

Mailing November 2012

## Revaluing Public Sector Food Procurement (RPSFP) on the Knowledge Hub

Dear RPSFP Group members

This is the third mailing with some of the latest postings from the Revaluing Public Sector Food Procurement site on the Knowledge Hub. Those of you who visit the site regularly will already know how rapidly the Group's activity has grown over the past few months as the FOODLINKS project has got firmly established. For those of you who have not been regular visitors, you can catch up by going on-line at:

<https://knowledgehub.local.gov.uk/home>

But in the meantime, I hope that this mailing keeps you posted about some of the latest news, discussions and developments in public sector food procurement that are taking place around Europe.

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### SHARING KNOWLEDGE

#### FOODLINKS website

Foodlinks is a collaborative project funded by the Seventh Framework Programme of the European Commission with the purpose of evaluating knowledge brokerage activities to promote sustainable food consumption and production: linking scientists, policymakers and civil society organizations. Project news, news from the project partners, and news related to sustainable food chains is easily accessible on the Foodlinks website at: <http://www.foodlinkscommunity.net/>

You can also subscribe to FOODLINKS News using the following link:

<http://www.foodlinkscommunity.net/newsletter-subscription-foodlink.html?&L=0>

#### Courses in sustainability for chefs

Bettina Bock posted this on the blog:

I came across the following announcement by Prof. Dr. Carola Strassner, MBA on the food-for-cities network about courses in sustainability for chefs and home economics working in hospitals, and thought that this might be particularly interesting for those of us interested in Revaluing Public Procurement.

*‘One of the projects you may find particularly interesting is our "BioMentoren" (Organic Mentors) - a carefully selected group of chefs and professional kitchen managers in all sectors of foodservice that are willing to mentor colleagues in sustainability issues. (<http://www.biomentoren.de> currently German only). We are interested in taking this to an international level; colleagues in Finland are pursuing this idea right now.*

*In my academic capacity I am currently involved in a project that is addressing integrating sustainability skills into the curricula for hospitality training. This is at the University of Applied Sciences in Muenster, Germany. There's a project page here ([https://www.fh-muenster.de/ibl/projekte/IBL\\_BBNE/Berufliche\\_Bildung\\_fuer\\_eine\\_nachhaltige\\_Entwicklung\\_Startseite.php](https://www.fh-muenster.de/ibl/projekte/IBL_BBNE/Berufliche_Bildung_fuer_eine_nachhaltige_Entwicklung_Startseite.php)) but currently also German only.’*

### Research on social media and forestry

Although this research is not about public sector food procurement, it is about the use of social media. Forest Research has recently published a scoping study as part of a three year research project on social media and forestry. The growth in uptake and use of social media, and the range of media channels now available (e.g Facebook, Youtube, Twitter and LinkedIn) has significant implications for the way in which the Forestry Commission communicates with stakeholders and the wider public. This project seeks to gain a better understanding of how social media can be best used to support the aims and objectives of the Forestry Commission. The scoping report not only describes the range of social media channels available and the challenges associated with their use in public bodies, but also reviews existing literature for evidence of the potential application of social media to support information gathering, empowerment and democratisation objectives, and behaviour change (taken from SDRN mailing 6 November).

You can read more, including a summary of the research and scoping study at: <http://www.forestry.gov.uk/fr/socialmedia>

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## NEW DOCUMENTS AND REPORTS

### Standards for food in schools and hospitals in England

To help schools and hospitals adopt the Government Buying Standards for food and catering services, Defra has published reports on two pilot projects to introduce the standards into schools and hospitals in England, alongside guidance on implementation of the standards.

You can read a report by Nick Saltmarsh, access a number of related links – including the new principles for Hospital Food announced by the Health Secretary in October, and view the reports here:

[http://sd.defra.gov.uk/2012/11/higher-standards-for-food/?utm\\_source=email&dm\\_i=A78,119DE,2S1O1Y,364DQ,1](http://sd.defra.gov.uk/2012/11/higher-standards-for-food/?utm_source=email&dm_i=A78,119DE,2S1O1Y,364DQ,1)

The Improving Hospital Food Project reference group that has been set up by the DoH to implement the principles includes RPSFP Knowledge Hub Group member David Barling.

### Reform of EU Common Agricultural Policy (CAP2020) – towards a sustainable food policy?

A presentation on CAP reform, given by Robert Pederson of EPHAC (European Public Health Agriculture Consortium) at a recent FOODLINKS meeting is available in the library on the RPSFP Group's page on the website.

The presentation provides a short introduction to the CAP and discusses perceptions of 'local' food in Europe. It poses thought-provoking questions about how local markets and short food supply chains are included in the priorities for CAP 2020. It concludes with a summary of the next steps for the Commission in the process and EPHAC's own position on local/regional food systems.

### Organic products in public canteens in Austria, facts and figures

Claus Holler is responsible for public canteens as well as for health & nutrition within Bio Austria, a Registered Association of Organic Farmers in Austria. New to the library is his powerpoint presentation that provides examples of good practice in Vienna and about motivations and strategies for sustainable (and organic) procurement. It contains many facts and figures about organic products in public canteens in Austria. In addition, a recent conversation between Claus and Monika Thuswald where they talk in more depth about sustainable procurement for public canteens in Vienna is also available in the library.

Claus Holler is a member of the RPSFP Group.

## Better food, happier people - Designing a sustainable canteen system based on short and local supply chains

This report, which you can also access in the library, presents strategies to improve the sustainability of the canteen system at Wageningen

University based on short and local supply chains. The feasibility of the alternative canteen is examined by studying the decision power of the tendering procedure, the caterer and the Facilities and Services. The contract award process is also addressed. Research questions include:

1. What are relevant criteria for assessing the sustainability of a canteen?
2. How sustainable is the current canteen regarding these criteria?
3. How can the sustainability of the current canteen be improved in order to fulfill the criteria?

Also on the blog:

### What type of collaborator are you?

Femke Hoekstra posted a **quiz!**

She asks Who are you? Are you the Ninja? The Skeptic? Or the Dinosaur??

[http://go.centraldesktop.com/quiz-9-collaborators?utm\\_source=cd\\_com&utm\\_medium=site&utm\\_content=hero\\_resources\\_quiz&utm\\_campaign=quiz](http://go.centraldesktop.com/quiz-9-collaborators?utm_source=cd_com&utm_medium=site&utm_content=hero_resources_quiz&utm_campaign=quiz)

## Sustain's Campaign for Better Hospital Food

The Campaign for Better Hospital Food represents a coalition of organisations calling on the Westminster government to introduce mandatory nutritional, environmental and ethical standards for food served to patients in NHS hospitals in England. These standards would ensure that hospital food:

- promotes health, by reducing saturated fat, sugar and salt, and ensuring it meets recommended dietary guidelines for patients,
- protects the environment, by increasing the amount of food which is sustainably grown (such as organic), using less oil and water, enhancing the soil and biodiversity, and resulting in fewer greenhouse-gas-emissions (GHGs), and
- supports ethical food and farming practices e.g. by specifying animal welfare standards and guaranteeing that farmers who produce hospital food get fair pay and have safe working conditions.

You can read more about the campaign here:

<http://www.hospitalfood.org.uk> and at <http://www.sustainweb.org/hospitalfood/action/>

## UP-COMING EVENTS

Featured Events include:

### Resilient Cities Webinar- ‘Working Together to Adapt to Climate Change’

Webinar - 15 November 2012. 15.00 – 16.00

The sixth and final webinar organised by ICLEI's Resilient Cities Team will take place on 15 November 2012. The focus of the webinar will be on how local governments can integrate multi-stakeholder cooperation with researchers, experts, local communities, and the private sector into their adaptation planning. Anna Beswick, from Adaptation Scotland, will explain a variety of forms these collaborations can take and highlight some common goals and challenges. Lone Pie Kelstrup, from the Municipality of Kolding, Denmark, will shed light on the city's approach to multi-stakeholder dialogues and the benefits it creates. To find out how to take part go to:

<http://resilient-cities.iclei.org/resilient-cities-hub-site/webinar-series/>

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