

EU City Lab on Public Procurement for More Local, Seasonal and Sustainable Food

Liège, 29-30 May 2024



A look at the menu of discussions for the two days ahead



A look at the menu of discussions for the two days ahead

- **EU City Labs** overall framework
- Recap of the **day's agenda**

Speakers:

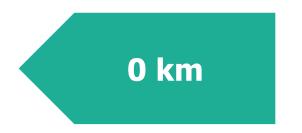
- Maggy Yerna, Alderman in charge of Economic and Territorial Development, City of Liège
- **Teofil Gherca**, Head of URBACT Secretariat
- Elisa Porreca, EU Urban Agenda partnership on Food Coordinator, Municipality of Milan, Italy

Moderator:

• François Jégou (URBACT/EUI Expert)

moving debate...

How many km did you travel to arrive in Liège?





29/05/2024

EU City Lab on Public Procurement for more sustainable local food systems

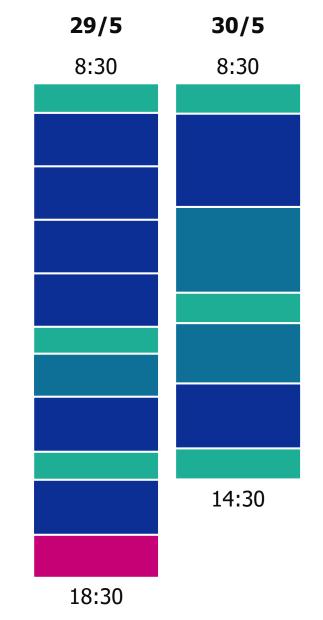


Who is in the room?

- URBACT Secretariat & EUI Secretariat,
- Participants from across Europe...
- Photographer & video team...
- Video tutorials
- EU City Lab Press Team...
- English-French simultaneous language interpretation...
- Wifi: Network: City Lab Password: Wifi-City&Lab-2024

A look at the menu...

- Welcome breakfast, registration and informal networking
- A look at the menu of discussions for the two days ahead
- A strategic approach to procurement
- Focus on public procurement for food: what / why / how?
- Spotlight on the Cycle of Procurement: Insights from Cities
- Coffee break
- Participating Cities Approaches to Public Procurement
- Liège's public procurement for food in illustration
- Lunch
- Opening the bonnet of a partnership with farmers!
- City visits
- Free time & Dinner







- Welcome breakfast, registration and informal networking
- What's in our basket? Debrief of day 1 debates/ city visits
- Towards an How-to Guide to public procurement for Food
- Coffee break
- The to go bag: what do we bring back home
- The Cherry on the Top: Next funding and networking opportunities
- Lunch





A strategic approach to procurement



EU City Lab on Public Procurement for more sustainable local food systems



A strategic approach to procurement

Speaker:

• Matthew Baqueriza-Jackson, URBACT Expert

Moderator:

• Marcelline Bonneau, URBACT/EUI Expert



Barriers to Strategic Procurement

- Boring, technical, dull, bureaucratic approach
- An overemphasis upon price in decision-making
- Legislation and the EU Procurement Directives
- lack of willingness at local level to take risks
- a misunderstanding of what can and cannot be done
- a lack of engagement with the market





Why is Procurement Important?

1. Scale of Spend



2. Challenging the orthodoxy

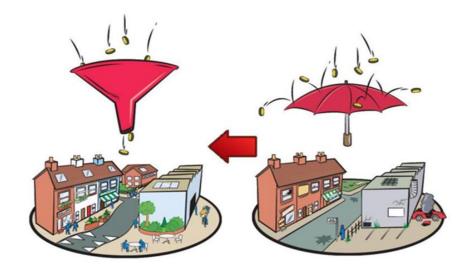
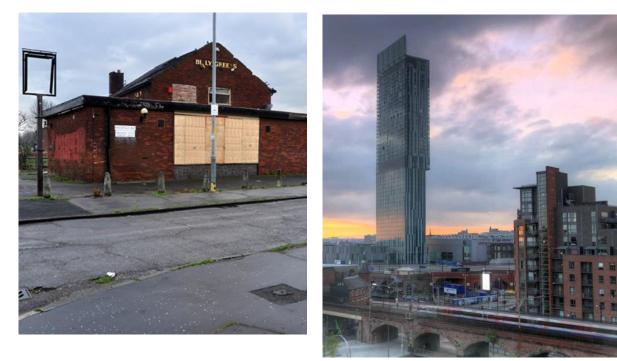


Illustration by Rory Seaford of The Creative Element, www.pluggingtheleaks.org/resources/plm_ptl_images.htm



Why is Procurement Important?

3. The scale of the challenge





4. Transparency



What do we mean by Strategic Procurement?

Using the process of Public Procurement as a lever to address wider local economic, social and environmental challenges



My work on Strategic Procurement (Generally)

- Measuring
 - Where Procurement Spend goes geographically, sectorally, business type terms
 - The wider impact of Procurement Spend in creating jobs, reducing carbon etc
- Changing the culture of Procurement Teams in Municipalities
 - to develop Procurement approaches that link to wider strategy
 - To respond to specific barriers and reduce red tape
 - To include social and environmental criteria
- Influencing the Market
 - to be aware of Procurement opportunities
 - to be aware of wider local economic, social and environmental outcomes



URBACT's work on Strategic Procurement



CENPROCUR3

2. Knowledge







- **Step 1** measure where spend goes
- **Step 2** identify what wider outcomes are linked to Procurement
- **Step 3** think about those wider outcomes when designing goods, services, and works
- **Step 4** include those outcomes as questions and criteria in documentation
- **Step 5** evaluate responses and 'weight' against those wider outcomes
- **Step 6** monitor the realisation of outcomes during the delivery of the contract



My Top Tips

- Take your time
- Ensure political buy-in
- Be clear about what you want to achieve
- Work cross-departmentally
- Make Procurement fun!



Time for questions!



Focus on public procurement for food: what / why / how?



EU City Lab on Public Procurement for more sustainable local food systems



Focus on public procurement for food: what / why / how?

Speakers:

- Marion Tanniou, Solidarity and Social Cohesion advisor, France Urbaine
- Marie Legrain, coordinator, Manger Demain
- Peter Defranceschi, Director, ICLEI
- Gilles Perole, Deputy-Mayor, Mouans-Sartoux (EU Urban Agenda partnership on Food member) by video

Moderator:

• Marcelline Bonneau, URBACT/EUI Expert



Freeing up Public Procurement for Strengthened Food Policies

Our objectives

- 1. To reaffirm access to healthy, sustainable and chosen food as a unifying objective
- 2. To give its full dimension to the sub-national level
- 3. To secure a renewed public procurement framework to make public purchasing a lever for transformation

Our proposal : a new european regulation on sustainable food systems to address food resilience challenges

- 1. To define food
- 2. To bring together food-related regulations
- To support appropriate public procurement : Free choice for 50% of annual food purchases
 Based on a public transparent territorial strategy that
 objectifies local needs (local and sustainable!)
 And partnership-based governance (local, sustainable and
 inclusive!)



freeingpublicfoodprocurement.eu



Spotlight on the Cycle of Procurement: Insights from Cities



EU City Lab on Public Procurement for more sustainable local food systems



Spotlight on the Cycle of Procurement: Insights from Cities

Speakers:

- Davide Arcadipane, Cabinet Attaché, City of Liège, Belgium
- Kim Lebeau, GoodFood project officer, Administration of the Environment of the Region of Brussels-Capital, Belgium
- Laurent Du Bus, Climate Advisor, City of Brussels, Belgium
- Cristina Sossan, Food Policy Advisor, City of Milan, Italy

Moderator:

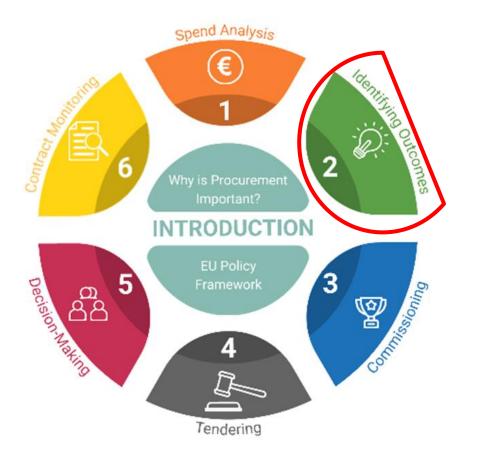
- Marcelline Bonneau, URBACT/EUI Expert
- Matthew Bacqueriza-Jackson, URBACT Expert





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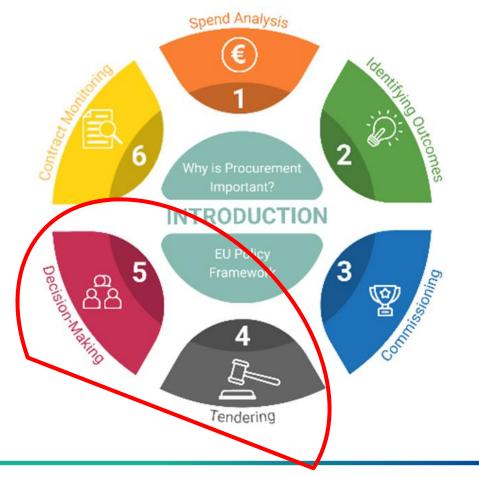
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More City Approaches to Public Procurement for Food: A gallery of experiences

EU City Lab on Public Procurement for more sustainable local food systems



More City Approaches to Public Procurement for Food: A gallery of experiences

Goal: collect/exchange participants' contributions to the topic...

4 posters/4 post-it:

#1 SUCCESSFUL PRACTICES #2 FAILED PRACTICES #3 NEXT PRACTICES #4 OPEN ISSUES

- 10' participants filling their 4 post-it and sticking them on the 4 different posters.
- 30' of sharing in plenary

Moderartor: François Jégou

Facilitation: Eva Timsit, Matilde Pereira Rocha, Nicola Candoni, Ben Eibl



Liège's public procurement for food in illustration



Liège's public procurement for food in illustration

- Browse key-dimensions of the systemic food transition in Liège
- Question how does it relate to public procurement and to the transition to a more sustainable local food systems?

Speakers:

- **Davide Arcadipane**, Coordinator for short distribution channels, urban agriculture and sustainable food for the City of Liège, Cabinet of the Alderman in charge of Economic and regional development
- Véronique Biquet, Healthy and sustainable food for all project manager, Social Cohesion Plan, City of Liège
- Julien Chapaux, Sustainable canteens project manager, ISoSL
- **Christian Jonet,** Coordinator of the Liège Food Belt
- Florence Henrard, Sustainable canteens and communities project manager, Liège Food Belt
- Carine Nardellotto, Arlette Project manager, Liège Food Belt

Moderator:

• François Jégou (URBACT/EUI Expert)

Over the last ten years, Liège has progressively developed a strong commitment towards the sustainable food transition under the influence, among others, of the Liege Food Belt

Véronique Biquet

The Liège Food Belt (Ceinture Alimentaire Terre Liégeoise) emerged as a platform to support and structure more than 400 sustainable food stakeholders in the region

Christian Jonet

The participation to BioCanteens to catalyse the dynamic between the schools, the canteen and the public authorities of Liège

bb CC

Davide Arcadipane

The assessment of the food waste in 8 schools to generate quantitative data to convince ISoSL staff and all city canteens' schemes to take action

Féculents

VVPO



Julien Chapaux

Soupe

The sustainable canteen mission providing training to canteen staff and lunch assistants in sustainable kitchen practices

Florence Henrard

Title of the presentation

Introduction to sustainability in city school curricula and vocational training in the catering, hotel, bakery, butchery and horticulture sectors

Carine Nardellotto

The monthly newsletter, collaboration between ISoSL and the Liège Public Education Department, raising awareness among schools and families about healthy, sustainable food.

EN DÉCEMBRE



(90) Produit Elio / Tous les fruits sont issus de l'agriculture biologique / PLs ou moins 30 % de nos légumes sont issus de l'agriculture biologique.

Nos viandes sont toutes d'origine locale Wallonie) et issues de l'agriculture tiologique (volalle, veux, agreau) ou de qualité d'élérenciée (porc et bœuf)

L'ÉPINARD UN PETIT BOUT D'HISTOIRE

L'apinard vient des régions montagneuses d'iran, au Moyten-Orient, Vers l'an 1000, les Arabes l'ont introduit en Europe via l'Andalousie. Il serait arrivé dans nos régions par les cavatiers transportant sans le savoir les fruits de la plante sauvage, accrochés aux vétements et poès des chevoux, L'épinard aurait alors trouvé un terrain propice et un climat favorable pour germer. Mais le légume a vraiment gagné en populanté à la Renaissance, au XVIe siècle, grâce à la reine de France. Catherine de Médicis qui adorait cette « herbe verte ».

LE MYTHE DE POPEYE

Popeye, ce marin colérique, est un personnage de bande dessinée (comics aux Etats-Unis) crief vers 1930. Dans ses aventures, à chaque fois que Popaye est en difficulté, il gobe d'un trait une bote d'épinards qui, à la manière de la potion magique d'Astérix. le rend instantanément plus fort. Pourquoi les épinards lui procurent ils cette fonce prodigieuse ? Grâce au fer contenu dans faliment. Ce dernier joue un rôle important dans la production d'énergie du corps. Avec le temps, la science a démontré que la teneur en fer dans lépinard riétait pas si élèvée que ça. Les vlandes rouges, les crustaces ou le chocolat noir en contiennent par

LES BIENFAITS

En plus du fer qu'il contient, l'épinard a de nombreuses qualités Cuit, il est riche en pro-vitamine A. Cet antioxydant, excellent pour la vision et la peau, aide à rester en bonne sansé. Le légume contient également du calcium qui protége nos os. Crus, il possède du magnèsium qui est bon pour nos muscles.

----------LE SAVAIS-TUP

IL YA TRES LOWETEMPS, LES ARABES UTILISAIENT L'ÉPINARD COMME MEDICAMENT, ON LE TRANSFORMAIT EN UNE SORTE DE PATE (CATAPLAIME) QU'ON APPLIQUAIT SUE LA PEAU

POUR SOIGHER LES DOULEURS DU FOIS ET DE L'ESTOMAC

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Julien Chapaux

The MAdil, Maison de l'Alimentation durable et inclusive de Liège (Sustainable and Inclusive Food House) to provide the opportunity to discover, test and learn about good food practices

Maison de L'Alimentation durable et inclusive de Liège

Véronique Biquet

The CPA, Conseil de Politique Alimentaire (Food Policy Council) as a consultation and coordination body for the city food governance

Christian Jonet

The CREaFARM programme, which makes public land available free of charge for local and urban agricultural projects

Davide Arcadipane

Circuit Court centre - Logistics Zone Storage space for local cooperatives in particular to supply community kitchens

Christian Jonet

Circuit Court Centre - Transformation Zone Construction of a vegetable and canning factory to supply of local and fresh vegetables to the ISoSL kitchen and beyond

Davide Arcadipane

Coordination of the Inter-aldermen working group on sustainable food...

Study in progress to assess real economic benefits of delivering sustainable and local meals, taking into account hidden costs for public authorities due to unhealthy diets, diffusion of related diseases...

Davide Arcadipane



Opening the bonnet of a partnership with farmers!

EU City Lab on Public Procurement for more sustainable local food systems



Opening the bonnet of a partnership with farmers!

Speakers:

- François Rouchet, Responsable commercial de la coopérative Coq des Prés (producer catering ISoSI central kitchen)
- Christian Jonet, Coordinator of the Liège Food Belt (esponsible for the short circuit food hub)
- Davide Arcadipane, Cabinet Attaché, City of Liège, Belgium

Moderator:

• François Jégou, URBACT/EUI Expert



Opening the bonnet of a partnership with farmers!

Aim: discuss **in-depth achievements and difficulties of collaboration** between local sustainable food producers to cater the city school canteens

Interaction:

- Round #1 of short presentations: Who am I and what are my stakes in the supply partnership?
- Round #2: What was difficult/easy and how I had to adapt my practices?
- Round #3: What are the coming opportunities/challenges to tackle?
- Wrap-up by moderator





Site visit



City visits + dinner: rules of the game

- Sticky dot on your badge → your group:
 - **BLUE** : group 1 (visit in French)
 - **YELLOW:** group 2 (visit in English)
 - **GREEN** : group 3 (bilingual)
- Follow your group to the **shuttle** downstairs
- Back at venue by 6pm at the latest
- Dinner at the Liège City Hall starts at **7:30pm**
 - Hotel de Ville, place du Marché 2



What's in our basket? Debrief of day 1 debates/city visits

EU City Lab on Public Procurement for more sustainable local food systems



What's in our basket? Debrief of day 1 debates/city visits

• Check-in session looking at **the lessons already learned** (what's in your basket?) and **gaps** (what's still missing in your basket?) to orient the content of the second day...

Everybody participating standing in front of the EU City Lab Press Wall...

Moderation:

- François Jégou (URBACT/EUI Expert)
- EU City Lab Press Team
 - Ben Eibl
 - Eva Timsit
 - Matilde Pereira Rocha
 - Nicola Candoni

moving debate...

Did you find inspirations in yesterday's programme to bring back in your city?

...still thinking...



rather yes...



of nt,

at da or,

procurement

Matthew Baqueriza-Jackson, strategic procurement expert, gave an introduction to public procurement. 15 years ago, the story of his beginnings on this topic inform us on the **barriers** to tackling this issue on the municipal level.

It is often **perceived as technical and boring**, while there is an overemphasis on price in decision-making, although the European Procurement Directives gives a guideline.

€2,000bln are spent every year across Europe through public procurement, so it

#1 SESSION

Session: Focu

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collective catering, furniture and services.

France Urbaine's plea aims at putting food on the European agenda as a global issue and opportunity for a transition, not only with an agricultural dimension but also environmental, health and security ones.

There is an **important legal aspect of procurement** and the "European law can be modern, encouraging and helpful", by defining food as a multi-faceted topic for the territory, as well as making a certification that would regroup different environmental criterias to simplify the public procurement.

Strategic procurement can also make cities more resilient by strengthening local

#1 SESSIONS' SUM

1

Session: Spotlight on the o - City of Brussels (BL), Bruss

#5 CONTROVERSES / DISAGREEMENTS

Session : Informal discussions

Will the 2024 belgian elections ring the bell or Liège's sustainable food system?

On the one hand, Liège city practitioners are really hoping that the progressivists will **secure the majority**.

On the other hand, the Liège Food Belt, the MaDIL, ISoSL, all the links with farmers and distributors... have become quite robust over the years, leading some other city practitioners to hope that whatever the results of the elections, the show will go on. In other words, are public food procurement initiatives conditional on political support?

short ci fair

Yannick,

on chemical inputs and monospecific crop fields.

Public food procurement is a tool for sustainable agriculture, which has largely proven to be incompatible with the practices of large farms. We must therefore find a solution to attract newcomers and younger farmers. Public procurement can be a tool for fostering smaller farms.

#





Towards an How-to Guide to public procurement for Food: Brainstorming on city's approaches



Procurement as a key ingredient of a local and sustainable food ecosystem

Liège (Belgium) - Davide Arcadipane

Since the launch of the URBACT BioCanteens #2 Transfer Network (2021-2022), ISoSL has undertaken a 360° transformation of its practices: adapting menus and integrating organic, local, healthy, fresh and seasonal products, setting up a working dynamic between the cooks and the city's schools, measuring food waste, developing a mobile meal-ordering application to alleviate administrative work for schools and provide cooks with accurate order numbers, organising visits to producers with the cooks, the purchasing department and the dieticians, modifying six out of nine public food contracts for schools and nurseries, with the objective of 100% local, organic food by 2024.

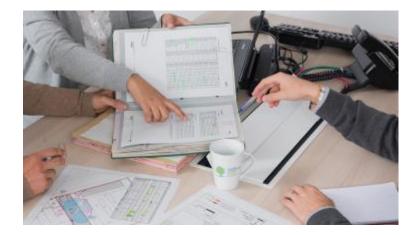


INITIATIVE

Structuring and supporting Sustainable Food Procurement

Brussels-Capital Region (Belgium) - Kim Lebeau

Food Procurement of the Region of Brussels-Capital (Belgium) is part of Sustainable Public Procurement embedded in the Region's Shifting Economy Strategy. The Region has developed a supportive and progressive framework for Brussels-based economic actors of the local food chain to excel in social and environmental responsibility. Many actions have been undertaken in order to make Food Procurement more sustainable, while assisting public administrations in drafting sustainable specifications that are tailored to realworld conditions; and supporting businesses in their efforts to meet the demand.



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Innovation procurement to reduce foodwaste in restaurants

Haarlem (Neherlands) - Valentina Schippers-Opejko

The City of Haarlem (Netherlands) conducted a pilot with the innovative SMEs from the database of the European Innovation Council. Its aime was to reduce food waste in 6 front-runner restaurants in Haarlem. in the local restaurants of the City of Haarlem using Public Procurement and AI Innovation as strategic tools. One of the innovative SMEs accepted this procurement challenge and delivered an AI based solution. Result was 20% further food waste reduction in the 6 front-runner restaurants.





Food Procurement within the scope of Sustainable Public Procurement Strategy

Schaerbeek (Belgium) - Laurent Biel

Come and join us for a discussion into the embedding of the food Procurement Strategy of the City of Schaerbeek into the City's Sustainable Public Procurement Strategy as well as its Sustainable Food Strategy.





Local food sourcing and procurement

Linkoping (Sweden) - Åsa Kullberg

The City of Linköping shares an example of a long-term strategy aimed at directing procurement and sourcing of food from local producers. The strategy is based on existing legislation, the food and meals policy of the city and the regional food strategy, including the importance of market dialogue with local producers.







Innovative criteria on food education in public food procurement

Milan (Italy) – Chiara Mandelli

School meals programmes can be an educational tool for teaching students about healthy eating habits. By exposing children to diverse, nutritious foods, to eating as a sharing and convivial moment, these programmes can help instil lifelong dietary knowledge.

The Whole School Food Approach (WSFA) is a method for developing a healthy and sustainable food culture in and around schools. A commitment to apply this method can award specific points for tenders.



Towards an How-to Guide to public procurement for Food



Round 1

- Structuring and supporting Sustainable Food Procurement (Brussels-Capital Region, Belgium) Kim Lebeau Room 3
- Innovation procurement to reduce foodwaste in restaurants (Haarlem, NL) Valentina Schippers-Opejko Room 04
- Procurement as a key ingredient of a local and sustainable food ecosystem in Liège (Liège, Belgium) Davide Arcadipane Plenary
- Local food sourcing and procurement (Linkoping, Sweden) Åsa Kullberg Room 09

Round 2

- Procurement as a key ingredient of a local and sustainable food ecosystemLiège (Liège, Belgium) Davide Arcadipane Plenary
- Local food sourcing and procurement (Linkoping, Sweden) Åsa Kullberg Room 09
- Food Procurement within the scope of Sustainable Public Procurement Strategy (Schaerbeek, Belgium) Laurent Biel Room 3
- Innovative criteria on food education in public food procurement (Milan, Italy) Cristina Sossan Room 04

Round 3

- Structuring and supporting Sustainable Food Procurement (Brussels-Capital Region, Belgium) Kim Lebeau Plenary
- Innovation procurement to reduce foodwaste in restaurants (Haarlem, Netherlands) Valentina Schippers-Opejko Room 09
- Food Procurement within the scope of Sustainable Public Procurement Strategy (Schaerbeek, Belgium) Laurent Biel Room 3
- Innovative criteria on food education in public food procurement (Milan, Italy) Cristina Sossan Room 04



Filling In the To Go Bag: What to Bring Back Home?



Filling In the To Go Bag: What to Bring Back Home?

Aims of the session:

- Collectively define/enrich the lessons learned
- Already organise feedback material to present when back home (colleagues, hierarchy...)

Process:

- At tables : **3 courses menu of conversations** to guide the collective analysis
- Sharing tables' inputs on « Feedback posters » on the wall
- Voting on the best quotes/answers and sharing insights

Moderator:

• François Jégou (URBACT/EUI Expert)



Event code

RDDFDZ

We'd like to learn and improve these EU City labs!





Go to wooclap.com

Enter the event code in the top banner

21/03/2024

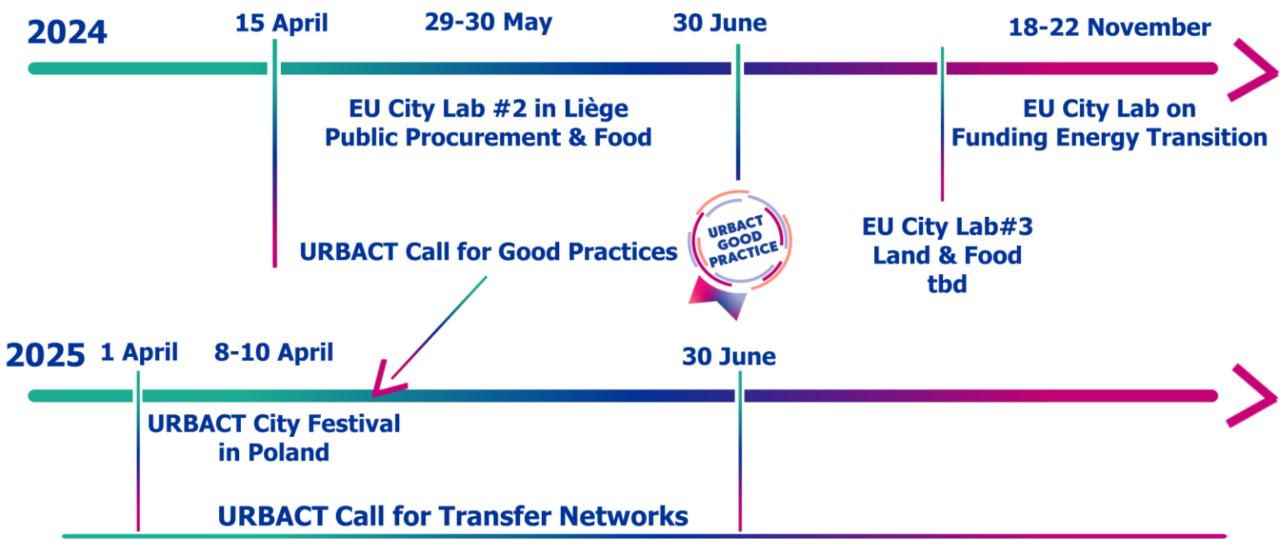




The Cherry on the Top Next funding and networking opportunities

Upcoming opportunities from URBACT

URBACT Co-funded by the European Union Interreg EUROPEAN U R B A N INITIATIVE



Opportunities from European Urban Initiative

Next EU City Labs

EU City Lab on Food #3 – Sustainable Land Use for Agri-food Date & location tbc

EU City Lab on Energy Transition #2 Date & location tbc



Policy Lab on Culture & Cultural heritage September, date and location tbc



URBACI







EUI Funding opportunities

EUI – Innovative Actions

- > Third call is now open! Apply before October 14th.
 - > Topic 1: Energy transition
 - Topic 2: Technology in cities
- > Up to 5,000,000 € ERDF cofunding for innovative projects answering to an urban challenge.
- > Led by an urban authority of at least 50,000 inhabitants.
- > **15-20 projects** expected to be selected for call 3.
- IA projects are city-led, new, bold, creative, experimental, local, self-sufficient, scalable, transferrable, and built on a strong partnership.



Co-funded by

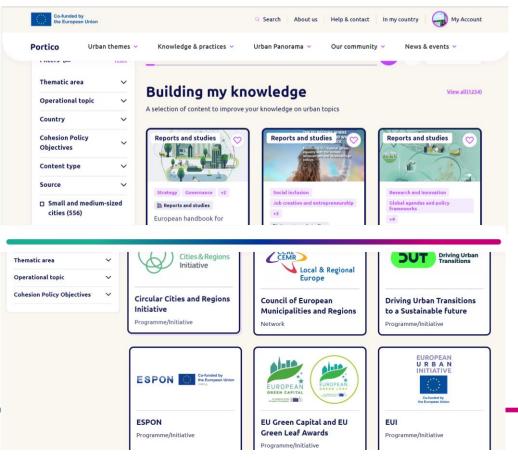
the European Union

INITIATIVE

URBACT



- Learn from EU-level Sustainable Urban Development knowledge on Portico's <u>Knowledge Hub!</u> (including <u>485 results</u> with keyword "food")
- Learn about EU-level initiatives and funding on Portico's <u>Urban Panorama</u>!





Connect with urban policymakers and practitioners everywhere in Europe on Portico's <u>community space</u>! Over 300 members found with the keyword <u>"food"</u>

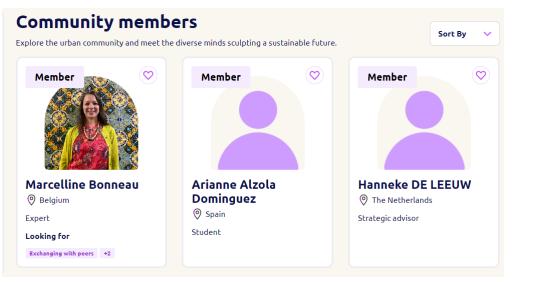


portico Urban Matchmaker

The Urban Matchmake<mark>r is a too</mark>l that helps cities match with each other to share knowledge & expertise



Scroll to this section



> Find peers for City-to City exchanges through Portico's Urban Matchmaker!

EUI Funding opportunities

City-to-City exchange

> 1 applicant city

- And another 1-2 cities from a different EU Member State with expertise to help tackle this challenge ('the peer')
- Simple application form, quickly implemented visit(s) (between 2 and 5 days each)
- > Ongoing Call Apply when you need.
- ✓ EUI covers funding for travel, accommodation, subsistence in addition to providing expertise and support. Up to 2 staff membersfrom the peer cities get staff expenses covered.

More: <u>https://www.urban-initiative.eu/capacity-building/pilot-call-c2c-exchanges</u>



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URBACI



Experiences from a City-to-City exchange

Schaerbeek and Copenhagen Healthy, sustainable and enjoyable schoolmeals



SCHAERBEEK



SCHAARBEEK

City to City Exchange: Healthy, sustainable, and enjoyable school meals: De Kriek as Schaerbeek municipal pioneer school

Liège, 30 May 2024

Schaerbeek – who we are



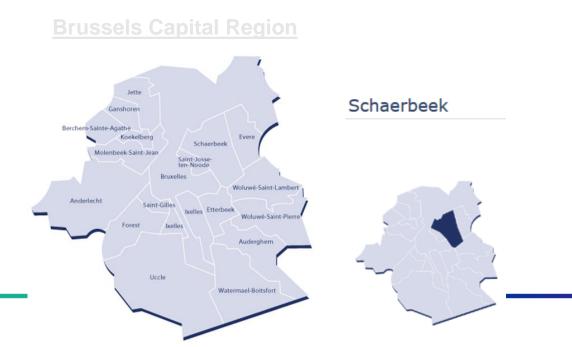
Territory

130,000 inhabitants

+ 200 nationalities

Political representatives

- One Mayor and 9 vice-Mayor
- Local elections: 13.10.2024



Administration

- 350 M € municipal budget (2024)
- 2,000 employees
- 9 Directions

Schaerbeek and Sustainable Food at School



Engagement of Schaerbeek on Sustainable Food at School:

1. Schaerbeek as replication city of the EU Horizon 2020 Schoolfood4Change project

since 2022:

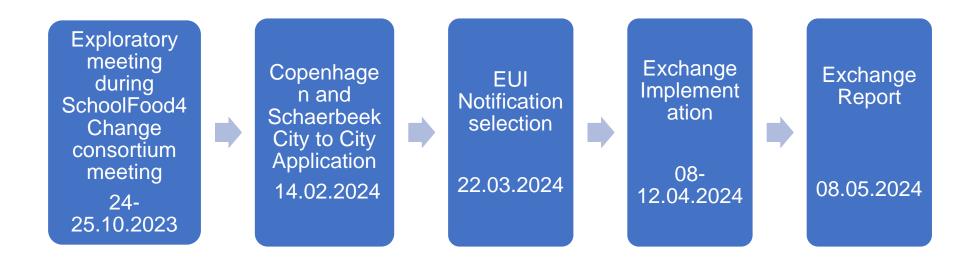
- Dutch speaking school "De Kriek school" as pilot school for the project:
 implementing the project methodology "Whole School Food Approach"
- •Action plan expected by September 2025
- 1. Schaerbeek Climate Plan adopted in June 2022
- 2. Schaerbeek Sustainable Public procurement Plan in 2023
- 3. Schaerbeek Food Strategy adopted in February 2024

Copenhagen and Sustainable Food at School

The city of Copenhagen has over 10 years of experience in cooking schools where they cook together with children. Copenhagen Food Strategy adopted in 2020: strengthen food literacy for children and young people: the food must, wherever possible, be produced at schools, to ensure closeness, sensory experiences, quality and the opportunity to participate in and influence the meals.

o-funded by

City to City Exchange Schaerbeek and Copenhagen: Healthy, sustainable, and enjoyable school meals: De Kriek as Schaerbeek municipal pioneer school



Timeline of the Exchange



Exchange programme: 5 days



Attending food preparation with children in the kitchen in 3 schools:

- Kalvebod Fælled Skole
- Pederlykkeskolen
- Europaskolen
- In addition: Visti of urban garden and urban farms, watch the movie «<u>Kids cook Open</u> <u>School (english text</u>)" about one Copenhagen kids urban garden

Participants:

- Director of the Dutch-speaking public School De Kriek (Schaerbeek)
- Administration Department for schools, food and education Children and Youth (Copenhagen)

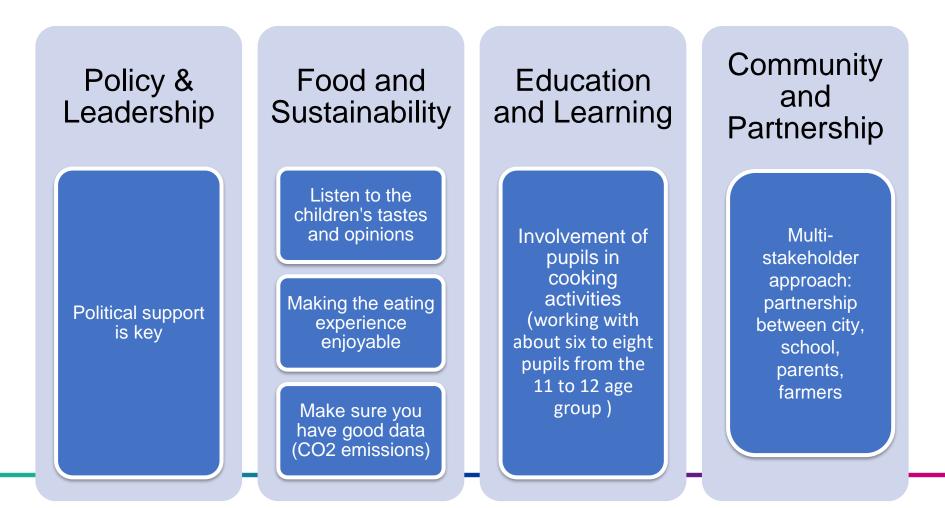
Various stakeholders involved

• NGOs, School teachers and chefs

Key takeaways



Inclusion of main outcomes in the Action Plan De Kriek and Schaerbeek will develop in the framework of "SchoolFood4Change" by September 2025:



Some pictures...







Contacts:

- Laurent Briel <u>lbriel@1030.be</u>
- Maria Giovanna Zamburlini <u>mzamburlini@1030.be</u>

Thank you!





Thank you for your attention !

Arthur Cady, European Urban Initiative arthur@urban-initiative.eu