

HoReCa Forum

Room/Venue: Krakau

Date: 15/02/2013 (Friday)

Time: 16:00 - 16:45

Organic Catering in schools and Restaurants - International Case Studies

Speaker(s)



Prof. Dr. Carola Strassner (Presenter)
UASM – University of Applied Sciences Muenster
Germany



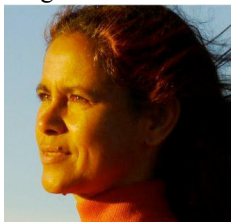
Merit Mikk (Speaker)
Centre for Ecological Engineering
Estonia



Nadja Tahon (Speaker)
Velt vzw
Belgium



Dorien Pelckmans (Speaker)
Velt vzw
Belgium



Lisbeth Oliveira
Federal University of Goiás
Brazil

Experiences in using organic food in schools and kindergartens in Estonia

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February 15, 2013
Biofach 2013, Nürnberg

EMSA/OTK 2013

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Present situation

- In last 2 years interest has increased a lot
- First success stories to inspire others
- Some smaller schools have 90% of organic food usage
- Especially interested are kindergartens
- Cooperation with local producers and processors
- Several supporting activities
 - MoA support
 - Farmers organisations promotions
- Easier in the schools and kindergartens with their own kitchens

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Legislative framework

- National legislation to regulate organic catering exists
- Exception for schools and kindergartens
 - Don't need to be certified
 - Have to follow the same rules and labelling requirements as other organic caterers
 - Inspected by state inspection body (together with food hygiene inspections)

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Supporting actions

- Activities tendered by MoA
 - Information days in all counties
 - Competition „Best organic meal“ for kindergarten and school chefs
 - Education of school and kindergarten chefs
 - Sample menus
- Promotional events initiated by farmers organisations
 - Organic days in schools (children cooking with famous chefs)
 - School children cooking competitions
 - Kindergarten and school children farm visits
 - Open farm days for the whole family
- Promotional events/trainings through Beras project (Interreg)
- Information materials

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Children cooking organic food with well-known chefs

(Rosma School, Oct. 17, 2012)

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Children cooking organic food with well-known chef

(Kurtna School, Dec. 10, 2012)

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Children cooking organic food with well-known chefs

(Kurtna School, Dec. 10, 2012)



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Children cooking organic food with well-known chefs

(Rakvere kindergarten and Primary School, Dec. 10, 2012)



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Childrens' competition for best organic school meal

(Pelgulinna Gymnasium, Nov. 27, 2012)



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Childrens' competition for best organic school meal

(Pelgulinna Gymnasium, Nov. 27, 2012)



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Competition „Best organic meal in kindergarten“ 2012

Supported by MoA



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Competition „Best organic meal in school“ 2012

Supported by MoA



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Organic days in farms for the whole family

Organised by organic farmers organisations

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Children visiting organic farms

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Information materials:

Overview about using organic food in schools and kindergartens

Recipes of organic food for schools and kindergartens

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Problems and challenges

- Price (some product categories of organic food are much more expensive than conventional food)
- Logistics is expensive (small quantities, frequent delivery)
- Need to change menus according to the availability and price of organic food
- State support to school meals (up to 7th grade) is only 0.78 EUR per day per person. The rest of the money should come from municipalities (public schools) or parents. Getting support from local municipalities is a great challenge
- Kindergarten meals not supported by state. The use of organic food depends on parents' willingness

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Conclusions

- Interest and willingness to use organic food in schools and kindergartens exists. The main obstacle is money.
- There is still need to promote the idea and share information among all stakeholders
- Just offering organic meals is not enough, different supporting activities are also needed
- There are several EU programmes for supporting healthier food choices in schools and kindergartens (e.g. dairy products, fruits, vegetables).
- WE NEED SIMILAR PROGRAMME FOR ORGANIC FOOD AS WELL

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1. Sustainable food in canteens

2. Organic Food @ school

*By Nadia Tahon and Dorien Pelckmans
Velt*

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Velt in a nutshell

- 15.000 members
- Eco-active in garden and kitchen
- Educational programs for adults and youth

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Sustainable food in canteens in Belgium

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Sustainable food in 8 canteens of the federal government

Aims of the project

- Less meat
- More seasonal vegetables
- More healthy food
- If possible organic and fair trade ingredients

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Sustainable food in 8 canteens of the federal government

Methodology

- Support of individual canteens
- To measure is to know – Ecolife
- Cooks and staff: 2 trainings
- Kitchen managers: meet and taste session sustainable products



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Sustainable food in 8 canteens of the federal government

Conclusions

- Good results: less meat, more seasonal products
- Introduction of organic products
- Contacts with organic suppliers
- Transition takes time and training




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Organic Food @ school: the importance of education

By Nadia Tahon and Dorien Pelckmans Velt

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Organic food in schools in Flanders

- In about 10% of schools
- Mostly in schools in urban area
- Focus on healthy food and decreased meat consumption

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Organic food in schools in Flanders

- Fruit and cookies
- Catering
- Subscription to a weekly fruit – and vegetable basket
- Once a year: the Bioweek

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Secondary Schools



Organic with style @school

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Secondary Schools


Tools

- Teaching material + supporting material for biology, physics, languages, economics, social science,...
- Workshops
- Train the Trainer

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 **Secondary Schools**

Reach

The folder

- 1750 copies distributed


www.biometklasse.be


- daily average of 100 visitors

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 **Primary Schools**




Pim Pumpkin

Pim Pompoen

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 **Primary Schools**

Tools

- Train the trainer
 - What can you do about ecological food at school?
 - During the lessons, in the canteen, catering,...
- Portal website
 - Information, inspiration, blog,...

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 **Ecosmos**



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 **Organic School Gardens**



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 **Primary Schools**

Reach

- www.10op10.velt.be
 - daily average: 125 visitors
- www.facebook.com/pimpompoen
 - 243 followers

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Future

- Being and building the help desk for education on sustainable food
- Diversification
 - Tools for other target groups
- Integrated approach
- How to support teachers?

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Difficulties

- Integrated approach
 - Colaboration with different partners
 - Policy
- How to reach teachers?
- Finance

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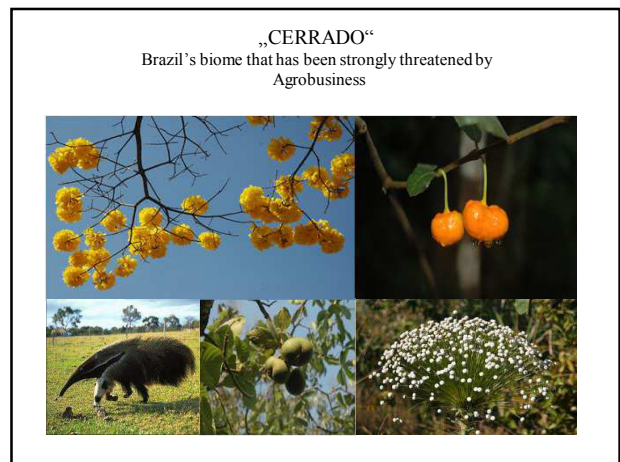
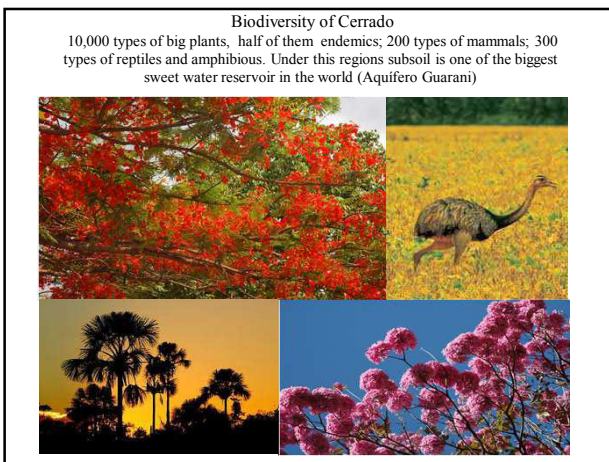
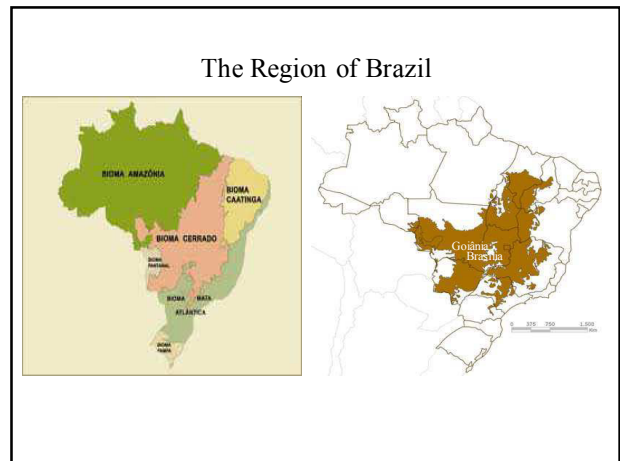
More information?

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Where do the products come from?



Where do the products come from?



Meal Preparation –Workshops



Meal Preparation –Workshops



Meal Preparation –Workshops



Workshop with pupils

