

# FOOD OFFER IN PUBLIC SETTINGS

## A recipe for Sustainable Food Procurement

How can **sustainability** become part of **public food tenders**? How can we balance **environmental**, **social** and **economic** needs?

### Who is this for?

Contracting authorities, procurement officers, policymakers (EU, national and local), expert groups and researchers, food industry, NGOs and civil society.

### How does it work?

The Joint Research Centre of the European Commission put together a **list of criteria, best practices** and **other tools** which can be incorporated into tenders by contracting authorities and implemented by procurers throughout Europe. Our goal is to help **schools, hospitals** and other **public institutions** and settings, such as **canteens** serve **food that nourishes people and the planet**, and ultimately contribute to a sustainable food system.

Here is **our recipe** for  
**Sustainable Public Procurement!**

Then, you can  
**add your...**

### The main ingredients



Offer **healthy** and **sustainable** food and meals

Source **sustainably** grown food



Prevent **food waste**

Keep 'tasting': **monitoring** is the best way to know that things are working!



### Tools



#### Market dialogue

Engage with **suppliers** before the tender is drawn up.



#### Active collaboration

Work with nutritional experts to promote **healthy plant-based diets**.



#### System approach

Strive for an integrated approach by ensuring proper **training**, stakeholder **involvement** and **capacity building**.



#### Life Cycle Thinking and Assessment

Consider impacts across the whole **value chain**.

### Specific flavours



Buy food grown from **sustainable agricultural practices**, such as organic farming.

Choose animal products with **high animal welfare standards**.

Buy fishery products from **well-managed stocks**.

Buy food grown and harvested under **fair labour conditions**.

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For food services, **in addition** you might consider:



Use **water** and **energy** efficiently in kitchens.

Ensure **minimal, recyclable**, and well-managed **packaging**.

**Train** your kitchen staff.

Prioritise **low-emission transport**.

Participate in **awareness raising** and **education** activities, such as on balanced diets and food waste.



Offer **healthy food and beverages** – pay attention to **salt** and **sugar** content and promote **plain water**.

Use **sustainable ingredients**, such as from organic farming and fair trade.

Promote the use of **reusable cups**.

Finally, you can **follow** these...

### Step-by-step instructions

#### 1 Read the cooking book



Understand your **context**: target **population**, **market** availability, **stakeholders**, potential **suppliers**, and needs. Check existing **best practices** across the EU for inspiration!

#### 2 Prepare your ingredients



Choose the **criteria** suitable to your target population and sustainability objectives: **food**, **food services**, or **vending machines**. They should cover environmental, socio-economic and nutritional aspects.

#### 3 Follow the steps



Take the appropriate **Tools** (see on the left) and stir your ingredients to get the perfect mix.

#### 4 Wait and adjust



**Change takes time**: monitor the uptake of the sustainability criteria and **adjust** them over time. You will see that **synergies** will emerge between environmental, economic, social benefits.

For more detailed  
information, check the  
**full report**:

