

# **Malmö's policy for sustainable development and food**

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# Public catering in Sweden

- Hot school lunches for all children 7-16, of good quality and nutritionally balanced stipulated by law
- Municipalities also provide hot lunches, breakfast and snacks för preschool children.
- Swedish Government has set targets for organic food in public catering
  - 25% organic by 2010
  - 60% organic by 2020
  - Current level for the whole of Sweden 38%

# Public catering in Malmö - numbers

- 8 500 tonnes of food per year
- 65 000 lunches per day, 21M meals/year
- Schools, pre-schools and elderly care homes
- 700 delivery points
- 24 million EUR
- Average cost of raw ingredients per school lunch 1 EUR
- Average cost per served meal 2,4 EUR

# Malmö's policy for sustainable development and food



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# Purpose of Policy

- Sustainable Malmö
- Healthy eating
- Strengthen the importance of food
- Make public schools more attractive
- Food procurement being more sustainable
- Malmö leads by example



# Main points from the policy

- Healthy food with a high quality
- Knowledge and competence
- Sustainable procurement
  - S.M.A.R.T.
  - Fairtrade
- Responsible economy
  - Procurement fidelity
  - Reduce the wastes
  - Value the food
- Events and official dinners
- Sustainable businesses

# Policy for sustainable development and food

## Main aims

- All organic by 2020
- Decreased emissions of GHG by 40 % from 2002 to 2020

# Think SMART!

**S** – smaller amount of meat

**M** – minimise intake of junk food / empty calories

**A** – an increase in organic

**R** – right sort of meat and vegetables

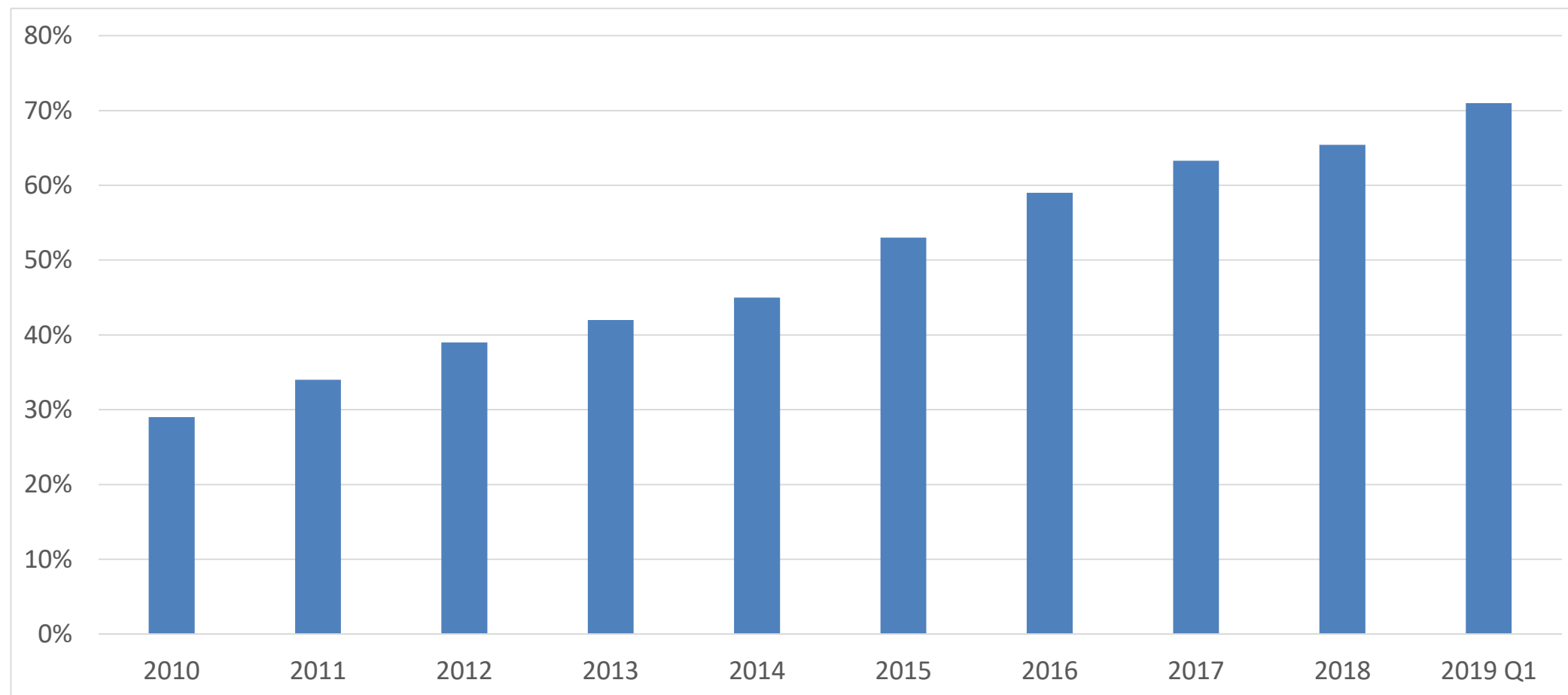
**T** – transport efficient



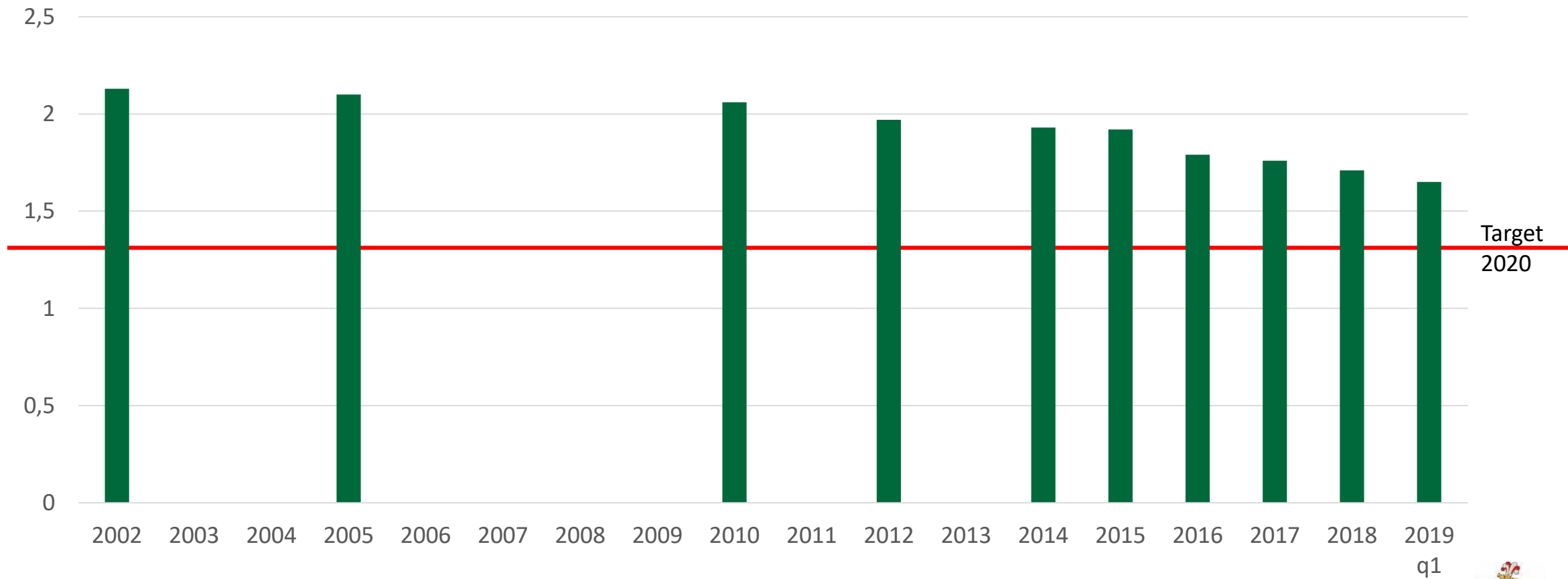
# Results



# Percentage of procured food that is organic



# GHG emission per kg food City of Malmö



# SKOLRESTAURANGER

Meny vecka 18–24, 2019

## VECKA 18 29/4–3/5

- ➡ **MÅNDAG** Grönsaksschnitzel, bearnaisedip, couscous
- ➡ **TISDAG** Broccolisoppa, serveras med bröd och pålägg
- ONSDAG** 1 Maj
- ➡ **TORSDAG** Gulaschgryta på tomat, paprika, quorn och kummin, potatis
- ➡ **FREDAG** Fiskburgare, tartarsås, klyftpotatis  
Falafelburgare, tartarsås, klyftpotatis

## VECKA 19 6/5–10/5

- ➡ **MÅNDAG** Höna i curry, ris  
Currygryta med tofu, ris
- ➡ **TISDAG** Gratinerad lasagnette med spenat och citron
- ➡ **ONSDAG** Torskpanett, remouladsås, potatis  
Grönsaksbiff på morötter och ärtor, remouladsås, potatis
- ➡ **TORSDAG** Spaghetti med köttfärsås, riven ost  
Spaghetti med sojafärsås, riven ost
- ➡ **FREDAG** Kryddig lins- och grönsaksgryta, potatis

## VECKA 22 27/5–31/5

- ➡ **MÅNDAG** Chop Suey på kyckling, ris  
Dhal – indisk linsgryta med smak av ingefära, ris
- ➡ **TISDAG** Makaronigratäng med linser, ost och örter
- ➡ **ONSDAG** Ugnsbakad fisk med senapssås, potatis  
Paj med tomat och oliver
- TORSDAG** KRISTI HIMMELSFÄRDSDAG
- ➡ **FREDAG** Potatisbullar med keso och råörda lingon

## VECKA 23 3/6–7/6

- ➡ **MÅNDAG** Thaikryddad böngryta, ris
- ➡ **TISDAG** Fisk Bordelelaise, potatismos  
Grönsaksbiff, potatismos
- ➡ **ONSDAG** Köttbullar, gräddsås potatis smörgåsgurka, lingon,  
Morotsbollar, gräddsås potatis smörgåsgurka, lingon  
Dessert: Pannkakor med jordgubbskompott
- TORSDAG** NATIONALDAGEN
- ➡ **FREDAG** Falafel, vitlökssås, couscous

# Success factors

- Clear aims
- Dedicated leadership
- Engaged citizens
- Slowly but steadily towards the aims
- Education for commitment
- Tasty food that the guests like
- Close dialogue with the suppliers

# Challenges for the future

- Reduce food waste
- Connect urban and rural
- Secure supply of more local organic products
- Commitment from directors and head teachers
- Gain acceptance from the customers for menu changes
- What comes after the policy?





Thank you!