

Sustainable Development and Food Policies at the Urban Level



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Malmö School Restaurants

- Free (tax financed) school lunches
- About 38 000 hot lunches per day
- 80 schools and 14 production kitchens
- 50 Pre-schools, some private schools
- 340 employees

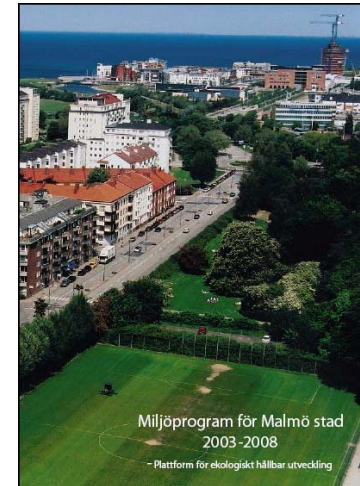


Policies

Environmental Programme 2003 - 2008

- **Aims**

- 10 % organic farming
- 20 % organic purchase in 2007



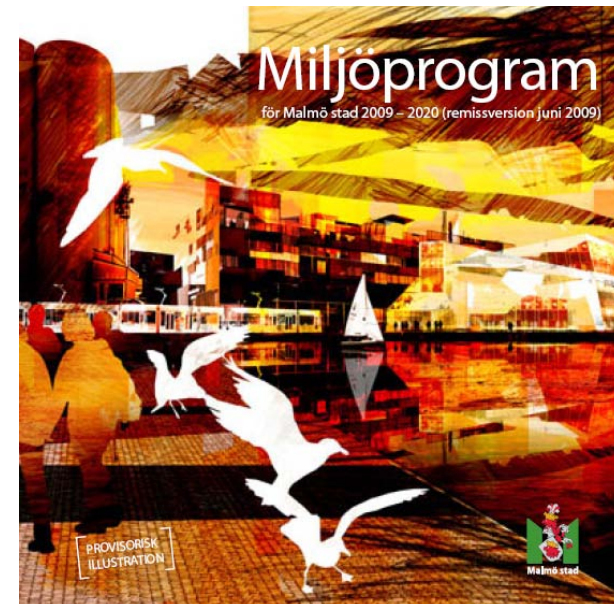
- **Results 2007 (2008)**

- 6 % organic farming (of a decreasing acreage)
- 20,7 % organic purchase 2007 (36 % in MSR)
- 23,6 % organic purchase 2008 (43 % in MSR)

Environmental Programme 2009-2020

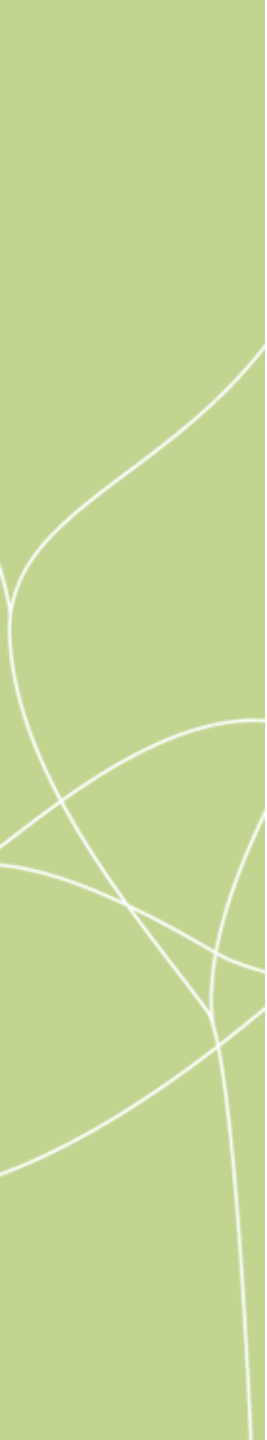
- **Aims**

- Increasing organic farming
- Increasing organic purchases



Organic Vision Malmö School Restaurants

- **Aim**
 - 100 % organic purchase 2012
- **Results**
 - 43 % organic purchase 2008
 - 100 % organic at Djupadalskolan 2007



Policy for sustainable development and food

Aims

- All organic by 2020
- Decreased emissions of GHG by 40 % from 2002 to 2020

Policy for sustainable development and food

Structure

- Healthy food with a high quality
- Knowledge and competence
- Sustainable purchase
 - S.M.A.R.T.
 - Fairtrade
- Responsible economy
 - Procurement fidelity
 - Reduce the wastes
 - Value the food
- Events and official entertainment
- Sustainable businesses

S.M.A.R.T. eating for health and environment

- **S** Smaller proportion of meat
- **M** Minimize the intake of empty calories
- **A** An increased consumption of organic food
- **R** Right choice of meat and vegetables
- **T** Transport efficiency

Policy for sustainable development and food

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Success factors

- Clear aims
- Dedicated leadership
- Slowly but steadily towards the aims
- Education for commitment
- Close cooperation with the suppliers

Challenges for the future

- To move from pilot to mainstream
- Find local organic supply
- Enough supply of organic products
- Gain acceptance from the student for menu changes
- To stick to the budget, the last percentage the most expensive