal, including the main dish, side dishes and dessert. **Source:** <https://study.com/academy/topic/menu-planning.html>

Plant rich diets: A diet in which plant-based produce makes up the majority of all foods consumed but that permits small amounts of animal products, including ruminant meat to be eaten. The terms 'plant forward diet' and 'sustainable diet' are also commonly used to refer to the same pattern of eating.

Source: World Resource Institute, PLAYBOOK FOR GUIDING DINERS TOWARD PLANT-RICH DISHES IN FOOD SERVICE. **Source:** <https://www.wri.org/research/playbook-guiding-diners-toward-plant-rich-dishes-food-service>

Protected designation of origin (PDO) is a type of geographical indication of the European Union and the United Kingdom aimed at preserving the designations of origin of food-related products. The designation was created in 1992 and its main purpose is to designate products that have been produced, processed and developed in a specific geographical area, using the recognised expertise of local producers and ingredients from the region concerned.⁵

Protected geographical indication (PGI) is a type of geographical indication of the European Union and the United Kingdom aimed at preserving the designations of origin of food-related products. It emphasises the relationship between the specific geographic region and the name of the product, where a particular quality, reputation or other characteristic is essentially attributable to its geographical origin.⁶

Planetary health diets: The planetary health diet is flexible by providing guidelines to ranges of different food groups that together constitute an optimal diet for human health and environmental sustainability. It emphasises a plant-forward diet where whole grains, fruits, vegetables, nuts and legumes comprise a greater proportion of foods consumed. Meat and dairy constitute important parts of the diet but in significantly smaller proportions than whole grains, fruits, vegetables, nuts and legumes. **Source: EAT-Lancet Commission:** <https://eatforum.org/eat-lancet-commission/the-planetary-health-diet-and-you/>

Seasonal food: Seasonal food is produce that is purchased and consumed around the time that it is harvested. **Source:** <https://www.seasonalfoodguide.org/why-eat-seasonally>

⁵https://agriculture.ec.europa.eu/farming/geographical-indications-and-quality-schemes/geographical-indications-and-quality-schemes-explained_fr

⁶https://agriculture.ec.europa.eu/farming/geographical-indications-and-quality-schemes/geographical-indications-and-quality-schemes-explained_en#pgi

Lots: The EU Public Procurement Directive (2014/24/EU) (art 46) highlights the possibility to divide contracts into Lots and requires public buyers to explain where the decision is taken not to do this. The use of lots as part of socially responsible public procurement (SRPP) can ensure that smaller operators or social enterprises can compete – as they may not be able to deliver all aspects of a large contract.

Short supply chain: According to the European rural development regulation (1305/2013), a short food supply chain is a supply chain involving a limited number of economic operators, committed to cooperation, local economic development, and maintaining close geographical and social relations between food producers, processors and consumers. An economic operator is a business or other organisation which supplies goods, works or services within the context of market operations.

Source: <https://www.eufic.org/en/food-production/article/short-food-supply-chains-reconnecting-producers-and-consumers> & https://ec.europa.eu/eip/agriculture/sites/default/files/eip-agri_fg_innovative_food_supply_chain_management_final_report_2015_en.pdf & <https://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:347:0487:0548:en:PDF>

Social farming: Social Farming adopts a multifunctional view of agriculture that combines farming with social services and/or health care at the local governmental level. It can help to improve social and environmental awareness, in accordance with social and solidarity principles. **Source:** <https://sofaredu.eu/what-is-social-farming/>

Socially responsible public procurement (SRPP): SRPP aims to address the impact on society of the goods, services and works purchased by the public sector. It recognises that public buyers are not just interested in purchasing at the lowest price or best value for money, but also in ensuring that procurement achieves social benefits and prevents or mitigates adverse social impacts during the performance of the contract. **Source:** [Buying Social - a guide to taking account of social considerations in public procurement](#) (2nd edition).

Sustainable food systems (SFS): A sustainable food system is a food system that delivers food security and nutrition for all in such a way that the economic, social and environmental bases to generate food security and nutrition for future generations are not compromised (FAO, 2018). **Source:** <https://www.fao.org/3/ca2079en/CA2079EN.pdf>

Sustainable school food systems include the full range of activities, components, and actors related to the production, processing, distribution, cooking, serving, consumption, and waste management of food in schools. This also includes the spaces and contexts where these processes occur, and all the related educational practices that promote child and adolescent health in a way that is profitable for each actor of the food value chain, respects the social and cultural context, and safeguards, restores, and regenerates natural resources and ecological processes while respecting planetary boundaries. SSFS should be governed democratically in a participatory way by all actors, including farmers, procurers, chefs, teachers, children, caregivers/parents, administrative municipal and school staff, researchers, other professionals, and policymakers, among others.

Sustainable public procurement (SPP) is a process whereby public authorities seek to achieve an appropriate balance between the three pillars of sustainable development – economic, social and environmental – when procuring goods, services or works at all stages of the project. The three pillars of sustainability are also displayed as an entity by the United Nations Environment Programme (2017) and Sustainability Goals, (2015). A view of sustainable development is also mentioned as a basis for the imposition of measures in the public procurement directive (Directive 2014/24/EU, etc.). **Source:** https://www.stratkit.eu/documents/4/Joint_BSR_Report_for_Sustainable_PPCS.pdf (there are also other related definitions)

Whole school food approach (WSFA) is a method for developing a healthy and sustainable food culture in and around schools. It is an evidence-based intervention that contributes to community-wide systemic change and positively affects education, sustainability, inequalities, communities and health. The WSFA sees schools - from day-care centres and preschools through to secondary schools - as catalysts for sustainable food system change. The method integrates food and education and addresses the composition of school meals and the functioning of school canteens, includes practical teaching, learning activities and the active participation of pupils and teachers, and involves the wider school community (including caregivers, farmers, businesses and civil society). **Source:** https://SchoolFood4Change.eu/wp-content/uploads/2022/07/SCHOOLFOOD4CHANGE_WholeSchoolFoodApproach_Framework_EN_web_new.pdf

Vegetarian diets: A form of consuming food which does not include meat (including fowl) or seafood, or products containing those foods. **Source:** <https://pubmed.ncbi.nlm.nih.gov/19562864/#:~:text=A%20vegetarian%20diet%20is%20defined,or%20products%20containing%20those%20foods.>

3 INNOVATIVE, SUSTAINABLE AND HEALTHY FOOD PROCUREMENT

In recent years, the question of how food and catering services are purchased (or contracted) for various public (or semi-public) institutions, such as day care centres, kindergartens, schools, universities, hospitals, retirement homes, or similar, where meals are provided has become an issue of public concern. Local and regional governments are becoming more aware of the high costs associated with unhealthy diets and climate change and are therefore more inclined to implement innovative food procurement criteria and approaches to achieve change at all levels of the food system, from farm to fork.

Sustainable and healthy public food procurement, as a decision-making tool for purchasing goods and services, represents a dynamic area of policy making with a potential of tackling multiple issues simultaneously including social justice, planetary health, and biodiversity conservation, to mention just a few. For the purpose of this report, we define innovative, sustainable and healthy public food procurement as a crosscutting policy field that can successfully contribute to planetary health. In fact, procuring food to provide healthy meals at affordable costs is key for nutrition security and an important means by which to end hunger. At the same time, changes in eating patterns have a strong impact on GHG emissions, since the demand for public meals also drives food production and associated emissions.

Thus, innovative, sustainable and healthy public food procurement not only strengthens environmental requirements for when it comes to diets included in EU GPP criteria, but also expands the environmental baseline significantly to also include the social dimension of sustainable development. The social dimension brings in nutritional health, socio-economic innovations, food quality, regional resilience and sovereignty, and food education, all of which are important to achieve systemic transformative change on a wider societal scale.

Still, sustainable and healthy public food procurement does not tend to happen in isolation and it is important to notice certain enabling factors in its implementation. The first is that there is a need for inclusive governance, namely, cooperation between different governance levels: from local and regional to national, European and global, as well as across different policy specialties, with a view to promoting in the broadest way possible, the sustainability and health co-benefits linked to the public food procurement processes. Secondly, market needs and challenges must be better understood, so that purchasing authorities and suppliers can communicate their expectations, challenges and new ideas in a way that leads to more sustainable, accessible and measurable contracting procedures. Finally, there is a need for knowledge infrastructures to be accessible to wider audiences to facilitate best

practice exchange and drive operational excellence in public food procurement through peer-to-peer learning and capacity building.

3.1 SETTING THE SCENE

SchoolFood4Change aims at reducing the environmental footprint of the food system in Europe and improving school and public meals in terms of health and food quality. Considering the freedom which contracting authorities have in determining the subject matter of contracts (the product or service they want to purchase), and the legal obligation for any requirements to be linked to the subject matter of the contract, it is recommended to clearly refer to health and sustainability objectives in this phase of the process. This not only explicitly links the health and sustainability intentions or goals of the purchase, but also clearly communicates the contracting authority's ambition to the market at its onset. It is also recommended that the definition of the subject matter be accompanied by an introduction to the policy goals which the contracting authority intends to achieve. Information on the applicable local, regional or national food strategy can help provide a better picture. An example of how this has been done successfully is provided below.

Ghent en Garde: Sustainable Food Strategy in Ghent (Belgium)

As a local government, the City of Ghent wants to play a pioneering role in the development of a sustainable society. Integrating social and ecological considerations into business operations can make a major contribution to the sustainable development of our city.

Ghent wants to be a sustainable city and integrates the three pillars of sustainability in its day-to-day operations. In other words, the city wants to be ecologically, socially and economically sustainable.

Ghent has developed a food strategy that focuses on the entire food chain - from production, through processing and distribution, to consumption and waste processing. It seeks to reduce the sustainability impact of the food system and wishes to reach producers, producers and consumers.

To this end, various objectives are pursued:

- A visible, as short as possible, food chain
- More sustainable food production and consumption
- Stronger, social added value around food initiatives
- Reduction of food waste

- Maximum use of food waste as a raw material

In concrete terms, this is translated in the present requirements as:

- Organic food
- Sustainable logistics
- Reducing food waste
- Sustainable packaging
- Fair trade
- Animal welfare and food culture

More information:

<https://unfccc.int/climate-action/momentum-for-change/planetary-health/ghent-en-garde>

Five Priorities of Milan's food policy (Italy)

In July 2014, the Municipality of Milan and the Cariplo Foundation signed an agreement for the definition and adoption of Milan's Food Policy. After the analysis of the strengths and weaknesses of its food system, the objectives of the food policy were developed through a public consultation on the adoption of a city council resolution containing the five priorities of the Milan Food Policy as listed below:

1. Ensure healthy food and water for all citizens

Ensure access to healthy food and water for all citizens to protect the dignity of the person and improve quality of life

2. Promote sustainability of the food system

Facilitate the consolidation of all the components and activities necessary for the articulation of a sustainable food system and promote local produce and the consumption of fresh, seasonal and quality food

3. Promote food education

Promote a culture oriented towards the conscious consumption of healthy, safe, culturally appropriate, sustainable food, produced and distributed in compliance with human rights and the environment.

4. Fight against food waste

Reduce food surpluses and waste in the various stages of the food cycle as a form of fighting social and economic inequalities and as a tool for reducing environmental impacts.

5. Support the scientific research in agrifood sectors

Encourage the development of agri-food scientific research with connotations and repercussions relating to the urban system, aiming at the improvement of processes and the development of cutting-edge technologies.

More information:

<https://foodpolicymilano.org/en/objectives-and-priorities/>

3.2 APPROACH AND STRUCTURE

Taking the above into consideration, this report presents a set of criteria that can be integrated into food and catering tenders to enable the uptake of innovative practices on the markets as well as stimulate innovation within the political landscape. Each paragraph refers to a specific SchoolFood4Change target and describes the desired outcome of a tender in terms of ambition regarding sustainability and health. There are number of different criteria that could be used together to reach the SchoolFood4Change objectives, and different ways of measuring and designing them. Such criteria are described in a rather open way. In fact, implementation will vary and must be tailored to the local or regional context the public body operates in: there is no one size fits all. Hence practical application of these criteria will require some degree of adaptation, depending on the individual contracting authority and the corresponding markets. The criteria in this report are formulated as the following steps, or phases, in the public procurement tendering process:

- **Selection criteria (SC)** serve to establish if tenderers have the capacity to deliver the sustainability requirements specified by the contracting authority. These can cover issues such as the tenderer's previous experience with similar contracts and past references, supply chain management systems, access to a dietician specialist, etc. Compliance with SC are essential for participation in the following stages of the tendering process (below).
- **Technical specifications (TS)** are mandatory requirements which have a pass/fail nature.
- **Award criteria (AC)** are used to evaluate tenders that are compliant with technical specifications. They are intended to reward better performance progressively, and they can relate both to cost (including life-cycle costs) and quality of the product/service purchased. To define and verify performance

under AC, the contracting authority may refer to labels or certifications. The points [X] assigned to each criterion should be determined by the contracting authority, taking account of the totality of the requirements and criteria included in the tender.

- **Contract performance clauses (CPC)** are conditions that relate to how the contract is actually carried out (contract management).

This report has been developed taking account the EU's legal framework for public procurement, namely the 2014 Procurement Directives⁷, the Treaty on the Functioning of the EU (TFEU) and relevant case law of the European Court of Justice. Key legal considerations, which affect the procurement of sustainable and healthy food⁸ include:

- The need to treat all bidders equally and avoidance of creating barriers to the free movement of goods and services (including food), for example by insisting on local production or discriminating against foods from other regions or countries.
- The requirement that where reference is made to particular standards, certifications or labels, equivalent standards, certifications, or labels are accepted.
- The rules regarding transparency, accessibility and objectivity which apply to labels, certifications etc. which are referred to in tender documents.
- The requirement for all procurement criteria and contract performance clauses to be linked to the subject matter of the contract. That is, they must concern the specific goods or services being purchased and not the size, legal form or general corporate practices of bidders.

For more detailed information on sustainable public procurement processes, it is recommended to refer to the following publications:

- [Buying Green! A Handbook on Green Public Procurement](#)
- [Procura+ Manual, A Guide to Implementing Sustainable Procurement](#)

Two levels of ambition have been defined for the criteria. The first level, called Core Criteria, ensure that a minimum level of health and sustainability is achieved through their use. The second level, or Advanced Criteria, are designed to go a greater step further in terms of positive impacts for both sustainable development and health. The

⁷ Directive 2014/23/EU (Concessions Directive); Directive 2014/24/EU (Public Sector Procurement Directive) and Directive 2014/25/EU (Utilities Sector Procurement Directive)

⁸ Please note that the basic legal obligations regarding non-discrimination, transparency etc. also apply to tenders below the EU threshold, if these are of certain cross-border interest.

level of ambition should be chosen by contracting authorities, with the advanced criteria designed to go beyond a basic level of health and sustainability standard presumed to be broadly achievable in the EU. The advanced criteria also serve to inspire providers of catering services, food producers and contracting authorities to deliver improved services and products in line with planetary health diets. The criteria must be adapted to the specifics of each tender and regional or local context, in particular by filling in the sections marked in *[blue italics and brackets]*.

The SchoolFood4Change targets can be reached by following the procurement approaches described in the second part of the report. They are innovative and legally operational food procurement approaches, which are being used by contracting authorities across the EU to diversify procurement procedures, increase market participation, improve transparency of food supply chains and instil inspiration to work collectively towards innovative, healthy and sustainable food procurement. In the next sections of this report, the innovative, sustainable and healthy public food procurement criteria will first be presented and will then be followed by an overview of innovative procurement approaches.

The criteria have been designed together with procurers, nutritionists, city representatives, schools, food scholars and lawyers to deliver sustainable food in schools within the framework of EU procurement law. The seven ambitious SchoolFood4Change targets presented in this report have been developed in light of the EU's flagship policy on food and sustainability – the Farm to Fork Strategy – and best practice examples from cities, counties and regions leading the field in providing innovative, sustainable and healthy school meals, such as Dordogne (France), Lyon (France), Ghent (Belgium), Malmo (Sweden), Copenhagen (Denmark), and Milan (Italy). The SchoolFood4Change targets address various facets of food systems including organic food production, circular and fair economy, waste reduction and better education and infrastructures for healthy and sustainable diets. They also clearly demonstrate the importance of inclusive, multilevel governance and market dialogues.

Criteria marked with an apple (🍏) are intended for the direct procurement of food; whereas criteria marked with a cutlery set (🍴) are intended for procurement of catering services.

4 TARGETS AND CRITERIA

TARGET #1: ORGANIC PRODUCTION AND BIODIVERSITY PROTECTION

Overall target: At least 40% (by mass/volume, value or both) of the food and drink products provided should come from certified organic sources.

Core criteria

🍏🍴 TS for organic share of food products (option 1): At least 40% of the total *[mass/volume and/or value, to be specified by contracting authority]* of food and drinks provided under the contract must be from certified organic sources, or from sources under conversion to organic standards.

🍏🍴 TS designating food products from organic sources (option 2): The following food and drink items *[list to be specified by the contracting authority and expected to account for at least 40% of mass/volume and/or value of food and drink provided under the contract]* must come from certified organic sources, or from sources under conversion to organic standards. In the event that certified organic products are not available for any of these items, the contractor may nominate an alternative item of equivalent *[mass/volume and/or value], which* will be provided with organic certification, subject to the contracting authority's approval.

Verification:

Option 1: The tenderer must declare that it will comply with this requirement as part of the tender and provide an indicative list of the food and drink items which will be provided with organic certification in accordance with Regulation (EC) No. 2018/848. The expected *[mass/volume and/or value]* of these products to be provided under the contract must be indicated. Products, which bear the EU Organic (green leaf) label or equivalent, will be deemed to comply. Products originating from fields/farms/food production facilities in conversion to organic standards that demonstrate a plan of reaching organic food production within a specific time frame, which does not exceed the period of the contract, may also be deemed to comply, if evidence of this is provided.

Option 2: The tenderer must declare that it will comply with this requirement as part of the tender and provide a list of the food and drink items which will be provided with organic certification in accordance with Regulation (EC) No. 2018/848. Products, which bear the EU Organic (green leaf) label or equivalent, will be deemed to comply.

Products originating from farms/food production facilities in conversion to organic standards that demonstrate a plan of reaching organic food production within a specific time frame, which does not exceed the period of the contract, may also be deemed to comply, if evidence of this is provided.

 **CPC for organic share of food products (option 1):** The contractor must provide *[quarterly, six-monthly or annual - to be determined by contracting authority]* reports indicating the *[volume/mass and/or value]* of organic food products provided under the contract. In the event that this falls below 40%, the contractor must indicate how they will compensate for this by providing a higher percentage of organic food products during the next reporting period.

 **CPC for designated organic food products (option 2):** The contractor must provide *[quarterly, six-monthly or annually - to be determined by the contracting authority]* reports listing the organic food and drink items provided under the contract. In the event that organic products have not been provided for any of the agreed categories, alternative products with organic certification, or evidence of farms/food production facilities conversion to organic standards, must be provided.

Good Practice: Organic food policies from Swedish municipalities

Within the framework of the Swedish national food strategy, the Swedish Government aims to have 60% of all the food purchased (for the public sector) to come from organic production by 2030. According to figures from 2021, the average for all municipalities (nationally) is around 38% even though there are some municipalities that are already achieving the goal with, for example, as much as 71% organic.

The Swedish municipalities are supported in achieving this ambitious endeavour by the Swedish [National Agency for Public Procurement](#), which provides all purchasing authorities with voluntary sustainability criteria to use when procuring food as well as other goods and services. For all food groups (like meat, dairy, fruits and vegetables etc.) core, advanced and sometimes 'spearhead' criteria for organic products exist and are free to use as municipalities see fit and aligns with their own politically set goals, ambitions and budgets.

Good Practice: Vienna's ÖkoKauf Wien programme (Austria)

In 1998, the City of Vienna (Austria) established their Green Procurement Programme (ÖkoKauf Wien, in German) to promote climate and environmental protection. The programme promotes ecological criteria when buying goods, products and services in

all areas of the city administration. Experts work together to develop legally binding criteria catalogues for procurement procedures, and an advisory committee for legal affairs evaluates the legal validity. Some of the results achieved so far are:

- There is a minimum of 30% organic food served in local hospitals and retirement homes, and at least 50% organic food in schools and kindergartens
- Only free-range or organic eggs are purchased
- Milk is 100% organic
- 20% of all poultry products are organic, with a systematic plan in place to reach 60% by 2030

🍏🍴 TS for sustainable seafood products: Species and stocks classified as “critically endangered”, “endangered”, “vulnerable” and “near threatened” by the International Union for Conservation of Nature⁹ must not be provided under the contract. At least *X%* of the total [*mass and/or value, to be determined by the contracting authority*] of the marine and aquaculture products supplied under the contract shall be independently certified under relevant national, European and/or international sustainability standards. These standards must, as a minimum, ensure compliance with applicable local, national and EU/international laws, resource management, conservation and waste management for the specific species and production method.

Verification: Tenderers must declare their compliance with this requirement and provide an indicative list of the marine and aquaculture products, which will be provided with independent sustainability certification. Products bearing the labels MSC (Marine Stewardship Council) or ASC (Aquaculture Stewardship Council), or equivalent certifications by other independent organisations, will be deemed compliant with the requirement. In exceptional circumstances, in case tenderers cannot supply certified products for reasons not attributable to them, non-certified fish products are also allowed, provided that the tenderer can prove compliance with sustainability standards.

🍏🍴 CPC for sustainable seafood products: The contractor must provide [*quarterly, six-monthly, or annually - to be determined by the contracting authority*] reports listing the species and origin of marine and aquaculture products provided under the contract and indicating the [*mass and/or value - as designated in the technical specifications*] of products which carry an independent sustainability certification under relevant national, European and or international standards.

⁹ <http://www.iucn.it/categorie.php>

Good Practice: The technical specifications for sustainable fish, shellfish and crustaceans in Ghent's food and catering tenders (Belgium)

As already mentioned, the City of Ghent places great importance on sustainable food. Not only suppliers of the City, but also the internal order takers must factor this in. A number of requirements and recommendations used by Ghent are provided below.

The City of Ghent only wants to purchase 'good fish', which meets the following definition:

- Comes from a well-managed stock
- Caught/farmed with minimal environmental damage
- Traceability to the origin
- Pure and healthy
- Not caught illegally
- Produced/caught under good/honest working conditions.

Fish guide: On the basis of using award criteria for 'sustainable fish', the tenderer is encouraged to include in its tender as many sustainable fish, shellfish and crustaceans as possible, based on the blue and green categories in the Fish Guide. Fish, shellfish and crustaceans that belong to the yellow and red categories in the fish guide must be avoided as much as possible and can only be offered in exceptional circumstances. For instance, if it appears necessary for the compulsory training courses given by the Hotel School of the City of Ghent. If it appears that no account has been taken of this in an order, it is the supplier's responsibility to point this out to the buyer and to propose a sustainable alternative.

Fish and seafood guide

The fish and seafood guide for professional users is a tool for anyone buying and selling fish and seafood. The guide weighs up various sustainability aspects and covers those species that are consumed most frequently in Belgium, France and Switzerland. The supplier is expected to always take into account the (latest) recommendations from this particular fish and seafood guide. The purchasers within the city and the OCMW Ghent (*Openbaar Centrum voor Maatschappelijk Welzijn*, which stands for social services in the City of Ghent) are also encouraged to consider these as much as possible in their orders.

Fish calendar: The City of Ghent and OCMW takes the seasonal aspects of fish, crustaceans and shellfish into account as much as possible when ordering, based on the fish calendar. In this way, products are seasonal and thus purchased at the right time. Here too it is the supplier's task to point this out to the buyer and, based on the fish calendar, to propose a sustainable alternative if it appears that this has not been taken into account.

Forbidden fish species: The City of Ghent and OCMW Ghent have decided to stop buying a number of fish species for their food catering services. The following fish species are not allowed: Tuna, pangasius, Victoria perch (Nile perch), tilapia or eel.

These can only be offered in exceptional cases (as with the application of the fish guide).

Tuna is the exception. Bluefin tuna remains prohibited in all circumstances. Yellowfin, whitefin and skipjack tuna may be allowed in exceptional circumstances such as the example of the Hotel School above. However, this is only on the condition that they carry the MSC label or equivalent (in accordance with the blue category of the Fish guide) or originate from a certain FAO (Food and Agriculture Organisation of the United Nations) zone (in accordance with the green category of the Fish guide).

Advanced level

🍏 TS for organic share of food products : 100% of the following fruits, vegetables and cereals *[products to be specified]*, and 50% of meat and fish products *[by mass and/or value, to be specified by contracting authority]* *[products to be specified]* and fish *[products to be specified]* supplied must be from certified organic sources.

🍏 AC for increased organic share of food products : Up to *[X]* points will be proportionally awarded to tenderers that offer to supply certified organic products beyond the minimum product list/percentages required in the technical specifications.

🍏 TS for organic share of food products : 100% of the following fruits, vegetables and cereals *[products to be specified]*, and 50% of meat and fish products *[by mass and/or value, to be specified by contracting authority]* *[products to be specified]* and fish *[products to be specified]* supplied must be from certified organic sources.

🍏 AC for increased organic share of food products: Up to *[X]* points will be proportionally awarded to tenderers that offer to supply certified organic products

beyond the minimum product list/percentages required in the technical specifications.

Verification: Tenderers must provide a list of food products *[and/or an indication of their mass/volume or value]*, which will be provided under the contract that are certified as organic in accordance with Regulation (EC) No. 2018/848.

🍏🍴 AC for biodiversity protection: Up to *[X]* points will be awarded to tenderers that provide evidence that they will provide additional food products (beyond the minimum requirement for organic products) produced in a way which promotes the protection and restoration of natural ecosystems and sustainable land management. Tenderers must provide evidence that food products are grown with respect for the environment, animals, plants and people.

Verification: The *[mass/volume and/or value]* of food products to be provided, and the specific practices implemented to address sustainability/agroecology¹⁰ in the production process, must be set out in the tender. To verify this, tenders may provide an organic certification and/or organic certification issued by an independent third organisation, the Demeter certification, or equivalent, or evidence of membership in a Participatory Guarantee System¹¹ or equivalent.

Good Practice: Organic ingredients in Fano (Italy)

The Municipality of Fano is a small town located in the Marche Region, in the central part of Italy. In 2020, the Municipality organised a public procurement procedure for school catering services for three years (2021-2023). Ambitious organic requirements were included, such as the following:

- Jam, cereals, flour, fresh fruit, milk, legumes, extra virgin olive oil, pasta, tomato sauce, eggs, fresh vegetables, frozen foods (chard, minestrone, peas, spinach), fruit juices, yogurt were 100% organic
- At least 50%, by weight, of beef was required to come from organic production, in accordance with Regulations EC No. 2007/834 and related implementing regulations

¹⁰ As described in FAO, 2016. Guiding the transition to sustainable food and agricultural systems the 10 elements of agroecology. <https://www.fao.org/3/i9037en/i9037en.pdf> and European Association for Agroecology, (2020) 13 principles of Agroecology. <https://www.agroecology-europe.org/the-13-principles-of-agroecology/> and <https://www.fao.org/3/ca5602en/ca5602en.pdf>

¹¹ Further information on Participatory Guarantee Systems is available at: <https://www.ifoam.bio/our-work/how/standards-certification/participatory-guarantee-systems>

- At least 50%, by weight, of poultry meat from organic production, in accordance with Regulations EC No. 2007/834 and related implementing regulations
- At least 30% by weight of dairy products was required to come from organic production, in accordance with Regulations EC No. 2007/834 and related implementing regulations
- At least 30% (expressed as a percentage of weight on the total) of fish products (fish, cephalopod molluscs, crustaceans) to be provided, both fresh and frozen or preserved, must come from organic aquaculture, or sustainable fishing

🍏 TS for sustainable eggs: Eggs in the shell supplied under the contract must not be labelled code 3 (the code for 'eggs from caged hens') according to Regulation (EC) No 589/2008.

🍏 TS for sustainable eggs: Eggs in the shell used to fulfil the catering contract must not be labelled code 3 ('eggs from caged hens') according to Regulation (EC) No 589/2008.

🍏 AC for sustainable eggs: Up to [\[X\]](#) points will be awarded to tenders if 100% of the eggs supplied bear the label 0 (that is, organic) or 1 (that is, free range production), in compliance with the EC Regulation No. 589/2008.

🍏 AC for sustainable eggs: Up to [\[X\]](#) points will be awarded to tenders if 100% of the eggs used to fulfil the catering contract bear the label 0 (that is, organic) or 1 (that is, free range production), in compliance with the EC Regulation No. 589/2008.

Verification: Tenderers must declare that the eggs they will supply are compliant with all applicable animal welfare standards in the place(s) of production. The supplier shall provide details of their suppliers of eggs; indicate the production methods applied, and the relevant coding as per Regulation (EC) No 589/2008.

Good Practice: 100% organic eggs served in Scandicci's (Italy) school restaurants

Since September 2022, the City of Scandicci has been serving 100% organic eggs as part of its school menus. The new contract for school catering in Scandicci includes the obligation for suppliers to comply with the new Minimum Environmental Criteria of the Italian Ministry of the Environment, which increases the share of organic produce to a minimum of 50%, instead of the previous 40%, in addition to objectives to decrease food waste and generate a greater symbiosis between the school meals services and regional food systems.

Areas of impact: #AnimalWelfare #HealthyDiets #SoilProtection #ReducedPollution #BiodiversityProtection #GHGEmissionsReduction

TARGET #2: NUTRITION, QUALITY, TASTE, FRESHNESS AND SEASONALITY

This target is connected with Food Education. Please refer to Target #5 for more criteria.

Overall target: 100% of the food provided under contracts will be traceable to its origin and will be tested for quality and taste prior to being served. Fresh and seasonal products will be provided wherever possible, taking account cost, sustainability, nutritional value and food waste.

Core criteria

🍴 TS on nutritional content of meals: Menus must be composed of or accompanied by one or more portions of fruit and/or vegetables and must be nutritionally balanced according to [\[specify relevant national health guidelines\]](#).

🍴 TS for nutritional balance: Bidders are required to abide by nutritional composition targets for sugars, salts, and saturated fat for all meals offered in canteens, in accordance with national dietary guidelines.

🍎🍴 AC for enhanced nutritional value: Up to [X] points will be awarded to tenders that provide wholemeal cereal-based foods in addition to the minimum recommended proportion specified in [\[specify relevant national health guidelines\]](#).

🍴 TS for food accessibility: Adapted menus for people with food allergies or on specific diets, defined and accepted by the contracting authority, shall be available.

🍴 TS for food awareness: Information about the nutritional qualities and composition of the offered meals must be prominently displayed in school canteens.

🍴 AC for food awareness: Up to [X] points will be awarded to tenders that commit to providing information that is easily readable about the social and environmental impact of the meals served in the canteens. With the aim of continuous improvement, tenderers will offer opportunities for students to express their opinions and provide feedback on the menus by means of periodic questionnaires.

Verification: Tenderers must submit X examples of nutritionally balanced menus, which take into consideration potential dietary constraints and information on the nutritional composition of menus must be provided. Tenderers must submit a plan for how to present information in the canteens on the nutritional qualities and composition of the food as well as social and environmental impacts of the food served. Questionnaire templates on menu satisfaction must also be submitted.

🍏🔪 AC for food quality and taste: Bidders should describe their approach to sourcing and providing high quality and tasty food under the contract, including the procedures for testing food. Up to [X] points will be awarded based on the quality and taste of food to be provided, and procedures for ensuring these standards.

Verification: Bidders should describe their internal procedures to guarantee quality and taste as well as any relevant certifications or awards. Samples of *[food products or meals, depending on contract type]* may be requested by the contracting authority for evaluation by a tasting panel.

🍏🔪 AC for seasonal and fresh products: Bidders should outline their proposals for providing food products which are a) in season in the place of consumption and/or b) fresh, as opposed to frozen, or otherwise conserved. The approach taken to select these items and to ensure their overall quality and sustainability should be described, along with the estimated volume and value of these products to be provided. Up to [X] points will be awarded based on the volume and value of seasonal and fresh products to be provided under the contract.

Verification: A list of the seasonal and fresh products to be provided under the contract must be provided, together with an indication of the possible supplier(s) for these products.

Explanatory note: the contracting authority may wish to provide a link to a calendar indicating which foods are in season throughout the year in the place of consumption.

🍏🔪 CPC for seasonal and fresh products: The contractor must provide information on the volume and value of fresh and seasonal food products provided, which must at least meet the levels set out in the contractor's tender. In the event of any non-compliance with the above conditions, the contractor will be required to remedy the defect within a period of, *[specify days or weeks]*. If the contractor fails to remedy the defect within this period, the contracting authority may avail of the following remedies *[specify payment reduction or other penalties applicable under the contract]*.

 **CPC for food quality and taste:** The contracting authority may carry out unannounced audits of food quality and taste at any point during the contract, to confirm that the standards promised in the tender are being met. In the event that the quality or taste of food is found to be below the required standards, the contractor will be notified and required to remedy the defect within a period of *[specify days or weeks]*. If the contractor fails to remedy the defect within this period, the contracting authority may avail of the following remedies *[specify payment reduction or other penalties applicable under the contract]*.

Good Practice: Increasing the share of local products in Lyon (France)

While preparing its public tender for school catering - a central kitchen cooking and delivering 26,500 meals per day - the City of Lyon contacted the agricultural branch representatives, with the objective of increasing the share of local products.

In order to do so and to reinforce the links between the agricultural branch and the central kitchen, the idea came to organise an 'agricultural commission' as part of the delivery of the contract. This commission meets twice a year (started in June 2022) and aims to strengthen the links between farmers and canteens. Representatives of the agricultural branch, of the food caterer and of the municipality will discuss four main topics:

- A fair price for all
- The yearly planning of production
- The structure and creation of local supply chains
- *Agro* ecological transition of producers

During the four years of the tender, the share of locally sourced products should reach 20%, with from a 50 km radius and 50% from a 200 km radius. The common ambition of the three parties is to strengthen food resilience while using local products and the role of the commission is to reach these objectives.

The importance of seasonality

"Seasonal produce has different environmental, health, economic and societal impacts depending on the regions where the products are from and where they are consumed. Seasonal produce grown outdoors and transported over short distances might have lower environmental impacts than products grown in greenhouses or transported over long distances.

Seasonal vegetables may be characterised by better taste, quality and prices, which can in turn be used to change menus to provide more vegetarian or plant-based foods. Contracting authorities might decide to include a seasonal produce criterion in their tenders on a case by case basis by indicating at what time of the year which food/drink products are to be delivered/offered”.

Source: [EU GPP criteria for food, catering services and vending machines.](#)

Advanced criteria

🍏🍴 TS for food traceability: All food and drink products to be provided under the contract must be fully traceable to their point(s) of origin, and any intermediaries between the producer and purchaser must be identified.

Verification: Information about the origin of all food and drink products provided under the contract, and the intermediaries involved (where relevant) must be included in [\[quarterly, six-monthly or annual - to be determined by contracting authority\]](#) contract reports.

Explanatory note: Contracting authorities are encouraged to work together with food suppliers during the tendering phase in order to encourage greater use of food products from regional sources.

🍏🍴 CPC on food traceability: The contractor must provide information about the origin of all food and drink products provided under the contract, and the intermediaries involved (where relevant) in [\[quarterly, six-monthly or annual - as set out in the technical specifications\]](#) reports.

🍴 TS unnecessary additives: Tenderers must limit as much as possible the use of unnecessary additives. Added Trans fatty acids and saturated fatty acids have little or no place in a meal. The following additives should not be used: The Southampton dyes: E102, E104, E110, E122, E124, and E129, others (E171, E150c, and E150d).

Verification: The tenderer must attach to the tender a list of the additives (E numbers), trans fatty acids and saturated fatty acids used. The tenderer is required to provide the list of ingredients of the meals during implementation, before a menu cycle comes into effect, so that the contracting authority can check the composition of the meals and, if necessary, request an adjustment.

Good Practice: Focus on seasonality in school canteens in Italy

The Italian legislation on sustainable school food procurement (Ministerial Decree n.65 of 10 March 2020) requires suppliers to provide seasonal vegetables and fruits, according to the seasonality calendar adopted by the Ministry of Agricultural, Food and Forestry Policies (art. 2 of the Ministerial Decree of 18 December 2017 on “Criteria and requirements of organic school canteens) or according to the calendar of seasonal food attached to the law itself, or according to regional calendars of seasonality.

Areas of impact: #HealthyDiets #BiodiversityProtection #GHGEmissionsReduction

TARGET #3: GHG EMISSIONS REDUCTION

Overall target: The greenhouse gas emissions associated with the production, transportation, consumption and disposal of food will be measured and progressively reduced.

Core criteria

Y|TS for increased vegetarian and plant-based food: Menus offered must include choices which promote the consumption of pulses, vegetables, fruits, wholegrains and nuts while having a balanced nutrient intake for the consumer. Vegetarian and plant-based options shall be available every day. At least once a week, the menu should consist of vegetarian meal options only, with at least one meal being plant-based only.

Verification: Tenderers must provide at least two examples of a weekly menu cycle offering nutritionally balanced meals, which meet the above requirements.

Good Practice: 'Veggie Thursday' in Ghent (Belgium)

Since 2009, the City of Ghent has secured the services of catering providers, which implement 'Veggie Thursday' in all of the city's schools. On that day, school canteens do not serve meat or fish, and occasionally deliver educational workshops to schoolchildren on the topics of vegetarianism, environmental sustainability and animal welfare.

In addition to “veggie Thursday”, soups served in schools are always vegetarian with the occasional occurrence of there being chicken soup on the menu.

The protein in the main courses must be either hybrid and thus consist of 50% plant-based protein and 50% animal-based protein or 100% plant-based protein. If a dish contains 100% animal-based protein, a dish with 100% plant-based protein must be served in the same week. At the end of each week, Ghent wants to reach a 50/50 balance between plant-based and animal protein.

More information:

https://carbonn.org/uploads/tx_carbonndata/detailed%20information%20veggieday.pdf

|| AC for energy efficient kitchen appliances: Up to [X] points will be awarded based on the energy efficiency of the kitchen appliances used to deliver the services under the contract.

Verification: A list of all kitchen appliances to be used in delivering the contracted services, together with their energy rating under the EU energy label, must be provided.

Explanatory note: This criterion is only applicable where the catering services provider is responsible for the provision of kitchen appliances. The contracting authority must compare tenders on the basis of the efficiency of appliances detailed by bidders.

Good Practice: Energy saving interventions in school kitchens in Fano (Italy)

In Fano contracting authorities require contractors to commit to replacing existing lamps in all kitchens with the latest generation of LED lamps, and the installation of infrared motion detection sensors in rooms less frequented by staff, such as the pantry, changing rooms and staff toilets. All new luminaires are required to be CE-certified, comply with current regulations and certified in the Photobiological Risk Free Class.

|| SC for waste reduction: Tenderers must prove relevant expertise and experience in the prevention of food waste and other waste generated as part of catering service contracts, according to waste prevention plans and targets.

Verification: Evidence such as descriptions of actions taken under previous contracts, references, CVs and staff training records in relation to waste prevention can be provided.

TS for waste management plan: A waste management plan must be implemented. The plan should aim at preventing food waste, ensure that appropriate food portions are served and should entail separate collection of waste. Meals shall be served and consumed in reusable dishware and tableware. Separately marked waste bins for food waste in the canteen and/or in the kitchen must be installed and should follow the local regulations on waste separation.

Verification: Tenderers shall submit a waste management plan, including information on the waste bins to be installed. Tenderers shall provide details of the type of dishware and tableware that will be used.

AC for food leftovers: Up to [X] points will be awarded to tenderers that plan for redistribution of surplus food to charities and food banks as well as animal shelters.

Verification: Tenderers must provide evidence of their partnerships/collaborations with surplus food redistribution organisations and the procedures to be followed to ensure the safe and efficient redistribution of food.

CPC for waste management: The contractor is required to provide regular [specify weekly, monthly etc.] reports on the volume and nature of waste generated under the contract and the volume of leftover food redistributed. The specific steps taken to reduce food waste, and the impact of these measures, must be documented.

#UsefulTools: A common method of reducing and measuring food waste from the Swedish Food Agency

The Swedish Food Agency has produced a handbook to support kitchens and other food service providers in their work on reducing food waste. The handbook includes methods of procuring and planning to minimise food waste, handling food waste incurred and measuring and monitoring food waste to learn and develop. It also contains easy to check action lists for reducing food waste. The handbook also gives guidance on different types of food waste that can occur in the public meals sector, like kitchen waste, serving waste and plate waste.

The Handbook is available here:

<https://www.livsmedelsverket.se/om-oss/publikationer/sok-publikationer/material/handbook-for-reducing-food-waste>

Good Practice: Reducing food waste in Gothenburg and Umeå (Sweden)

Procuring food that is approaching its 'best before' date can help reduce food waste. This involves putting an agreement into place with a supplier. The City of Gothenburg and nine adjacent municipalities began working on such an approach some time ago, but the same method, with different variations and suppliers, is also used in many other municipalities in Sweden.

Through an agreement with a supplier that specialises in food with short shelf lives or by signing an agreement with their regular wholesaler, kitchens can order food that would otherwise have been at risk of being thrown away due to a short date. Some of the suppliers only sell these goods in large volumes (full or half pallets) which sometimes limits the use of the service to only kitchens that provide at least 800 servings.

Municipalities using this method testify that the profit is not in saved crowns but rather lies in the benefit for the environment and the ability to add that "golden edge" to your meals sometimes. Schools do not change the menu completely according to the range of goods provided that have a shorter shelf life, but rather modify menus a little. For example, schools can replace the intended fish with cod loin, something that is usually too expensive for public kitchens. Raw materials which schools otherwise cannot afford can also add a fancy touch to salads, for example, by adding olives.

The City of Umeå has solutions in place for food with a short shelf life. The municipality has one major contract in place with a food wholesaler. Through market dialogue, the municipality and the wholesaler developed a working method regarding products with a short shelf life. When the wholesaler has these types of goods, the department responsible for meal services is contacted and offered to purchase the goods. Meal services then determines whether food has to be purchased or not to avoid food waste.

 **AC for sustainable low-carbon transport:** Up to [\[X\]](#) points will be awarded based on the proportion of low or zero-emission vehicles to be used to fulfil the contract, as well as planning and logistics which reduce the emissions associated with transport.

Verification: Tenderers must submit a transport plan detailing the type of vehicles that they intend to use for fulfilment of the contract, and how they will reduce the overall environmental impact of deliveries.

 **Related CPC:** The transport plan submitted as part of the tender will become a binding part of the contract. Where any changes are made to the vehicles or delivery schedules under the contract, the contractor must provide a statement regarding the

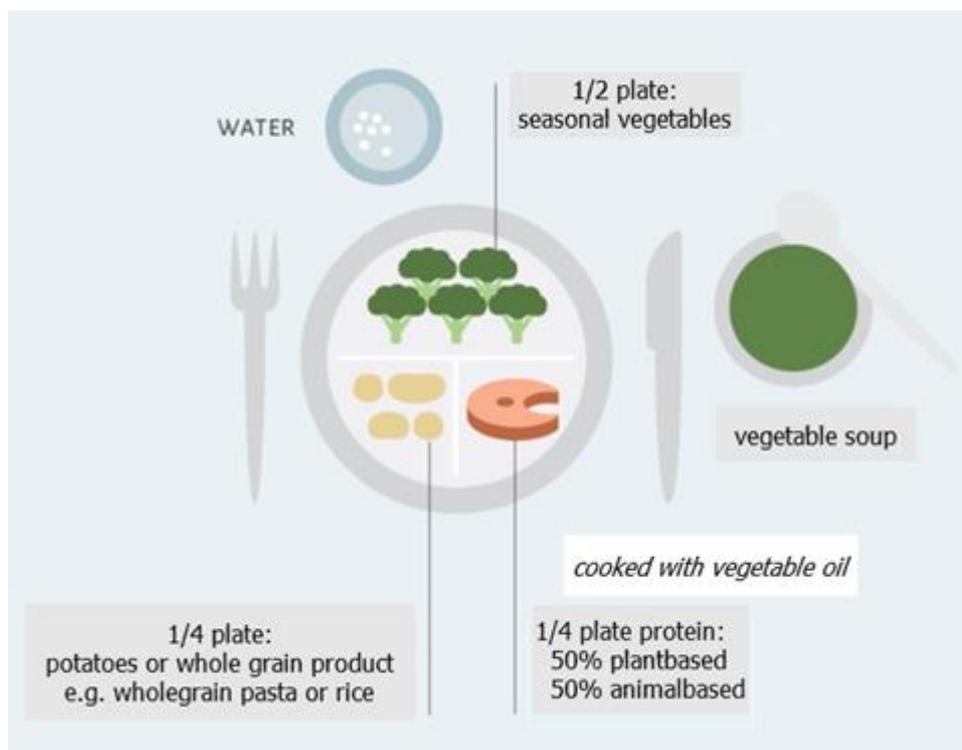
environmental impact of these changes, which must not increase overall emissions per unit of food delivered.

Good Practice: Measuring greenhouse gas emissions in Ghent (Belgium)

The City of Ghent wants to make food more climate friendly and lower the food related greenhouse gas (GHG) emissions of its school meals. Calculating GHG emissions is considered a challenging task for Municipalities. For this reason, the city joined the Cool Food Pledge of the World Resource Institute, to receive support, advice and inspiration on how to lower emissions and gain access to a scientific calculation method for assessing CO₂ emissions.

Inspired by an approach of offering more plant-based dishes, the City of Ghent decided to have menus re-designed in its new school meals tender. Potential caterers were challenged to offer tasty, child-friendly meals with a positive impact on the environment and with a smaller CO₂ footprint, which was also important to avoid the common feeling of 'giving up meat'. Based on the health guidelines of the Flanders region, the City of Ghent decided the ideal lunch should contain:

- Half a plate: seasonal vegetables
- Vegetable soup
- Quarter of the plate protein made of 50% plant based and 50% animal based
- Quarter of the plate with potatoes or some other whole grain product



Source: Illustration customised by City of Ghent

From 2021 (when possible), the menu provides meals that include 50% plant and 50% animal-based protein. The menu offers sausages, meatballs, burgers or as stews or curries – for example, a fish curry with oyster mushrooms. Some dishes were not adapted because the best recipe was the traditional one, but these are compensated with a full vegetarian dish. In this way, the 50/50 balance of plant and animal-based menus is reached on a weekly basis.

Since 2019, information about the food purchased in the previous year has been sent to the Water Research Institute for assessment. In 2018, the baseline assessment for Ghent was calculated and resulted in 9,777 tonnes CO₂ e* in the total of food related GHG emissions (that is, carbon costs). By introducing the new menus in 2021, the City of Ghent reached 5,378 tonnes. **The 4,399 tonnes of CO₂e saved are equivalent to 2,932 cars being taken off the roads.**

More information: <https://coolfood.org/pledge/>

* CO₂e= CO₂ equivalent

Good Practice: Monitoring and control of fulfilling social and environmental contractual criteria in Barcelona's nurseries

In the City of Barcelona, there are 103 nurseries in its [network of nurseries](#) (children aged from 0 to 3 years) gathering approximately 8,500 children, and is managed either by the Barcelona Education Consortium or the Municipal Institute of Education. These nursery schools serve around 8,000 meals a day (to both children and adults) and include breakfast, lunch and afternoon snacks prepared in the schools' own kitchens. In order to facilitate the monitoring and control of the commitment to the social and environmental contractual criteria, menus based on the Mediterranean diet are established by age groups (with a table of adaptations for intolerances or specific needs) for each day of the week. This makes it easier for the City Council to follow-up on a weekly basis through the use of various tools. One of the tools that are used for monitoring are the monthly reports sent by nursery management, which evaluate the following aspects:

- Preparation or presentation of the food
- The quality of the products
- The portions/child ratio
- Communication between the coordinator/supervisor, company and school

- The resolution of incidents and the replacement of kitchenware and machinery

In addition, the delivery notes of all the products that arrive at the various nurseries are randomly chosen, and are checked on a monthly basis in order to check all the batches and companies. This tool makes it possible to check compliance with the supply of fresh, organic and local products (within 200 km range).

The advantages of this monitoring system are that the schools themselves assess the service. Therefore, any non-compliance is quickly detected and the company is urged to remedy it. The control of delivery notes also enables to check if any products are received that do not comply with the offer. Non-compliance can lead to penalties for companies.

TS for access to free tap water: Tenderers must ensure free access to tap water for drinking (if it is possible to supply or get access to safe tap drinking water) and make drinking water available for consumption during meal times to encourage healthy drinking habits and prevent the use of plastic bottles and the consumption of sugar-sweetened beverages.

AC for access to free tap water: To increase consumption of tap water, up to [\[X\]](#) points will be awarded to tenderers that propose to install free water 'drinking points' on school premises.

Verification: Tenders must provide a plan for making tap water accessible and available in school premises on a daily basis including in sport facilities and common areas. The proposed location and installation plan for water drinking points should be detailed.

Good Practice: 'Drinking Water in Schools' in Vienna (Austria)

Three quarters of Vienna's elementary schools and half of Vienna's secondary schools are already 'water schools'. Fresh tap water is consumed at different school premises including school classes and field sports. Teachers encourage students to drink water and schools interested in supporting 'Drinking Water in Schools' are also able to receive free support by the city. This includes individual advice, training for teachers, and a comprehensive 'water package' with materials for the classroom which are tailored to different age groups.

The project has been made possible thanks to the support received by the Wiener Gesundheitsförderung, Fonds Gesundes Österreich, Wiener Wasser (MA 31) and the Education Directorate of the City of Vienna. The project is implemented through Gutessen consulting. Drinking Water in Schools was awarded as an outstanding educational initiative for Austria by the Federal Ministry of Education, Science and Research as part of the UNESCO World Programme of Action "Education for Sustainable Development" in December 2019.

More information (available in German):

<https://www.wien.gv.at/wienwasser/bildung/wassertrinken/>

Advanced criteria

🍏🔪 TS for GHG emission monitoring: Bidders must outline their approach to monitoring the greenhouse gas emissions associated with the contract, including production, transportation, consumption and disposal of food. During the initial *[six to twelve months - period to be determined by the contracting authority]* of the contract, the contractor will be required to measure the actual GHG emissions under the contract, which will form a baseline for future reductions.

Verification: Bidders must identify the methodology, software or web-based tools, which will be used to calculate GHG under the contract, and how the input data required will be sourced. An example should be provided for a *[food product or meal - to be specified by contracting authority based on contract type]*.

Good Practice: The CO₂ Performance Ladder (Netherlands and Belgium)

The CO₂ Performance Ladder is a certification scheme for the organisations that are committed to reduce their GHG emissions. The certificate has different levels, according to the performance obtained in regards to CO₂ reduction that can be used to award a proportionate advantage when participating in tenders. Bidders declare their ambition in terms of CO₂ reduction (that translates into one of the levels of the ladder).

The use of the CO₂ Performance Ladder as a procurement tool is quite common in the Netherlands and in Belgium. The executive agency of the Dutch Ministry of Infrastructure and Water (Rijkswaterstaat), presents an interesting case of the implementation of this tool in the food sector. Since 2019, Rijkswaterstaat has used the CO₂ Performance Ladder in its tenders for vending machines for various

government bodies, which has encouraged bidders to set higher ambitions in order to get more points for their bids.

In 2020, the agency introduced criteria for a shorter supply chain and the payment of a fair price to farmers for the coffee service. In addition, it increased the levels of award in relation to CO₂ performance. Since it was an eight-year contract, bidders felt they had enough time to implement the highest performance level.

Y! AC for innovative approaches to reducing GHG emissions in meals served: Menus offered must include choices to increase the consumption of pulses, vegetables, fruit, wholegrains and nuts while maintaining a balanced nutrient intake. Three times a week the main menu should offer vegetarian and/or plant rich foods. Vegetarian and plant rich options shall be made available every weekday. Menus offered must include choices that have been created, specifically to reduce the carbon footprint of the food provided as much as possible. For example, offering recipes that use imperfect produce, cooking from root to stem and applying circularity methods including drying, canning, graining, preserving, and marinating to avoid food waste and increase recyclability of leftovers should be considered. Up to [X] points will be awarded to bidders that offer menus prepared using seasonal ingredients to create dishes that appeal to the flavour profile of the time of the year. Furthermore, up to [X] points will be awarded to bidders that propose menu design combining animal and plant rich ingredients that stimulate sensory experiences, including new textures and flavours.

Verification: Tenderers must provide a few examples of nutritionally balanced menus to be served at school restaurants, which address each of the above considerations. The contracting authority may request samples of the meals to be served.

Good Practice: Hybrid meals provided in Umeå (Sweden)

In Umeå's schools, all students are served two dishes daily. Each day one of the dishes is vegetarian and once a week both dishes are vegetarian. Furthermore, once a week, one of the options available is always fish. When serving meat dishes, many recipes have been developed to include more vegetables. For example, minced meat sauce includes both lentils and carrots to replace beef in place of some of the beef. The measures to replace meat with more vegetable options ensure that school menus are varied in terms of choice of ingredients, as well as greener and more nutritious.

Each meal offered in the schools is also climate calculated in their central dietary data system using climate calculations. The meals are followed up and measured over time so that the municipality can follow their climate footprint. There is a particular focus on the lunch meals due to their larger size.

🍏🔪 AC for GHG emissions: Up to [X] points will be given to tenders that commit to measuring the GHG emissions generated under the contract and reducing these within the contract period. The contractor should provide information on the carbon footprint of different menu options for public view in the canteens in an educational and creative way, to encourage lower-carbon choices.

Verification: Bidders must identify the methodology, software or web-based tools, which will be used to calculate GHG under the contract, and how the input data required will be sourced. An example should be provided for a *[food product or meal - to be specified by contracting authority based on contract type]*. Examples of flyers, posters and other educational materials to promote climate friendly recipes should be provided.

🍏🔪 AC for waste reduction: Up to [X] points will be awarded based on the concrete actions proposed by bidders to reduce waste as part of the contract activities. This may include:

- Installation of on-site organic waste composting facilities
- Waste minimisation of resources used for preparing, cooking, storing and serving food and meals
- Training plan for staff regarding waste minimisation and management

Verification: Tenderers must provide evidence of their procedures for purchasing, storage, cooking, and menu planning, serving and waste management. The evidence must include a description of channels through which the food waste prevention plan will be communicated to the guests. The details of the staff training must be specified by tenderers with a timeline.

🍏🔪 AC for sustainable packaging: Up to [X] points will be awarded based on the sustainability of the packaging material used for delivery of the contract. In selecting appropriate sustainable packaging materials, tenderers should apply the principles of the waste hierarchy, with prevention being the first priority - this includes the prevention of food waste through appropriate packaging. Packaging which does not provide any added value in preserving the food products is to be avoided. Single-use

plastics must be avoided and biodegradable alternatives should be offered where possible.

Verification: Tenderers must indicate the types of packaging to be used and whether it will be biodegraded, recycled, reused or otherwise disposed of under the contract. It is not sufficient to state that packaging is biodegradable or reusable if there is no plan for how this will be done under the contract. The tenderer must ensure compliance with all applicable laws and regulations on packaging and waste, including the EU Packaging and Packaging Waste Directive (PPWD).

🍏🔪 CPC for waste reduction and sustainable packaging: The contractor is required to provide regular *[specify weekly, monthly etc.]* reports on the volume and nature of waste generated under the contract and the treatment of different waste streams, including food waste and packaging. The specific steps taken to reduce waste and packaging, and the impact of these measures, must be documented. Where the commitments made in the tender have not been achieved, the contracting authority may take action including *[specify remedies - KPIs, financial penalties etc.]*.

Good Practice: Micro-filtered water dispensers in Fano (Italy)

In order to eliminate plastic and packaging associated with the consumption of bottled water, the City of Fano has introduced refectories equipped with water dispensers with a certified filter. Furthermore, in nurseries, the supply of mineral water is provided only in glass bottles - no plastic bottles are allowed.

Areas of impact actions: #GHGEmissionsReduction #HealthyDiets
#FoodWasteReduction #Low-CarbonTransport

TARGET #4: REDUCTION OF FOOD POVERTY AND INEQUALITY

Overall target: Ensure that all schoolchildren are given access to healthy food and that surplus food is redistributed to disadvantaged communities in socially acceptable ways.

Core Criteria

🔪TS for access to nutritious meals: Assurance that the nutritional composition of meals offered at schools corresponds with the recommended daily energy intake as proposed in national healthy eating dietary guidelines, and includes a large share of

vegetables, fruits, nuts, whole grains and legumes. Tenderers are to ensure that they develop an engagement and communication plan to increase student participation in consumption of school food, with a particular emphasis on the needs of students who may be experiencing food insecurity.

Verification: Tenderers must demonstrate how they will meet the requirements for energy intake by providing a plan for nutritionally balanced meals. This must include proof of a wide variety of food choices, including vegetarian meals that include energy dense healthy snacks such as nuts (to be identified), which have little or no risk of allergic reactions, and seeds.

¶| CPC for access to nutritious meals: The contractor is required to provide regular *[specify weekly, monthly etc.]* reports on the nutritional content of meals served and consumed (taking account of food waste), and the impact of the measures taken to increase student participation and address food insecurity concerns. Where the commitments made in the tender have not been achieved, the contracting authority may take action including *[specify remedies - KPIs, financial penalties etc.]*.

¶| TS for food redistribution: Tenderers must provide an action plan for food redistribution. According to this plan, surplus food (not consumed in schools) shall be redistributed free to non-profit organisations of social utility that fight food poverty, such as food banks. Redistribution must be managed in a safe way in accordance with food safety regulations and guidelines. Food waste may be redistributed to animal shelters or collected for composting or processing for biofuels.

Verification: The tenderer must provide a food redistribution action plan as part of the tender. At the contract execution stage, the contractor shall continuously provide details about the implementation of the redistribution plan including volumes of vegetables, fruits and other food products redistributed.

¶| CPC for food redistribution: The contractor is required to provide regular *[specify weekly, monthly etc.]* reports on the redistribution of food under the contract. Where commitments made in the tender have not been achieved, the contracting authority may take action including *[specify remedies - KPIs, financial penalties etc.]*.

Good Practice: Food redistribution practices in Ireland

The Irish national GPP criteria for catering services includes the following contract performance clause on food and beverage redistribution:

The contractor will redistribute excess food by:

- Contacting local charities or other organisations that collect excess food products and distribute them locally
- Implementing the procedures for the collection of food products that the organisation establishes
- Monitoring and maintaining the cold chain of cooked products set by the organisation. This must be carried out in accordance with the Food Safety Authority of Ireland's [Food Donation Guidance](#).

The contractor must keep records of food redistribution.

Explanatory note: Contracting authorities and tenderers may also wish to refer to the [EU guidelines on food donation](#).

A number of charities and social enterprises, such as [FoodCloud](#), are active in redistributing food in Ireland.

Good Practice: Left-over school meals as *Climate Food Boxes* redistributed in Halmstad (Sweden)

In the Municipality of Halmstad (in the south-west of Sweden) food that is left over at lunchtime, and that cannot be saved or served at another time, is considered food that can be sold. The price for such a meal is 35 Swedish crowns (approximately €3.5) and can be paid via Swish (a digital paying method/mobile app). In total, approximately 3,000 climate boxes were sold in 2021. There are different ways in which climate food boxes are sold. Some schools offer staff and students to bring their own lunchbox and buy leftover food in the serving line. There are also some schools and preschools that package, cool and sell the food the next day. Other municipalities that offer surplus food for sale as climate box lunches include the Bollnäs and Sandviken.

Advanced Criteria

🍏 **AC for reducing food inequalities (food assistance programmes):** Up to [\[X\]](#) points will be awarded to tenderers who commit to implementation of food assistance programmes in schools, such as breakfast clubs, or the establishment of food sharing

programmes to help students access healthy food in a confidential and socially acceptable way.

Verification: Tenderers must describe the food assistance programmes which they will put in place as part of the contract, and the expected impact in terms of reducing food inequality/food poverty. Implementation of the proposed programmes, where accepted by the contracting authority, will form part of the contract terms.

Y|AC for reducing food inequalities (training): Up to [X] points will be awarded to tenderers that offer to provide training programmes for staff and school members that address the issue of food poverty in schools. Such training must aim at providing concrete information about the number of students in need of food and actionable steps aimed at helping with planning and budgeting the food assistance programmes, including marketing and communication.

Verification: Tenderers must provide a detailed action plan for designing and delivering the training and the needed resources. Implementation of the proposed programmes, where accepted by the contracting authority, will form part of the contract terms.

Y|AC for reducing food inequalities (Whole School Food Approach): Up to [X] points will be awarded for proposals to implement the whole school food approach (WSFA), or an equivalent method, to promote healthy eating amongst the most vulnerable communities. For example, this may include teaching children about cooking, food budgeting, and developing school food gardens.

Verification: Tenderers should outline their proposals to deliver the above, together with timelines and the resources required. Implementation of the proposed activities, where accepted by the contracting authority, will form part of the contract terms.

Y|AC criteria for reducing food inequalities (technology to access food): Points will be assigned to tenderers that commit to putting a mechanism in place such as an online platform or a mobile application that allows vulnerable students to request surplus food in full confidentiality.

Verification: Tenderers must describe the proposed mechanism, the timeline for its implementation and resources that will be committed to this. Implementation of the proposed mechanism, where accepted by the contracting authority, will form part of the contract terms

Good Practice: Fighting against food waste and food insecurity in Sant Esteve Sesrovires (Spain)

Mentali is a programme that began in 2017 when Sant Esteve Sesrovires City Council launched a proposal to find a way to reduce food waste and food insecurity, following the detection that a significant number of people were living in a state of vulnerability.

The programme fights against food waste through school canteens, seeking to supply prepared meals to people living in disadvantaged or vulnerable situations. Since the programme began, it has served to redistribute 17,725 rations, which have benefited 111 people. The initiative involves schools, families, school meal providers, volunteers and the city council.

The school meal provider is in charge of food preservation. Another organisation collaborates by providing the necessary material to guarantee that the food reaches the recipient family in the best nutritional and food safe conditions (following the recommendations and hygiene requirements of the Health Department of the Catalan government). Each container is identified with a label stating the origin of the food, name of the dish, expiry date and information on correct consumption. Volunteers are in charge of collecting the food, which is done once or twice every five days. The distribution of the food is carried out by the municipality. During the COVID-19 lockdowns, the *Mentali* project continued operating and raised awareness about reducing food poverty and increasing social inclusion.

Area of impact actions: #ZeroHunger, #FoodWaste#, FoodJustice

TARGET #5: FOOD EDUCATION, FOOD CULTURE, CULINARY TRADITIONS

Overall target: To ensure that food education is firmly part of school meals, in particular through activities that focus on healthy eating as a learning experience involving the active participation of pupils and teachers, and the wider school community.

Core Criteria

AC for the Whole School Food Approach (WSFA) (or equivalent): The WSFA is a method for developing a healthy and sustainable food culture in and around schools. Up to [X] points will be awarded to tenders that commit to applying the WSFA, or an equivalent approach, which addresses the following:

- Making the school eating environment attractive to students and staff so that learning about sustainable and healthy food choices is accessible to all, and
- Supporting schools in integrating the topic of healthy and sustainable food into different school subjects/classes in an age-appropriate way. This can include pedagogical guidance, courses and tools, exchanges between schools, inspiration from other schools.

Points will be awarded to bidders who commit to supporting schools in achieving at least the bronze level criteria, as specified in the WSFA approach, or an equivalent framework. The bronze criteria have to be met across four pillars as explained in the WSFA Approach Framework developed in the SchoolFood4Change project.

Specifically, Pillars A to D.

Verification: Tenderers must describe their approach to achieving at least the bronze criteria as specified in the WSFA, or an equivalent framework, and present the timeline and plan of action for implementation as well as resources, which will be committed to this.

Good Practice: Milan's approach on increasing food awareness in schools (Italy)

The City of Milan's municipal company for servicing schools with food (called *Milano Ristorazione*) provides on its website lists of the ingredients used and recipes/menus of its school meal service, which take into consideration the change in seasons. The *Milano Ristorazione project* was born with the aim of offering schoolchildren in Milan a healthy, good, educational and fair meal, in which not only all the hygienic, sanitary and nutritional quality elements are taken care of, but also those that are sensory and cultural and work to stimulate the attention of young eaters to the experiences of taste. In 2022, 14,719,156 meals were served by 24 cooking centres. The menu is comprised of recipes prepared on a weekly basis, and there are suggestions also for dinner, plus useful information for families on healthy diets, sustainable practices to avoid food waste, information on the quality of ingredients and on the services provided.

More information is available here (in Italian):

<https://www.milanoristorazione.it/introduzione-cosa-si-mangia>

As of 2021, the City of Milan together with Milano Ristorazione have been publishing an educational toolkit for kids that is delivered in the final school week each year, to help increase the awareness of children and families about healthy diets and good practices against food waste. The toolkits are available (in Italian) here:

- '[Una mela al giorno](#)' ('an apple a day')
- 'A tavola senza sprechi' ('zero waste table'): [edition for kindergartens](#) and [edition for primary schools](#).

Y|AC for meal planning: Up to [X] points will be awarded for tenders that propose to plan meals through collaboration between food suppliers, chefs, dietitians and schools, demonstrate a variety of seasonal ingredients included in the menu, and use creative cooking techniques/service options that preserve and enhance the nutritional quality of food. This should include at least two portions of fresh vegetables/fruit per meal and [X]% seasonal food products, [X]% organic products, [X]% plant based meals, and [X]% fair trade certified products.

Explanatory note: The applicable percentages, and how these will be calculated based on number, mass, volume or value of food products must be specified by the contracting authority.

Verification: Bidders must demonstrate educational and pedagogical support for menu planning and preparation with a focus on seasonality, regionality, nutritional value, taste, thorough training of kitchen staff, tasting of recipes, workshops and programmes that build relationships between different actors in the food system.

Y|AC for healthy snacks: Up to [X] points will be assigned to tenderers that offer access to healthy snacks between meals such as dried fruit, nuts (in line with allergy guidelines) and seeds, raw vegetables and fresh fruit.

Verification: The bidder must demonstrate the inclusion of healthy snacks between meals on the example of menu planning.

Good Practice: Mid-morning fruit initiative in Milan's primary schools (Italy)

The City of Milan's municipal company for servicing schools (called Milano Ristorazione) provides on its website the lists of ingredients and menus of its school meal service. The Milano Ristorazione *project* was born with the aim of offering schoolchildren in Milano a healthy, good, educational and fair meal, in which all the hygienic, sanitary and nutritional quality is taken care of, but also those that are sensory and cultural, to stimulate the attention of young users to the experience of taste. In 2022, 14,719,156 meals were served by 24 cooking centres. additionally this menu is delivered to all students at school twice per year due to the seasonal change of the menu. This menu is composed of the weekly recipes and contains suggestions for dinner and useful information for families on healthy diets, sustainable practices to avoid food waste, information on the quality of ingredients and on the services provided. More information is available [here](#) (in Italian).

As of 2021, the City of Milan together with Milano Ristorazione have been publishing an educational toolkit for kids that is delivered in the final school week each year, to help increase the awareness of children and families about healthy diets and good practices against food waste. The toolkits are available (in Italian) here:

- '[Una mela al giorno](#)' ('an apple a day')

'A tavola senza sprechi' ('zero waste table'): [edition for kindergartens](#) and [edition for primary schools](#).

More information:

https://www.milanurbanfoodpolicypact.org/wp-content/uploads/2020/12/SDN-Milan_2019.pdf

¶ AC regional culinary traditions: Up to [X] points will be awarded to tenders that aim to increase consumers' awareness of regional food heritage by offering, at least once a week, a menu that is designed in a way that includes one or more traditional recipes from the region that are part of the food heritage/culture of the area of delivery. This may include servings of traditional and locally adapted varieties, particularly fruit and vegetables, animal breeds and/or dairy made through production methods and processing techniques common to the region.

Verification: Tenderers should provide a few examples of menus including regional and seasonally traditional recipes. They should describe the methods used to develop and source ingredients for these menus, that also ensure their high quality.

Good Practice: Promoting cultural heritage through food in Nuoro (Italy)

In Nuoro, food is seen as a communication tool that is loaded with social and cultural values. The consumption of certain dishes constitutes a practice to communicate who people are and their culture. For this reason, it is important to promote food and recipes among the youngest, in order to help preserve and value food traditions and cultural heritage.

The technical specifications used to contract Nuoro's school meal service, require the contractor to propose eight themed menus with PDO and PGI products (that is, Protected Designation of Origin and Protected Geographical Indication), and traditional recipes, which also take into consideration traditional festive menus. A series of educational workshops dedicated to the preparation of traditional dishes were also planned within this project.

Good Practice: Eggs and dairy food tender in Ghent (Belgium)

In the technical specifications of the school catering contract, the City of Ghent draws the attention of the suppliers to European food culture with regard to cheese. This is to indicate that the users of the contract can have access to specific cheeses from all over Europe. Ghent has several schools and educational programmes offering training in gastronomy and cooking. For these institutions, it is important that students get to know the abundant array of dairy products in Europe.

In several European countries, cheese form a standard part of people's diets and are thus part of food culture. As a result, an enormous diversity in types of cheese available exists. In order for students/children to gain knowledge of this diversity, formally recognised regional products (that is, those with a PDO - Protected Designation of Origin, PGI - Protected Geographical Indication or GTS - Guaranteed Traditional Speciality label), and also regional products with national/regional recognition or equivalent, should be on offer.

In addition, Ghent requires that suppliers provide the opportunity for company visits at no extra cost. If the curriculum and the practical organisation of the training allows it, students can experience the practice of processing dairy into dairy products by means of a company visit. This includes the conventional sector, organic sector, large-scale/small-scale, specialised companies, etc.

Advanced Criteria

🍴 **AC on food educational activities:** Up to [X] points will be awarded to tenderers that integrate food educational activities for schoolchildren into their procurement plans, such as cooking, food preparation, food growing, seasonality of products, importance of healthy and balanced diets, as well as connection to food traditions/culture and taste.

Verification: Tenderers must submit a detailed plan for such activities, which includes timelines, syllabus and the stakeholders involved. An indication of the resources (including staff time) to be dedicated to these activities must be provided. Implementation of the proposed activities, where accepted by the contracting authority, will form part of the contract terms.

Good Practice: Educational school food experiences in Catalonia (Spain)

The importance of considering the school dining room as an area that is central to education is gaining ground more and more in Spain. Nurseries and daycare centres in the region of Catalonia are part of the *temps de migdia* (or lunchtime), and all their activities that include food must be in line with the centre's educational actions. At the public educational centre *Patronat Domenech* in Barcelona, for example, *Crea i Creix* (or *Create and Grow*) has managed all the educational activities for 20 years. All staff have educational backgrounds (in either psychology, education, teaching or social education, etc.) which helps to ensure coherence among all the activities that take place from 8 o'clock each day.

Children aged three, four and five eat in their classrooms in a relaxed atmosphere, develop their responsibilities, since they are in charge of placing the tablecloths and using all the cutlery from age three, with the help of mentoring. With the aim of promoting learning among equals, sixth grade primary school students accompany first grade children during their first school week in which they eat in the dining room and are responsible for waking them up after their naps. With the aim of promoting care for the environment, they also calculate the food that is left over in dining rooms.

🍴 **AC for eating habits and behaviour change:** Up to [X] points will be awarded to tenderers that implement food related interventions designed specifically to target improvement of child and youth eating behaviours through 'nudge interventions' to promote healthy dietary practices within school settings. Examples include serving healthier food options to children in *grab-and-go* containers, providing pre-sliced fruit

ready to consume, presenting healthier food options in attractive stands or on attractive plates, such as salad and vegetable bars, presenting whole wheat bread rolls in fun shapes and providing water from chilled water dispensers, or launching healthy eating marketing and communication campaigns for fruit and vegetable consumption.

Verification: Tenderers must demonstrate that they have a plan in place for implementing the described interventions, including timelines and the resources, which will be required to implement the plan. Implementation of the proposed activities, where accepted by the contracting authority, will form part of the contract terms.

|| AC for education for sustainable food and nutrition: Up to [X] points will be awarded to tenderers that commit to developing educational projects in collaboration with practitioners such as farmers, chefs, nutritionists, artisanal food producers, community gardeners, community supported agriculture organisations in order to increase awareness of sustainable food and nutrition through hands-on interactions and field trips.

Verification: Tenderers must submit a detailed plan for the educational program, together with timelines and an indication of the stakeholders and resources involved. Implementation of the proposed activities, where accepted by the contracting authority, will form part of the contract terms.

Good Practice: Project *sato po imparai* in Medio Campidano (Italy)

The Province of Medio Campidano (Sardinia), in collaboration with the Regional Agency Laore Sardegna, schools and educational farms in the area, and as a result of the positive experience from the school year 2009-2010 on food education, promoted (in 2010-2011) a new project called *Satu po imparai* or *Going to the countryside to learn*. The project was aimed at recovering, preserving and enhancing the relevant heritage of knowledge and typical agri-food productions, which characterise a territory with a strong agricultural vocation like Medio Campidano, as well as promoting and experimenting the use of products in school canteens from the breadbasket of the Medio Campidano. Developing and integrating the educational role of farms also formed part of the project. The project aimed to achieve the following:

- To teach young people and their families about food nutrition from a short supply chain perspective
- To make known and promote the consumption of typical agri-food products from the Medio Campidano area or *basket*

- Evaluate and test the possibility of including the consumption of agri-food products typical of the basket of the Medio Campidano in schools
- Make known, transfer and enhance the knowledge heritage of the rural area
- Stimulate the growth of a network of educational farms and the creation of innovative educational activities about cultural and historical resources of the territory
- Encourage in the development of farm educational paths an integration of knowledge between schools and territory
- Disseminate the aims and the results of the project.

Today one can say that the experience of *Satu po Imparai* well represents a good practice to be extended to the whole regional territory, to replicate the close collaboration between schools, farms, families, local administrations, health authorities in other areas as well.

More information:

[:http://www.provincia.mediocampidano.it/mediocampidano/it/fattorie_didattiche_satu.page](http://www.provincia.mediocampidano.it/mediocampidano/it/fattorie_didattiche_satu.page) and
<http://www.sardegnaagricoltura.it/index.php?xsl=443&s=296811&v=2&c=3535>

Area of impact actions: #FoodEducation #HealthyDiets #FoodAwareness #FoodEquity #SustainabilityImpactsofFood #FoodHeritage

TARGET #6: SMALL FARMERS AND SOCIAL INTEGRATION OF DISADVANTAGED AND VULNERABLE GROUPS

Overall target: At least 10% of food provided under contracts originates from small farmers¹² or organisations employing disabled or disadvantaged workers. To achieve the target contracting authorities shall organise pre-procurement market engagement actions as listed below.

Pre-procurement market engagement: At the pre-procurement stage, bidders should be asked about their ability to employ disabled or disadvantaged workers and to source food products from small farmers, which do not originate from factory

¹² Those with a turnover up to 100,000 EUR, a maximum agricultural area as defined by the concerned EU Member State for small-scale farmers and type of agriculture, and up to 5 employees beyond family members.

farming¹³. The importance to the contracting authority of including such workers, producers and products in food and catering contracts wherever possible should be emphasised, and bidders asked about any perceived barriers to their participation (e.g. cost, volume or specification of food products, delivery times etc.) so that these can be avoided in the procurement criteria. The impact of dividing the contract into smaller lots should also be discussed, as this may encourage participation by smaller operators, social enterprises etc.

 **Option 1 - Reserving contracts or lots for producers who employ disabled or disadvantaged workers:** Contracting authorities can choose to reserve a contract, or one or more lots of a contract, for bidders who employ at least 30% disabled or disadvantaged workers (e.g. In food production, processing, distribution, catering services etc.) as set out in Article 20 of Directive 2014/24/EU¹⁴. This can help to encourage the participation of social enterprises and non-commercial organisations in public procurement. Further information on how to use this reservation, and an example of its application for school meals in France, is available in the *Buying Social Guide* (second edition, 2021).

 **Option 2 - AC for social integration of disadvantaged workers:** Up to [\[X\]](#) points will be awarded to tenderers that include in their workforce for the contract employees who fall into any of the following categories (“disadvantaged workers”)¹⁵:

- (a) persons with disabilities
- (b) long-term unemployed (the period may vary, e.g. people who have not been in regular paid employment for the previous 6 to 24 months);
- (c) youth (e.g. between 15 and 24 years of age);
- (d) not having attained an upper secondary educational or vocational qualification (International Standard Classification of Education 3), or has completed full-time education within the last two years and has not previously obtained his or her first regular paid employment;
- (e) over the age of 50 years;
- (f) living as a single adult with one or more dependents;
- (g) working in a sector or profession in a Member State where the gender imbalance is higher than the average gender imbalance across all economic sectors in that Member State (e.g. 25 %), and belongs to that underrepresented gender group;

¹³ For the definition of ‘factory farming’ see the chapter on ‘Animal welfare-friendly food’ on high animal welfare standards: https://www.europarl.europa.eu/doceo/document/A-9-2021-0296_EN.html

¹⁴ National implementing legislation must be checked for any conditions attached to reservations.

¹⁵ The list is taken from European Commission (2021) *Buying Social: A guide to taking account of social considerations in public procurement* (2nd edition)

- (h) members of an ethnic minority within a Member State and/or requiring development of his or her linguistic, vocational training or work experience profile to enhance prospects of gaining access to stable employment;
- (i) who may be considered at risk of poverty or severely deprived (e.g. people in a condition of material deprivation, persons living in households with very low work intensity, homeless, etc.); or
- (j) experiencing other conditions causing a situation of vulnerability (e.g. domestic violence, persons suffering from addictions, etc.).

Verification: Bidders must indicate the number of workers to be employed under the contract who fall into one or more of the indicated categories, and which category(ies) they fall into. The steps taken to recruit train and offer long-term employment to these individuals must be set out. The bidder's commitments in response to this criterion will form part of the contract terms, with regular reports on the number of positions filled, training, recruitment, promotion and retention of disadvantaged workers.

 **Option 3 - Awarding direct contracts:** Dividing contracts into small lots is easier if the contracting authority is buying directly rather than awarding a contract to a wholesaler or intermediary. If the contracting authority is managing the kitchen rather than outsourcing catering service contracts, the best option might be to simply have different direct contracts for different primary agricultural products. Preferring seasonal primary food, at least partly corresponding to local culinary traditions and being attentive to biodiversity (e.g., different types/sorts of apples) can further support short supply chains. For an example, please see the Business-to-Business (B2B) Platforms in Belgium described in the Innovative Approaches section.

Good Practice: Integration of immigrants in the Municipality of Umeå (Sweden)

Umeå's meal service organisation has created a local job track for newly arrived immigrants, as well as others who are far from the labour market today. The programme offers a chance to become a *meal assistant* and consists of a combination of *Swedish for beginners*, vocational training and internship. It prepares participants for a profession in kitchens that does not require post-secondary studies. Thinking about diversity and targeting newly arrived immigrants by offering education and training has proven to be successful. In this way, paths are opened to both integration and ensuring high competence the public kitchens.

Area of impact actions: #SocialIntegration #Smallfarmers #SocialInnovation #InnovativeFoodProcurement

TARGET #7: FAIR TRADE AND DECENT LABOUR CONDITIONS

Overall target: At least 50% of coffee, tea, sugar and exotic fruits provided under contracts originates from suppliers certified as Fair Trade including labels such as FairTrade, Ecocert Fair Trade, Fair for Life, or equivalent.

Core Criteria

🍏🔪 TS for Fair Trade and Decent Labour Conditions for exotic products: Food products that are mainly produced in developing countries (*e.g. coffee, tea, sugar, bananas, etc., the list is to be clearly specified*), must be of fair and ethical trade origin. These products must be certified under a Fairtrade International labelling scheme such as Fair Trade Label, Fair Trade Certified or other equivalent third-party certification that follows the Fair Trade Standards recognised by World Fair Trade Organisation (WFTO) and complies with the core conventions of the International Labour Organisation (ILO).

🍏🔪 AC for Fair Trade and Decent Labour Conditions for other products: Up to *[X]* points will be awarded to tenderers that provide additional products [beyond those required in the specifications] of fair and ethical trade origin. These products must be certified under a Fairtrade International labelling scheme such as Fair Trade Label, Fair Trade Certified or other equivalent third-party certification that follows the Fair Trade Standards recognised by the World Fair Trade Organisation (WFTO) and complies with the core conventions of the ILO.

Verification: Tenderers that submit proof that their food and drinks carry an ethical trade label which addresses the above requirements, or other equivalent certification issued by an independent third party, will be considered compliant with the criteria

🍏🔪 CPC for food transparency along the supply chain: The contractor shall trace all products used in food services, and provide evidence of due diligence on human rights and working conditions along the supply chain.

Good Practice: Fair trade products in Milan (Italy)

Since 2012, the school menu in Milan foresees twice a month the distribution of puddings with sugar and cocoa labelled as Fair Trade. This allows the City to both satisfy the desire of children for a healthy and tasty dessert and to further engage with the reality of Fair Trade operators and their values. Besides the main

ingredient, which is skimmed milk, sugar and cocoa are procured from different consortia of farmers in Central America that work, produce and distribute abiding to Fair Trade principles, with a special attention to workers' rights and the environment in the territories of production. This good practice is in line with the Italian legislation on sustainable school food procurement.

🍏🔪 TS on sustainable vegetable oils and fats and sustainable soy: Vegetable oils, vegetable fats and soy supplied shall not have contributed to deforestation of primary forests and must comply with environmental criteria regarding soil, biodiversity, land-use change and organic carbon stocks by meeting the requirements of a certification scheme covering these issues, of Article 93 of Regulation (EU) No 1306/2013, or by other equivalent means.

Verification: Tenderers must submit proof that each of the products supplied/used in the above categories carries an independent label/certification addressing the stated requirements. In the event that a product does not have an independent label/certification, the tenderer must provide evidence of the way in which it meets the stated requirements.

Explanatory note: The import of oil crops by EU countries is heavily associated with deforestation in the countries of origin. Deforestation is mainly associated with two crops and their derived secondary crop products: soybean cake, soybean, and palm oil. There are two comparable standards for environmentally responsible soy products: the Roundtable on Responsible Soy (RTRS) and ProTerra. The ProTerra Standard is applicable to any food or agricultural product, although it is currently used mainly for soy production and soy-derived consumer products. Certified palm oil is widely available on the international market. For palm oil, the two largest schemes are the Roundtable on Sustainable Palm Oil (RSPO) and the Palm Oil Innovation Group. In 2014 almost 12 million tonnes of palm oil, about a fifth of total world production, were produced according to the criteria of the Roundtable on Sustainable Palm Oil (RSPO 2015), but only half of that amount was sold as Certified Sustainable Palm Oil (CSPO) – the rest didn't find a buyer on the certified market and was sold as conventional palm oil. **Source: EU GPP criteria on food + catering services** (<https://publications.jrc.ec.europa.eu/repository/handle/JRC118360>)

As a large number of processed foods contain palm and soy oil, it is highly recommended to bring this requirement to the attention of food suppliers in the pre-procurement phase through market engagement. This should ensure adequate time

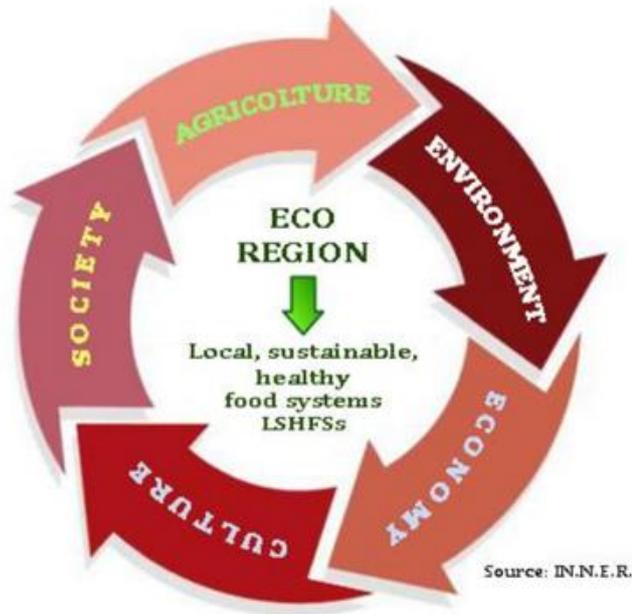
is available to source items which either do not contain these oils, or which have one of the referenced sustainability certifications.

5 INNOVATIVE FOOD PROCUREMENT APPROACHES

ORGANIC DISTRICTS (ITALY)

Organic Districts, also known as Bio-Districts or Eco Regions, are an innovative model of rural development where environmental sustainability and local development are in the foreground. An Organic District can be defined as “an area where farmers, citizens, public authorities, and other local actors realise a formal agreement aimed at the sustainable management of local resources, based on the principles and model of organic farming and on the agro ecological best practices, in order to boost the economic and social and cultural development of their community” (IN.N.E.R, 2021). Since 2014, Organic Districts have been spreading all over the world and, at this stage, are in the development phase. This model aims to achieve an ecological transition to our food systems through the implementation of an integrated territorial development, which foresees the interaction with five main components, namely: agriculture, environment, economy, culture, society. The interconnection of these dimensions has the purpose of achieving a local, sustainable, and healthy food system. (Basile et al., 2021)¹⁶.

¹⁶ https://www.ecoregion.info/wp-content/uploads/2021/11/01-A2_Organic_Districts_Guidelines.pdf



Sourcing food from Organic Districts can substantially contribute to increasing the consumption of organic food in the cities through the canteens and encourage the development of this sustainable territorial management model. Public authorities have a decisive role to play in the implementation of GPP from organic districts, especially when the purchasing of organic food from smallholders is addressed. Therefore, to include this model in the GPP process, the emphasis should be on the criteria aimed at increasing the share of organic, fresh and seasonal produce and at promoting public food purchases from smallholders (e.g. through market engagement activities). Furthermore, the Organic District Committee, by reason of its coordination function, can play a crucial role in facilitating the sharing of information about public food procurement processes among the local actors in the Organic Districts, making them aware of the opportunities coming from public purchasing. However, it will be up to the agricultural producers themselves to decide if it is worth applying for tenders.

Furthermore, Organic Districts can become a favourable ground to promote educational activities in schools. For instance, the Memorandum of Understanding signed by local governments and local entities for the establishment of the Organic District of Cilento in 2009, foresees the “implementation of an awareness campaign in schools about organic food and the Mediterranean diet” and the development of “a pilot for the adoption of a Mediterranean diet-based menu in public and private canteens of the Cilento area”. In order to implement these kinds of activities, a twinning program between Organic Districts and schools could be organised to foster food education in schools.

In Bergamo (Italy), the [‘Organic Districts of Social Agriculture’](#) actively cooperates with the municipality on several activities related to the sustainability of the territorial

food system, including collective school catering. Since 1996, [SerCar](#), the collective caterer, has won the tenders given its high quality and sustainability food standards and, from September 2021 to August 2025, it will provide food to 59 public schools. Over the years, SerCar consolidated collaborations with food suppliers from the Organic Districts of Social Agriculture. This allowed Bergamo to reach more than 95% organic food served in its schools, and increased its share of seasonal and fresh food supplied to further strengthen short food supply chains. Educational activities are foreseen as part of the project *La Buona Mensa* (the good canteen), under the EU-funded Food Trails project, which will allow pupils to do farm visits within the Organic District. In Milan, the Milanese agricultural districts (DAM) is takes part via 33 farms and some of them provide rice for local public procurement in school canteens, and they work with the municipality on educational activities for children.

What are the advantages of purchasing food from Organic Districts?

- Win-win process for urban food environments and for the Organic Districts' rural development
- Increase the consumption of organic local food
- Encourage the production of organic food in Organic Districts' areas, supporting this territorial management model
- Promote short food supply chains
- Support small producers within the Organic Districts through the selling of produce and off-farm educational activities

- Protect and maintain the rural landscape and educational space.

What are the challenges of purchasing food from Organic Districts?

- Organic Districts are located in certain areas only
- Willingness of the farmers to adhere to the public procurement process and all the challenges related with the involvement of smallholders in the GPP
- Capacity assessment in terms of food supply from the producers to the school canteens
- Capacity of the Organic District producers to respond in the public procurement process in an organised manner

- Lack of a national legislation to promote local contract

BUSINESS TO BUSINESS (B2B) PLATFORMS (BELGIUM)

In 2019, the City of Ghent organised a procurement procedure to purchase dairy products through supplier platforms. This brought together food producers, and farmers in an online shop, where food producers and farmers themselves determined the selling price provided for ordering, delivery, and payment flow, and handled the logistics. The B2B platform (Vanier) that was awarded the contract is a cooperative that connects farmers and retailers, the hospitality industry and industrial kitchens. This approach gave the city access to more producers and allowed chefs to propose more creative menus. The contract value was initially €30,000 and allowed producers to sell their short-supply-chain products directly through the platform and deliver them to catering and centralised kitchens.

Given the success of the B2B platform, the City of Ghent subsequently decided to issue a larger tender with a value €139,000. The city originally wanted to organise the tender in three lots (one for fruit and vegetables, a second one for dairy products and eggs and a third one for meat and poultry). After consulting with the companies, the tender was adjusted so that the three lots respectively covered: vegetables and fruit (lot one); dairy and eggs (lot two) and vegetarian products (lot three). Meat and poultry were removed because of the higher costs that would have left fewer resources for the other lots. The use of Vanier was very helpful for the contracting authority to purchase 'delicacy' products such as goat cheese, local mustard, farm butter, asparagus, etc. rather than produce bought in bulk (such as potatoes, onions, carrots and long-life milk), due to the limited value of the contract and because this was what producers were able to offer.

What are the advantages of using a B2B platform?

- Procuring food through a short supply chain opens up opportunities for small and medium sized producers: SMEs learn to cooperate with public authorities and vice versa
- Public procurement is improved. Supply and demand are better matched.
- Smaller volumes can be delivered without problems. This avoids bulk buying that causes waste because of the surpluses. A B2B collaborative platform enables a combination of different farmers' offers, to meet the high demand of a contracting authority
- It ensures that consumers in public canteens have access to high quality food.
- Customers and end-customers (staff, pupils and citizens) learn to know and appreciate products from the short supply chain
- Disadvantaged groups can be integrated in the process, helping to reduce social inequalities

What are the challenges of using a Business-to-Business platform?

This approach entails several challenges that were identified through market research and the publication of tenders aimed at SMEs. These obstacles included, but are not limited to:

- Small suppliers' focus being based on a business-to-consumer approach rather than on a business-to-business approach
- The financial risk for SMEs in entering large tenders, and issues in terms of logistics is a challenge
- Additionally, there are challenges in terms of knowledge, capacity as public procurement is complex and demanding, with limited accessibility for small producers, and many SMEs lack experience and sufficient personnel resources



EAST FLEMISH FARMERS & LOCAL PRODUCERS	GHENT SHOPS, HORECA & LARGE KITCHENS
<ul style="list-style-type: none">• Fair prices and offer• Logistical solution for Ghent center• Open communication about the production methods• Sustainable cooperative platform• packaging arm• Quality• No food waste• Short chain	<ul style="list-style-type: none">• Fresh straight from the field• Delivery on Tuesday and Thursday• Simple web platform• Cooperative approach• Regular flavor markets• Seasonal• Limited food miles• No food waste• Short chain
Register here and we will contact you shortly to make an appointment	View our webshop. To order you need an account
<p>JA, IK WORD LEVERANCIER</p> 	<p>JA, IK WIL WERKEN MET PRODUCTEN</p> 

Image: Vanier B2B Platform

DYNAMIC PURCHASING SYSTEMS (UNITED KINGDOM)

What is a Dynamic Purchasing System (DPS)?

A DPS is a purchasing mechanism that operates as an electronic list of registered suppliers used by contracting authorities for standardised purchases including food products. DPSs are fully electronic. They are open to all suppliers, who can join at any time, subject to a qualification stage. The procurement process takes place digitally, via electronic platforms, through which food suppliers, such as small-scale farmers and SMEs, can sell products directly to consumers and contracting authorities. Larger tenders are broken into smaller lots for which small-scale food producers can bid electronically. The system dynamically adjusts to seasons and produce availability because it is managed directly by producers, and it allows for direct contact between producers and consumers.

Bath and North East Somerset Council (United Kingdom) successfully piloted a DPS in 2016, as a means to provide 7,000 meals to primary schools and some nursery schools on a daily basis. The procurement contract was broken down into two elements to allow new suppliers to join at any time, provided they meet the established selection criteria. Firstly, a pilot partnership agreement was agreed with an organisation that undertook order consolidation and delivery, and who had knowledge of suppliers and producers in the region, as well as having necessary technology in place for smart logistics.

Secondly, a DPS with producers and suppliers was established. Please see the diagram below. This procurement strategy was aligned with the goals of the Local Food Strategy (2014-2017) to increase consumption of healthy, fresh and seasonal products by purchasing them from locally based food suppliers and producers in the region. Implementation of the DPS led to multiple documented social, environmental and economic benefits. These included carbon emission reduction, as documented in the report, 6.01 tonnes of carbon were saved per annum, employment and upskilling opportunities¹⁷.

What are the benefits of using a DPS?

- Purchase food and services directly from SMEs, small farmers and food producers
- Short, transparent and democratic supply chains
- Open and competitive marketplace

¹⁷ [Food and Catering Provision of School Food in Bath](#)

- Digitalization for better performance analysis and smart logistics
- Access and work opportunities with the public sector, including schools
- Opportunities for new suppliers to get involved even after the contract has been awarded - multiplying opportunities for participation

What are the challenges of using DPS?

- SMEs have to comply with assurance schemes from the corporate landscape, which they are probably not familiar with
- SMEs might have to prove compliance with health and hygiene regulations to trade

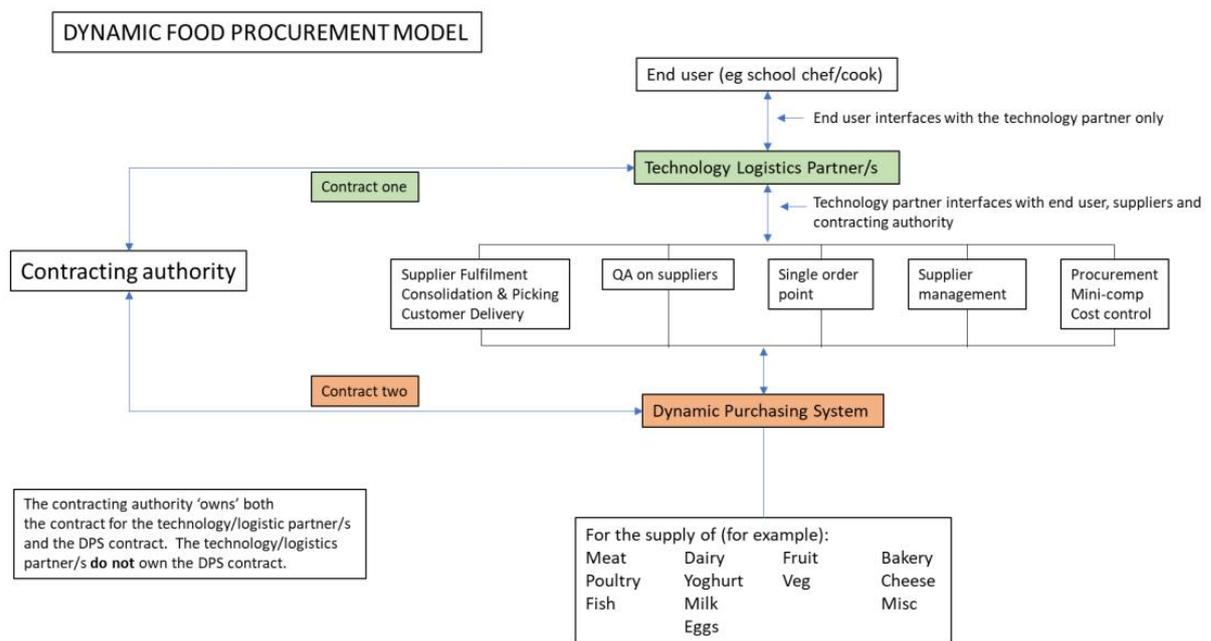


Image: Dynamic Food Procurement Model implemented by Bath & North East Somerset Council

THE FOOD PROCUREMENT CATALOGUE (SLOVENIA)

The Catalogue of Foods is an online database of domestic food providers as well as food products in Slovenia, established with a purpose of making public food procurement more transparent. The database was developed by the EU-funded Best-ReMaP project¹⁸ and the Chamber of Commerce and Industry – Chamber of

¹⁸ ¹⁸ <https://bestremap.eu/>

Agricultural and Food Enterprises in Slovenia. The catalogue contains detailed information on a wide range of foods available on the Slovenian market including their nutritional values, packaging specifications, allergens, certifications obtained, as well as the exact geographical location of the food provider on the map. The database has been designed to increase the transparency of the food value chain and to foster interaction between different stakeholders in public food procurement, including the health authorities, contracting authorities, certification bodies, and various governmental institutions. Although the Catalogue of Foods has been developed for the purpose of public food procurement in Slovenia, the database can serve as an inspiration for other countries to make their procurement practices more transparent and strengthen short food supply chains.

What are the benefits of using the Catalogue of Foods?

- Supports the creation of shorter food supply chains and enables greater diversity in the supply of locally and regionally produced food served in public institutions
- Offers a market analysis and information on the food products and suppliers
- Offers transparency of the product including a list of properly named food types and their characteristics.
- Enables to have an overview and control over valid certifications of food companies and/or products

The screenshot displays the 'KATALOG ŽIVIL' website interface. At the top, there is a navigation bar with tabs for 'Javna naročila', 'Živila', 'Zemljevidi', 'O katalogu', and 'Kontakt'. The main content area is a grid of food categories, each with a small icon and a count in a green box. Categories include 'MLEKO IN MLEČNI IZDELKI' (272), 'MESO IN MESNI IZDELKI' (240), 'KRUH, PEKOVSKI IN FINI IZDELKI' (68), 'TESTENINE, ZAKUHE, TESTO' (64), 'MOKE IN MLEVSKI IZDELKI' (8), and 'KONZERVIRANA SADJE IN ZELENJAVA' (145). Below the grid, there are search filters for 'Uredi po abecedi', 'Košarica', and 'Vnesi filter izdelkov...'. A sidebar on the left lists 'REGIJA PONUDNIKA' with checkboxes for various Slovenian regions. The main list shows a detailed view of 'MLEKO' (25) and its sub-categories like 'FERMENTIRANI IZDELKI' (147), 'DESSERTI' (37), and 'MLEČNI NAPITKI' (18). On the right, there is a 'Naročila' section showing a list of orders with dates and counts, and a 'Pregled vseh naročil >' button.

Image: Catalogue of foods database overview

6 CONCLUSIONS

Produced collaboratively through the SchoolFood4Change project, public procurers and legal experts, this report is the first comprehensive look at what healthy, innovative and sustainable public food procurement is and how it can be practically implemented by cities to advance their health and sustainability ambitions. The report has been developed with a goal to provide a baseline set of criteria and optional criteria sets which serve as *add-ons* for cities that seek to advance targets on a particular sustainability area such as climate change, short food supply chains, regional food economy or sustainability reporting. Thus, the legal approach taken in this report has been designed in a way to provide inclusive, ambitious and legally sound sets of criteria that maximum of flexibility in their implementation for cities in reaching their desired health and sustainability outcomes, whether they are beginners or more advanced. Finally, the report also offers a breadth and depth of practical knowledge through a suite of evidence-based good practice examples and useful strategies that seek to achieve or trigger systemic change public food systems as a whole, from field or farm to fork.

7 USEFUL LINKS AND ACKNOWLEDGMENTS

[EU GPP Criteria for Food procurement, Catering services and Vending Machines, and the related Technical Background Report \(2019\).](#)

[Criteri Ambientali Minimi per la Ristorazione Collettiva DM, marzo 2020 \(Italy\)](#)

<https://www.epa.ie/publications/circular-economy/resources/green-public-procurement-guidance.php>

[The Swedish Agency for Public Procurement Sustainability Criteria](#)

[Buying Green! A Handbook on Green Public Procurement, third Edition \(2016\)](#)

[The Procura+ Manual - A Guide to Implementing Sustainable Procurement, third Edition \(2016\)](#)

[Catalogue for Food Public Procurement, Slovenia](#)

[Food Procurement in Public Institutions in Slovenia, Best-ReMaP project \(2021\)](#)

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**THANKS FOR
THE FOOD!**



**It's time for
a new menu**

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