

Online Platform for sustainable public procurement and catering services in the Baltic Sea Region (BSR) now available in different languages

A new online platform provides information on why and how public canteens can become more sustainable. The StratKIT platform offers open knowledge resources on sustainable public procurement and catering services. Launched in 2020, it is now available in 7 languages: Danish, German, Polish, Estonian, Finnish, Russian and English on www.stratkit.eu. Innovative best practices boosting canteen sustainability are collected and displayed on the platform as **inspirations** for policy makers, procurers, caterers, SMEs, NGOs, consultants and researchers willing to develop strategies for more sustainable public catering services. First examples range from more holistic curriculum on food in the professional training for kitchen staff in Copenhagen (DK), to a social cooperative providing healthy and affordable meals in Rybnik (PL) to tender for the canteen services containing sustainable criteria in



Germany. **Please feel free to share your own example <https://www.stratkit.eu/en/inspirations/proposal/>!** Moreover a **network** of actors contributing to the improvement of sustainability in public catering is visualised in a map. **Join the network and get in touch with the BSR members here: <https://www.stratkit.eu/en/network/register/>**

How green is the canteen? Insights from the Joint Baltic Sea Region Report for Sustainable Public Procurement and Catering Services

The European demand for convenient, fresh, organic, healthy and local food is growing continuously. The need for sustainable food options is putting pressure on catering businesses and public food kitchens to implement greener practices when it comes to the sourcing of food, preparation, prevention of food waste, and better waste management. In a



first step of the StratKIT project, the Joint Baltic Sea Region report on *Sustainable Public Procurement and Catering Services* brings a common ground with complex definitions and ideas, as well as the current status of public catering and procurement in this region. From the legal and strategic basis, to the way canteens are operated and organised, their offers and what sustainability measures they implemented, all aspects about the public catering system and its procurement in the BSR are covered – as far as data was available. Although the EU and national governments in some of the StratKIT countries have extensive lists of guidelines and policies on green public procurement, it is typically local and regional authorities who are the key actors of change.

Please find the report [here](#).

General information on the StratKIT project

The StratKIT project (Innovative Strategies for Public Catering: Sustainability Toolkit across Baltic Sea Region) is funded by the Interreg BSR program of the European Development Fund. The 13 partners from Denmark, Estonia, Finland, Brandenburg (DE), Poland and Saint Petersburg (RU) aim to develop increasingly sustainable public meals by sharing, co-learning and co-innovating feasible and locally adaptable measures for procurers, caterers and governments. The project runs from 2019-2021. Further information: www.stratkit.eu and twitter: @stratkit

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