

Eating cities –

How public food procurement in the city of Aalborg can contribute to more sustainable diets

Mikkelsen, BE, Clausen, A; Nørgaard, A; Pascu, C; Lund, M; Clausen, KS & Fisker AM

Abstract: Food on the public plate is an important part of public welfare systems in the Nordic countries and the public procurement of this food, with a view to a better health benefit per unit. Quantifying the practices of the public food providers to assess sustainability and to identify areas for future action is a challenge. In the present study, the public food providers in the city of Aalborg, Denmark, are investigated. The study is based on a questionnaire survey of the public food providers and a case study of the public food providers in the city of Aalborg. The results show that the public food providers in the city of Aalborg are using a variety of food products, including organic products, and that they are also using a variety of food services, including catering and self-service. The results also show that the public food providers in the city of Aalborg are using a variety of food products, including organic products, and that they are also using a variety of food services, including catering and self-service.

Sustainable City Development 2016 Malmö, Dec 2016



Food & placemaking

Place is part of food

Food is part of place

Food, city & the region from placelessness to placeness

- City based food strategies is spreading, For instance: Hungry City: How Food Shapes Our Lives (Steele, 2013)
- Andraos, A. & Wood, D. (ed.) (2010). "Above the pavement – the farm: architecture and agriculture at public farm 1", New York: Princeton Architectural Press.
- Despommier, D. (2010), "The Vertical Farm; Feeding the World in the 21st Century", New York, USA: Picador.
- Fox, T. J. (2011). "Urban Farming: Sustainable city living in your backyard, in your community, and in the world".
- Public procurement is believed to hold the power to influence the future development of the food system towards desired social and economic outcomes (Stefani et al., 2015, McCrudden 2004)
- Miazzo, F. & Minkjan, M. (ed.) (2013). "Farming the City: food as a Tool for Today's Urbanisation", Netherlands: Cities

Is the public taking over consumerism?

Role of Public Organic Procurement Policies (POPPs) in the implementation of organic food and farming strategies – lessons learnt from Denmark
Bent Egtved Mikkelsen* and Martin Ender†
* Institute of Food Science, Copenhagen, Denmark, and † Center for Food Safety, University of Copenhagen, Denmark


Figure 5. Sales by commodity groups – compared to retail trade, 2014

Commodity Group	Foodservice (% of sales)	Retail trade (% of sales)
Groceries*	37	31
Dairy and eggs	38	38
Fruit and vegetables*	20	21
Meat poultry and fish*	5	9
Other	0.4	0.9

* Incl. frozen goods.
Source: Statistics Denmark, 'Sale of organic food to foodservice' and 'Retail turnover of organic food'.

Regional public food economies

It all began at Bornholm



Mikkelsen, Gittelshohn & Novotny: Multi-level, multi-component approaches to community based interventions for healthy living – a three case comparison" in International Journal of Environmental Research and Public Health, November 2016

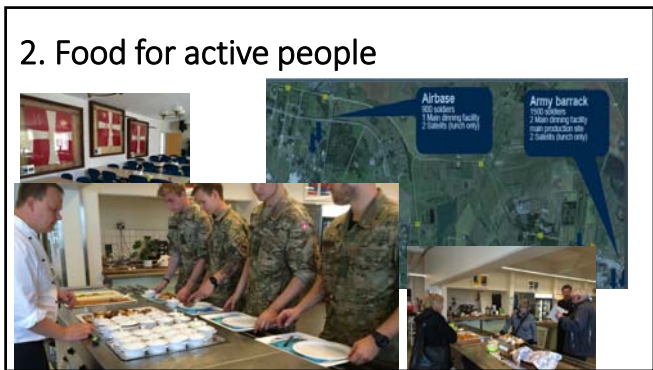
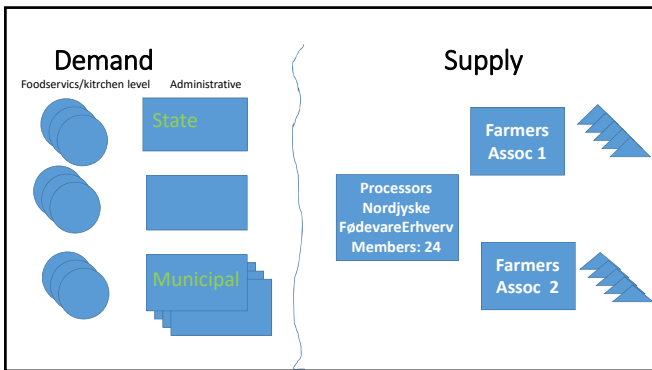
Public organic food – what we know

Highlights

- It argues for clarity between green and sustainable public sector food procurement.
- It examines public food provision with novel approaches to sustainable procurement.
- It shows how dynamics between policy and practice support sustainable procurement.
- Political will and appropriate infrastructure improves sustainable performance.
- An incremental approach delivers sustainable practices and healthier menu planning.

Journal of Cleaner Production
Volume 112, Part 1, 20 January 2016, Pages 249–256
Balancing competing policy demands: the case of sustainable public sector food procurement
Julien Bonnet, David Clarke, Martin Ender, Bent Egtved Mikkelsen, Peter Christensen, Søren Christensen, Søren Egtved Mikkelsen, Søren Egtved Mikkelsen

- Methods**
- Document analysis
 - Observations
 - Interview



Three levels of government

Government level	Types of catering	Features
State	Defense, university, prisons	Large scale, outsourced, contracts
Region	Hospital, institutions	Large scale, in house
Municipality	Schools, Kindergarten	Smaller units, few contracts, non-standardised
Municipality	Nursing homes, meals-on-wheels	Large scale, in house & outsourced



4. Food for sick people



1st findings. The Municipality - Foodservice Aalborg

FACTS

- Approximately 5.750 meals per day.
- Budget for produce: 9.5 million EUR (4.5 EUR per meal)
- 30% organic - with a goal of reaching 60% in 2020 - with no budget increase.
- 4 kitchens in the city of Aalborg.

Barriers and constraints in buying local:
 The differences in sizes of the same produce challenges the time effort in the kitchens as this demands a sorting and washing of the fresh vegetables.

Advantages:
 Fresh produce! A wish for using the local produce the day after cutting at the latest. Local tellings about the produce! The staff at the nursing homes might feel more satisfied and willing to talk with the elderly about a cauliflower from nearby, than one from Spain.



1st findings. The State - army canteen services

FACTS

- Approximately 8.800 meals per day.
- Budget for produce: Approximately 12 million EUR (3.74 EUR per meal)
- 70% organic - with a goal of reaching 60% in 2020 - with no budget increase.
- 45 catering outlets throughout the country.

Barriers and constraints in buying local:
 Country wide canteen service with a demand of centralized procurement for all catering outlets. Best case scenario: local means Danish.

Advantages of buying local:
 The army is an organization that prides itself on the longstanding traditions. The canteen manager sees the advantage of including local produce, as an opportunity to underline the relations to the local area of which the army base is situated - thereby digging into the deep-rooted traditions of the area.



View of the food service workers

- Commitment to include local produce into the public procurement system
 - Increase professional pride in the kitchens
 - Motivation for better performance
 - Ability to create "a local foodscape" story
 - Cohesion with local producer
 - Better and fresher seasonal produce
 - Less transportation
- The major obstacle is the legislation and the EU regulations
 - Few legal options to promote "the local" in the EU
 - Minimum of two year tenders
- Small businesses need to attain an expensive wholesale license.
- Lack of local distribution system
 - Few options for the smaller business to physically transport the produce into the large system
 - No guarantee, that the small producer can supply required quantities


1st findings. The Region - Aalborg University Hospital

FACTS

- Approximately 1.500 meals per day.
- Budget for produce: 2.5 million EUR (4.5 EUR per meal)
- 20% organic - with a goal of reaching 40% in 2020 with no budget increase.
- 9 kitchens/canteens in the region.

Barriers and constraints in buying local:
 The EU regulations on public procurement and the tenders. No way of adding 'local' as a requirement in the tenders

Advantages of buying local:
 Professional pride amongst the kitchen staff. The feeling of not working as 'bag ladies' but actually working with produce. Increases the joy amongst the staff and their pride in their work. The close connection with the suppliers within the vicinity of the hospital, adds the advantage of affecting the production workflow in the kitchen, by talking and visiting the producer and engaging in customization towards the needs of the kitchen.



Views of the civil servants

Netværk for Bæredygtig Erhvervsudvikling Norddanmark

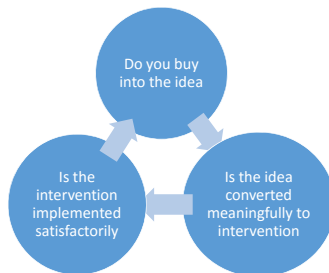
"It's all about the sustainable production and the translation into "going green governance" in Region Nordjylland. The idea transcends industries, both public and private. Also the workplaces in Nordjylland..

..It is a huge gamble with multi-faceted outcome concerning pedagogies, health and that whole palette... Could you imagine that kind of corporation around procurement?

YES!!! That is exactly what we want!"

Quote: Lene M. Nielsen, Project manager, 28/11 - 2016

A model for changing public food service systems for instance organic or local produce



Thanks for your attention

- bemi@dcm.aau.dk, 25 38 43 66
- Personal web site: <http://personprofil.aau.dk/119690?lang=en>
- Linked in: <http://dk.linkedin.com/pub/bent-egberg-mikkelsen/7/713/13b>
- ResearchGate: http://www.researchgate.net/profile/Bent_Mikkelsen
- Instagram: [@bentegberg](https://www.instagram.com/bentegberg)
- Web: capfoods.aau.dk
- Publons: <https://publons.com/author/559299/bent-egberg-mikkelsen#profile>

Bent Egberg Mikkelsen, FPMF 2016

Conclusion

important to themes to address in the development of city based food procurement initiatives.

1. *Pre competitive partnership working.* Shortening of supply changes does not necessarily take place as a result of new call for tenders but are often a result of long term pre-contractual process.
2. *Workforce development.* New sustainable food procurement practices in many cases result in change of food composition modes requiring news knowledge, skills and competencies among food workers.
3. *Loosely coupled systems governance.* The fact that modern food service in many cases is outsourced to 3rd parties introduces inertia and resistance towards changing procurement practices.
4. *Multilayer food procurement alignment.* Synchronizing demands across governmental boundaries is a challenging process and requires new procedures of cooperation.
5. *Politicizing food services.* Public food traditionally was regarded as a mundane routines task and lifting the issue up at a strategic level is not done overnight but requires persistent effort

Northern Denmark Public Food Centre Powered by evidence

