



Green public procurement in the municipality of Copenhagen

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Ambitious goals for Denmark's Capital

- 90% organic by end of 2015 (november: 86,7 %)
- Approx. **80,000** daily meals
- Approx. **40,000** dinners daily
- **7,375,000** kg annually.
- **1100** kitchens in **925** locations
- Approx. **1700** employees in the kitchens
- Approx. **40,300,000** EUR in annual food consumption
- **10 %** of all municipal procurement in Denmark





The road to 90% organic

- Copenhagen **Eco-Metropolis** 2011 vision stated in 90% organic target
- **Cost of conversion:** approx. 9 mill. EURO
- **Training for kitchenstaff:** cook from scratch, less waste, less meat – more greens, use seasonal products = organic food with no added cost
- **Rotation programmes for unemployed.** Receive training and replace kitchen staff during courses = employment rate of 83 %
- **Change in procurement,** market development, products in season, diversity, sensory evaluation,
- Organic principles integrated in public kitchens.
- Organic consumption is increasingly being measured by government certification





Visions for the future

- **Local food systems** - local supply – attract SMEs to public tenders
- Creating **relationships** between end users and producers – between children and farmers
- Utilizing Copenhagen's procurement as a **driver for sustainable development** in agriculture and food production
- **Sustainability in a wider perspective**
 - how do we address this in public procurement – carbon footprint? Social sustainability? Can we reduce transport? Reduce packaging? Demand the most sustainable solution in every aspect?

Sustainability in all aspects of food production as a measurable parameter in tenders

