



# StratKIT

*Sustainability Toolkit across Baltic Sea Region*

## Polish pilot study on school catering within StratKit project

**Baltic Circular Congress**  
Warsaw, 2 September 2020

# Polish pilot study on school catering within StratKit project

## Structure

### StratKIT Project & mapping

Dr hab. Renata  
Kazimierczak



### Polish workshops

Prof dr hab. Ewa  
Rembiałkowska



### Pilot in Rybnik

Mgr Piotr Masłowski



# About the project

## StratKIT project & mapping

Dr hab. Renata  
Kazimierczak

- 13 project partners
- 10 associated partners
- Public administrations, catering services, research & consulting work

Duration: 01.01.2019 – 30.06.2021  
Lead partner: University of Helsinki

**Make procurement of public catering services more sustainable in the Baltic Sea Region (BSR).**

Total Budget  
**2.05 million €**  
WULS **79.169,59 €**  
Municipality of Rybnik **120.080,41 €**

Programme area

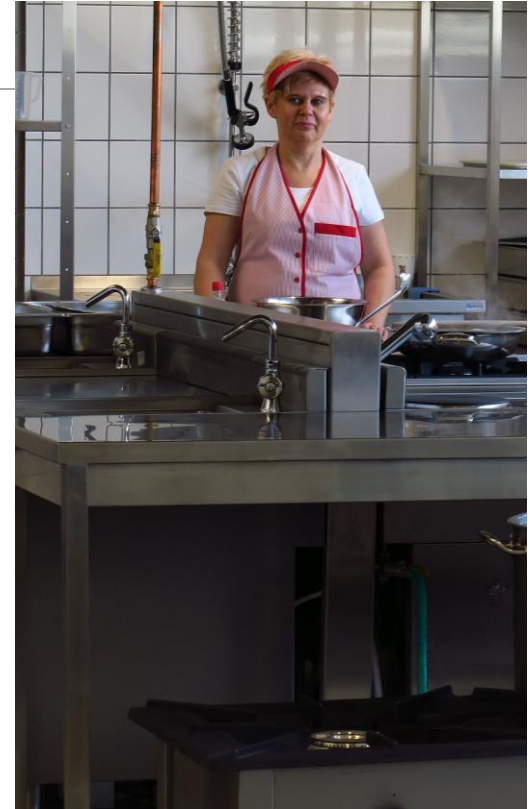


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**StratKIT increasing sustainability of public procurement and catering services across Baltic Sea Region**

## AIMS

- Identifying solutions to the challenges of sustainable public procurement and catering services across BSR
- Developing and implementing regional strategies
- Inspiring and motivating procurers and caterers to use their opportunities



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# StratKIT – Strategic collaboration

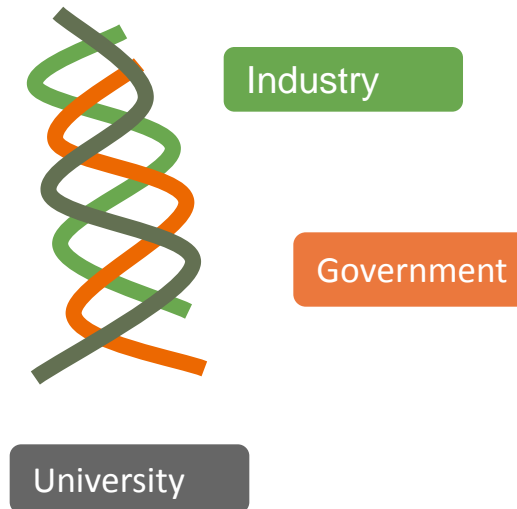
Connecting procurers and caterers into networks at regional, national and BSR level for knowledge exchange and sustainable solution development

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## Triple helix model of innovation

Networking, exchange of specific knowledge and best practices in partner countries

International, national, regional and local collaboration - Rybnik - pilot city



**Rybnik**



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# StratKIT – sustainable development

## SUSTAINABLE DEVELOPMENT GOALS



# Polish pilot study on school catering within <sup>6</sup> StratKit project

## MAPPING AIM

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- Collect information in 6 BSR partner countries
- Highlight both the problems and the best practices
- Identifying legal and political framework
- Identifying relevant stakeholders and their focus segments



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# Polish Tree Model

Operational

- 4.2 No strategy for sustainability. Schools/kindergartens follow Regulation of the Ministry of Health 26.06.16'- daily:  $\geq 2p$  dairy products,  $\geq 1p$  meat/eggs/nuts/legumes/seeds in all meals + vegetable/fruits (5p) +  $\geq 1p$  cereal p.; fish 1 a week. Additionally, binding recommendation from National Food and Nutrition Institute (IŻŻ) for the specific age group (no veg. diet, NO sustainable recommendations, lean meat suggestion, dairy: 3-4 servings a day)
- 4.4 One criterion – the lowest price, no GPP, no seasonal/local/organic regulations, no sustainability driver
- General offers divided in 4 categories: meat, fruits+ veggies+ dairy, pasta +bread, deep frozen products
- 4.5 Cook and serve model + cleaning : 54 canteens with kitchens, 6 with deliveries, 1 with private catering;
- 4.6 Portioning soups and mains by lunch ladies (not adjusted to age groups and often too big), Salads/bread and drinks : self-services; lunch break is too short and often too early – it generates food waste.
- 4.7 Hot meal: soup and main dish + salads and drinks; 1 a week (Fri.) fish - problematic due to lack of skill in shopping and cooking it & lack of Food Edu.; Mon. meat-free day (usually dairy based). Legumes not used as protein substitution
- 4.8 Aproximate estimation : ca. 50% cooked food is being waste, no policy fighting food waste
- 4.9 Partially subsidized meals : parents pay for foodstuff (1- 1,50E) rest is paid by local government; 2E private catering
- 4.10 Distrust due to lack of communication with parents (limited personnel); need for Food Edu. & nutritional info.
- 4.11 Very low salaries, few employees (2), no possibility to upgrade skills, no procurement training - food waste issue

Internal

- 4.3 Public procurement: long-term contracts with wholesalers below 30 000 EUR (divided in 4 cat.) so PPL regulations don't apply, headmaster helped by canteen managers makes executive decisions, according to international regulation of public buyers, supported by Joint Services Unit. Tender o. sent to 3 contractors, 2 offers receive (min. competition)

External

- 2.2 Mostly small organics farm, lack of networking & undeveloped distribution system + lack of any GPP leads to minimal share of organic food in public procurement system
- 2.7 Lowest price – the only criteria, no GPP policy, no support for green criteria, no sustainability driver, complicated regulation of PPL - canteens dividing food contracts in 4 cat. for internal regulations; no food waste policy, regulation of MOH is fundamental & a base for controls (calculating food norms in meals); nutritional recommendations not controlled, meals partially subsidized (only foodstuff is paid) unless private catering is employed; single EU and national programs for milk and fruits & veggie consumption and canteen renovation, but not for all.



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**Polish  
workshops**  
Prof dr hab. Ewa  
Rembiałkowska

# Zoom online workshops

- 4 online workshops in May 2020
- 17 stakeholders connected to public procurement system

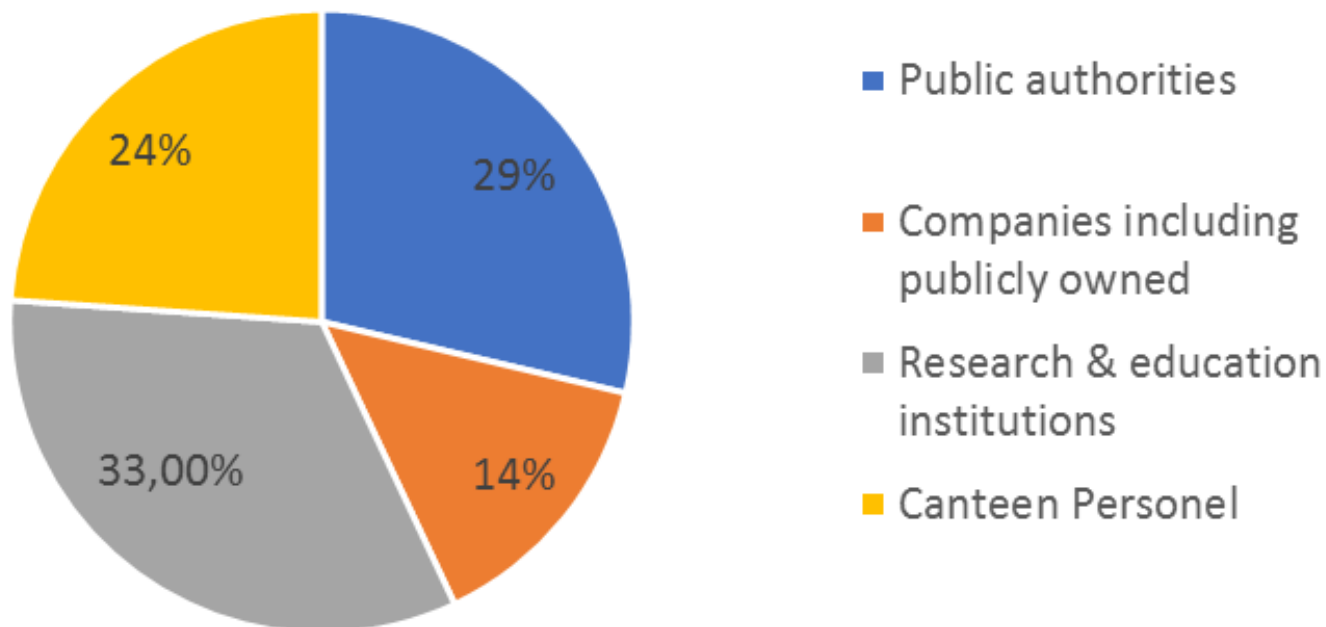
## Questions

- 1) Do you see a possibility to introduce organic food in the schools of Rybnik?
- 2) Do you see a possibility to switch the school meals into more sustainable ones - containing less meat and more plant-based products?
- 3) Do you see a possibility to reduce food waste in schools' canteens during shopping, storing, cooking, processing, serving and eating stages?



## Who took part in the Polish workshops

Participants' organization types



## Conclusions – organic food

- mapping organic farmers willing to collaborate with schools

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- establishing network between city, organic farmers and schools by creating meetings
- overpassing lowest price criterion by adding GPP criteria and quality standard
  - creating the communal shopping system & PPL assistance supported by the Rybnik's public officers – experts from Shared Services Center
- lowering the cost of organic products by communal shopping (scale effect)
- trainings organized by municipality on PPL and organic food regulations
- organic food & health education for children, parents and school workers.

## Conclusions – sustainable menus

- complex food, health and environmental education for different stakeholders
- sustainable diet culinary workshops & elaborating veg. options for canteen personnel
- collaborating with State Sanitary Inspection on the control issue
- working on the communication platform for all stakeholders - improvement of communication
- school gardens
- awarded system for best canteen personnel (workshops, trips, Sustainable Oscars)
- creating events for pupils on sustainable diet.

## Conclusions – food waste

- modern analysis of actual level of food waste in school
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- portion control: adjusting served meals and nutritional recommendation to the pupil age and personal needs
  - practical environmental education for all
  - involving kids with their parents in sustainable actions so they can feel like part of solution (cooking together, volunteering, making school gardens)
  - working on friendly atmosphere in canteen, longer breaks, kids divided in the age groups, eliminating long lines, making food attractive
  - working of food waste utilization issues
  - controlling the school shops, which should sell only healthy food.

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## RYBNIK, POLAND



# Polish pilot study on school catering within StratKit project



**Pilot in Rybnik**  
Mgr Piotr Maślowski



# About the pilot in Rybnik

- two primary schools
- one social care home

## Food educational workshops

*How to introduce organic products and sustainable diet and how to diminish the food waste*



# About the pilot workshops

- Lectures
- Problem-solving, innovative co-workshops
- Plant-based culinary trainings integrating different stakeholders



# About the pilot workshops

- Food waste measurements
- Dietary recommendations for elderly people
- Organic food as a value.





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EUROPEAN  
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FUND

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# Thank you!

