

SUSTAINABLE PROCUREMENT IN FIVE COUNTRIES

VÄXJÖ THURSDAY SEPTEMBER 6TH

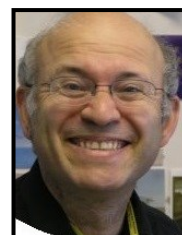
A unique opportunity to find out about research and practice regarding sustainable public food procurement in England, Germany, Denmark, Finland and Sweden

Suited for Procurers, Food Managers, Politicians, Dieticians, Trade associations and Foodproducers et.c.

PROGRAM BEFORE LUNCH

- 09:30-10:00 Registration, tea, coffee and sandwich
- 10:00-10:15 Welcome/Presentation- **Jens Vikingsson**
- 10:15-11:15 **Sustainable Food Procurement for Public Kitchens - International comparative research**, held in english
- To compare policy and practice

Mark Stein, PhD candidate, University of Salford, Manchester, England. Mr Stein who formerly worked in public administration in Tameside, Greater manchester developing procurementpolicies now doing a PhD researching sustainable public food procurement and will present preliminary research results comparing the UK with Sweden, Denmark and Germany.



- 11:15-12:00 **Food Procurement Local and National in the UK**, held in English
- A presentation of the practical work with public food procurement local and national.

Timothy Blowers, Head of County Catering Service, Childrens Services, Derbyshire County Council and Chairman of the National Board for LACA (Lead Assosiation for catering in Education), England

We will learn about the practical work in Derbyshire and as chairman of LACA Timothy has a number of examples from the UK in all. There are more varied ways to procure food and produce the meals then in Sweden.



- 12:00-13:00 **Lunch - Japas** - mixed plate of fresh springrolls, makisushi, gyoza dumplings and the little dish of the day, including salad, hard bread, tea, coffee and cake på **Izakaya Moshi**, a japanese restaurant (organic)

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0707 514 569

jens@jvmr.se

Skyttegatan 38, 35241 Växjö

www.jvmr.se

PROGRAM AFTER LUNCH

- 13:00-13:45 **Sustainable Procurement in Copenhagen Municipality** , held in english

- How to procure 90% organic and focus on seasonal food

Betina Bergmann Madsen , chief procurement officer in Copenhagen Municipality, Denmark specialist in the procurement of sustainable and organic food for the municipality's 900 kitchens. Since 2001 Copenhagen has had a goal of reaching 90 % organic food in all public catering within the city and are about to reach that goal this year. Betina strives to continually improve the steady supply of seasonal and high quality ingredients. Copenhagen Municipality in 2016 won the price Procurer of the Year from the European Sustainable Procurement Project Procura+.



- 13:45-14:30 **Comparing public food procurement between Finland and Sweden** - held in swedish

- Results from a comparative study regarding public food procurement in Finland and Sweden

Eva Sundberg, project manager of MATtanken på Landsbygdsnätverket/Jordbruksverket reveals similarities and differences between the two countries attitudes and procedures regarding public procurement of food. She also tells us about how the project MATtanken contributes to a sustainable development of public meals.



- 14:30-15:00 Tea, coffee and cake

- 15:00-15:45 **Swedish Procurement Authority and the "Foodcommitment"** - held in swedish

- Status of the Foodcommitment and reflections on the day's presentations

Monica Sihlén och Eva Edin, The Foodteam at the Swedish Procurement Authority , is working with the governmental mission within food and mealssolutions in 2017 and 2018. the Foodteam shall in its mission contribute to the development of skills among practitioners organising seminars and workshops around Sweden. The work means to contribute to a competitive food sector within the framework of the National Food Strategy, and among other things encourage the public sector to select food that meets the ambitions of the society. This concerns for example environmental protection, animal welfare and social responsibility as well as prompting opportunities for Swedish farmers to compete in public procurement.



- 15:45- 16:15 Panel with todays lecturers

- 16:15-16:30 Summary

Venue: **Smålands Museum**, Södra Järnväggsgatan 2, Växjö, Sweden (5 min from public transport).

Time: 09:30-16:30, Thursday **September 6th** 2018

Price: **1395 skr exkl. VAT** per person including two times tea/coffee and lunch at Izakaya Moshi



Evening activity with a rich tasting of av local and sustainable produce including a brief presentation and more time to talk with the participants. Price: **395 kronor exkl. VAT**

Notification to jens@jvmr.se before **August 30th 2018**. **Binding notification** but possible to change participant.

Accommodation: The code **JVMR** gives you **15%** on the days flexprice at Elite Park Hotel, V.Espl. 10-14 by phone **+46 470 702 200**