Welcome!

A Taste of Sustainability – Mobilizing Public Procurement and Catering Services in the Baltic Sea Region

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StratKIT: Innovative strategies for public catering – sustainability toolkit across Baltic Sea region

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Funding cooperation for a more innovative, better accessible and sustainable Baltic Sea region

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Managing Authority/Joint Secretariat: Investitionsbank Schleswig-Holstein (IB.SH)

€ 282.4 MILLION to find joint solutions to common problems

263.8 ERDF | 8.8 ENI | 5.3 NOR | 4.4 RUS plus national co-financing → about € 348.5 million total Programme volume
ERDF – European Regional Development Fund
ENI – European Neighbourhood Instrument
NOR – Norwegian national funding
RUS – Russian national funding

One of 15 transnational Interreg Programmes for 2014-2020

Berlin | Brandenburg | Bremen | Hamburg | Mecklenburg-Vorpommern | Schleswig-Holstein | Lüneburg/Niedersachsen

north western regions

StratKIT project partners:

- University of Helsinki, FI
- Stockholm Environment Institute Tallinn Centre, EE
- agrathaer, DE
- IFAU Institute for Food Studies and Agroindustrial Development, DK
- Municipality of Aarhus, DK
- Municipality of Rybnik, PL
- Tallinn City Government, EE
- Finnish Professional Catering Association, FI
- Baltic restaurants Estonia, EE
- Central Denmark EU-Office, DK
- Estonian Regional and Local Development Agency, EE
- The Herzen State Pedagogical University of Russia, RU
- Council of municipalities of Sankt Petersburg, RU
Aims of StratKIT project

• **The main focus** of the project is to support the development of healthier and more sustainable public catering system in the Baltic Sea region.

  *(Different aspects: health and well-being, food safety and supply, biodiversity, resource efficiency, climate change and other environmental aspects and impacts)*

• **Tasks:**

  - Mapping the essential aspects of public procurement and catering services
  - Co-creating new practical sustainability models
  - Piloting new models in various partner countries
  - Active dissemination of results – Sustainability toolkit
Some interesting activities towards sustainability identified so far:

• **Practices**: aligning with nutrition recommendations when designing menus; renouncing agrichemicals by procurement of organic food; avoiding plastic packaging by buying ‘naked’ cucumbers; minimizing food waste across the manufacturing including procurement and kitchen operations; minimizing plate waste by customer communication; on-site selling of left-over meals at lower prices

• **New developments**: increasing energy efficiency of the manufacturing kitchens by reconstruction; new methods such as cold combination; solar panels; ergonomics

• **Novel initiatives**: cutting meat and dairy (into half); increasing consumption of undervalued local fish stocks; educating and inspiring customers to consume meals with legumes; co-creating new vegetarian and vegan recipes with customers; serving meals without trays
Thank you!

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