

## Healthy, organic school meals - Copenhagen, Denmark

In 2001, the City of Copenhagen set ambitious targets for the food served in public kitchens, including in schools, to be healthier and more climate friendly. Today, 90% of the 70,000 meals served everyday are made from organic ingredients, using the same budget.

### What does this look like?

- Seasonal and diverse food
- Less meat and more high protein plants
- The use of ethical certifications, such as Fairtrade
- Greener packaging and vehicles; and
- A no-flight policy for food imports

### How did they achieve this?

- They worked closely with food producers
- Invested in staff training, as well as kitchen renovations to improve storage of produce
- Provided advice on reducing food waste, such as menu planning, food production, presentation and serving methods
- Made arrangements with local shops, such as bakeries to take their surplus food to stop it from being wasted
- And they use the United Nations Sustainable Development Goals (UN SDGs) to help make procurement (purchasing) decisions. For example, when deciding which suppliers to use, suppliers who meet certain standards such as Fairtrade will receive a higher score.

In Wales, councils should use the Well-being of Future Generations Act to help them make procurement decisions. This law has 7 well-being goals for Wales, including a healthier Wales goal and a globally responsible goal. All public organisations have a legal duty to contribute to these goals.



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