

The power of public food procurement in the City of Copenhagen

- WHO - procurement tool

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Food Procurement

- **High political ambition - 90% organic in all public meals**
 - Procurement 100%organic
 - Organic conversion - not only on the plate but also in the minds.
- **Seasonality and diversity**
 - The apple case, diversity
 - Fish in season
- **Kitchen- and market involvement**
 - User dialogue
 - Market dialogue
 - Market monologue
- **Procurement as a tool for teaching and reaching goals beyond buying food**
 - Circularity
 - Prevent food waste
 - SDG, why is it important
 - Food procurement network

Dialogue with the kitchen and the market – prior to tender

- Prior to writing the tender, it is important to ask the kitchen about their needs.
- That is followed by having a market dialogue – what can the market deliver, and how?
- Keeping in close contact with the kitchens during the process of writing the tender.
- Inviting the market to another market dialogue. After this meeting the market can ask written questions, which are published (anonymous) with an answer to all participants.

Dialogue with the kitchen and the market – after the tender is published

- 10 days after the tender is published, another market dialogue takes place.
- Here the procurement officer tells about the tender, why did it turn out this way, what are the thoughts behind it, and why some of the comments from the last market dialogue has been implemented, and some have not.
- This is an informational meeting only, questions can be asked, but everything is recorded and published (for now in writing) afterwards.
- In Copenhagen we call it **Market Monologue meeting**

Fish in season from SME

- Asking for a box of unspecified fresh fish in season delivered every week to the kindergartens.
- Two Cook books (elderly and children)
- Calender with seasons and what to use instead of fish that are not in season

Diversity and seasonality in fruit and vegetables - the applecase

- Using seasonal diversity as a criteria in the tender, by giving more points to the bidder who offered the greatest variety.
- Supplying with an "all round" version for all year were it is necessary (i.e. apples, potatoes...)
- This makes sure that we can bring the seasons into the public meals, elderly not going out any more can still feel season.
- We were offered 86 different apples in the tenders, and the winner offer had 38 different apples in season.
- This is used by the kitchen staff to teach the children about taste, the different use and why diversity is im

Book a field with quinoa or asparagus and try to buy the whole chicken

- Next projects is to try to open procurement to SME by putting out to competition the crops of a field event before it is planted. Asparagus takes two years to grow and is a large investment for a farmer if they are not sure that they can sell it when it is ready – we will work with that.
- Can we get a farmer to produce more sustainable by buying the crops from a field in advance?
- Engaging a contract with a chicken farmer and buying the whole chicken instead of just the chicken breast. How does that work in a modern school food production?

New food strategy –
new tender this fall

- Health promotion
- Co2 reduction
- Waste management
- Climate weight

Find articles about
food procurement
in Copenhagen, The
Apple case and the
Food strategy at my
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