

# Session 4: Transitioning traditional food offers in canteen to plant-based, organic and local offer. From procurement to staff experience.

Host : European Environment Agency

**5→8 November 2024**

**Interinstitutional EMAS Days 2024**

Online sessions for all EU Institutions' staff

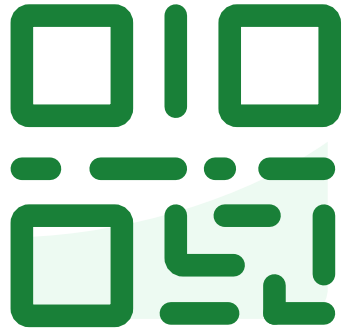


# Menu of the session:

- **Introduction:** Cécile Roddier-Quefelec (European Environmental Agency)
- **Procurement process & role of EMAS team:** Olivier Cornu (European Environmental Agency)
- **Implementing the contract:** Michael Steijn (Loca Gruppen)
- **Experience of the EESC-CoR:** David Hesslevik (European Economic and Social Committee, European Committee of the Regions)
- **Looking at EU food waste prevention:** Sanna Due (European Environmental Agency)
- **Q&A**

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**In terms of food habits are you:**

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**What is an environmentally friendly canteen or cafeteria. A canteen/cafeteria:**

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**How could your organisation support a transition towards environmentally friendly canteen or cafeteria?**

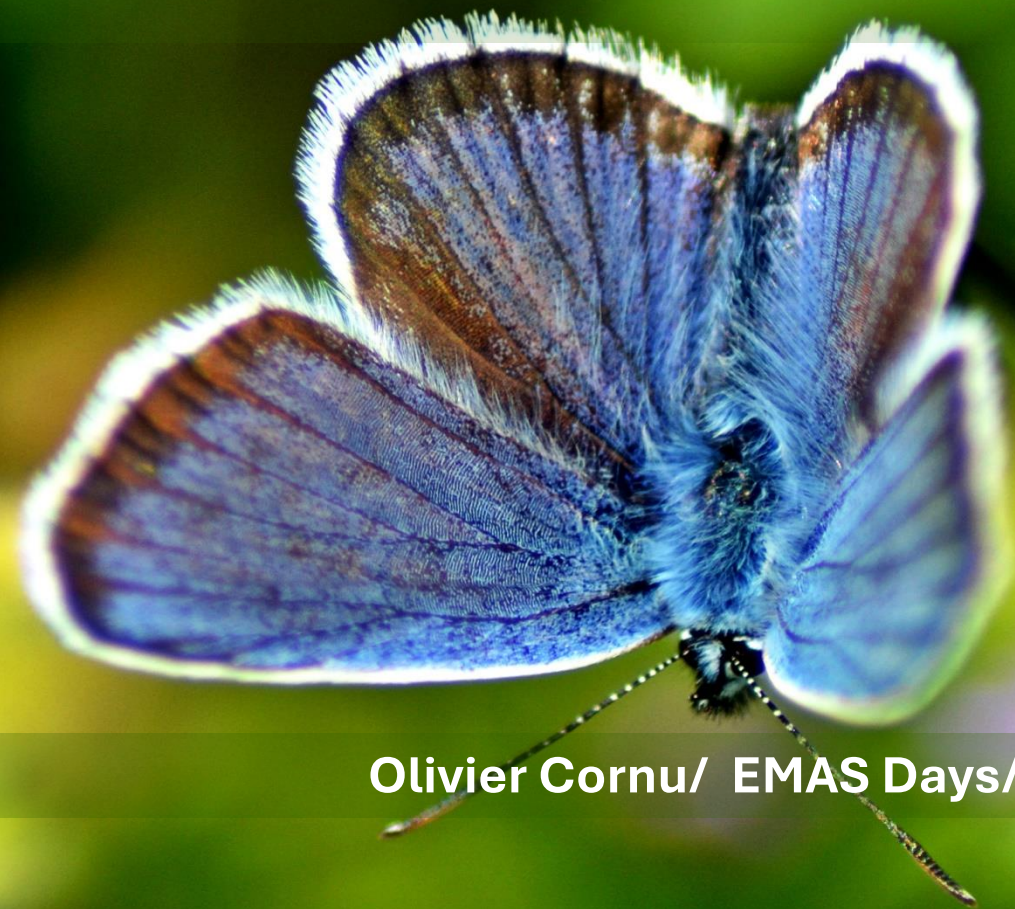
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# Procurement process & role of EMAS team

Olivier Cornu (European Environmental Agency)

# Procurement process & role of EMAS team

## The example of canteen services

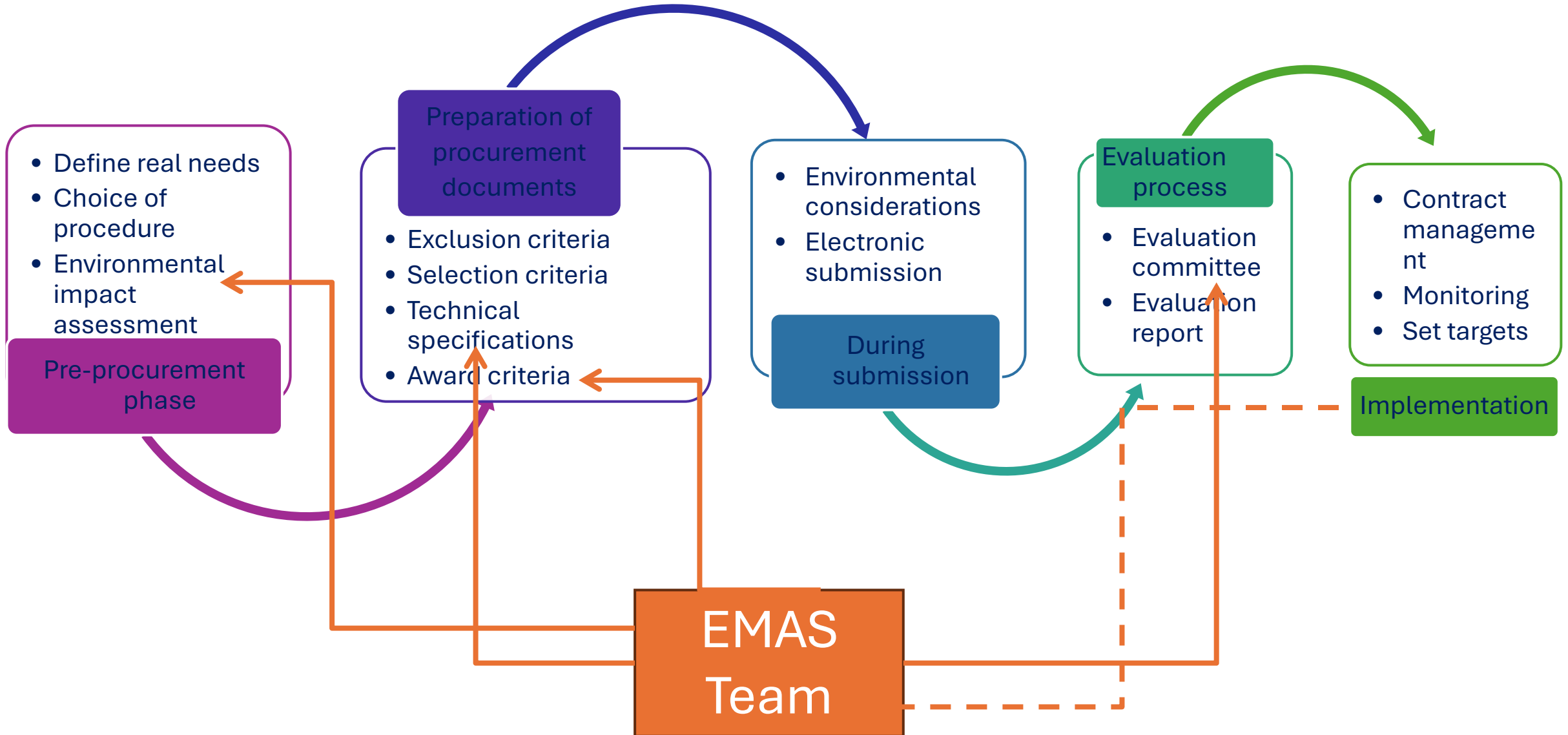


Olivier Cornu/ EMAS Days/ 05 November 2024



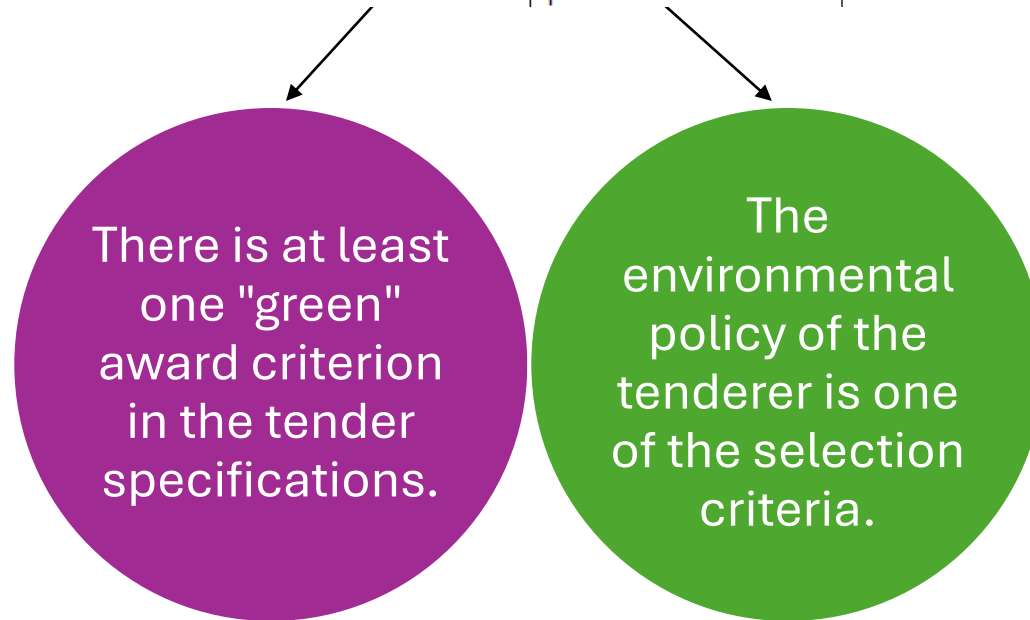


# EMAS Team and green procurement in the procurement process

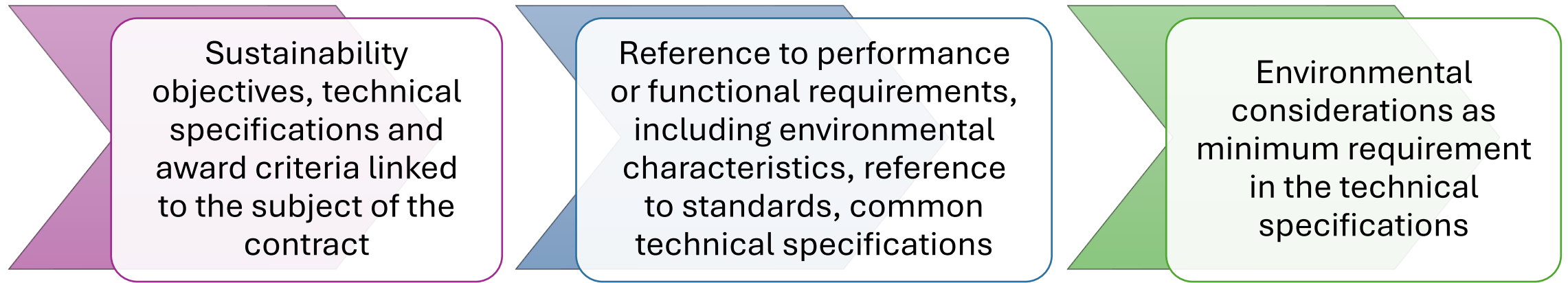


# Pre-procurement phase: Environmental impact assessment

Are there any likely negative impacts of the procurement on the environment?	Yes	The production and consumption of lunches for EEA staff members and visitors requires energy and water consumption as well as generates wastes.
Is the procurement environmentally justifiable?	Yes	The procurement may rely on the guidance provided in the EEA Food policy and will contribute to the wellbeing of staff and visitors.
How is the environmental aspect taken into account in the procurement documents?	There is at least one "green" award criterion in the tender specifications.	



# Preparation of procurement documents: technical specifications



- [EU Green Public Procurement \(GPP\) criteria](#)

(core and comprehensive)

- [Eco-labels](#)




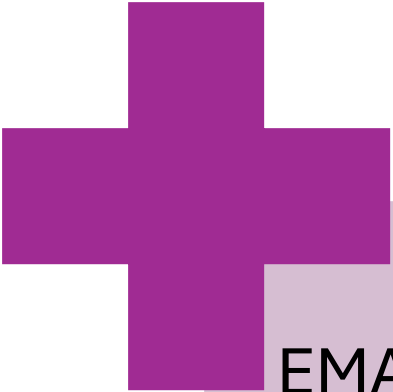
# Implementation – A challenge

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- Contract management
- Use of robust terms and conditions
- Monitoring process

# Lessons learned





## EMAS team involved in more calls after the canteen example

- Tenderers in general familiar with the concept of environmental policy
- High level of environmental awareness in Denmark
- Tenderers score high in environmental award criteria
- EMAS re-certification (and auditing) process a good incentive for greening our calls

## Strengthen monitoring of env targets during contract implementation – joint effort EMAS team and contract manager

- Need to adapt the GPP criteria
- Comprehensive GPP criteria more challenging to use
- Difficult to identify green award criteria for all calls

**Thank you!**  
**Any questions?**



[procurement@eea.europa.eu](mailto:procurement@eea.europa.eu)

# Implementing the contract

Michael Steijn (Loca Gruppen)

(See additional PDF)



# Experience of the EESC-CoR

David Hesslevik (European Economic and Social Committee, European Committee of the Regions)

# Innovative catering in a post-COVID environment

## The new catering contract of the EESC & CoR

EMAS Days – 05/11/2024



# Context

## Inter-institutional

- EESC – European Economic and Social Committee
- CoR – European Committee of the Regions

## Services

- Self-service restaurant (450 guest/day)
- 3 cafeterias
- Restaurant « à la carte »
- Banqueting (meetings and events)



# Context

## Post-COVID environment

- Teleworking
- Demand variations
- Struggling catering sector (staff, salaries, finance...)



# Objectives

## People, Planet, Profit

- Flexible opening days / hours
- High quality
- Sustainable
  - Seasonality
  - Ecological farming
  - Faire trade
  - Sustainable fisheries
  - Vegetarian and vegan
  - Local products
  - Zero plastic
  - Food waste
  - Fair prices



# Classical approach

## Steps

- Quality requirements (minimum)
- Tenderers determine quality and price
- Evaluation - points for quality and price
- Award - total points



## Disadvantages

- Tenderer set quality
- Uncertain quality (Will tenderer keep promises? How long?)
- Difficult to monitor performance
- Unpredictable

# Innovative approach

## Steps

- Quality requirements (maximum)
- Capable tenderers submit offers
- Evaluate offers
- Award - best price



## Advantages

- We determine the quality
- Tailor made monitoring and follow-up
- Partnership with boundaries (penalties)
- Low risk of appeals
- Short evaluation process

## Disadvantage

- Hard to sell “award only by price”
- Catering operators hesitate to participate

# Looking at EU food waste prevention

Sanna Due (European Environmental Agency)



# Food waste prevention in the EU

Sanna Due | 5th November 2024 | EMAS webinar



- 1. Why is it important to prevent food waste?**
- 2. Food waste in the EU 2022 - amounts and causes**
- 3. Food waste prevention strategies in the EU**
- 4. Examples of actions to prevent food waste**



- Food systems are among the most resource-intensive, with **food consumption accounting for 48% of the EU's total environmental footprint** in 2021, making it the largest contributor, followed by housing and mobility (EEA, 2023).
- In the EU, **food waste significantly drives climate change**, accounting for approximately 16% of the total greenhouse gas emissions from the EU food system (EC)
- Beyond its climate impacts, **food waste poses a serious threat to biodiversity**. Agriculture, driven by unsustainable food production practices, remains the leading cause of biodiversity loss. The current food production model accelerates habitat destruction and ecosystem degradation, compounding these crises (UNEP)
- **Food waste prevention significantly enhances food security** by increasing food availability for consumption, and reducing food costs, making it more affordable for consumers, especially in low-income communities.

# Food waste in the EU by main economic sectors, 2022

(kg per inhabitant)

Primary production

10 KG

Retail and other distribution of food

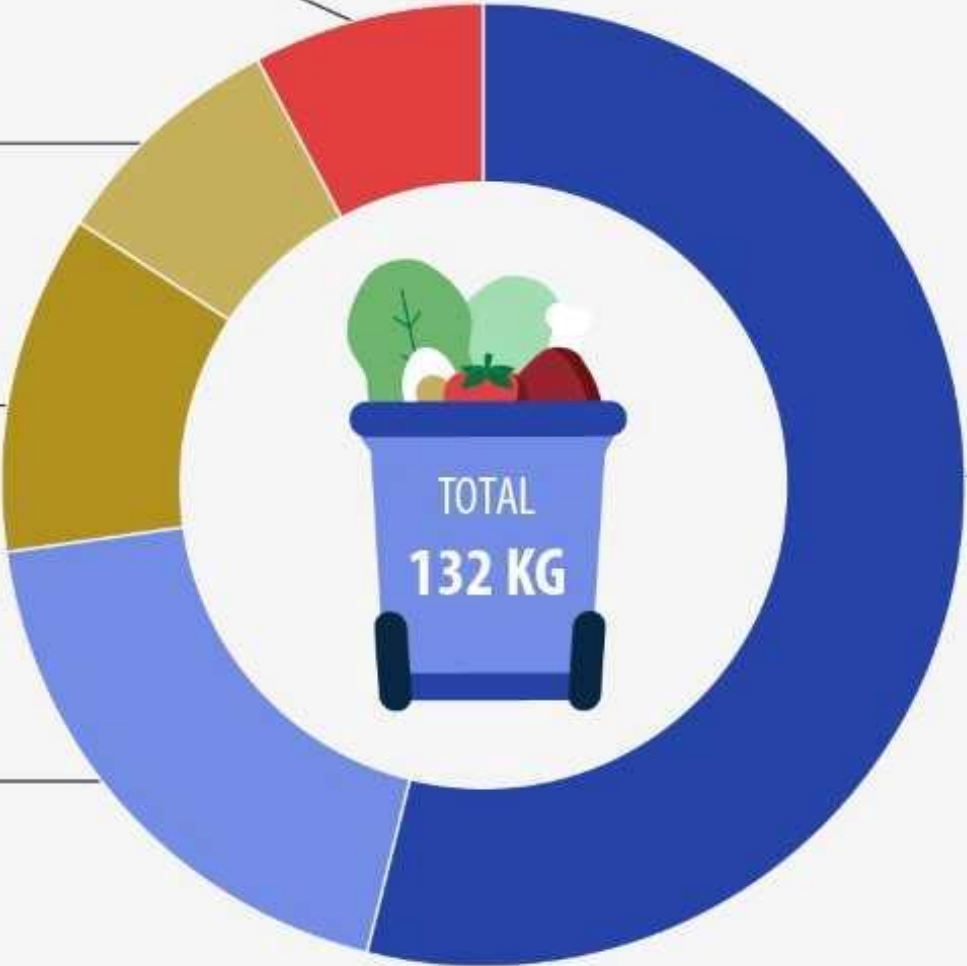
11 KG

Restaurants and food services

15 KG

Manufacture of food products and beverages

25 KG



**59 million tonnes of food waste generated annually in the EU (Eurostat, 2024)**

Households  
72 KG

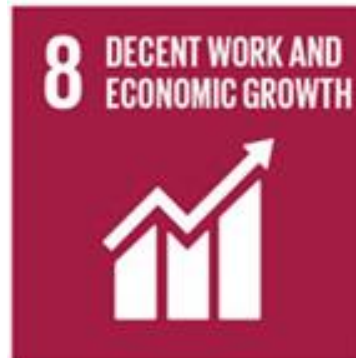
Market value estimated at **132 billion euros**. This shows that around **10% of all food supplied** at retail, food services and households is wasted.

Data not available for Greece, Spain, Lithuania and Romania.  
EU aggregate: estimated.





**SDG 12.3**: By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.





CHAMPIONS  12.3

## SDG TARGET 12.3 ON FOOD LOSS AND WASTE: 2024 PROGRESS REPORT

An annual update on behalf of Champions 12.3

# Food waste reduction

In comparison with 2020, Member States should reduce food waste at national level by 2030:



By

**10%**

in processing and manufacturing

By

**30%**

per capita jointly in retail, restaurants and food services and households.



#FoodWasteEU  
#FLWDay



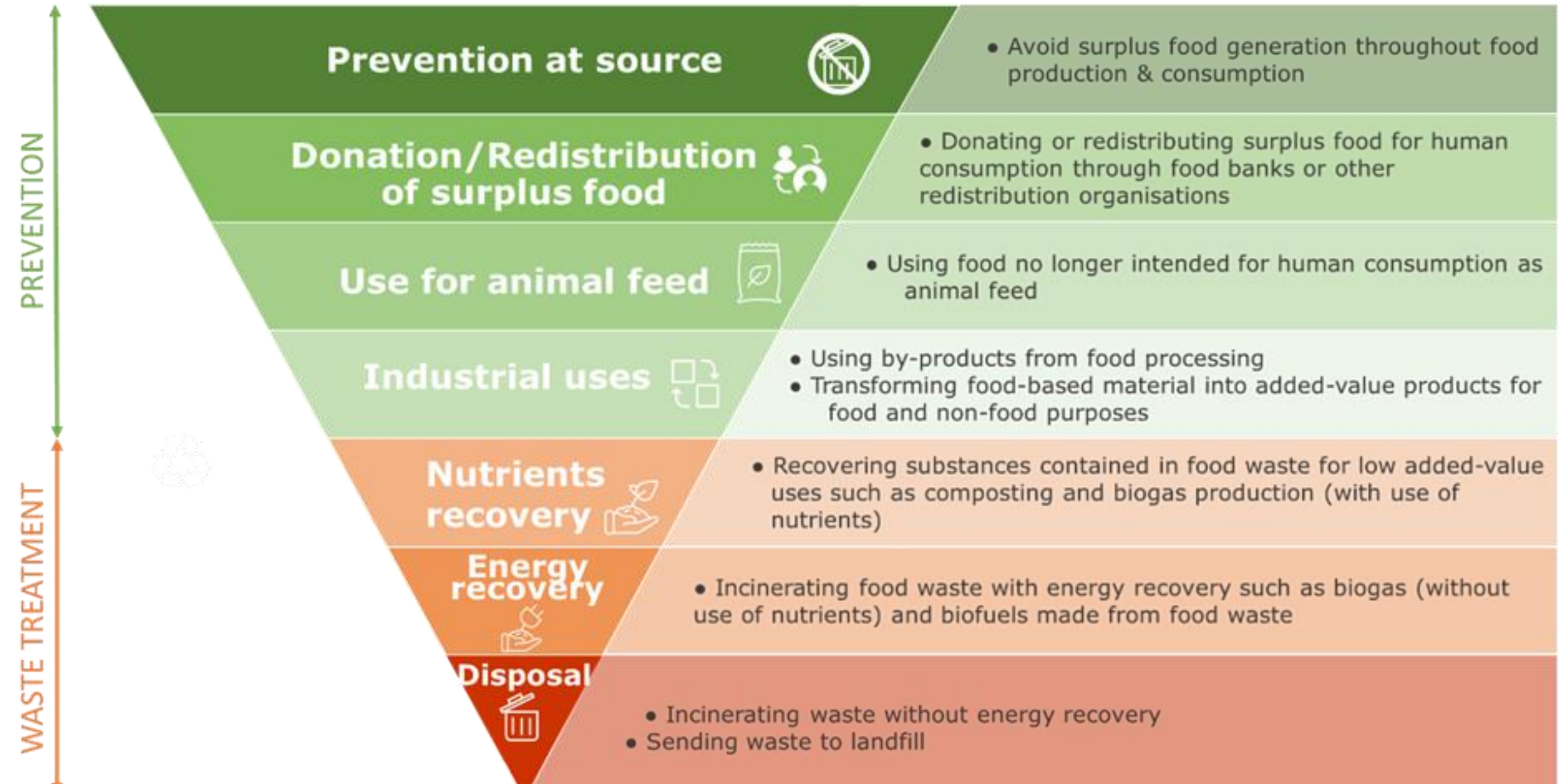
Legislative proposal adopted by the Commission on 05 July 2023

Part of the revision of the Waste Framework Directive (+textile waste)

Step-by-step approach: Review progress, adapt objectives (also beyond 2030), and reward early achievers

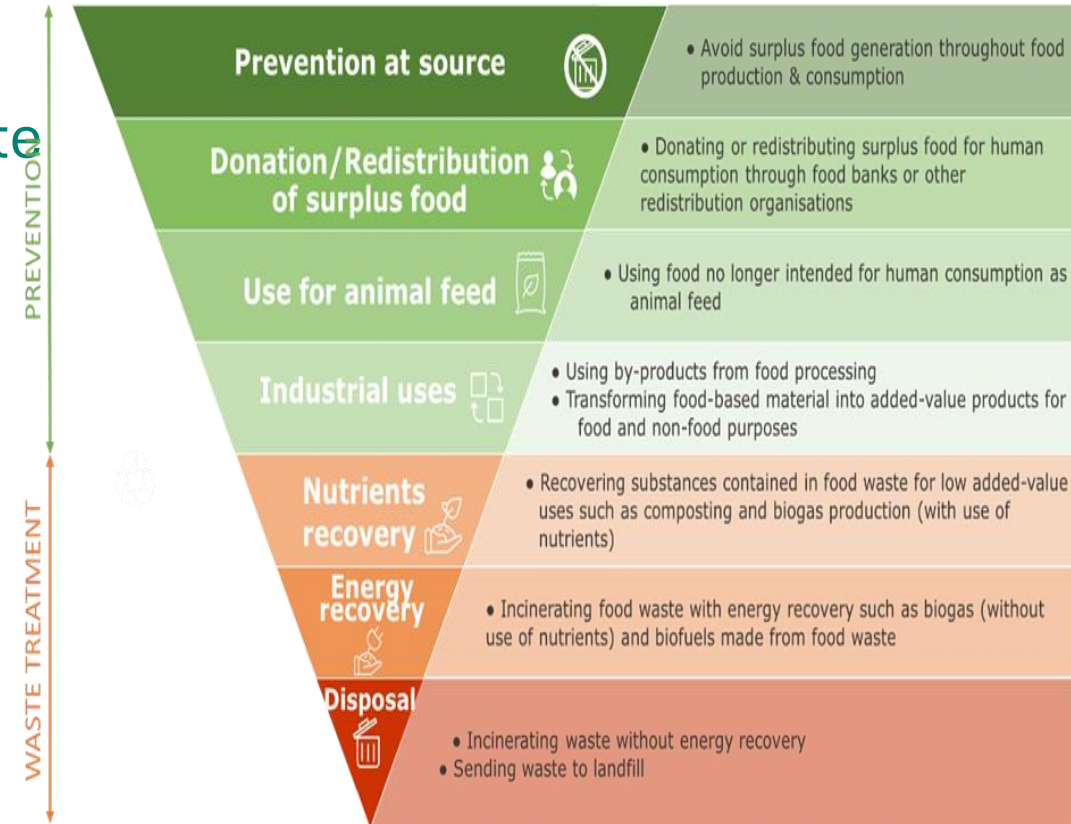
On-going negotiations with the European Parliament and the Council of the EU

the






- Legal obligations for Member States to reduce, measure and monitor food waste
- Common EU methodology to measure food waste consistently
- EU Platform on Food Losses and Food Waste
- Facilitate food donation
  - EU food donation guidelines
- Optimise safe use of food in feed
  - EU guidelines on feed use of food no longer intended for human consumption
- Promote better understanding and use of date marking



## Check out the Toolkit website:

- See what type of actions you can take  
-> **action planner**
- Calculate the impacts of your action  
-> **food waste prevention calculator**
- Learn how to design, implement and evaluate an action  
-> **video tutorials**
- Read the recommendations of the experts  
-> **leaflets** (in all EU languages)

  
European Commission

### Reducing consumer food waste: recommendations for schools

Food waste is a pressing issue with significant environmental, social and economic consequences. In the EU, nearly 59 million tonnes of food waste (131 kg/inhabitant) are generated each year. The largest share of food waste is generated in households and food services. The food groups that are most commonly wasted are vegetables, fruits and cereals.

Consumers can change many behaviours that lead to food waste (e.g. cooking too much), but their capacity to prevent food waste is influenced by a number of factors (e.g. related policies, lifestyle factors). Reducing consumer food waste requires collaboration between all actors in the food system, in which educational establishments play a key role.

**53 %** of EU food waste is generated in households (70 kg/person/year).

**9 %** of EU food waste arises in restaurants and food services, including school canteens (12 kg/person/year).

#### The role of schools

Educating young children and adolescents about food waste is essential to raise awareness of the importance of preventing and reducing it. Schools play a key role in sharing information about healthy and sustainable food habits that can help shape the behaviours of new generations, including in relation to food waste. Addressing food waste in school canteens can also set a positive example for children and young people and inspire them to take similar action at home.

#### Taking action against food waste in schools

##### 1 Classroom education programmes


Primary and secondary school pupils can be educated through classroom activities to reduce food waste arising from meals at school and at home. A programme could consist of one or two lessons or be implemented over the entire school year. Monitoring the effectiveness of such programmes is highly recommended, either by measuring food waste before and after the programme or by conducting interviews to get pupils' feedback. Involving teachers, catering staff and parents will contribute to the success of the initiative.

**Some successful examples:**

- An [educational package on food waste](#) available in several languages, for primary and secondary school pupils. The package is freely available online and includes a manual with lessons and activities, instructions for teachers, posters and food waste reduction tools for school canteens.
- A [food literacy programme](#) about food and eating for 4- to 12-year-old primary school pupils, which includes a module on food waste.
- A [cooking challenge](#) for secondary school pupils that was promoted on social media.

Teaching pupils how to reduce food waste

- Check if educational materials (e.g. those provided by the [Wasteless project](#) in Hungary) are available in your country from the Ministry of Education or other organisations (e.g. non-governmental organisations, public institutions).
- Coordinate with other teachers, educators and canteen staff in your school to create momentum and facilitate the organisation of the lessons/programme.
- Inform parents about the lessons/programme to get their support and engage them in food waste prevention at home.
- Introduce activities that pupils can do at home, such as keeping a food waste diary or making shopping lists.

  
Joint Research Centre



Thank you !

# Q&A

# Thank you!

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Emas Days  
05-11-2024  
Canteen at EEA

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LOCA GRUPPEN  
EVERY MEAL MATTERS

# LOCA

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1. LOCA Canteens & restaurants in Copenhagen

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2. Starting the canteen at EEA, challenges and succes



# 1. LOCA – taste & datadriven canteens

- Taste and food joy is everything

- Our intentions – “Manifesto”

In cooperation with The Basque Culinary center



- Our results – Quarterly KPI’s and yearly sustainability report

Data based on invoices





## 2. Challenges and succes

### Starting at EEA



Understanding the concept – both staff and guests

Minimizing animal based food and working with taste

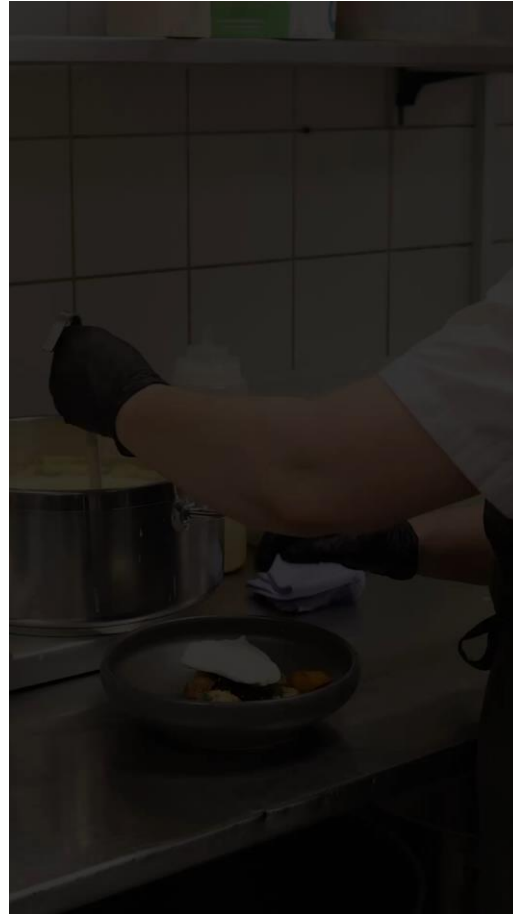
Portioning + smaller plates

We have achieved most of our goals in a short period of time

# Reel 1 - More with less



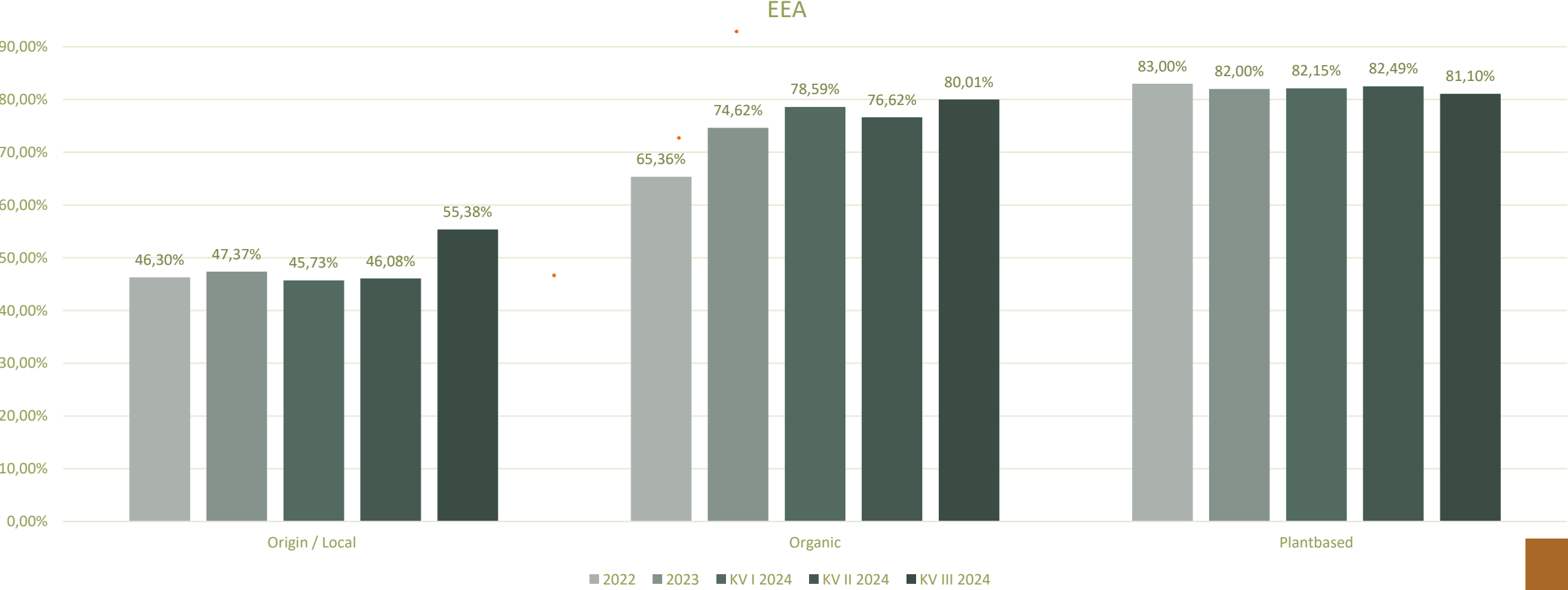
# Reel 2 - Working with Food waste



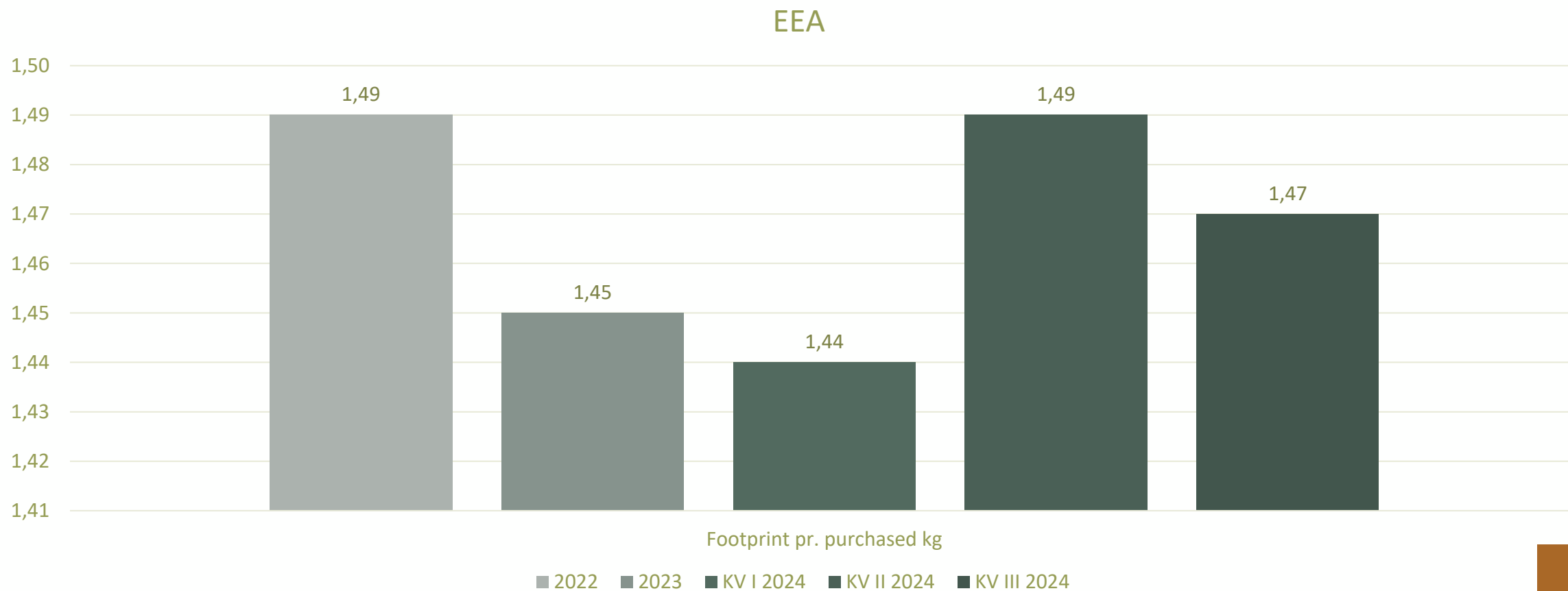
# Daily Food Waste registration

Overview Food waste 2024						
Month	Total waste % - procurement	Total % avoidable waste - procurement	Total waste gr. pr. person pr. day	Total avoidable waste gr. pr. person pr. day	Kitchen % total	Buffet % total
Jan	not measured	not measured	not measured	not measured	not measured	not measured
Feb	12%	5%	101,24	39,22	61,3%	38,7%
Mar	9%	3%	114,98	46,99	59,1%	40,9%
Apr	7%	2%	101,26	29,02	71,3%	28,7%
Maj	9%	3%	107,24	37,27	74,2%	25,8%
Jun	8%	3%	88,64	33,86	72,4%	27,6%
Jul	18%	4%	149,84	33,92	77,4%	22,6%
Aug	11%	3%	135,40	31,49	76,7%	23,3%
Sep	13%	4%	123,72	36,84	70,2%	29,8%
Okt						
Nov						
Dec						

# Local, organic, plantbased



# Co2 kg eq. pr. kg purchased food



**Thanks!**

