StratKIT project: a Baltic Sea Region sustainability approach in public procurement and catering services

Local and adapted developments

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Introduction

StratKIT

Innovative Strategies for Public Catering: Sustainability Tool KIT across Baltic Sea Region

- Pooling, sharing, co-learning and co-innovating by (public) procurement and catering services towards increased sustainability across BSR
Focus on food system

Work packages and entities 1-5

• Management (University of Helsinki, Finland)
• Mapping (SEIT, Estonia)
• Dynamic Sustainability Modelling (University of Helsinki, Finland)
• Expansion of knowledge towards increased sustainability (Herzen Pedagogical University with Council of municipalities of Sankt Petersburg, Russia)
• Toolkit for sustainability (IFAU, Denmark)
• Dissemination (agrathaer, Germany)

• Very varied public actors collaborate as Associated Organizations (AOs) in all countries, in Russia Cafe Botanika
• Also additional organizations interested in collaboration can participate
The state-of-art
Public procurement and catering service styles

- Finland: Highly organized and well planned with nutritional edge and individual adjustments for customers
- Russia: Highly organized and well planned with domestic ingredients and well arranged consumption
- Estonia: Site specific commercial adaptation
- Poland: Social businesses to benefit citizens in need
- Germany: Patchy applications for public consumption and quest for sustainability
- Denmark: Business edge with improvised provision with heavy sustainability orientation
- (Sweden): Highly organized and well planned with nutritional edge and individual adjustments for customers with sustainability edge
Global and EU aspirations
Scripts for action for the food system

- Our Common Future (WCED, 1987)
- UN Sustainable Development Goals (UNGA 2015 for 2030)
- Paris Agreement (UNFCCC, 2015)
- Less environmental damage, climate change, ecotoxicity, eutrophication, food loss and food waste – more biodiversity
- More organic food, vegetarian and vegan food, food with geographic origin, less meat and dairy, saturated fats, bottled water
- Some contradiction between SPP and GPP as geography and climate important denominators of food culture
The state-of-the-art in Finland
Towards healthier and increasingly sustainable food chain system
Conclusion

Focus on food chain
Public procurement and catering services as change agent

• If StratKIT can offer some basis for rethinking and responding to challenges of increased sustainability in the food chain due to public procurement and catering services as well as among the customers and their families and friends,
• It has reached its aim.
StratKIT: Innovative strategies for public catering – sustainability toolkit across Baltic Sea region

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Thank you for attention!