

Public procurement of sustainable food



The way forward...

Foodlinks Conference: Public Procurement of Sustainable Food
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City University, Tait Building, Northampton Square London EC1V 0HB



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What does Sustain do?



HELP COMMUNITIES take back control of their food, including local procurement initiatives



CAMPAIGN for national standards for school food, and food education



SUPPORT LOCAL GOVERNMENT in developing food strategies and policy (which often feature procurement)



CAMPAIGN for procurement legislation to drive change



PROVIDE PRACTICAL ASSISTANCE to public-sector and private-sector caterers to use healthy and sustainable food



CAMPAIGN to convince businesses to adopt sustainable food buying policies



SIT ON COMMITTEES to advance the cause of sustainable procurement

What is “sustainable procurement”? (the Sustain and “pioneers” version)

Sustainable procurement is a way of using substantial amounts of money - in an organised and principled way - to provide the market for goods and services that support healthy, green and ethical production, as well as fair trading and employment practices.



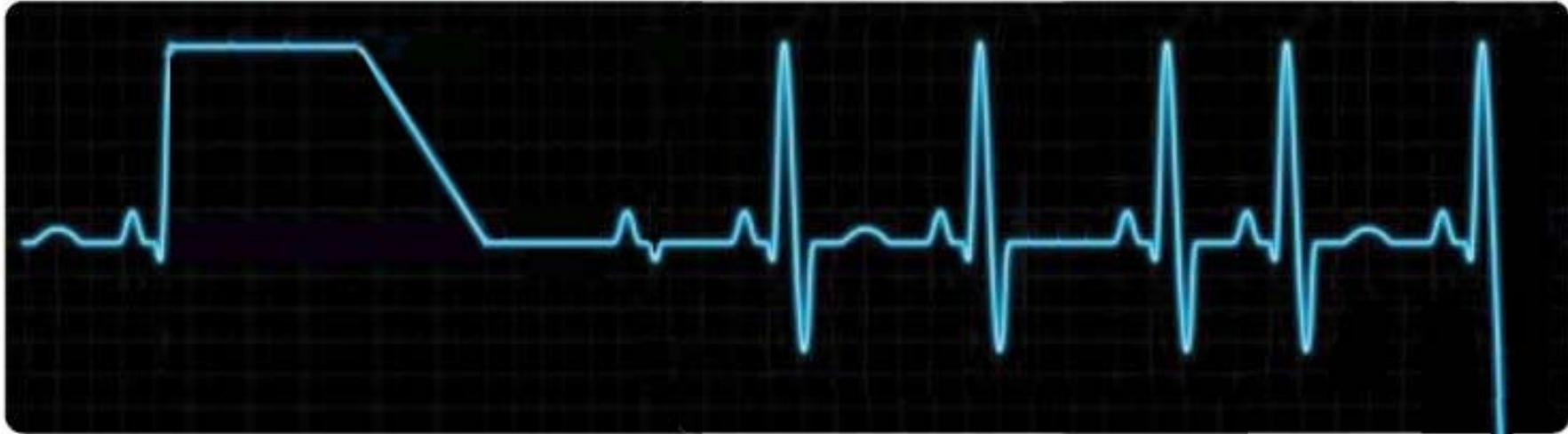
What is “sustainable procurement”? (the un-sustainable version)

Procurement is the organised method of obtaining necessary products and services at the lowest cost.

What is “sustainable procurement”? (the most prevalent version)

Procurement is the organised method of obtaining necessary products and services affordably, whilst also providing opportunities to support current policy initiatives and good causes.

National food (and procurement) policy = crisis management



WWII



E.coli



BSE



FMD



Obesity



What's the recipe for success?



Ingredients of the magic potion

- Standards and expectations
- Inspection, reporting, league tables
- Accreditation schemes
- Whole institution food policy
- Political will
- Money

...and no more guidelines,
case studies or celebrity chefs!

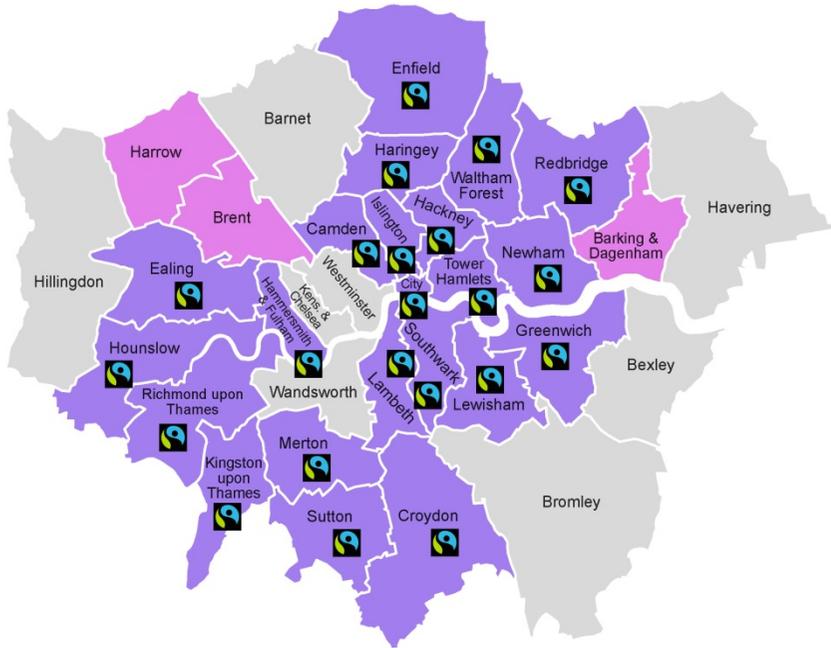


Using the Olympics to drive change



- 2009 – London 2012 Food Vision
- 2009-2011 – working with London 2012 organisers to implement policy
- 2011-12 – checking menus, working with caterers, starting legacy campaigns, doing media work







The campaign for London to become the world's first Sustainable Fish City, where suppliers, retailers, caterers and consumers buy and eat only sustainable fish.

So far, there are sustainable fish commitments from:

- **National Government** for one third of the public sector (400,000 people and £17 million of fish per year), including Whitehall, HM Prison Service, the House of Commons and parts of the Armed Forces
- 17 leading **London universities** (with a combined campus of over 200,000 students, and including City University, London)
- The **National Trust**, national and regional caterers including the country's second largest contract caterer Sodexo and close competitors Restaurant Associates, BaxterStorey and ISS Food and Hospitality, **caterers serving over 100 million meals a year** have joined in - including the **Olympic and Paralympic Games**.
- Restaurants including **popular high-street chains** such as Carluccio's, well-loved independents and Michelin-starred establishments
- **Blue-chip businesses** who commission or provide large volumes of catering, and whose sustainability specifications in catering contracts are hugely influential on commercial caterers and their suppliers
- **17 London Boroughs.**

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