The role of the procurement lawyer

- The procurement officers are one of the keyes to making sustainable tenders. They have a unike opportunity to created these much needed changes. Being a procurement lawyer is not just an ordinary office job, as a procurement lawyer and public purchaser, you are a very important key in bringing the political goal to life.
- The small changes that you can write into the tender documents may be the decisive factor that contributes to the **food chain starting to move in a more sustainable direction** which then can create noticeable changes in primary production also in distant countries.



City of Copenhagen

For over 20 years the City of Copenhagen has invested in good quality public meals



115.000 meals daily

1000+ kitchen units

1700 kitchen workers

9000 tons food procured yearly

42 mio. EUR in annual food consumption

10 % of Danish public procurement

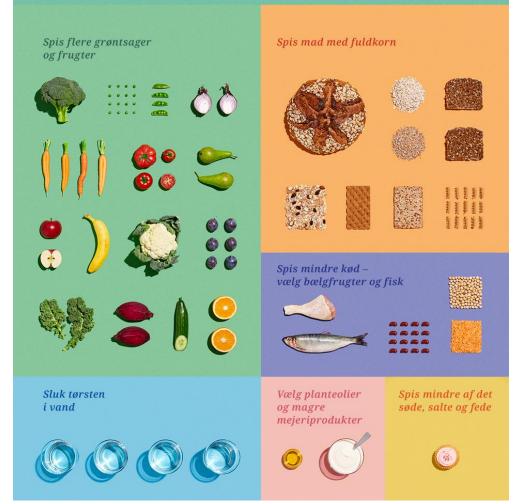


Official dietary guidelines 2019

The Official Dietary Guidelines - good for health and climate are:

- Eat plant-rich, varied and not too much
- Eat more vegetables and fruit
- Eat less meat choose legumes and fish
- Eat wholegrain foods
- Choose vegetable oils and low-fat dairy products
- Eat less sweet, salty and fatty food
- Thirsty? Drink water
- Official Dietary Guidelines (altomkost.dk)

Spis planterigt, varieret og ikke for meget



Action plan for plantbased foods (DK) 2023

 Plant-based foods should be understood broadly and cover all types of foods made from plants, edible fungi, algae and beneficial microorganisms. The focus is both on plant-based proteins and alternatives to animal-based foods, but also classic plant-based crops such as cereals, fruits and vegetables.

 Handlingsplan-for-plantebaseredefoedevarer-digital_okt_23.pdf (fvm.dk)



City of Copenhagen 6

State controlled seal of quality



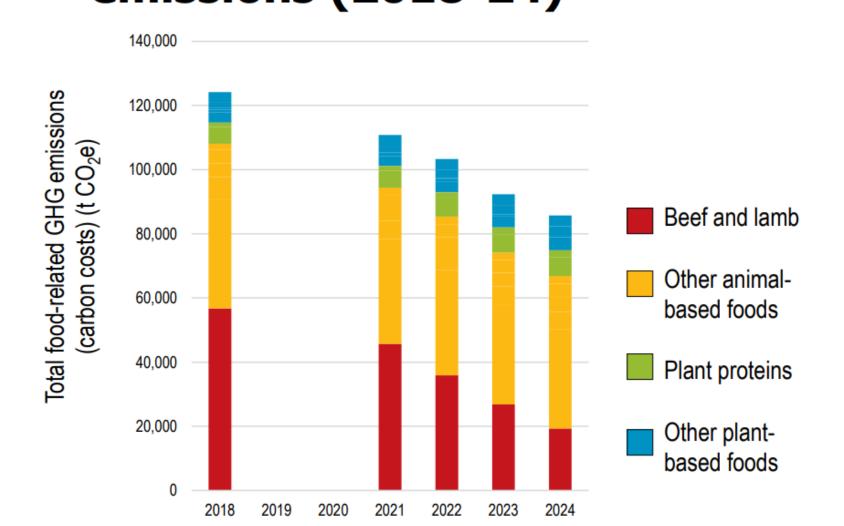
Hotel & restaurant (oekologisk-spisemaerke.dk)

Rapporter (oekologisk-spisemaerke.dk)

Økologi i Danmark - veje til succes (lf.dk)



Copenhagen (TOTAL): total food-related emissions (2018-24)



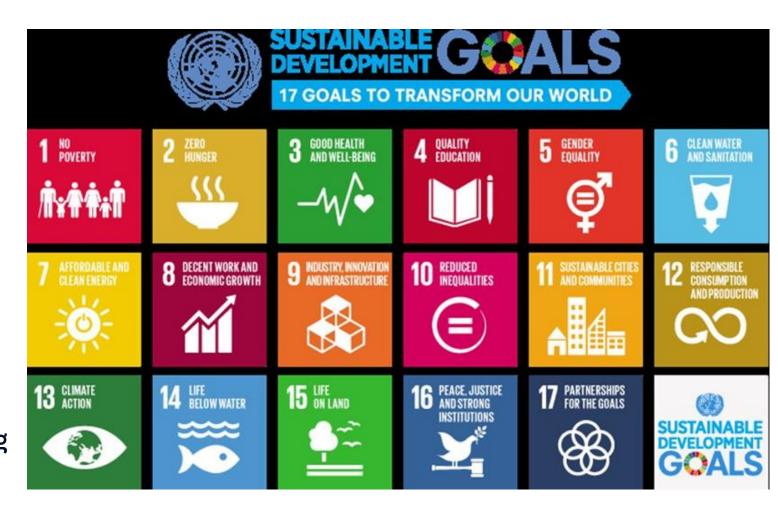
	% change (2018-24)
Emissions per kg	-32.02%
Total food-related GHG emissions	-30.95%



Source: Purchase data provided by member. Emission factors from Poore and Nemecek (2018) (agricultural supply chain) and Searchinger et al. (2018) (carbon opportunity costs).

The sustainability criteria currently identified as relevant to work with are as follows:

- SDG in tenders
- Packaging
- Prevent food waste
- Seasonality and diversity
- Climate-friendly food / climate weight
- Organic food
- Sustainable soy and palmoil
- Sustainable fresh fish
- Fairly traded certified goods
- Transport
- Nutrition in procurement
- Procurement as a tool for teaching and reaching goals beyond buying food



Diversity and seasonality in fruit and vegetables - the apple case

- 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 where it is necessary (i.e. apples, potatoes...)
- This makes sure that we can bring the seasons into the public meals, elderlies 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 important







- Culinary advisor Meyers Madhus, 4-year contracts
- Local counselling offered to each institution for 3-, 6- or 12months
- Courses that qualify and inspire for kitchen staff, but also for other staff
- Inspirational materials and lots of recipes:
- Forside | Madopskrifter.kk.dk
- BørneMenuen | BørneMenuen
- Celebrations and events with the kitchens



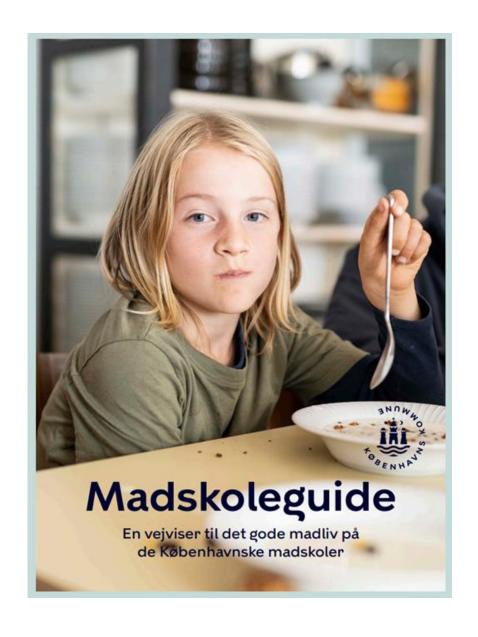
Why do we have Food Schools?

- The meal framework is important for the kids' physical, social and mental health. Food is a precondition for learning, social and academic well-being
- School food promotes the kids' liking of more foods and can be a driver for building and food literacy
- School food can help to tackle inequality in health
- Denmark has less social inequality than many other countries, but still a marked social inequality in many health parameters
- Among the lower social groups, there is a significantly higher incidence of overweight and obesity, poorer eating habits and a greater frequency of increased risk parameters for later lifestyle diseases



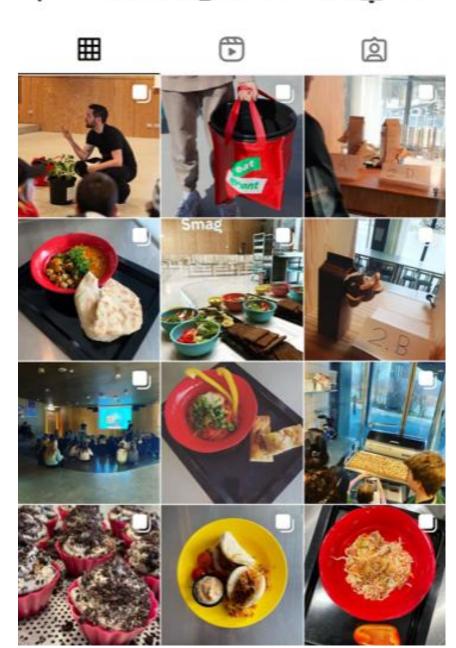
Food School Guide:





Social Media

- Many Food Schools have a social media account where they post pictures of the food, everyday life, and teaching activities
- This is a platform to give parents an insight to the food and activities that their children meet in the Food School
- It is a great way to secure backing of their work and can work as a catalyst to more actors wanting to be involved in food activities around the whole school



Potato kit











Background for PFP Network Activities

- 2009: Procurement officer in City of Copenhagen
- 2019: EU GPP criteria for Food
- 2019: Danish PFP Network established
 - Supported by Ministry of the Environment and Food
- 2023: Cross sectoral network (IKA) is resumed
- 2023: First EU PFP meeting in JA Best ReMaP
- 2023: One Planet network PFP FAO
- 2025: Stakeholder Expert Group on Public Procurement (SEGPP)



International perspectives from projects

Food Trails, COACH, SF4C and Best ReMaP





EU PFP Officers Network

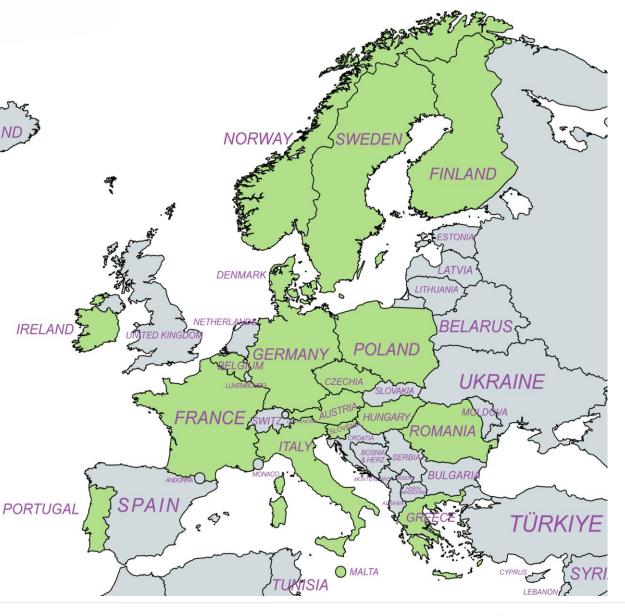
• EU PFP network – 17 countries

 Public food procurement officers and other employees involved in the writing tenders

- Meetings
 - 2023-2024
 - Bi-monthly meetings
 - 2024-2025
 - 4 meetings per year

EU Public Food Procurement Network

Public Food Procurement officers



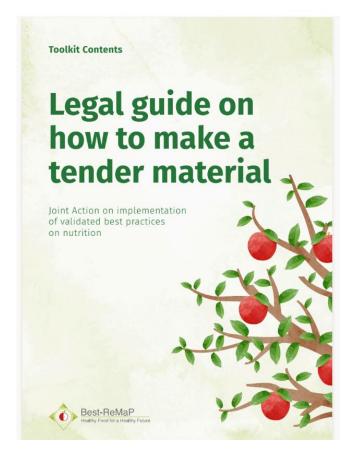


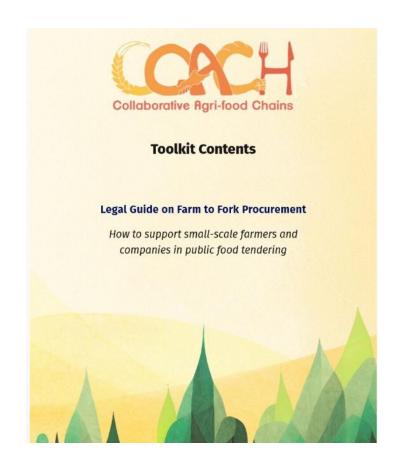




City of Copenhagen

Publications - download for free.







https://apps.who.int/iris/handle/10665/363337
Best practice Coach Copenhagen - Urgenci Hub

UN Multi-Actor Food Systems Champions Network 2020

Champions Network | United Nations



Food | One Planet network



