THE SWEDISH EXPERIENCE WITH SUSTAINABLE PUBLIC PROCUREMENT AND CATERING SERVICES IN SCHOOLS AND COPING WITH THE CRISIS

ANNA POST, PHD HUMAN ECOLOGY, SENIOR LECTURER IN FOOD AND NUTRITION
Content of this presentation:

• National guidelines for sustainable meals
• City of Gothenburg – sustainable meal program
• Pilot project on meal development
• Challenges in meal development
• Handling the Corona pandemic
• Your questions
National guidelines:
- Nordic Nutrition recommendations 2012
- Environmentally sound dietary guidelines: (SFA)
- Find your way: (SFA)

+ Local policy documents
General advice for individuals and groups

• Eat less meat, choose more plant based food
• Choose fish from sustainable stocks
• Choose fruits and vegetables that store well
• Minimize food waste
• Store food properly
• Plan your purchases and use the leftovers

• Read more at slv.se
The City of Gothenburg - Sustainable meal program

Sustainable meals are:

- Based on guidelines from SFA
- Eco labelled foods, incl. fish, meat, fats
- Seasonal greens
- Includes a large proportion of vegetables and legumes

- Limit the amount of food waste
  - (a separate program)
Political goals in the City of Gothenburg

• Increase the number of sustainable meals
• One “vegetarian day” of the week in preschool and school
• Use 50% organic foods
• Use 100% organic meat
• Reduce the climate impact of the city's public food service
Advice on public procurement

- Base on the organization’s policy and environmental goals
- To favor small suppliers, divide the procurement and do not ask for a complete assortment
- Make demands on animal welfare (but not ex. Swedish)
- Tool – wizard. Based on food categories
- Inform yourself about market access!
Pilot project in Karlstad - Develop the Pasta Bolognese

• Combination of meat types and vegetables incl. meat substitutes (14 alternatives)
• Calculation of nutrients, climate impact, Iron absorption
• Acceptance was evaluated at a “mini food-fair” (pupils, teachers, staff)
• Vegetarian dishes have good energy content, are economical and have lower climate impact (as expected).
• Difficult with acceptance of veg meals. The winning option was: beef and red lentils 50/50 – soy was least tasty options
• Other considerations: available foods, methods, competence
Challenges

• New focus! From Organic to CO2-emissions
  – New tools to calculate CO2-emissions

• Meat and veg – how combine?
  – Decrease the meat portion or exchange meat for “plant based protein”
  – Few good alternatives – product development is needed!

• Too little meat for risk groups?
  – Young women and adolescents are at risk for iron deficiency
  – Risk to create inequalities in health
Restrictions concerning the Corona virus infection

• Persons who are ill should not go to work or to school
• The kitchen’s regular hygiene routines including hand washing are sufficient
• The corona virus is not spread by eating food or drinking water.
• People/ school children in ques can pose a risk of infection
• Hand-wash/ disinfection before eating
Avoid close physical contact

• Allow children to eat in other rooms than the dining hall, such as classrooms, and other spaces in the school
• Re-schedule lunch hours and let children eat in smaller groups.
• Markings on the floor to keep distances
• School staff make sure there are no crowding in queues
Your questions!
Visit our website: iki.gu.se
anna.post@ped.gu.se
https://www.gu.se/omuniversitetet/personal/?userId=xposan&departmentId=042940