





Sustainable foods at the climate summit 2009 in Copenhagen

- how can ambitions be met
in real life foodservice?



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velsmag • sundhed • økologi





The climate summit Cop15 in Copenhagen

1. Planning sustainable food supply
2. Final principles of the tender
3. Choice of caterer
4. The problems of real life
5. Conclusion: - a lottery





A few facts

- December 7th-18th
- Bella Center, Copenhagen
- 12-15.000 visitors from 192 countries
 - Officials
 - NGO's
 - People of the press
 - Locals
- Food strategy by:
The Ministry of Foreign Affairs of Denmark
- Meals will largely be eaten in Bella Center





Meals during COP 15

Dec. 4th-6th

- 1.400 security personnel

Dec. 7th-12th

- 5.000 participants
- 1.400 security personnel
- 300 local helpers

Dec. 14th-18th

- 13.000 participants
- 2.400 security personnel
- 300 local helpers

Dec. 19th-20th

- 1.400 security personnel





Setting the standards for the tender.....

From the first meeting on food standards and quality:

“We can only afford 20% organic food and there is not enough organic food”

“We must have grilled chicken and French fries, that is eaten and loved all over the world”

This was said while serving bottled water.....





Setting the standards for prizes and variety.....

- Poor NGO's shall also have something delicious to eat
- The vegetarians, the Jews, the Muslims shall also have something to eat, that match their religion and taste
- The VIP's shall be able to buy luxury food
- There has to be an enormous range of different foods and dishes





Setting the political standards

- The rich Denmark shall show that social responsibility by including “Fair Trade”
- The Danes buy more organic food than anyone else in the world, that has to be shown
- The food must be climate friendly
- The event is a window to the world, that shows Danish cooking and Danish food production
- COP15 must promote Danish organic food





Other Ministries have political issues concerning the food.....

- The Ministry of Climate and Energy
- The Ministry of Finance
- The Ministry of Environment





The EU and the lawyers set the limits for the ambitions....

- No specific organic labels allowed
- No specific rules allowed on short transportation and “no airplanes”
- No specific rules allowed concerning climate friendly production methods
- No specific rules allowed concerning long term cooling and deep freezing





The Ministry of Foreign Affairs of Denmark

First half of 2008: Call for help to set the standards
Searching for knowhow about

- large scale organic food supply
- large scale catering
- how to make organic food cheap, tasty, healthy and climate friendly?

Second half of 2008: Overcoming constantly growing
legal, political and practical barriers





The Ministry of Foreign Affairs of Denmark

First half of 2009:

- Writing requirements for future caterer, a very tricky and difficult task
- Requirements published March 19th
- 5 catering companies made an offer
- The choice was made June 15th

Second half of 2009:

- Final decisions on quality and menus were decided
- Many practical barriers were expected and The Ministry have tried to take care of them





The final “rules” for food supply of the COP15....

“Food and beverages must be healthy, tasty, environmentally sustainable, cheap and must take cultural and ethnic eating habits into consideration. Environmentally sustainable means as much fair trade, organic and climate friendly as possible”.





The final “rules” for food supply of the COP15....

At least **65%** of the food measured in percentage of weight must be **organic**, and foodstuff with visible packaging such as milk, coffee, tea, fruit juices, sugar and so on, must be **100% organic** and if possible **Fair Trade**.





These facts may create problems

The time factor and the tender:

- Published march 19th 2009
- 9 months later than planned
- Only 4 caterers prequalified
 - one partly organic
 - three conventional



Criteria's for choosing

Prices: 50%

Quality: 25%

Organic food: 15%

Crew: 10%



The caterer

- Bella Center services A/S
 - Convenient, as it is their kitchens
 - They had the lowest prices on meals

Prices of the “public climate kitchen”:

Sandwich: 30 DKK - 4 €

Hot meal: 50 DKK - 6,75 €

Drinking water: free

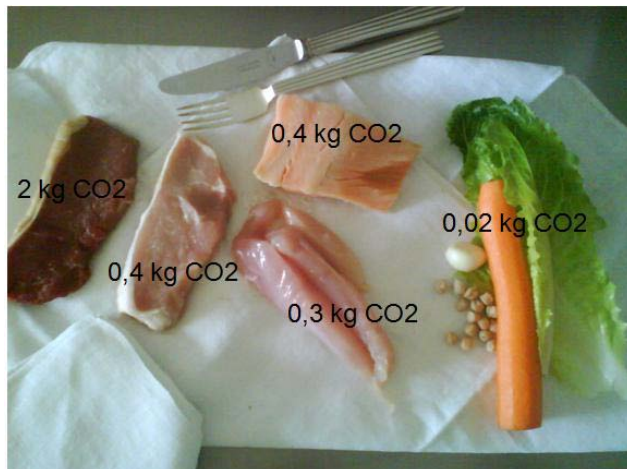




The restaurants and coffee shops

11 types of eating and drinking facilities:

- 1 expensive VIP restaurant
- 4 organic “public climate kitchens”
- 4 cafés
- 1 night café
- a number of coffee shops and lounges
- a couple of “Meals on Wheels”





Comparing the tender and the outcome

The tender:

- organic
- climate friendly
- healthy
- tasty
- cheap

Bella Center:

- “Western European international classic”
 - with a twist of the orient
 - with some extra vegetarian dishes
- 65 % organic
- Labelled with “Eco” and “Fair Trade”
- Not especially climate friendly
- Not especially cheap
- Delivered by conventional suppliers





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**Only if there is
enough time!**

Barriers:

The tender was 9 month delayed leaving no time for alternative offers of catering

There was no time for education in healthy, cheap, climate friendly, and tasty food (offered by The Copenhagen Town Hall for free)



“The caterer does not know, that he does not know”!



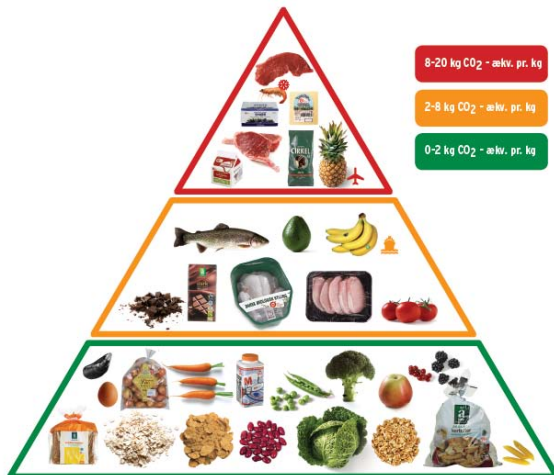
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Maybe next time?

Sufficient time for different types of caterers or groups of chefs to prepare an offer.

Sufficient time to find the wholesalers and other suppliers

Sufficient time for education if necessary.





Effect on the participants of COP15

Hundreds of journalists bored between meetings will write and film stories about the food and send them all over the world, - they did so in Bali...

The fair trade and organic labels on the food will be seen by politicians and policymakers from all over the world, but wht



Thousands of participants of the meeting will taste the food



Conclusion: Real life foodservice may meet the ambitions

Negatives

- Tender rules and EU regulations
- Tender delayed for 9 months
- Lack of focus on climate friendly foodstuff
- “50% price”
- “European food style”

Positives

- 65% organic
- Fair Trade
- Cooled tap water (instead of bottles)
- “Some extra vegetarian dishes”



The end

