

CONFERENCE

THE POWER OF PUBLIC FOOD PROCUREMENT

THE TRANSFORMATIVE POTENTIAL OF SCHOOL MEALS FOR CHILDREN AGED 1-16

17 - 18 JUNE 2024 | COPENHAGEN

REPORT

The Food Trails project has received fundings from the **European Union's Horizon 2020** Research and Innovation programme, under grant agreement n. **101000812**.

OVERVIEW

The **Milan Urban Food Policy Pact (MUFPP), Municipality of Copenhagen and Roskilde University (RUC)** organised the conference **"The power of public food procurement for school meals"** in Copenhagen. This conference targeted food policy officers and stakeholders responsible for shaping the future meals of our schoolchildren.

In an increasingly complex world where global challenges such as sustainability and nutrition are in focus, it is crucial to understand how various **Sustainable Development Goals (SDGs)** and governmental regulations are handled by the municipalities and have an impact on food systems.

Cities play a pivotal role in implementing these regulations and actively contribute to achieving the set objectives. The overarching frameworks and regulations have direct consequences for the lives of each citizen, particularly concerning nutrition and sustainable meals. Cities are key players in this process, translating these goals and regulations into tangible initiatives and implementing them in daily practices. The conference not only aimed to **explore how cities address these complex challenges but also emphasizes the collective responsibility cities share** in transforming food systems.

One of the main levers for food system transformation is school meals programmes, which can achieve multiple objectives: guarantee access to nutritious meals for children and fight against food poverty; educate youth on sustainable food choices, including food waste prevention; shorten supply chains and reduce the environmental impact of public food purchasing; strengthen social communities and spur food culture. Moreover, cooking meals holds a significant potential for building and reinforcing relationships, promoting well-being; combating loneliness, thus ultimately enhancing mental health.

The conference took place within the **Cities Feeding the Future Initiative** led by the **MUFPP Secretariat,** the first and foremost commitment among more than 280 mayors worldwide joining forces to transform urban food systems. Within the initiative, **Copenhagen Municipality** is a leading city on the issue of public procurement for school meals. The **Municipality of Copenhagen** is also a key partner in the H2020 Food Trails project, along with Roskilde University, that supported the organisation of the conference.







The conference contributed to the overall goal of the **Food Trails project**: to provide the EU, municipal governments and other agents of change with evidence-based narratives, co-designed and verified through multi-objective and multi-actor FOOD 2030 Living Labs, supporting the development, consolidation and replication of innovative food policies for sustainable city-region food systems member-states as well as all municipal governments and agents of change interested in accelerating food system transformation. Therefore, the event sought **to inspire and encourage a broad dialogue** on how cities, together, can contribute to meeting these objectives, fostering healthier communities and improving the well-being of our society.

The conference's main aims were to:

- Inspire politicians to maximise opportunities for using public food procurement as a lever in the pursuit of more sustainable food systems and healthy meals for children.
- Provide city officers with tangible skills and useful tools to simultaneously achieve multiple objectives.
- Develop synergies among MUFPP cities in the region, national governments and international organizations active on the topic of school meals.
- Advocate for cities at the National and EU levels to play a crucial role in reshaping local food systems toward sustainable models through innovating public procurement processes and strengthening local supply chains.









DAY 1

***Caterina Ruggeri Laderchi**, Director of the Food System Economics Commission (FSEC), moderated the first day.*

Tim Lang, Emeritus Professor of Food Policy and trailblazer in the field, opened the conference, providing an outstanding keynote speech, focusing on the **importance of building resilience in food system choices**. Professor Lang centred his contribution around **ways through which citizens can exploit and ensure food resilience**. He also highlighted the cruciality of coordination at the local level among different actors to prevent emerging crises and in which ways citizens can be supported.

He was followed by **Andrea Magarini**, Food Policy Director of the City of Milan and Chair of the Eurocities Working Group Food, who delivered a presentation on the **EU Child Guarantee (ECG)**, a key policy that aims at breaking the cycle of poverty and promoting equal opportunities by guaranteeing access to a set of key services for children in need.
Through 3-phase preparatory Action Plan, the EU Commission was able to analyse the feasibility, financing and implementation of this strategy in the EU region. All 27 EU member states have nominated a Child Guarantee National Coordinator and have prepared **National Actions plans** until 2030. The ECG study recommends the involvement of local authorities in policy formulation, in strong synergy with regional and national authorities. Different initiatives like **Eurocities** or the **School Meals Coalition through the Cities Feeding the Future initiative** are supporting EU cities in this direction.





The session continued with an intervention from **Ida Auken**, Member of the Danish Parliament, explaining the Danish plans to transition the local food system towards more plant-based diets. After illustrating the many advancements of the parliament for **shifting the food system towards more sustainable alternatives**, she focused the audience's attention on the importance of creating narratives to foster food system transformation. To get citizens on board, it is key to make them feel part of the system rather than prescribe rules. This way, citizens would more easily understand the multiple benefits they can also receive.
As a final claim, she highlighted how there is no single wheel changing the system, but it is **rather a common narrative to be created** to start moving little pieces one by one.

The session was followed by a spirited panel with great engagement from the audience. Questions were largely centered on the main barriers hampering food system transformations and on strategies to integrate the different levels and perspectives in food systems.



FOOD TRAILS PILOT ACTIONS TOWARDS CHANGING CHILDREN FOOD HABITS IN A BROADER IMPLEMENTATION OF LOCAL FOOD POLICIES

Recognizing the role that urban centers play to improve public food procurement practices in schools, the talk aimed to gather **cities active within the H2020 Food Trails Project to present their advancements and solutions**. Representatives from cities had the opportunity to explore the set of integrated policies implemented in the domain of school food procurement and connect them with the unique features of each territorial context.



The pilot activities of **Copenhagen** were presented by **Mette Svendgaard Høgholm**. She explained how the Municipality of Copenhagen has worked with different aspects of the food system within the Food Trails project and more specifically on **procurement policy coherence**, the **price of a meal**, the **strengthening of dialogue with the kitchen staff** and finally on **tender requirements**. She focused on the educational requirement that the Municipality has included for the potato tender. Educational activities are developed with children allowing them to experience the life of a farmer and understand the effort needed to grow food.

Elisa Porreca from the Food Policy Department of the **City of Milan** illustrated the pilot project for rethinking school canteens to improve children's well-being, encourage **healthier food choices** and **reduce food waste**, through the **redesign of the environmental components of the spaces of meals consumption**. Newly designed acoustics control, new colours and furniture have been introduced in canteens. Additionally, educational posters have been placed on the walls, targeting 5 ingredients of the school menus. Per each ingredient selected, a dedicated educational infographic was developed.

The pilot projects of the Municipality of **Bergamo** were explored by **Nadia Tonoli**. They consist in **changing the menus, by increasing plant-based meals and reducing animal protein**. In parallel, the food waste generation is monitored along with the palatability of the new dishes. Within the project, the Municipality foresee **training and educational activities for the students, families and kitchen staff**. The Municipality is also working to increase the quantity of local and organic food in the menus.







The Municipality of Groningen represented by **Renske Stumpel** has no food procurement policies in place. However, there is a **clear action plan for the years to come centred around the development of Food & Cooking lessons**, teaching kids food knowledge and skills. The target by 2030 is to offer food lessons in every primary school. While for 2050, the aim is to provide healthy and sustainable school meals in every school.

Natalia Boitot explored the experiences of the Municipality of **Warsaw** which benefits from a **Food Lab**, a space **to co-create and test food innovations and solutions** where actions on public procurement have also been advanced. Two main pilot projects are conducted. The first one is dedicated to **increasing food surplus donations** based on knowledge compendium and campaigns. The second one refers to a **smart storage system** to nudge in establishing efficient routines in collective catering. The Municipality also has a **Sustainable Public Meal Toolkit** which supports the production of communication materials that can be used to help motivate practitioners to adopt sustainability measures for public meals.







PARALLEL BREAKOUT SESSIONS

The afternoon session included a **knowledge-sharing workshop** with 5 breakout groups, after a short plenary introduction to the discussions. The introduction provided key insights from the Food System Economics Commission (FSEC) final report, as a background to the discussions, and highlighted the relevance of the FSEC policy framework to the structure of the discussions themselves. The participants shared contexts, challenges and potentials for mutual inspiration on five topics:



- **Political commitment** towards food system transformation – how to reach decision makers' agenda
- **Sustainable food procurement** – reversed food chain practices, with cities playing an active role in food production and procurement
- **Citizen engagement** – how to organize participatory processes in food system transition, for citizens and vulnerable groups
- **Competence building** – which skills and competencies are in demand for a sustainable food chain
- **Circular economy** – how to reduce food waste in public food procurement

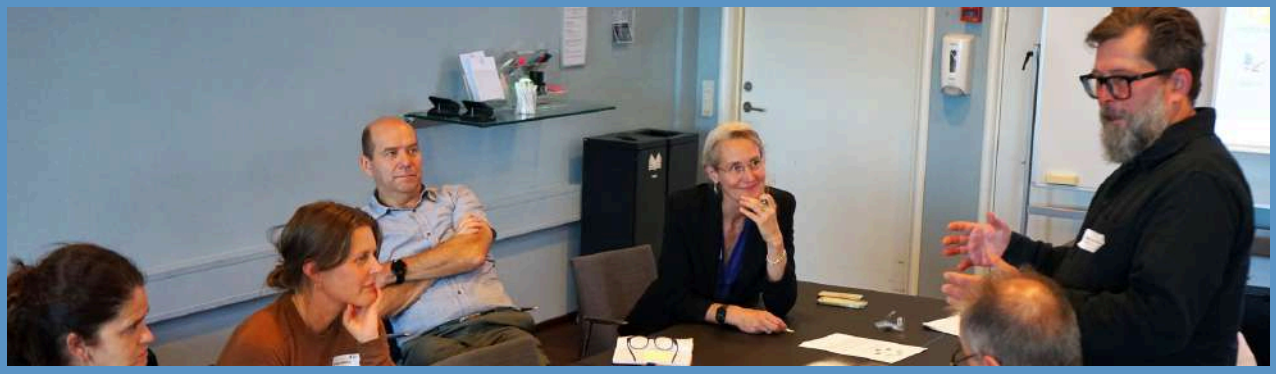




The very active group discussions provided **useful insights on the bottlenecks and enablers** that policy officers and urban practitioners face in transforming local food systems, to continue the policy engagement around the EU Farm to Fork policy and ongoing efforts towards reforming the Common Agriculture Policy.

Some of the elements that were mentioned by different groups included:

- The need for **more participatory governance and collaboration**, such as through food councils. Food councils can be a means of bringing together different voices, fostering the sharing of experiences and forging shared perspectives.
- A pragmatic focus on **concrete regulatory changes** such as changes in the norms on the use of leftover food by restaurants.
- The need to develop **new metrics for capturing the different impacts of foods and food-related actions**, but also to share knowledge and create opportunities for benchmarking and spur change on the ground.



An overview of the main findings and take-aways sorted by group can be found below:

Political commitment:

The key bottlenecks to political commitment towards food system transformation at the individual level have to do with **lack of knowledge and the very personal nature of food choices**. At the more systemic level, those factors connect with the several barriers that policymaking encounters. Building political alliances is seen as a key strategy to generate political commitment, as as the evidence shows that actions are impactful.

Sustainable food procurement:

As participants were already practitioners of sustainable food procurement, their analysis focused mostly on how to enhance the work that is already happening. A central theme emerged around awareness: **building awareness around the tools used** and the reasons for using them, **fostering political awareness and creating synergies between actions** at different levels. In addition, the need to map the stakeholders involved in the process and seeking to understand their constraints was highlighted.

Citizen engagement:

Two main themes emerged across the suggested actions from this group on organizing participatory processes in food system transition.
First was the need for **more participatory processes**, including food councils.
Second was the need for **better communication between governments and different stakeholders, between producers and consumers**. Engaging with schools was identified as an important way to address the gap between producers and consumers. The use of communication professionals was also recommended.

Circular economy:

Bottlenecks to the development of a circular economy about school procurement were identified in terms of regulations around leftover food. Poor communication between food professionals in schools, public institutions and the regulators; the difficulties of measuring food waste and therefore tracking progress in reducing it.
Opportunities identified to strengthen the circular elements of school procurement included increasing the use of seasonal produce to reduce waste, improving communication about circularity, and sharing best practices on how to treat food when it reaches public kitchens.

Competence building:

This breakout group tackled the broad spectrum of knowledge required for sustainable food procurement to play its full role as a force for the food system transformation. Their key suggestions included:

- **Curriculum development** focusing on food in terms of where it comes from and its health and environmental impacts. Things are happening in this space, but it is important to offer teachers tools that can be implemented.
- **Changing the framing of how action on food is seen** – politicians often react to economic arguments, but those typically ignore other important aspects.
- **Breaking the silos** that characterize action in different areas of food systems.
- **Creating accountability mechanisms** at the local level based on regular reporting.
- **Specific actions at the school level** included: creating tasty menus, developing actions tailored to what is and can be implemented in schools, introducing weekly fun activities through which children can learn about food.

The key actions coming out of the breakout groups were shared in the opening of Day 2 of the conference, which focused on political discussions on the role of cities in public food procurement, and workshops sharing practical solutions and knowledge around collaboration and innovation.

Visit at one of the Copenhagen Food School

Participants had the opportunity to get a tour of one of Copenhagen's Food Schools. Copenhagen's Food Schools are a unique example of how to involve children in the preparation of their food as part of the school activities.

Participants were able to visit the kitchen and dining areas where children participate in the menu design, cooking phases and service of the meals. Getting in contact with the students who served the meals to participants made it clear how – thanks to the project - they are supported in developing sensory experiences, learning the practicality of the food daily routines and developing positive relationships with teachers and kitchen staff.











DAY 2

POLITICAL ROUND TABLE - HOW DO CITIES DEAL WITH PUBLIC FOOD PROCUREMENT FOR CHILDREN'S MEALS?

Cities are frontrunners in shaping public school meals that deliver greater benefits for children. Politicians are called to explore the importance of governing **public food procurement practices to align school meals systems with local and national objectives**. With the aim of stimulating collaboration and joint efforts, the round table gathered politicians, to share their experiences, highlighting the desired direction of change to enhance the sustainability of school meals through food procurement.

Anna Scavuzzo, Vice Mayor of the **City of Milan,** highlighted the importance of stimulating procurement practices to improve the equity, sustainability, and well-being of the Milanese community by setting ambitious procurement criteria for the food consumed in schools. In Milan, food procurement practices are a central issue for improving the urban food system and are also used to inform local food markets and orient them towards more sustainable and inclusive objectives. Anna Scavuzzo also explored strategies adopted in **Milan to reduce GHG emissions in school menus**. The City of Milan joined the Cool Food Pledge initiative of the World Resources Institute to monitor the CO2e (equivalent) of food procurement. Via massive reduction of red meat and animal-based foods, the design of new plant-based recipes such as legume cakes, the increased offer of legumes, tuber, pulses and other plant-based proteins and related education activities, the City of Milan has achieved in 2022 a reduction of -34% in CO2e emissions in the menus, largely exceeding the set target.

Audrey Pulvar, Vice Mayor of the **City of Paris** illustrated the city's long-standing commitment to implementing sustainable food procurement practices. In the City, collective catering and public procurements are critical elements to achieve concrete objectives and are part of a more comprehensive policy aiming to transform the territory and its food system.
Through the Sustainable Food Plan adopted in 2022, new ambitious objectives have been set: 100% of sustainable food, including 75% of organic food and 50% of food **produced and transformed within a radius of less than 250 km from Paris**. This Plan consistently helped the city of Paris to increase the share of sustainable food ingredients from 8% to 53% in about 10 years. Such a commitment was also recognized by the Special Mention of the Milan Pact Awards 2022 on the Sustainable Diets & Nutrition Category.





Andrea Nunne, Spokesperson for Agricultural Policy, Food Reform, and Water Management for the Green Party in the **Hamburg State Parliament,** shared her perspective on public food procurement. Her belief is that the **most important duty for politicians is to save the climate, nature, and biodiversity**. These elements are essential for the health of children and the survival of humanity. Since agriculture and food production contribute to around 30% of global climate emissions, public food procurement practices can address this by increasing the share of organically produced food to reduce the environmental impact and foster a healthier planet for future generations. In Hamburg, there is no city-side tenders for school meals and daycare centers and schools choose their own caterers. The current model contract includes only a 10% organic share, which is not controlled or measured. Therefore, despite Hamburg subsidizing school meals and investing consistently in kitchen equipment, redoubled political co-determination is needed when public funds are used.

Jakob Næsager, Mayor of Children and Youth of **Copenhagen** illustrated the unique work conducted in the city. In Copenhagen, one of the **political ambitions is to reach 90% organic in public meals**, a target which is almost reached. the progress is largely contributed to the following key elements: a **restructuring of the city's procurement practices** to reinforce political objectives and ambitions to drive sustainability within the food system; an **investment in the culinary workforce and food education** to ensure that culinary teams are equipped with necessary skills and knowledge to prepare climate-friendly, organic, delicious and nutritionally balanced meals; a f**ocused political engagement and commitment**. Three main aspects are considered in the procurement strategy: reducing food waste, minimizing packaging and securing green transport. All measures are implemented in close collaboration with suppliers. Additionally, Copenhagen is well known for its Food Schools, where healthy and tasty food is made every day from fresh ingredients, where students are involved in the kitchen activities and where adults and children eat together. Eating together with friends encourages children to try new foods and develop healthy eating habits that they take home and into their future lives. Working with chefs in the kitchen can inspire some students to pursue careers in the restaurant industry. Additionally, children have demonstrated to learn better through hands-on activities.



MULTILEVEL GOVERNANCE FOR FOOD SYSTEMS: THE ROLE OF PROCUREMENT PRACTICES FOR ACCELERATING PROGRESS ON SUSTAINABILITY GOALS



The potential of public procurement practices for sustainable food system transformation in line with the SDGs has been broadly acknowledged. By taking a multidisciplinary lens, speakers in the panel debate advance their views on the **role of governance mechanisms** in this respect, understanding synergies and trade-offs among diverse stakeholders, sectors, and jurisdictions. The panel debate provides inspiration to increase governance capacity for making use of procurement practices toward more sustainable school meals.

Carmen Burbano, Director of School Meals and Social Protection Service, World Food Programme introduced the work of the **School Meals Coalition** and explored its state-level structure. On this basis, she highlighted the necessity to engage cities as an entry point for school meal programme implementation. It is to this scope, that the Cities Feeding the Future Initiative was launched in October 2023 as part of the School Meals Coalition. The initiative stands to **empower the role of cities** in implementing school meals, facilitate knowledge sharing among local governments and global actors and support decision-making processes at the local level.

The international perspective was also brought up by **Florence Tartanac, Senior Officer in the Food and Nutrition Division, FAO**. She illustrated the connection between sustainable public food procurement (SPFP) and the achievement of the SDGs, and more specifically to the specific target (12.7) that promotes "public procurement practices that are sustainable, in accordance with national policies and priorities." Lessons learned from FAO long-lasting work in this area show that **implementation requires a holistic approach and interventions at policy, legal and institutional levels**, **as well as at the demand and supply sides**. The key characteristic that she streamlined for any SPFP initiative is that national, regional and local governments can tailor and adapt them to pursue different local outcomes linked to the three dimensions of sustainability (economic, environmental and social).



At the European level, **Wim Debeuckelaere, Policy Officer in the Farm to Fork Strategy Unit, DG SANTE of the European Commission**, advanced reasonings on the tools developed to serve cities, regions and public authorities to play their part. He illustrated how **the European Green Deal and the Farm to Fork Strategy recognise the importance of SPP in different areas**. Member States, regions and cities already apply - with varying degrees of success - measures regarding sustainable public procurement of food, in the form of legal requirements, action plans and guidelines. Besides the Joint Action Best ReMap which proposes a harmonized framework for action of public food procurement for EU, he explained how the Commission is currently preparing criteria for food that cover the environmental, social health and economic dimensions of sustainability and is committed to continue working on it.

Simon Rask, section leader at Sustainable Diet and Health Division, The Danish Veterinary and Food Administration provided a context-based perspective at the city level. In Denmark, there are food-based dietary guidelines (FBDG) for meals in kindergartens, schools and workplaces. The **dietary guidelines set a direction for procurement in professional kitchens**. A lot of dedication is focused on the development of a new tool to measure the procurement of food in kitchens, so they are able to assess to what degree guidelines are followed. Additionally, the inclusion of mandatory guidelines was pinpointed as an additional strategy to change procurement. For example, at the state level in Denmark, at least 60% of organic food is required in government canteens.

Finally, the city perspective was provided by **Betina Bergmann Madsen, Senior Consultant, Children and Youth Administration, Municipality of Copenhagen**. She mentioned how **procurement officers have a unique opportunity to ground the political goals into concrete steps** by writing the supporting criteria and implementing them through public contracts. Copenhagen's approach to food and PFP strategy supports the implementation of Denmark's Official Dietary Guidelines, while also contributing to the development of a more sustainable and resilient food system. As part of the EU-project COACH, the city has written a Legal Procurement Guide on Farm to Fork, offering strategies and knowledge about how to open tenders to SMEs and farmers and establish links and stronger connections between schoolchildren, farmers and learning.

HOW ARE CITIES IMPLEMENTING FOOD PROCUREMENT STRATEGIES IN DIFFERENT EUROPEAN COUNTRIES?

According to European policy patterns regarding how member states develop their procurement strategies, this session triggered the **debate on how cities are locally actualizing national procurement goals**.

Maria Tarafa Orpinell from the **City of Barcelona** explained the management of school canteens in Barcelona. The application of sustainability criteria to food procurement is a central aspect. The **main criteria used are related to the food quality and to the environmental dimension**. Therefore food supplies are awarded based on the economic offer, the ecological production, the proximity of the production and the social activities implemented by the supplier. A training program has also been designed for catering companies, teaching staff and families to improve the sustainability of food procurement practices.

Auli Väänänen explored the ·food procurement strategies in place in **Finland** where the main focus for the design of the menus is to **improve the healthiness, the use of local food and sustainability of school meals**. The aim is to increase the focus on vegetarian food, reduce the amount of red meat and create new hybrid recipes where some meat is replaced with plant-based protein from beans and cereals. The combination of the sustainable requirements set for the procurement with the engagement of students through awareness activities represents a winning strategy for stimulating a positive change which is well accepted by children.



Elisa Porreca, the representative from the **City of Milan**, illustrated the standards for school meals in Milan. Milan, through the **Municipal Agency Milano Ristorazione, has adopted a set of strict procurement criteria for its school meals**. The offers from suppliers are selected not only following economic standards, but above all following a set of technical-qualitative standards, including - among others - environmental criteria, organic, local food, short supply chains, social aspects, and educational programmes. Suppliers are also evaluated based on the educational activities they can provide to schools. This means that such criteria encourage the awareness creation among children on the food they consume.

Paula Rodrigues from the **City of Torres Vedras** showcased the **Sustainable food school programme** developed in the city. All phases of the school meals organization are managed to reach the set objectives. From production to acquisition, cooking practices and consumption from children, the city follows a detailed action plan. The procurement criteria are centered around the price of products, quality, freshness and environmental sustainability. The progress made has also been recognized by the many prizes won by the City.







INTERACTIVE WORKSHOPS

The second part of the day was entirely dedicated to **two rounds of interactive workshops** where participants could exchange and explore ideas around 4 key areas.
Workshop 1 titled **Procurement criteria - Levers of change for improving procurement criteria at policy level** focused on ways to ensure a **broad engagement of multiple stakeholders at different levels of policy**, when dealing with procurement criteria with the end goal of improving the sustainability of school meals programmes. The discussion made clear the **need to include SMEs and small producers in the tenders** in order to ensure local produce, but also the necessity to **develop training for procurement officers, cooks and small suppliers** to be sure to be included in the discussion.

Workshop 2 focused on **Behavioral science - Nudging towards more sustainable food choices and children's well-being**. The workshop moved from the idea that different mechanisms and proposals can be put in place to facilitate the transfer of effective nudging practices able to change food consumption behaviours in schools and beyond. Key takeaways from this session include the **importance of setting examples in the family**, exploiting a positive example, thus making it a lasting change; **making smart use of colours and labelings** when talking about food, and trying to avoid presentations that might negatively influence the perception of food. Furthermore, it was highlighted how it is important also to make **small steps at a time**, ensuring new choices are not perceived as a drastic change.

















Workshop 3 revolved around **Innovation - Accelerating innovations for monitoring the impact of sustainable procurement practices**. Participants had the chance to discuss **innovative strategies for collecting data** and evaluating the impact of procurement practices. What emerged clearly from the discussion is the **possibility and need to align targets and methods for monitoring** which would help in reaching the goal, perceived as a collective effort. Furthermore, **applying the same methodology could help cities to easily compare themselves**. Regarding the different approaches available and which to use, it appeared clear that much depends on the context and the kind of organisation taken into account.

Workshop 4 was centred around **Food education - Strengthening linkages between procurement practices and children's food education**. In this session, participants explored **how cities can develop tailored educative solutions to reconnect children with the food they eat** and how this can be disseminated throughout the families and the wider environment. Many attendees highlighted the **importance of involving parents at different stages of the process**: tasting the menus, creating targeted communication activities, and linking them with the farmers that supply schools. Another key highlight is **involving teachers in the discussion, providing specific training about healthy food** directly addressed to them. This way **lunchtime can become an educational moment**, where children can really understand and learn more about what they eat.

CONCLUSIONS AND WAY FORWARD

School meals support the growth of our cities

"Nutritious, well-prepared school meals are important beyond simply feeding children. These meals play a crucial role in their overall well-being, supporting their growth, enhancing their learning abilities, and fostering lifelong healthy eating habits.

On the social level a joint meal also has an effect – children feel more connected and engaged in the meal when they eat together, and it can be a very good tool to fight loneliness and social exclusion.

By involving children in the preparation and understanding of their food, we empower them with knowledge and appreciation for what they eat. This not only benefits their physical health but also their emotional and social development."



Jakob Næsager
Mayor of Children and Youth of Copenhagen

Food procurement is a central ingedient

"The conference represented a tremendous opportunity for the whole Milan Pact community, including European food policy officers and stakeholders responsible for shaping the future meals of our schoolchildren.

Working on public food procurement for school meals is a leading force to achieve very concrete objectives at the urban level. For any city developing a food policy, food procurement practices for school meals are a central ingredient.

Therefore the conference is a call on governments to acknowledge the key role of public food procurement in schools for achieving the ultimate goal of a more resilient and sustainable urban food system."



Anna Scavuzzo
Vice Mayor of Milan in charge of Food Policy

Cities Feeding the Future
MILAN URBAN FOOD POLICY PACT

Following the launch of the initiative in **Paris** during the **School Meals Coalition Global Summit**, this **Copenhagen** conference marked the first activity in Europe of the **"Cities Feeding the Future Initiative"** led by the MUFPP Secretariat to engage MUFPP cities in the School Meals Coalition.
The next activities will be the MUFPP & ASEAN Summer School on school meals programmes hosted in **Bandung** for the MUFPP cities of ASEAN Member States and the **Addis Ababa** MUFPP Regional Forum for the African cities.

THE POWER OF PUBLIC FOOD PROCUREMENT

The two-day conference revolved around the crucial role that cities have in reshaping public procurement practices for school meals programmes, ultimately contributing to healthier and more sustainable food environments for their communities.

During the first day, research-based findings for public food policy were presented. The program included the planned and expected initiatives for the urgent food system transitions illustrated by experts with key roles in international bodies along with representatives from European cities.

On the second day, participants experienced in-depth discussions, inspiring speeches, and interactive workshops specifically dedicated to public food procurement for school meals. Speakers explored the role of urban environments in driving positive change and the extent to which procurement practices can serve to influence the well-being, education, and future of schoolchildren.

Milan Urban Food Policy Pact
MUFPP Secretariat Unit
Food Policy Department
City of Milan

MUFPP.Secretariat@comune.milano.it
www.milanurbanfoodpolicypact.org

June 2024

MILAN URBAN FOOD POLICY PACT

CITY OF COPENHAGEN