

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*

Funding cooperation

for a more **innovative**, better

accessible and **sustainable**

Baltic Sea region

interreg-baltic.eu

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

Cooperation

around the Baltic Sea



StratKIT: Innovative strategies for public catering – Sustainability toolkit across Baltic Sea region (1.1.2019-30.6.2021)

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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EUROPEAN
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