



Ernährungsbildung und **Schulverpflegung**

Prof. Dr. Carola Strassner
Aufaktveranstaltung der Vernetzungsstelle Schulverpflegung (Osnabrück)
4. Tagung Schulverpflegung, Wallenhorst 23.09.09

Forschungsprojekt: iPOPY

Innovativer Bio-Einkauf in öffentlichen Jugend-Einrichtungen

Forschungsprogramm:

CORE-Organic (Coordination of European Transnational Research in Organic Food and Farming)

Hauptforschungspartner:

Bioforsk Organic Food and Farming, Norwegen

Dauer:

15.06.2007 - 15.06.2010 (3 Jahre)

Forschungsvolumen:

iPOPY insgesamt: ca. 1,4 Mio. EUR



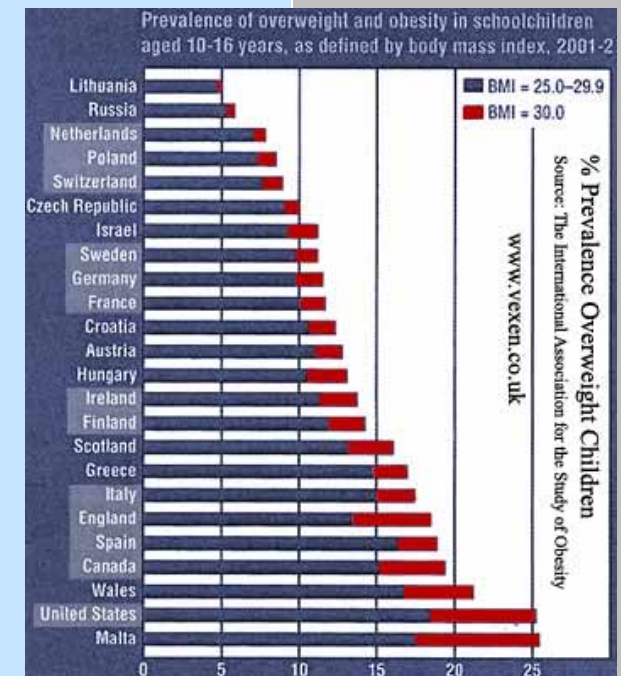
Innovative
Public
Organic Food
Procurement
for Youth





Kontext innerhalb der EU

- Grüne Beschaffung
- Ernährung & Gesundheit
- Bildung für nachhaltige Entwicklung
- Schulverpflegung






Ziel des Forschungsprojekts


Es soll untersucht werden, wie eine Steigerung des Verzehrs von ökologischen Lebensmitteln erreicht werden kann, durch die Implementierung von Strategien und Instrumenten eingesetzt für öffentliche Beschaffung von ökologischen Lebensmitteln in Versorgungseinrichtungen für junge Menschen.


Analysiert wird das Versorgungskettenmanagement, das verfahren der Bio-Zertifizierung, die Wahrnehmung und Partizipation der Stakeholder, das Potenzial von ökologischen Lebensmitteln mit Bezug auf Gesundheits- und Übergewichtsrisiken.





Beteiligte Länder, Institutionen & “Work Packages” (WPs)

Dänemark (DK) 
DTU

Finland (FI) 
Uni Helsinki

Italien (IT) 
Uni Milano

Norwegen (NO) 
Bioforsk Organic,
SIFO

Deutschland, (DE) 
(Im Auftrag NO)

WP1: Project management,
conclusions and knowledge
dissemination
(A.K.Løes, Bioforsk Organic)

WP2: Policy analysis (N.H.Kristensen,
DTU)

WP3: Supply chain management and
certification
(R.Spigarolo, Uni. Milano)

WP4: Consumer perceptions,
practices and learning
(G.Roos, SIFO)

WP5: Nutrition and health
(B.E.Mikkelsen, DTU)



Beteiligte Disziplinen

Politikwissenschaft



Ernährungs-, Lebensmittelwissenschaft



Organisationswissenschaft, Management



Umweltwissenschaft



Ernährungskultur, Anthropologie



Bildung



Bodenkunde, Pflanzenbauwissenschaft





Gemeinsame Instrumente

- Fallbeispiele
 - Schulen bzw. Kommunen
 - Militär
 - Oslo Rock Festival: Øya Festival
- Nutzergruppen (User Groups)



Prof. Dr. Carola Strassner

Organisation

Skolematens venner,
"Friends of the school
meal" foundation

Trondheim kommune
The municipality of
Trondheim

Oikos- Organic Norway
ØkoDirekt AS, a private
company delivering organic
fruit to schools

Forsvarets logistikk-
organisasjon Norwegian
Defence Logistic
Organisation (NDLO)

Forsvaret, Luftkrigsskolen
Royal Norwegian Air Force

Skolefrukt,
Opplysningskontoret for
frukt og grønnsaker
"School fruit" subscription
service for fruit in schools,
administrated by the
Norwegian fruit and
vegetables marketing board

Landbruks- og
matdepartementet
Ministry of agriculture and
food

Bama Gruppen AS,
Distribution company for
fruit and vegetables

Newsletter



Volume 1, Issue 1 Date: 19.11.07

Innovative Public Organic food Procurement for Youth

Organic food on the plate!

Events

February 23, 2008, 09:00-11:00
OOOH! 5th Open Meeting of the Organic Out Of Home Community

Join this powerful and lively network meet and exchange news and experiences:

BioFach 2008, Room Prag
Nuremberg, Germany

February 23, 2008, 12:00-15:00
iPOPY-BioFach Open Meeting

Moderator: Niels H. Kristensen

BioFach 2008, Room Prag
Nuremberg, Germany

June 17, 2008
Organic Market and Catering-
Conference

IFDAM 16th Organic World Congress
Modena, Italy

"The contamination of our groundwater is a problem made by conventional agriculture.

If these costs were to be added in the food price, I'm sure the conventional food would be more expensive than the organic food"

Sven Nybo Rasmussen
Organic farmer, Denmark

Events

February 23, 2008
- OOOH! 5th Open Meeting of the Organic Out Of Home Community
- iPOPY-BioFach Workshop
BioFach 2008, Room Prag
Nuremberg, Germany

February 23 and 24, 2008
iPOPY Project Meeting
Nuremberg, Germany

June 17, 2008
Organic Market and Catering-
Conference w/ iPOPY Workshop
IFDAM 16th Organic World Congress
Modena, Italy

"Through creative procurement, local consumers are encouraged to appreciate the value of health and locally produced food because this is the foundation stone of a sustainable school meals service."

Kevin Morgan and Roberta Soriano
in International Journal of Consumer Studies

Newsletter

Volume 2008, Issue 1 Date: 14.02.08

innovative Public Organic food Procurement for Youth

Let's get together at BioFach!

The last weekend of February will be an interesting and hectic one for all iPOPYers. Nuremberg is without a doubt the place to be for people engaged in organic food in the public sector.

We'll start Saturday morning with the OOOH!-meeting that Carola Strassner is arranging. In the afternoon, Niels Heine Kristensen invites us for the iPOPY Workshops.

Programme
Short presentations of the state-of-art of school meals and organic food service:

Denmark: "Much talk but little action - School Food in Denmark - new concepts under development"
Norway: "Lunch packages - and fruit and milk schemes"

Finland: "Well established school food systems - but need for modernisation"
Italy: "A country with a school food tradition - awaiting to become food stations"

iPOPY Case: The Øya Music Fest

Gunn Ross, iPOPY Norway

The Øya music festival started with organic food in 2000. Today more than 20 Norwegian festivals and cultural events have started serving some organic food. The Norwegian Agricultural Authority (SLF) has funded a project called «BioFood» as well as a festival coordinator for organic food at Østos (National movement for organic producers and consumers in Norway).

Øya is the largest music festival in Norway, which has been arranged annually in the Østos area since 1988. In 2007 there were approximately 65 000 participants/visitors and 200 concerts were arranged over 5 days. The festival target group is young people (16-35 years).

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June 19, 2008 iPOPY Workshop on Organic Public Catering

At the IFDAM Organic World Congress
Modena, Italy

Moderator: Prof. Dr. Carola Strassner

17:00-18:00 Towards organic catering
Status quo of organic meals in public institutions: highlights, recent developments and trends.

18:00-18:15 Break with refreshments

18:15-19:15 Organic catering: problems and solutions
Strengths, Weaknesses, Opportunities and Threats for Public Organic Food Procurement in school canteens. Public discussion.

19:15-20:30 Food for school - food for the minds
How can organic meals in schools promote sustainable consumption in youth? Experiences from educational programmes on organic agriculture and sustainable consumption in schools.

Norwegian public opinion on:
Who do you think eats most organic food?

"Those who make it. The farmers probably. If they make it they know it's healthy and eat it themselves."
15 year old girl

"Yeah, I wouldn't like to eat something if I know how it was produced and it was really terrible."
15 year old boy

Newsletter

Volume 2008, Issue 2 Date: 08.04.08

innovative Public Organic food Procurement for Youth

School lunch - from the Media

Anne-Kristin Lues, iPOPY Norway
Status on school lunches in Denmark, Norway, Finland, Italy and Germany was presented at the iPOPY workshop at BioFach, Nuremberg this year. About 40 participants did also enjoy presentations of various projects on organic food in schools and canteens in the same countries.

Four reports have been made that examine the school food systems in Italy, Norway, Denmark and Finland, and to what extent organic food is incorporated in these systems.

Reports and presentations from the workshop are to be found at the iPOPY web (address next page).



Professor Roberto Sgarbi presenting the Italian school lunch system. (Photo: Liv Eriehaug)

iPOPY Case: User-oriented case

Lavinia Ciampaglia, iPOPY Italy
Since 1987 the Municipality of Senes every year publishes its «Piper di Senes», in which the standards of quality and the engagements towards the citizens are described.
The Piper di Senes is a formal engagement from the Public Administration towards its citizens to guarantee the citizens the standard of the services offered regarding catering service, the paper regulates:

- Punctuality of meals delivery;
- Total observance of the established menu in every course;
- Distribution of the dietetic and ethical/religious menus;
- Analytical controls of ingredients, water and meats and quality controls in the production and distribution of products;
- Procurement of foods from organic or sustainable agriculture, or with fair-trade certification;
- Cost refund if meals courses is not delivered;

Events

September 30, 2008
Norwegian user group meeting in Oslo

January 21-22, 2009
iPOPY seminar in Helsinki, Finland

February 18-19, 2009
Project meeting in Nuremberg, Germany

February 20, 2009
iPOPY workshop at Biofach in Nuremberg, Germany

"The certain way to protect mankind's future hopes is only to provide 100% organic products school meal to all children on our planet!"

Jin Young Jeung
South Korea

high-calorie foods. This has resulted in an increase in fruit consumption and higher appreciation of the school lunch, because the children do not have to eat with an appetite!

• Well-considered assessment of the quality of meals and the environment for eating in the school canteens, carried out using a model defined and shared with other Italian cities.

Newsletter

Volume 2008, Issue 3 Date: 07.07.08

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Organic school meals world wide

0.2 % organic production in Japan, 20 % of the public procurement in the Swedish city of Malmö is organic. The iPOPY workshop in Modena displayed great variation in the status of organic food. But at least one common feature: the share of organic food is growing!

The iPOPY workshop "Organic Public Catering" was held during the Organic World Congress (see green box) and was moderated by Carola Strassner with good assistance from other iPOPY researchers.

State your target
All pupils in Sweden eat every day. Consultant "Matskolecentrum" (the region of Skania (Skan) organic food by 2010. E average, with the city aiming 10 % Anders report forwarded by mail. The experience from the workshop between the school staff etc.) is a

East from Italy
Some healthy nutrients, local and organic food

February 20, 2009
iPOPY workshop at Biofach in Nuremberg, Germany

March 11-13, 2009
Wissenschaftstagung Ökologischer Landbau
Zürich, Switzerland

May 17-20, 2009
Nordic Organic Conference,
Göteborg, Sweden

August 25-27, 2009
International Organic Conference with focus on Nordic-Baltic Region
Tartu, Estonia

The school is a modern school complex, built to host a daycare centre, an activity centre for disabled people and a primary school. The building also includes a professional kitchen with modern equipment and a spacious light-coloured lunchroom.

The headmaster and teachers of the school were involved in the work of OOOH foundation, active in Finland for educational development. The environmental offers was seen more and when the international Green flag ceremony, promoted by Finnish Society for Environmental Education, became known at the school. One of the developmental targets within the environmental education of the school was the use of organic food in catering.

The standard service of the school catering is organized by



Volume 2008, Issue 4 Date: 07.10.08

innovative Public Organic food Procurement for Youth

a beautiful film about the schoolcaterer. The cost for every pupil is 2 euro per day with the municipal contributing an extra 0 euro. To secure local products, the call for tenders states that products must be delivered to the school kitchen within 24 hours after harvesting or processing. Silvana Zan from the commune of Roma said that the focus on organic food was useful for teaching the pupils about food quality and sustainable production.

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Newsletter

Volume 2008, Issue 4 Date: 07.10.08

innovative Public Organic food Procurement for Youth

Organic food in school = change in dietary patterns?



Olav Ny, iPOPY Denmark

There are serious health concerns for obese and overweight children. The heavy presence of unhealthy foods such as sweets, energy drinks, convenience and fast food makes it hard to encourage children to play in a healthy eating style. Schools are the perfect setting for children to learn and adopt a more healthy lifestyle.

iPOPY case: Enjoying organic crispbread and creamy curd cheese in Helsinki area comprehensive school

Mona Mäkelä, iPOPY Finland

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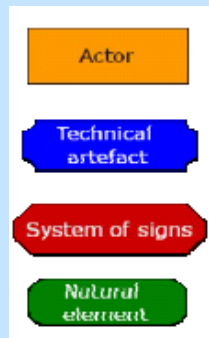
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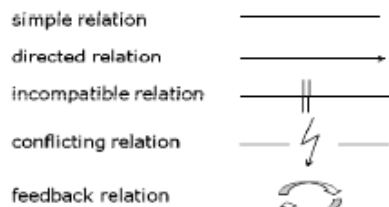
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Konstellationsanalyse



Verschiedene Elemente



Verschiedene Beziehungen

Fig. 2: Types of relations between elements



Prof. Dr. Carola Strassner

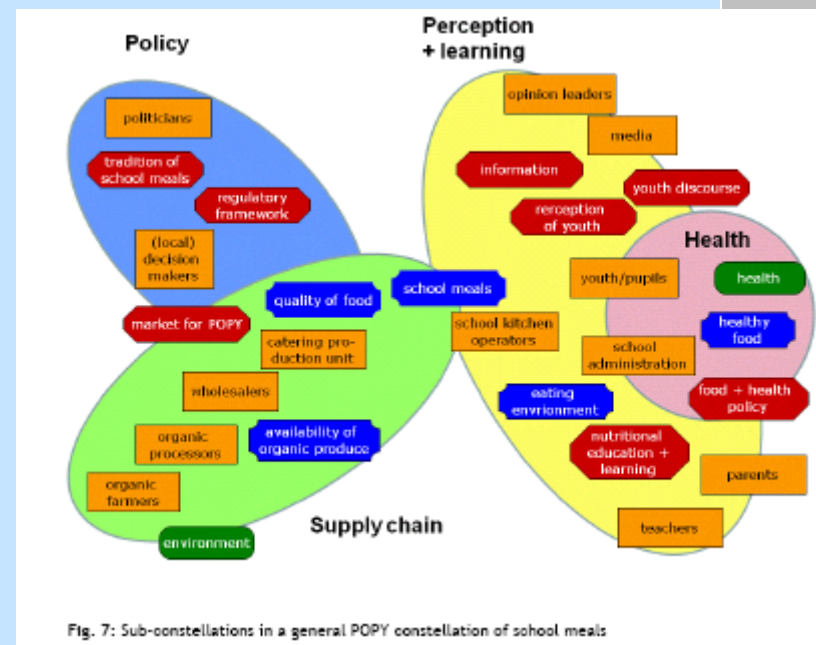
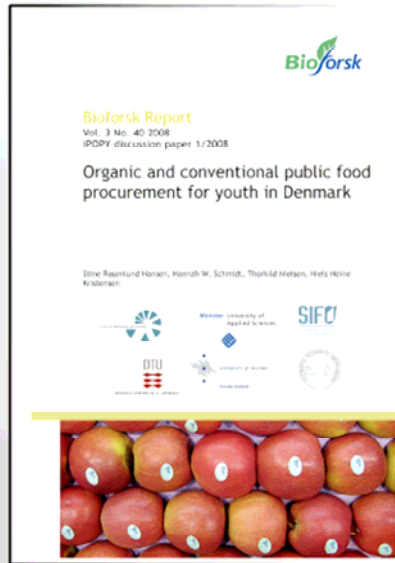


Fig. 7: Sub-constellations in a general POPLY constellation of school meals

WP 2 Erste Ergebnisse: 4 nationale Berichte



WP 2 Ziel

Analyse der nationalen und regionalen politischen Instrumente um Bio in öffentlichen Verpflegungseinrichtungen von Kinder und Jugendlichen einzuführen bzw. auszubauen sowie die Folgen dieser Instrumente zu evaluieren

Weiteres Ergebnis demnächst: vergleichender Bericht



IPOPY REPORT 2008



Status: 2. Version, 2008-10-02

A COMPARATIVE STUDY

of the implementation of organic food in current school meal systems in four European countries

Thorald Nielsen, Benjamin Nolting, Niels Heine Kristensen, Anne-Kristin Loes

Acknowledgements to national reports and their authors and commentators:

Aktuelles Diskussionspapier



Discussion paper Nr. 30/09
September 2009

Benjamin Nölting, Silke Reimann, Carola Strassner

Bio-Schulverpflegung in Deutschland Ein erster Überblick

Unter Mitarbeit von Molanio Lukas

ZTG Themenschwerpunkt:
Nachhaltigkeit von sozioökologischen Systemen

Nr. 30/09 Benjamin Nölting, Silke Reimann, Carola Strassner
**Bio-Schulverpflegung in Deutschland.
Ein erster Überblick**

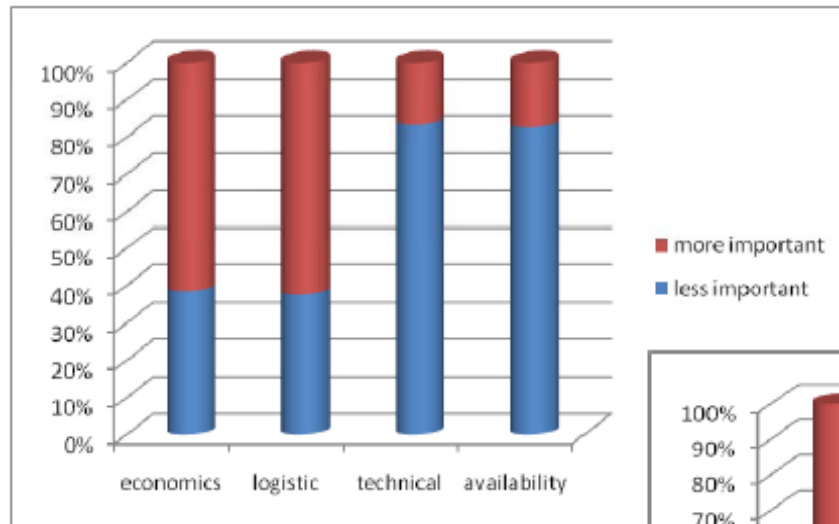
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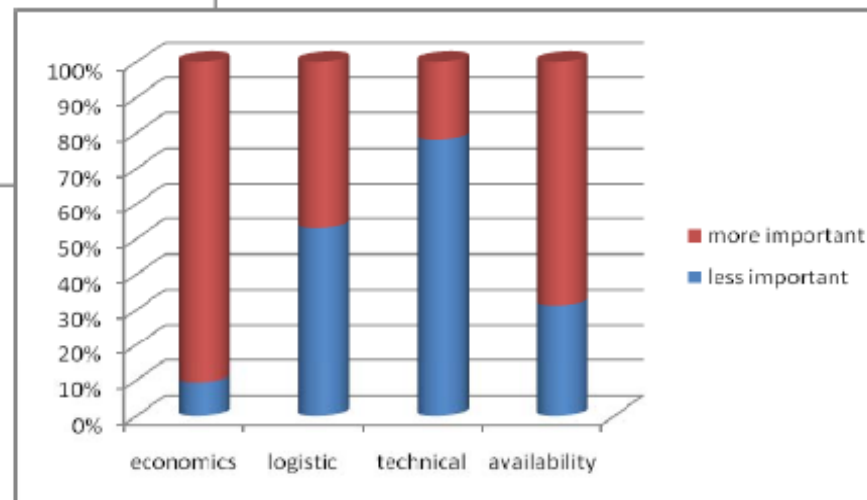


What are the main constraints for the implementation of organic food in POP?



← Producers

Caterers →



WP 3 Ziele

Analyse des Erfolgs bzw. Versagens verschiedener Versorgungsketten sowie kritische Hemmnisse an deren Funktionsfähigkeit

Möglichkeiten in der Bio-Zertifizierung öffentlicher Einrichtungen





Food in the curriculum of the upper secondary school, 2

- *Geography education*
- A common world (GE2-course)
 - Primary production and the environment; food production and supply, sustainable agriculture and fishery, different forms of agriculture
- *Health education*
- Foundations of health (TE1-course)
 - Factors influencing working and functional abilities and safety, e.g. nutrition
- Young people, health and everyday life (TE2-course)
 - Health-related, cultural and social meanings of nutrition; weight control, health-related exercise and eating disorders

WP 4 Ziele

Analyse, wie Bio-Lebensmittel in das Verpflegungsangebot integriert und dargeboten werden, die Kommunikation gegenüber den Nutzern sowie die Einstellung der Verbraucher

Erste Ergebnisse aus WP 5



Does organic food intervention in school lead to change dietary patterns?

Chen He

A thesis submitted in partial fulfilment of the requirements for the degree of Master of Engineering in Food technology.

Technical University of Denmark, 2008

Food for Thought

Introducing Organic Food in Norwegian Schools

Elin Kaia Marley



Thesis submitted in partial fulfillment of the requirements for the Degree of Master of Philosophy in Culture, Environment and Sustainability

Centre for Development and the Environment

University of Oslo

Blindern, Norway

June 12 2008

WP 5 Ziele

Analyse, inwieweit der Einbezug von Bio-Lebensmitteln eine Änderung im Ernährungsverhalten nach sich zieht



Internationaler Austausch



12

The Organic World Congress, June 18th - 20th - Program

Thursday, June 19th

9.00 - 10.45 Plenary	PLENARY SESSION ON THE IFOAM PRINCIPLES OF FAIRNESS AND HEALTH - Venue: Parco Novi Sad <i>Keynote speakers:</i> Juan Evo Morales Ayma, President of the Republic of Bolivia Frances Moore Lappe' and Alice Tepper Marlin on Fairness Adam Greene and Howard Shapiro on Health <i>Chairing:</i> Alberto Pipo Lemoud		
10.45 - 11.15 Coffee break			
11.15 - 13.00 morning slot	SCIENTIFIC RESEARCH TRACK 2nd ISOFAR SCIENTIFIC CONFERENCE CULTIVATING THE FUTURE BASED ON SCIENCE <i>Venue: see Wednesday and Friday</i>	GOVERNMENTS' SUPPORT POLICIES FOR ORGANIC AGRICULTURE <i>Venue: Auditorium Fondazione Marco Biagi (FMB)</i>	GENERAL EDUCATION TO HEALTH - PLENARY SESSION <i>Venue: Camera di Commercio/Chamber of Commerce - Sala Leonelli</i>
13.00 - 14.30 lunch			
14.30 - 16.00 afternoon slot	POSTER SESSION <i>Venue: Parco Novi Sad - Poster room</i>	GENERAL EDUCATION TO HEALTH <i>Venue: Camera di Commercio/ Chamber of Commerce - Sala Leonelli</i>	WORKSHOP ON EDUCATION: FARMERS' SCHOOL, VOCATIONAL TRAINING AND HIGHER EDUCATION <i>Venue: Camera di Commercio/Chamber of Commerce - Sala 50</i>
16.00 - 16.30 coffee break			
16.30 - 18.00 afternoon slot	SCIENTIFIC RESEARCH TRACK 2nd ISOFAR SCIENTIFIC CONFERENCE CULTIVATING THE FUTURE BASED ON SCIENCE <i>Venue: see Wed. and Friday</i>	WORKSHOP ON ORGANIC PUBLIC CATERING <i>Venue: Camera di Commercio/ Chamber of Commerce - Sala Leonelli</i>	
18.30 - 20.30 evening slot			
evening	GALA DINNER		



ORGANIC FOODS ON THE PUBLIC PLATE AS A DRIVER FOR LEARNING AND INNOVATION IN FOOD SERVICE ORGANISATIONS

Mikkelsen, Bent Egerberg and Mette Hansen
Department of Nutrition, Danish Institute for Food and Veterinary Research, 13 Mortensvej Bygade, DK-1165 Søborg, Denmark, bent@diat.dk
NFK&I, Roskildevej 45, DK-1259 Lyngby, Denmark, mette@nfi.dk

Theoretical approach

Organic food is a complex concept to understand and explain the implementation of organic foods in public food systems. The first approach shows that the theoretical framework of the school food system (Lundin, 2005), the implementation of organic food is a complex process in a complex system. The second approach shows that the implementation of organic food is a complex process in a complex system. The third approach shows that the implementation of organic food is a complex process in a complex system.

Can organic procurement policies at school promote healthier eating patterns for schoolchildren? – report on a pilot test of a dietary assessment methodology

Bent Egerberg Mikkelsen & Mette Hansen
National Food Institute Technical University of Denmark
Mortensvej Bygade 13, DK-2800 Søborg
(+45) 72 24 74 24
http://www.nfi.dk/da/

Introduction

There is considerable interest in strategies that can improve eating habits among school children and "healthy eating interventions" in school settings are being developed in many countries. At the same time, school has become one of the preferred settings for public organic procurement policies (OPC). These are known to foster change in nutrition policy and menu composition, which in turn creates an interesting platform for further investigations. It is often difficult to measure the effect of OPC on eating habits in school children. The aim of this study is to test a methodology for measuring eating habits in school children, which can be used to evaluate the effect of OPC on eating habits in school children.

Aim

The aim of the study is to test a methodology for measuring eating habits in school children, which can be used to evaluate the effect of OPC on eating habits in school children.

Method

The methodology for measuring eating habits in school children is based on a dietary assessment methodology. The methodology is based on a dietary assessment methodology. The methodology is based on a dietary assessment methodology.

Conclusion

The methodology for measuring eating habits in school children is based on a dietary assessment methodology. The methodology is based on a dietary assessment methodology. The methodology is based on a dietary assessment methodology.

Overcoming constraints and barriers for organic public procurement – Applying the theory of Insects coupled systems to the case of organic conversion in Danish municipalities

Mikkelsen, Bent Egerberg and Mette Hansen
National Food Institute Technical University of Denmark
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Abstract

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ORGANIC SCHOOL MEALS IN DENMARK

Chen He
Technical University of Denmark National Food Institute
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(+45) 72 24 74 24
http://www.nfi.dk/da/

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DOES ORGANIC FOOD CHANGE EATING HABITS?

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Possibilities and Challenges

Stine Rosenkold
Students at Roskilde University

Introduction

The overall aim of the project is to examine opportunities for organic food in current public catering systems. The project is based on a dietary assessment methodology. The methodology is based on a dietary assessment methodology. The methodology is based on a dietary assessment methodology.

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Theory Based Pro

Key words: Theory Based Pro

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Organic food in the Norwegian Defence

Liv Birkealand and Pål H Stenberg

Natural Defence

As a response to the government's goal on organic procurement, the Norwegian Defence with its Systems Management Division decided to make 15 % of their food procurement organic within 2010 in one of their regions. That's 5 years ahead of the government's ambition!



Involvement

The kitchen staff is invited to participate in project planning, seminars, courses and study trips in Norway and abroad.

Knowledge
Organic farming is knowledge intensive. So is organic catering!
Investing in knowledge about the values behind organic agriculture, the methods and products, makes our work more interesting. We are also better equipped to meet the challenges of how to procure organic produce and maintain the high quality from field to fork.

Enthusiasm
The project benefits from the staff involvement and competence through goodwill and creativity. Some kitchens have already by 2008 achieved more than 15 % organic food.

Interdisciplinary
The project management, kitchen staff and other employees in the Defence are in close contact and dialogue with various distributors, processors, farmers and other kitchens that work with organic products.



Management

The project "Organic food in the Norwegian Defence" is owned and directed by the Systems Management Division of the Norwegian Defence.

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Concluding

Public catering mutual alignment, whereby concerted efforts by subsystems of economy, law, science, politics and education could exert "push" towards sustainable public catering systems.

Clearly the implementation of sustainable public catering systems means extensive communication struggles within and between subsystemic networks. The theoretically derived concept of sustainable public catering systems as 'centres of sustainability' in everyday life is able to offer new vision and orientation for developmental efforts for public catering organisations.



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Veröffentlichungen und weiterführende Informationen



Website <http://www.ipopy.coreportal.org>

Datenbank <http://www.orgprints.org>

Schlagwort: iPOPY



The screenshot shows the homepage of the CORE Organic iPOPY project. The header features the 'CORE Organic' logo and the 'iPOPY' logo. A navigation menu on the left lists various sections: Front page, Management, Policy analysis, Supply and certification, Consumer, Nutrition and health, Events, and Intranet. The main content area includes a description of iPOPY's aim, a list of iPOPY NEWS (Open seminar in Helsinki, iPOPY Newsletter, National reports, Presentations from the workshop at BioFach), participating countries (Denmark, Finland, Italy, Norway), iPOPY work packages (WP1-WP5), participating institutes and universities (Bioforsk, Technical University of Denmark, University of Helsinki, University of Milan, ProSEB, National Institute for Consumer Research, Technical University of Berlin, University of Applied Sciences Muenster), and project co-ordinator information (Anne-Kristin Lees, Bioforsk Organic Food and Farming Division).