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Author: Giovanna Sacchi, University of Florence
Contact: giovanna.sacchi@unifi.it
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About CERERE

Through a balanced, multivactor netwok of researchers and communities of practitioners, the project promotes innovation by producing and disseminating accessible endvuser materials and training products for farmers, food manufacturers, consumers, researchers and policy makers.

SET-UP OF PUBLIC FOOD PROCUREMENT (PFP) PROGRAMS IN SCHOOL CANTEENS

PROBLEM

PFP of healthy local products with low environmental impacts in school canteens often clashes with the difficulty of local authorities and municipalities to draw up specific calls for tenders, adapted to local and territorial contexts and with the guarantee of supplying the canteens with sufficient quantities of product.

SOLUTION

Associations and networks of producers such as "Pane di Montespertoli" and "La Terra e il Cielo" managed to develop PFP programs by developing a constant dialogue with local authorities and municipalities, expressing, on the one hand, the will to provide food based on ancient grains to the local community and, on the other, presenting transparent proposals in line with the quantities of products available.

Outcomes

PFP of local products is the result of coordination among a network of producers that, in agreement with municipalities and by strong linkages with civil society, makes available to school canteens bread, pasta and other processed products from locally produced ancient grains.

Practical Recommendation

The main added value/benefit/opportunities for end-users will be the availability of healthy and local food products based on ancient grains in school canteens. For a successful outcome it would be necessary:

- the need for local authorities to develop calls for tenders specific to local and regional territory (calls for tenders must not be too generic but as specific as possible to local products);
- the need to develop a network of farmers with strong relationships among each other;
- to express the willingness of farmers' network to supply school canteens;



Products of "La Terra e il Cielo" cooperative: detail of pasta

Trademark of "Pane di Montespertoli" chain as a guarantee sign

- to reach an agreement with local authorities and municipalities;
- to propose detailed and credible offers in regard to the products and quantities available;
- to develop a constant involvement and collaboration with intermediaries/suppliers;
- to formalise a method for checking the authenticity of the flour used;
- to formalise a method for checking the authenticity of the finished product;
- to register a trademark/distinctive image for the products of the network of producers as a form of guarantee of the origin of the product;
- to promote projects within schools to raise the awareness of children and parents on the importance of a healthy and environmentally friendly diet;
- to start with the supply proposal with local and seasonal products for one day a week and check the outcome (liking, waste etc.).

Further Information

Stefani, G.; Tiberti, M.; Lombardi, G.V.; Cei, L., Sacchi, G. (2017). Public Food Procurement: A Systematic Literature Review, Journal of Food System Dynamics, 8 (4), 270-283.
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Theme: Valorisation, internal organisation and networking, education
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Project partners

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Evaluation and sharing of the results

Use the comment section on the CERERE website to share your experiences with other farmers, processors, retailers, advisors and scientists. If you have any questions concerning this Practice Abstract, please contact the author by e-mail.