



StratKIT Baltic Sea Region Conference

A Taste of Sustainability – Mobilizing Public Procurement and Catering Services in the Baltic Sea Region

12-13 November 2019

Venue: Hotel Meriton Conference & Spa Tallinn, Toompuiestee 27, Estonia

[Register here](#) by Nov 4th

Today, there are lots of pressures for more sustainable food systems as a result of dietary changes, growing environmental awareness and an overall demand for healthier food. Public procurement and catering services can serve as trailblazers to respond to these pressures. These issues are addressed in a Baltic Sea Region project StratKIT (2019-2021) which is aiming to pool public actors' co-learning and co-innovation resources for intensified policy implementation in terms of circular economy and climate neutrality in Finland, Estonia, Poland, Germany, Denmark and Russia. The project aims at developing the BSR dynamic sustainability model to signify the efforts by public procurement and catering services towards increased sustainability. The project discusses the relative merits and challenges of the practices, developments and initiatives in terms of the sustainability conditions for nutrition on the one hand, and environment and economy of the food system, on the other.

The two-day StratKIT Baltic Sea Region Stakeholder Round Table Event is a first international event in the StratKIT project that aims to bring together public procurers, catering service providers, public authorities, suppliers, customers and other stakeholders from different countries to co-learn about the current situation and to co-develop innovative strategies for the future! You are welcome to join and learn about new developments and to offer input shaping Public Catering Services towards sustainability in the Baltic Sea Region.

Agenda

Day 1, 12th November

09:00 – 09:30 Registration and coffee

- 09:30 Welcome Minister of Agriculture of Estonia
09:40 **Introduction to the event and short presentation of the StratKIT project**
Sami Kurki, director, University of Helsinki Ruralia institute

Session 1 Current trends and developments towards sustainability in public procurement and catering services

- 09:50 **Pressures for sustainable food – the role of public meal in changing food system**
Minna Mikkola, Senior Researcher, University of Helsinki Ruralia Institute
- 10:10 **Global trends and new European policy developments in public meal**
Signe Waltoft Madson, Central Denmark EU office
- 10:25 **Presentation of new EU GPP criteria for food and catering**
Enrico Degiorgis, DG Environment European Commission (Video connection)
- 10:40 **Examples of sustainable food procurement in EU**
Peter Defranceschi, ICLEI - Local Governments for Sustainability
- 11:00 **Challenges and opportunities for more sustainable public meals in the BSR region**
Evelin Piirsalu, Stockholm Environment Institute Tallinn Centre
- 11:30 **What are circular procurements? Concepts and developments in CircularPP project**
Hanna Salmenperä, Senior Coordinator, Finnish Environment Institute
- 11:50 **Drivers and barriers for more sustainable public meals**
Panel discussion, moderated by Sami Kurki, University of Helsinki Ruralia institute

12:30 – 13:30 Lunch

Session 2 National frameworks and selected best practices across Baltic Sea Region

- 13:30 **The Swedish developments towards sustainable public procurement and catering services**
Anna Post, Senior Lecturer, University of Gothenburg
- 13:50 **Best Practices - Wholesalers' opportunities for reducing food waste**
Annette Badsberg, Head of Tendering, Hoerkram Foodservice A/S, Denmark
- 14:10 **Animal and plant-based food consumption in change in public catering services**
Regina Ekroos, Development Director, Espoo Catering Oy, Finland

14:30-15:00 Coffee break and networking

- 15:00 **Organisation of the school meal in Estonia - lessons learned**
Aaro Lode, Baltic Restaurants, Estonia
- 15:20 **Regional organic public catering is possible - the example of the Regio Week in Berlin schools**
Frank Nadler, Berlin Food Policy Council, Germany
- 15:40 **Social and environmental innovations in public food consumption in Rybnik**
Grzegorz Piskalski, expert, Municipality of Rybnik, Poland
- 16:00 **Tasty and successful vegetarian restaurant in St. Petersburg**
Marina Albi, Owner, Cafe Botanika, St. Petersburg, Russia
- 16:20 **Closing words**

16:30 End of first day

Day 2, 13th November

The StratKIT BSR Roundtable: Discussion about the framework/model of sustainable public procurement and catering – lessons learned and the possible elements of the framework/model. In a round table form, participants will be divided into smaller groups with possibility of in-depth discussions on selected topics.

Session 3 BSR Round Table

9:30 – 9:45 Introduction into Discussion Groups

9:45 – 11:00 Discussions in groups:

Group 1: Procurement strategies towards sustainable food and catering service

Group 2: Vegetarian and vegan diets in public menus

Group 3: Organic and local food as a procurement criteria

Group 4: Food waste management including raising consumers' awareness

Group 5: Sustainable public meal in international networks and initiatives

11:00 – 11:15 Short summary of the round table groups by moderators.

11:15 – 14.00 Field trip to kindergarten and school in Viimsi municipality (includes lunch in school cantina)