Today, there are lots of pressures for more sustainable food systems as a result of dietary changes, growing environmental awareness and an overall demand for healthier food. Public procurement and catering services can serve as trailblazers to respond to these pressures. These issues are addressed in the Baltic Sea Region project StratKIT (2019-2021) which is aiming to pool public actors’ co-learning and co-innovation resources for intensified policy implementation in terms of circular economy and climate neutrality in Finland, Estonia, Poland, Germany, Denmark and Russia. The project aims at developing the BSR dynamic sustainability model to signify the efforts by public procurement and catering services towards increased sustainability. The project discusses the relative merits and challenges of the practices, developments and initiatives in terms of the sustainability conditions for nutrition on the one hand, and the environment and economy of the food system, on the other.

The two-day StratKIT Baltic Sea Region Stakeholder Round Table Event is a first international event in the StratKIT project that aims to bring together public procurers, catering service providers, public authorities, suppliers, customers and other stakeholders from different countries to co-learn about the current situation and to co-develop innovative strategies for the future! You are welcome to join and learn about new developments and to offer your input for shaping the Public Catering Services towards sustainability in the Baltic Sea Region.

StratKIT Baltic Sea Region Conference

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

12-13 November 2019

Venue: Hotel Meriton Conference & Spa Tallinn, Toompuiestee 27, Estonia

Register here by Nov 4th
Agenda

Day 1, 12th November

09:00 – 09:30 Registration and coffee

09:30  Welcome words by the Minister of Agriculture of Estonia

09:40  Introduction to the event and short presentation of the StratKIT project
   Sami Kurki, director, University of Helsinki Ruralia institute

Session 1 Current trends and developments towards sustainability in public procurement and catering services

09:50  Pressures for sustainable food – the role of public meal in a changing food system
   Minna Mikkola, Senior Researcher, University of Helsinki Ruralia Institute

10:10  Global trends and new European policy developments in public meal
   Signe Waltoft Madson, Central Denmark EU office

10:25  Presentation of new EU GPP criteria for food and catering
   Enrico Degiorgis, DG Environment European Commission (Video connection)

10:40  Examples of sustainable food procurement in the EU
   Peter De Franceschi, ICLEI - Local Governments for Sustainability

11:00  What are circular procurements? Concepts and developments in CircularPP project
   Hanna Salmenperä, Senior Coordinator, Finnish Environment Institute

11:20  Challenges and opportunities for more sustainable public meals in the BSR region
   Evelin Piirsalu, Stockholm Environment Institute Tallinn Centre, SEI Tallinn

11:50  Drivers and barriers for more sustainable public meals
   Panel discussion, moderated by Sami Kurki, University of Helsinki Ruralia institute

12:30 – 13:30 Lunch

Session 2 National frameworks and selected best practices across the Baltic Sea Region

13:30  The Swedish developments towards sustainable public procurement and catering services
   Anna Post, Senior Lecturer, University of Gothenburg, Sweden

13:50  Best Practices - Wholesalers’ opportunities for reducing food waste
   Annette Badsberg, Head of Tendering, Hoerkram Foodservice A/S, Denmark

14:10  Animal and plant-based food consumption in change in public catering services
   Regina Ekroos, Development Director, Espoo Catering Oy, Finland

14:30-15:00 Coffee break and networking

15:00  Organisation of the school meal in Estonia - lessons learned
   Aaro Lode, Baltic Restaurants, Estonia

15:20  Regional organic public catering is possible - the example of the Regio Week in Berlin schools
   Frank Nadler, Berlin Food Policy Council, Germany

15:40  Social and environmental innovations in public food consumption in Rybnik
   Grzegorz Piskalski, expert, Municipality of Rybnik, Poland

16:00  A tasty and successful vegetarian restaurant in St. Petersburg
   Marina Albi, Owner, Cafe Botanika, St. Petersburg, Russia

16:20  Closing words

16:30  End of first day
Day 2, 13th November

The StratKIT BSR Roundtable: Discussion about the framework/model of sustainable public procurement and catering – lessons learned and the possible elements of the framework/model. In a round table form, participants will be divided into smaller groups with possibility of in-depth discussions on selected topics.

Session 3 BSR Round Table

9:30 – 9:45  Introduction and division into Discussion Groups

9:45 – 11:00  Discussions in groups:

Group 1: Procurement strategies towards a sustainable food and catering service
Group 2: Vegetarian and vegan diets in public menus
Group 3: Organic and local food as a procurement criterium
Group 4: Food waste management including raising consumers’ awareness
Group 5: Sustainable public meal in international networks and initiatives

11:00 – 11:15 Short summary of the round table groups by moderators

11:15 – 14.00 Field trip to the kindergarten and school in Viimsi municipality (includes lunch in school canteen)