

SUSTAINABLE PUBLIC MEAL TOOLKIT

The Sustainable Public Meal Toolkit provides experience-based advice on how to set up innovative strategies and activities for sustainable public procurement and catering services. The toolkit was developed in the Baltic Sea Region countries but can be used in many more places due to the generic descriptions in the tools. Start the change in your municipality, your company, your school, your hospital, or elsewhere

Evelin Piirsalu (PhD), Stockholm Environment Institute Tallinn Centre

INTRODUCTION

Every day, more than 10 million public meals are served in the Baltic Sea Region (BSR). Public procurement and catering services therefore have a high purchasing power, and a broad range of people benefit from public meals. The transformative power of public meals can be a game-changer towards a more sustainable food system in this region and beyond. They can contribute to achieving multiple aims on policy agendas, from the UN's Sustainable Development Goals (SDGs) to the EU's Green Deal, and help to realise, through the Farm to Fork Strategy, climate, biodiversity, and zero-pollution ambitions, as well as official nutritional intake recommendations. The Sustainable Public Meal Toolkit offers innovative approaches to help trigger this change.

ABOUT THE TOOLS

The tools, collected during the Interreg-BSR projects **StratKIT** and **StratKIT+**, range from strategic approaches to concrete activities in public catering facilities. More than fifty tools are available for stakeholders involved in the provision of public meals, whether they be policymakers, procurers, caterers, producers, suppliers, consumers, or other public and private bodies. While all tools originated from BSR countries, some have been developed and piloted within the **StratKIT** and **StratKIT+** projects. Each tool is presented as a step-by-step procedure. To find tools suitable for your situation, you can either browse them all or find collections of tools for different topics in the thematic gateways. Add the most suitable tools to your own collection to download and print.

THEMATIC GATEWAYS

More than fifty tools are available for stakeholders involved in the provision of public meals, whether they be policymakers, procurers, caterers, producers, suppliers, consumers, or other public and private bodies. To find tools suitable for your situation, you can either browse them all or find collections of tools for different topics in the thematic gateways. Add the most suitable tools to your own collection to download and print.



STRATEGIES FOR CHANGE

This gateway connects the public meal with the food system and its drive towards increased sustainability. It includes tools specifically designed for decision-makers, customers and suppliers, making the change in collaboration as they think about, choose, and decide upon more sustainable ways to provide public meals.

PUBLIC PROCUREMENT

The tools in this gateway mainly offer guidance in terms of procurement criteria which suggest which kind of products to procure. These criteria work in alignment with Green Public Procurement criteria. Some tools are meant to support procurement officers in setting up tenders more easily or finding potential suppliers; others are more strategic tools to transform public food procurement itself.

RESOURCE EFFICIENCY

The tools presented here to help change the preparation and consumption of public meals contain innovative ways to avoid certain materials, reuse others, and reduce energy and water consumption. While they can be part of municipal and entrepreneurial policies, some are also suitable for procurers, while others offer hands-on approaches for kitchens and canteens.

ORGANIC FOOD

Some of the tools presented in this gateway comprise procurement criteria alongside explorative and supportive measures for the organic market and its farmers. Others target caterers by providing organic labelling and guidance on how to document organic food content. Most of the tools recommend training for kitchen professionals, education in schools, and raising awareness of the benefits of organic food in organisations as inspiration as well as for contextually adapted implementation.

HEALTHY AND PLANT-BASED DIETS

The tools in this gateway present training concepts for chefs and service personnel, as well as educational and hands-on approaches for the customers. Public procurers can use the EU's Green Public Procurement criteria to include requirements for healthy vegetarian meals. The tools can be used at various levels of public procurement and catering service organizations as inspiration, as well as for contextually adapted implementation.

COMMUNICATION AND CAPACITY BUILDING

This gateway offers a range of tools that may help to shape communication, training and support functions to better adapt public meals to a sustainability context.

WORKING WITH FARMERS

The tools in this gateway provide inspiration to procurers, catering organisations, and supply chain actors for how to extend collaboration with farmers.

NEW: CRISIS MANAGEMENT

New gateway is being created with tools on how to handle the crisis situation



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StratKIT project website

Interreg
Baltic Sea Region



Co-funded by
the European Union

RESPONSIVE PUBLIC SERVICES
StratKIT+