



# SUSTAINABLE CATERING FORUM

9 JUNE 2016, GHENT (BELGIUM)

ST PETER'S ABBEY, SINT-PIETERSPLEIN 9, 9000 GENT

## PROGRAMME



The City of Ghent will host the Sustainable Catering Forum, taking place in the framework of the INNOCAT project. As a pioneer in the field, Ghent's sustainable procurement strategy sets the priority on strategic purchasing with emphasis on sustainable return on investment. Ghent updated its Sustainable Procurement Strategy in 2014, the same year in which it hosted the EcoProcura Conference - the largest Europe-wide forum on sustainable public procurement.

**09:00 REGISTRATION AND WELCOME COFFEE AND TEA**

**09:30 FORUM OPENING**

*Library Hall*

**Facilitator: Peter Defranceschi, Head of Brussels Office, ICLEI – Local Governments for Sustainability**

**Martine De Regge**, Deputy Mayor of Human Resources, Facility Management and Administrative Simplification, City of Ghent (Belgium)

**Introduction and welcome by the Facilitator**

**Robert Kaukewitsch**, Policy Officer, Directorate-General Environment, European Commission

**10:00 PATHWAYS TO A MORE SUSTAINABLE DEVELOPMENT**

*Library Hall*

**Professor Roberta Sonnino**, School of Geography and Planning, University of Cardiff (United Kingdom)

**Katrien Verbeke**, Coordinator of Urban Food Policy, City of Ghent (Belgium)

**Elena Deambrogio**, City of Turin (Italy)

**Opportunity for questions from the audience**

**11:00 NETWORKING BREAK**

*Library Hall*

Refreshments, coffee, tea, etc.

**11:30 PROCUREMENT OF INNOVATION IN PRACTICE**

*Library Hall*

*Capacity building session on using the broader public procurement process as a driver for sustainability and innovation for food and catering services.*

**Dr. Mervyn Jones**, Director, Sustainable Global Resources (United Kingdom)



## 13:00 LUNCH BREAK – MEET AND EAT

Monk Hall

Vegetarian, organic and seasonal buffet lunch

## 14:00 MARKET PLACE: WHAT'S ON YOUR PLATE?

Monk Hall

*Discuss what's on your plate with more experts! The Market Place will be an interactive space for learning, networking and exchange, where various experts (the 'table hosts') working on sustainability and catering/food procurement will present their experiences to smaller groups through small roundtables run in parallel to each other. Forum participants will have the chance to sit at three different tables during the session.*

**Mervyn Jones**, Director, Sustainable Global Resources (United Kingdom) – “Circular procurement advice service” – continuation from the capacity building session

**Elina Ojala and Elina Ovaskainen**, Motiva (Finland) – “New procedures and criteria in implementing sustainable catering – examples from Finland”

**Marijke Van Ranst**, BioForum Vlaanderen (Belgium) – Public procurement - pushing for more sustainability through longterm partnerships?”

**Paola Hernández**, Health Care Without harm (Belgium) – “Best practices of food waste management in the European healthcare sector”

**Maria Helmersson and Fredric Norefjall**, SP Technical Research Institute of Sweden (Sweden) – “Climate smart meals through the help of a new calculation tool”

**Philippe Micheaux Naudet**, ACR+ (Belgium) – “Local authorities and schools campaigning against food waste”

**Mariana Antonaki**, University of Helsinki (Finland) – “Food Waste Elimination? Challenge Accepted!”

**An Schepens**, Vredeseilanden (Belgium) – “Smart food policy @ Flemish schools”

## 15:30 NETWORKING BREAK

Library Hall

Refreshments, coffee, tea, etc.

## 16:00 INSPIRATION FOR THE FUTURE

Library Hall

**Betina Bergmann Madsen**, Chief Procurement Officer, Municipality of Copenhagen (Denmark)

**Robin Gourlay**, Food and Drink Policy, Scottish Government (United Kingdom)

**Grazia Cioci**, Deputy Director, Healthcare Without Harm (Belgium)

**Tine Heyse**, Deputy Major of Environment, Climate, Energy and North-South, City of Ghent (Belgium)

## 17:00 END OF EVENT

Reception drink at 17:30 at the City Hall

The address of Ghent's City Hall is: Botermarkt 1, 9000 Gent



INNOCAT has brought together a group of public and private buyers to publish a series of tenders for eco-innovative catering products, services and solutions. The aim of the project has been to help encourage eco-innovation in the catering sector by providing a sizeable launch market for new solutions.

INNOCAT has sought to recruit a wider group of public and private buyers to co-operate, and ideally participate in the development of tenders for the following products and services:

- low-carbon school catering services
- energy efficient vending machines
- innovative packaging and waste disposal solutions for hospital food
- climate-friendly office canteens

[WWW.SUSTAINABLE-CATERING.EU](http://WWW.SUSTAINABLE-CATERING.EU)



**INNOCAT**  
PROCUREMENT OF ECO-INNOVATIVE CATERING

Image: City of Ghent

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## PROJECT PARTNERS:



SUPPORTED BY THE



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