



ghent:

Sustainable Public Food Procurement

Think Global Act Local





Sustainable Public Food Procurement *Case study City of Ghent, Belgium*

Sharing the experience

Eating City

7th September 2024

What's cookin'

1. Framework Ghent, Belgium
 - a) Mission & strategies
 - b) Multi-stakeholdersmodel
 - c) What's on the school menu

2. Drop your GHG
 - a) Protein shift
 - b) Results Cool Food Pledge

3. Experiment & learn
 - a) Key ingredients
 - b) Learning curve



Sustainability

The SDG's as a sound basis for a resilient and healthy city and a sustainable planet

SUSTAINABLE DEVELOPMENT GOALS





LIVE, work & enjoy

Breath, grow & CREATE

ghent:

IMPROVE for the next
generation

Mission

Ghent is a proud city where people like to live, work and enjoy themselves.

A city that breathes and gives breathing space. Everyone is **equally** different and equally Genthian.

Children can grow and **prosper** here, and people get the chance to develop their talents.

In Ghent we are entrepreneurs and experimenters. With a focus on the world. We create the city together. And make the **transition** for the next generations to an even better Ghent.

Professional procurement

- Centre of experts
- Training
- Optimisation
- Dialogue
- Reporting

- Environmental impact
- Integration ILO standards & fair trade
- Employment of disadvantaged groups
- Stimulation local economic growth
- Integration of circularity

Sustainable procurement

Food strategy (since 2013)

A short and sustainable supply chain



Nothing goes to waste
(avoid & deal with food surplus/waste)

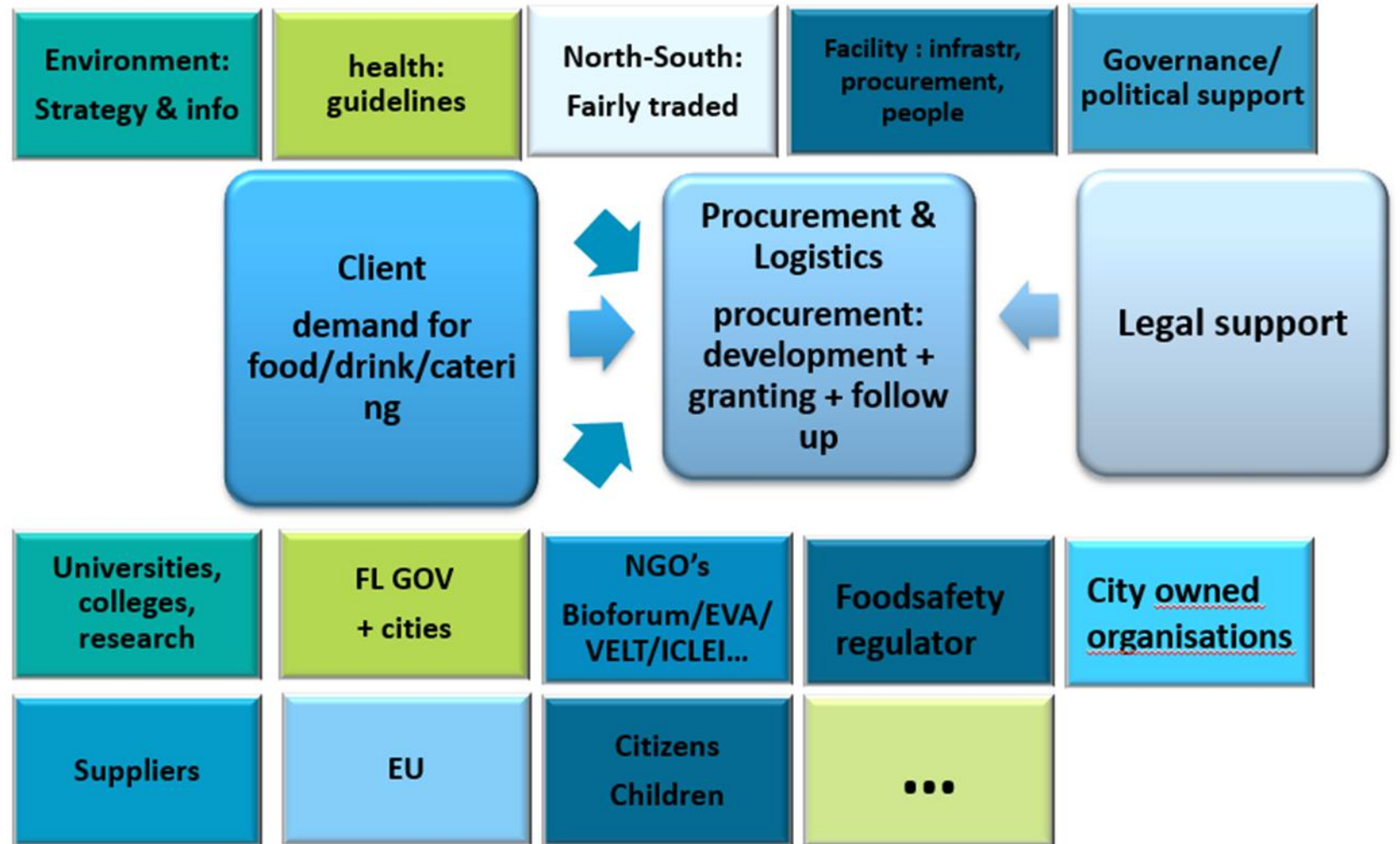


Everyone eats sustainable (healthy diet & social cohesion)

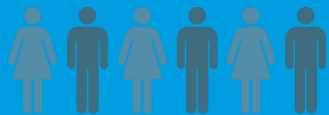




Multi-stakeholdersmodel



200 people on the floor



26 people in the administration



120 locations



4500 meals/day



Main principles



Organic



Fairly traded



FAIRTRADE



Social



Seasonal



Vegetarian



Animal welfare



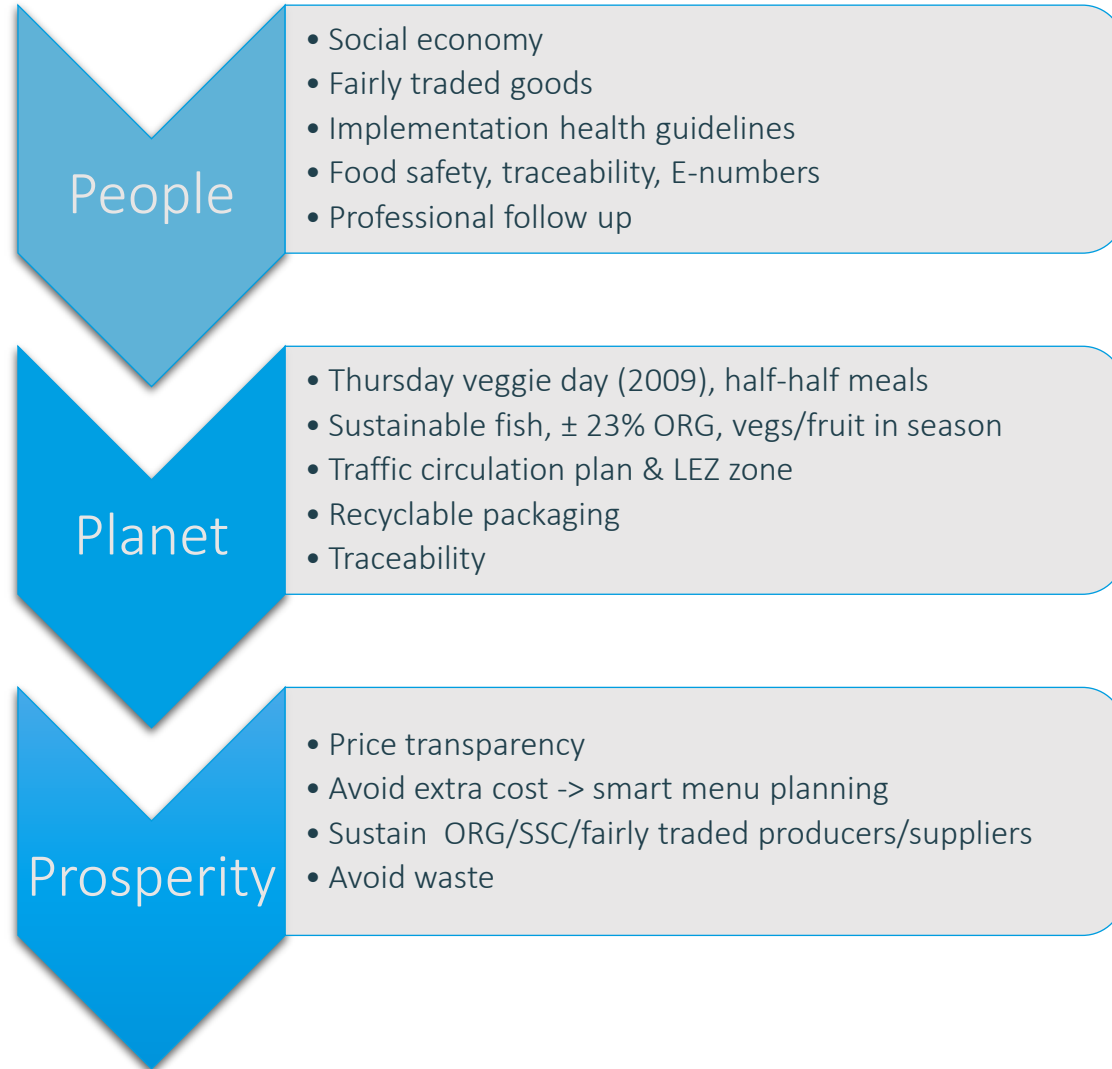
Sustainable fish



Food waste



What's on the school menu?

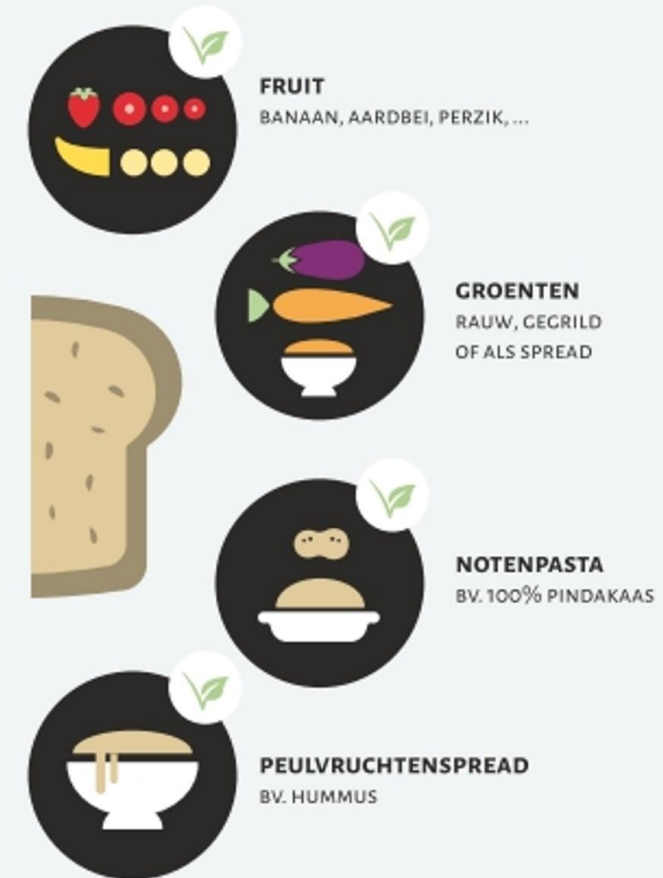
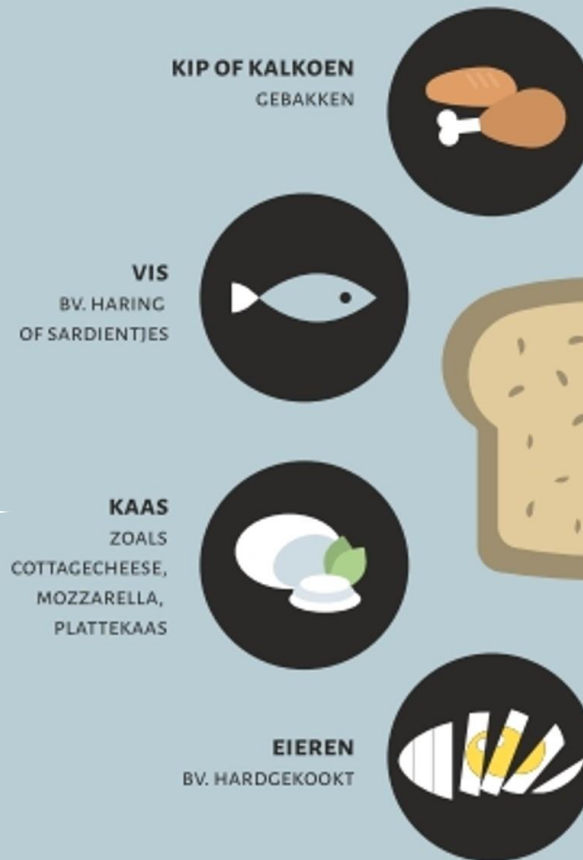


Drop Your GHG

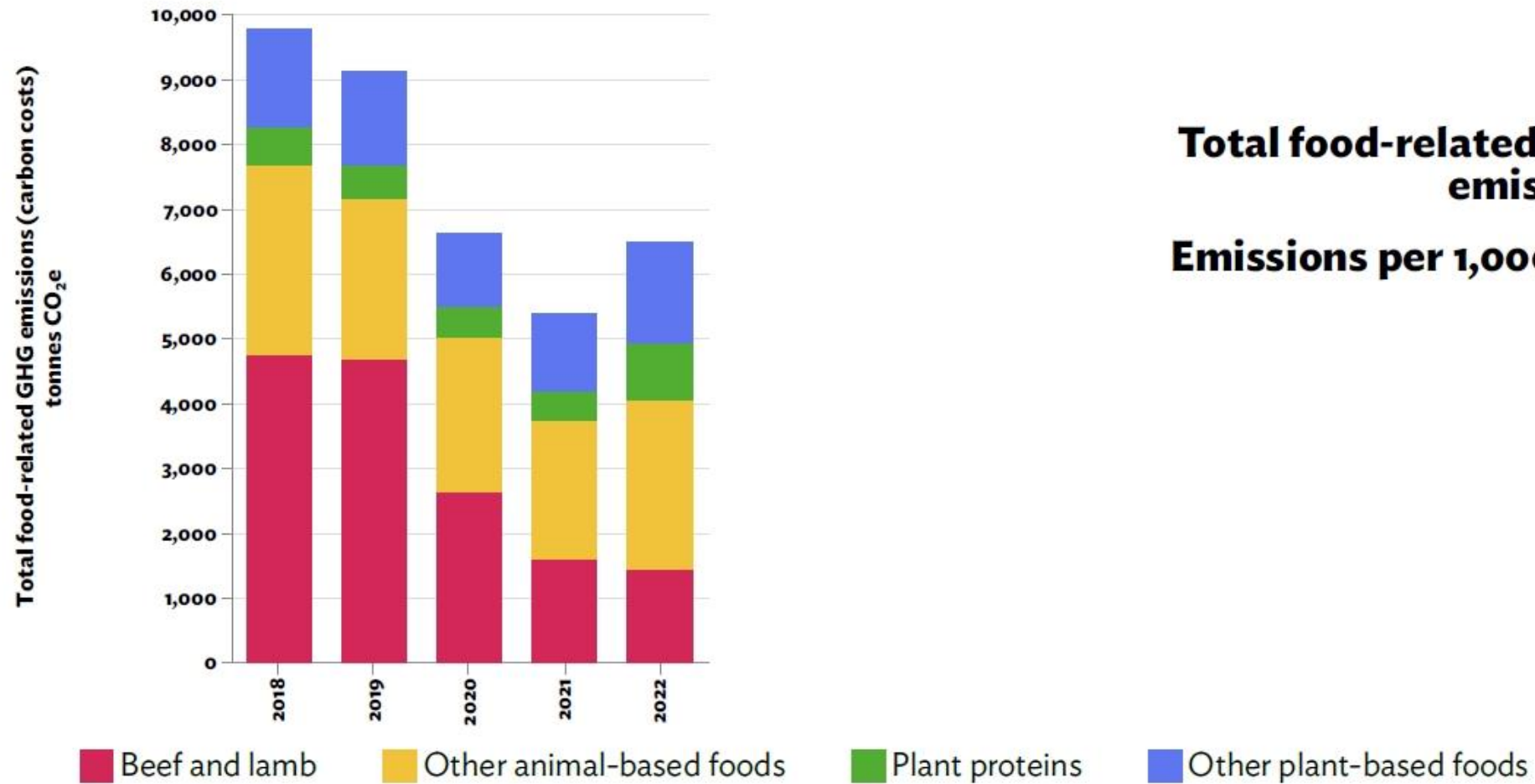
Proteïneshift – halfhalf (since 2021)

On daily and/or weekly basis

50% animal based
and
50% plant based



City of Ghent: total food-related emissions (2018-2022)



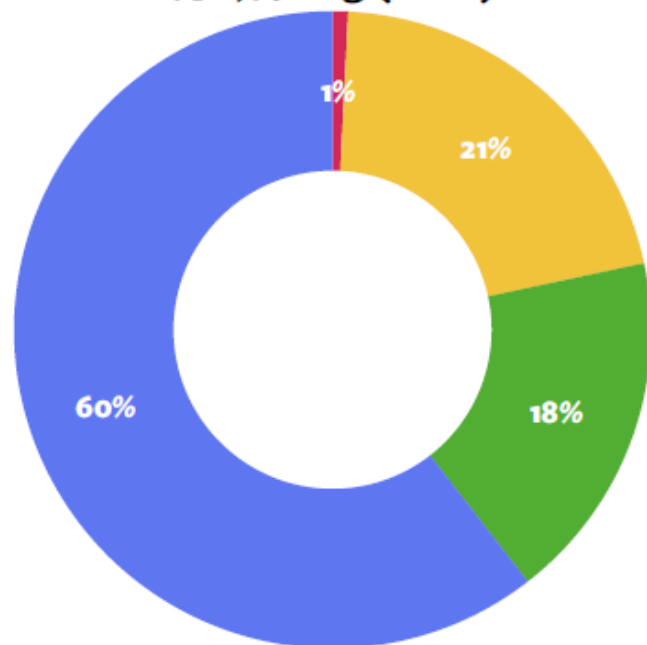
Total food-related GHG emissions -33.82%
Emissions per 1,000 kcal -38.86%

Sources: Purchase data provided by member. Emission factors from Poore and Nemecek (2018) (agricultural supply chain) and Searchinger et al. (2018) (carbon opportunity costs).

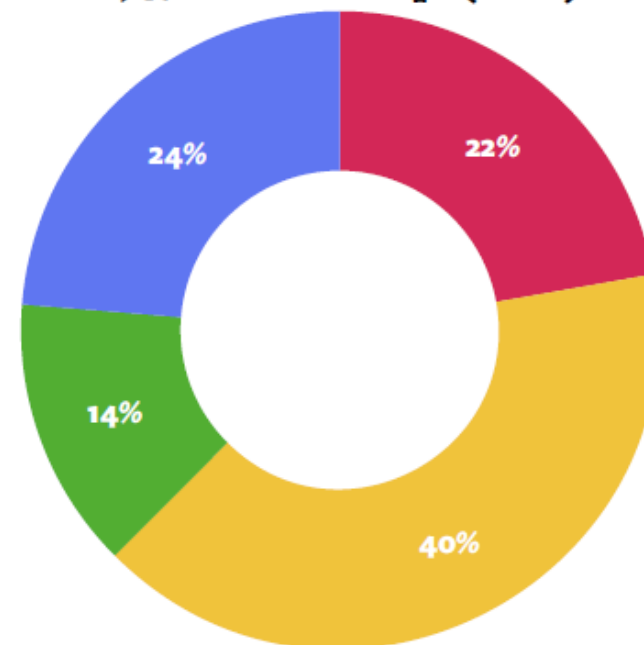
City of Ghent: total food-related GHG emissions (2022)

Ruminant meats	1%
Dairy	15%
Seafood	3%
Poultry	2%
Eggs	1%
Pork	0%
Legumes/nuts/seeds	10%
Grains	7%
Plant-based milk subs.	1%
Fruits & vegetables	44%
Roots/tubers	12%
Alcohol, stimulants, spices	2%
Vegetable oils	1%
Added sugars	1%

Food purchases
756,791 kg (2022)



Total food-related GHG emissions (carbon costs)
6,471 tonnes CO₂e (2022)



Ruminant meats	22%
Dairy	28%
Seafood	6%
Poultry	4%
Eggs	1%
Pork	1%
Legumes/nuts/seeds	10%
Grains	3%
Plant-based milk subs.	0%
Alcohol, stimulants, spices	13%
Fruits & vegetables	7%
Vegetable oils	2%
Roots/tubers	1%
Added sugars	0%

■ Beef and lamb ■ Other animal-based foods ■ Plant proteins ■ Other plant-based foods

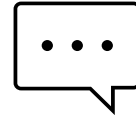
Sources: Purchase data provided by member. Emission factors from Poore and Nemecek (2018) (agricultural supply chain) and Searchinger et al. (2018) (carbon opportunity costs).

Key ingredients for good catering



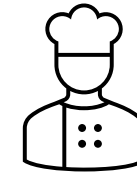
Built up knowledge

- Continuous built up of knowledge and experience
- Continuous checking of ideas with policy, colleague-client, experts and the market
- Knowledge creates progress & thinking out of the box



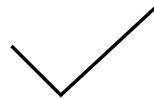
Inform others

- Inform pupils/parents/ clients why certain decisions are made
- Involve parents by letting them taste the meals



Continuous follow up

- Taste and keep tasting the served meals. Also during awarding process organise a taste test.
- (in)formal surveys of the children and colleague-client
- Regular meetings with the caterer



Evaluate often and learn

- Is everything suitable for the young gourmands
- Respect habituation period e.g. evaluation half-half meals after 10 months of start contract



Dare to change

If it turns out that something is not working for the customer/caterer dare to make adjustments during the duration within the terms of the specifications

Experiment & learn

SSC-products for staff restaurant learning curve



2018

Menu design for
Spring promotion
SSC

€8.500 excl VAT
founding Vanier
(B2B-platform)

2019

Menu design for
Spring promotion
SSC

€8.500 excl VAT
Use of Vanier
Access to quality
produce

2020

New contract
€30.000 excl VAT

Dairy
Scope SME's &
Vanier
Vanier wins tender

2022

New contract
€139.000 excl VAT

Scope B2B
platforms

“”

A recipe has no soul. You, as the cook, must bring soul to the recipe.

Thomas Keller

Michelin star cook, cookbook author, consultant for Pixars' Ratatouille.

“”

Creativity lurks in the limitation

Tamara Bruning

Civil Servant, City of Ghent, Belgium



Thank you

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