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<th>HoReCa Forum</th>
<th>Room/Venue: Krakau</th>
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<td>Date: 15/02/2013 (Friday)</td>
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**Organic Catering in schools and Restaurants - International Case Studies**

**Speaker(s)**

- **Prof. Dr. Carola Strassner** (Presenter)
  
  UASM – University of Applied Sciences Muenster
  
  Germany

- **Merit Mikk** (Speaker)
  
  Centre for Ecological Engineering
  
  Estonia

- **Nadja Tahon** (Speaker)
  
  Velt vzw
  
  Belgium

- **Dorien Peckmans** (Speaker)
  
  Velt vzw
  
  Belgium

- **Lisbeth Oliveira**
  
  Federal University of Goiás
  
  Brazil
Experiences in using organic food in schools and kindergartens in Estonia

Merit Mikk
Centre for Ecological Engineering/Estonian Organic Farming Foundation
merit.mikk@gmail.com
February 15, 2013
Biofach 2013, Nürnberg

Present situation
- In last 2 years interest has increased a lot
- First success stories to inspire others
- Some smaller schools have 90% of organic food usage
- Especially interested are kindergartens
- Cooperation with local producers and processors
- Several supporting activities
  - MoA support
  - Farmers organisations promotions
- Easier in the schools and kindergartens with their own kitchens

Legislative framework
- National legislation to regulate organic catering exists
- Exception for schools and kindergartens
  - Don’t need to be certified
  - Have to follow the same rules and labelling requirements as other organic caterers
  - Inspected by state inspection body (together with food hygiene inspections)

Supporting actions
- Activities tendered by MoA
  - Information days in all counties
  - Competition „Best organic meal“ for kindergarten and school chefs
  - Education of school and kindergarten chefs
  - Sample menus
- Promotional events initiated by farmers organisations
  - Organic days in schools (children cooking with famous chefs)
  - School children cooking competitions
  - Kindergarten and school children farm visits
  - Open farm days for the whole family
- Promotional events/trainings through Beras project (Interreg)
- Information materials

Children cooking organic food with well-known chefs
(Rosma School, Oct. 17, 2012)

Children cooking organic food with well-known chef
(Kurtina School, Dec. 10, 2012)
Merit Mikk: Experiences in using organic food in schools and kindergartens in Estonia
BioFach Germany 2013 - HoReCa Form

15th February 2013, Nuremberg

Merit Mikk: Experiences in using organic food in schools and kindergartens in Estonia

Organic days in farms for the whole family
Organised by organic farmers organisations

Children visiting organic farms

Information materials:
Overview about using organic food in schools and kindergartens
Recipes of organic food for schools and kindergartens

Problems and challenges
- Price (some product categories of organic food are much more expensive than conventional food)
- Logistics is expensive (small quantities, frequent delivery)
- Need to change menus according to the availability and price of organic food
- State support to school meals (up to 7th grade) is only 0.78 EUR per day per person. The rest of the money should come from municipalities (public schools) or parents. Getting support from local municipalities is a great challenge
- Kindergarten meals not supported by state. The use of organic food depends on parents’ willingness

Conclusions
- Interest and willingness to use organic food in schools and kindergartens exists. The main obstacle is money.
- There is still need to promote the idea and share information among all stakeholders
- Just offering organic meals is not enough, different supporting activities are also needed
- There are several EU programmes for supporting healthier food choices in schools and kindergartens (e.g. dairy products, fruits, vegetables).
- WE NEED SIMILAR PROGRAMME FOR ORGANIC FOOD AS WELL

Thank you!
1. Sustainable food in canteens

2. Organic Food @ school

By Nadia Tahon and Dorien Pelckmans
Velt

Velt in a nutshell

- 15,000 members
- Eco-active in garden and kitchen
- Educational programs for adults and youth

Sustainable food in canteens in Belgium

Sustainable food in 8 canteens of the federal government

Aims of the project

- Less meat
- More seasonal vegetables
- More healthy food
- If possible organic and fair trade ingredients

Methodology

- Support of individual canteens
- To measure is to know – Ecolife
- Cooks and staff: 2 trainings
- Kitchen managers: meet and taste session sustainable products

Conclusions

- Good results: less meat, more seasonal products
- Introduction of organic products
- Contacts with organic suppliers
- Transition takes time and training

Nadia Tahon & Dorien Pelckmans: At Canteens and Schools in Belgium
Organic Food @ school: the importance of education

By Nadia Tahon and Dorien Pelckmans
Velt

Organic food in schools in Flanders

• In about 10% of schools
• Mostly in schools in urban area
• Focus on healthy food and decreased meat consumption

Organic food in schools in Flanders

• Fruit and cookies
• Catering
• Subscription to a weekly fruit – and vegetable basket
• Once a year: the Bioweek

Secondary Schools

Tools

• Teaching material + supporting material for biology, physics, languages, economics, social science,...
• Workshops
• Train the Trainer

Nadia Tahon & Dorien Pelckmans: At Canteens and Schools in Belgium
Secondary Schools
Reach
The folder
- 1750 copies distributed

www.biometklasse.be
- daily average of 100 visitors

Primary Schools
Tools
- Train the trainer
  - What can you do about ecological food at school?
  - During the lessons, in the canteen, catering,…

- Portal website
  - Information, inspiration, blog,…

Organic School Gardens
Reach
- www.10op10.velt.be
  - daily average: 125 visitors

- www.facebook.com/pimpompoen
  - 243 followers
Future

- Being and building the help desk for education on sustainable food
- Diversification
  - Tools for other target groups
- Integrated approach
- How to support teachers?

Difficulties

- Integrated approach
  - Collaboration with different partners
  - Policy
- How to reach teachers?
- Finance

More information?

- www.velt.be
- www.biometklasse.be
- dorien.pelckmans@velt.be
- nadia.tahon@velt.be
A SUCCESSFUL PARTNERSHIP
SUPPORTS LOCAL ORGANIC
MARKET GROWTH

Mag. Lisbeth Oliveira
Faculdade de Comunicação e Biblioteconomia
Universidade Federal de Goiás
lisbeth@focomb.ufg.br

THE RESULTS

"CERRADO"
Brazil’s biome that has been strongly threatened by
Agrobusiness

A successful partnership between the
restaurant and organic producers

BioFach Germany 2013 - HoReCa Forum
15th February 2013, Nuremberg
Lisbeth Oliveira: A successful partnership supports local organic market growth