

USING PUBLIC SECTOR FOOD PROCUREMENT BY SCHOOLS IN SERBIA TO STIMULATE LOCAL AGRICULTURE

Steve Quarrie, Ratko Bojović, Richard Simmons, Danijela Šćepanović



European Training Academy, Belgrade, Serbia



Seconded to European Training Academy (Stirling Uni)



Ministry of Education, Science & Tech Devel. Serbia

This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 678024

Strength2Food is a €6.9 million H2020 Research and Innovation project running from 2016 to 2021. It aims to:

- improve the effectiveness of EU policy on agricultural product quality (Food Quality Schemes),
- stimulate Short Food Supply Chains (SFSC), and
- improve the effectiveness of Public Sector Food Procurement (PSFP)

- to provide opportunities for rural farming communities.

Strength2Food has 30 partners in 15 countries, with five partners in Serbia. [<https://www.strength2food.eu>]

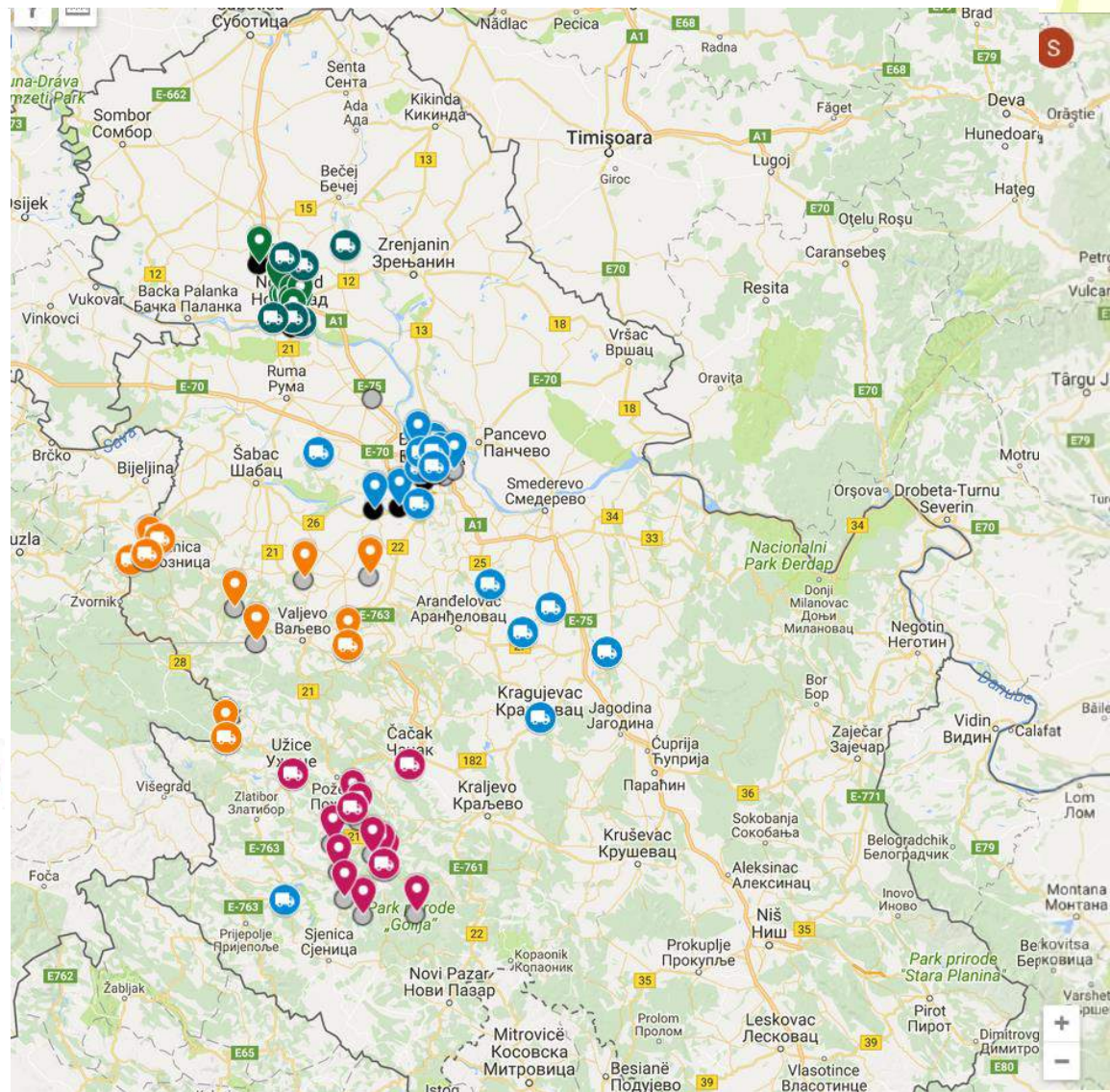
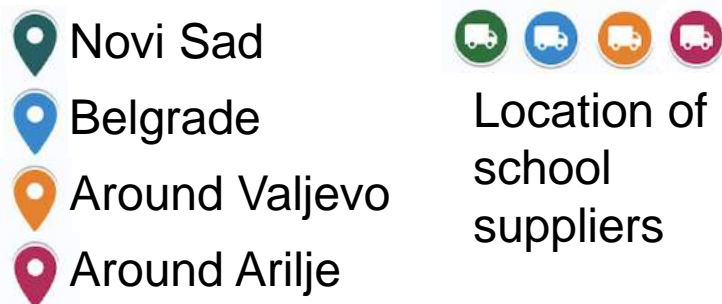
Over 825/1150 primary schools, distributed all over Serbia, provide meals:

Caterers provide about 2 x as many meals as schools with their own staff.

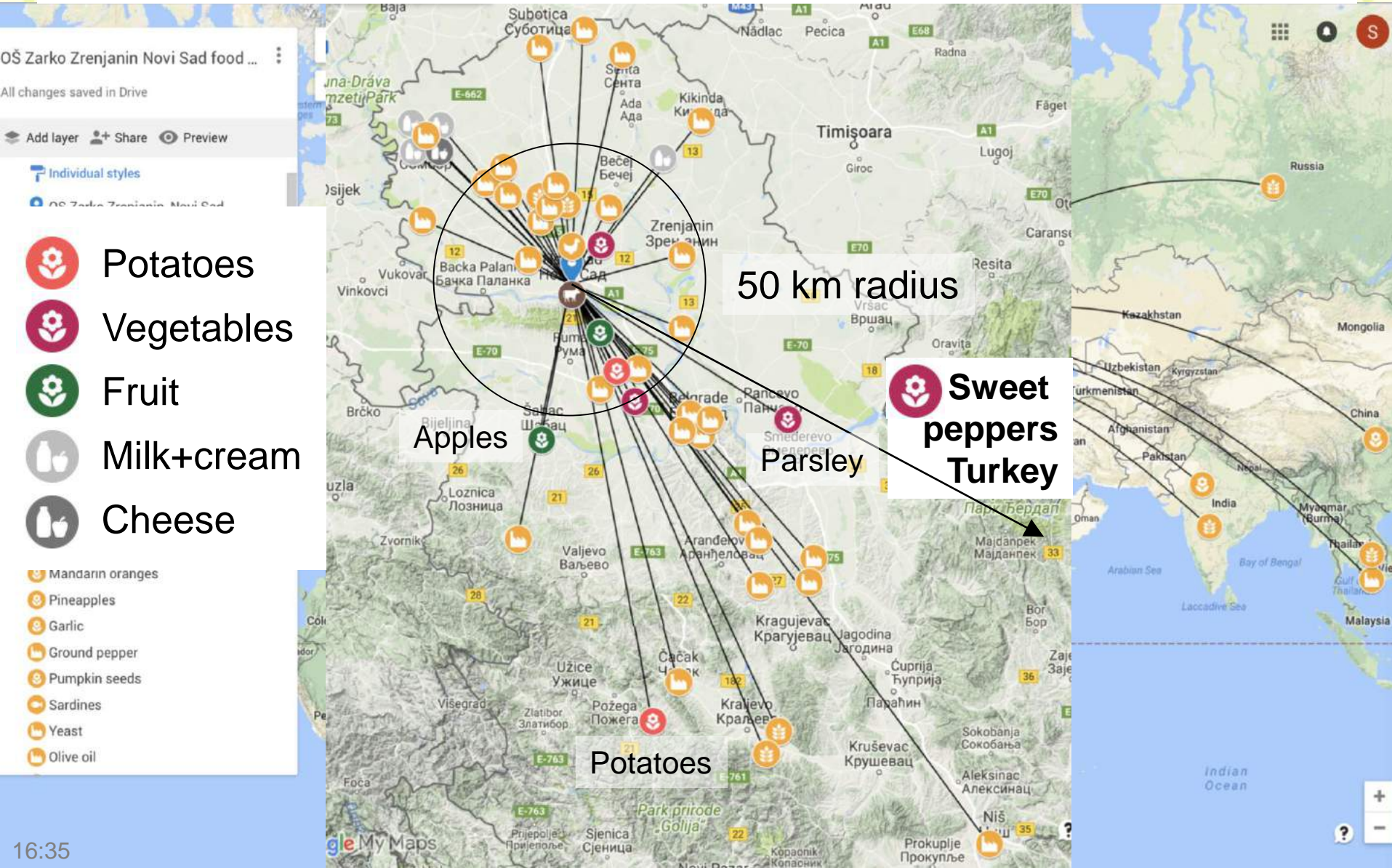
The value of primary school meals is around at least **€11-12 million** per year.

We have selected schools making their own meals in Novi Sad, Belgrade, around Valjevo and around Arilje for a pilot school meals scheme:

- to improve nutritional quality
- to improve child eating habits
- to increase use of local foods
- to improve local agriculture
- to bring more of the €12 m to the local economies

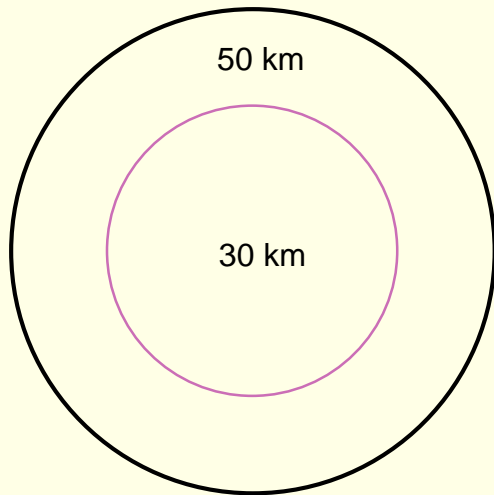


We are working with schools to identify where their food items come from at the moment, focusing on fresh fruit and vegetables, fresh meat and dairy products. Partial results for a school in Novi Sad are shown here:

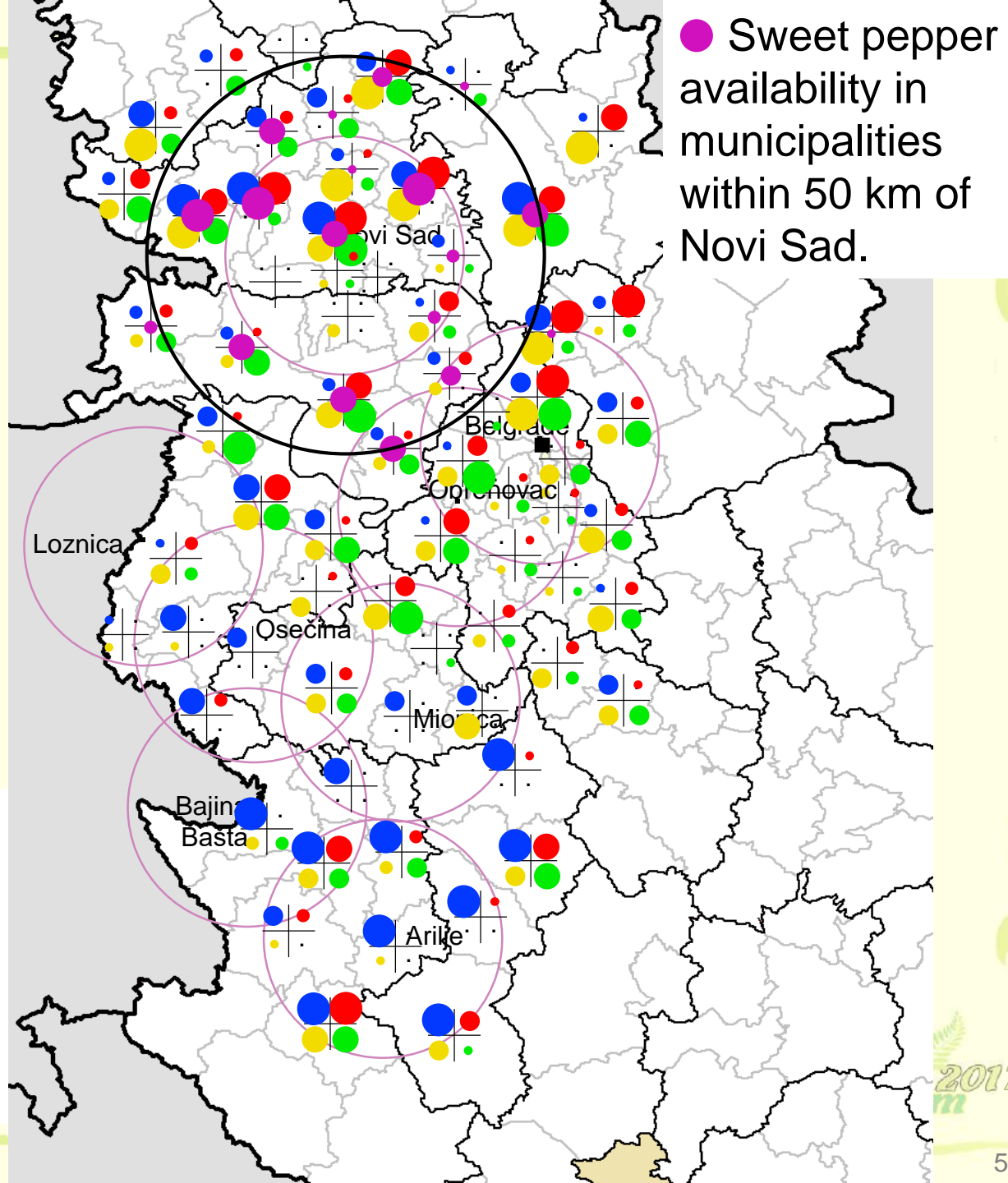


Availability of vegetables local to schools*:

- ● ● ● ● potatoes
- ● ● ● ● carrots
- ● ● ● ● peas
- ● ● ● ● cauliflower



* ha/municipality, ranked into 6 classes using data from Agricultural Census 2012 for all Serbian municipalities.



Challenges identified:

- Every school is different and most have only a snack.
- Suitable schools making meals are often widely dispersed.
- Threshold for using procurement is very low (ca 25 meals).
- Many schools put all foods in a single lot for their tenders.
- Food procurement tenders occur every month of the year.
- Many lots make bid preparation and supply uneconomic.
- Bidders have to predict food prices for a whole year.
- Schools are afraid to break the law by making changes.
- Some potential schools have uncooperative directors.
- Distribution costs to isolated schools are much higher.
- Most local food producers don't have Ministry certificates.
- Seasonality of locally-grown fruit and vegetables.

Thank you!

OS Zarko Zrenjanin Novi Sad food ...

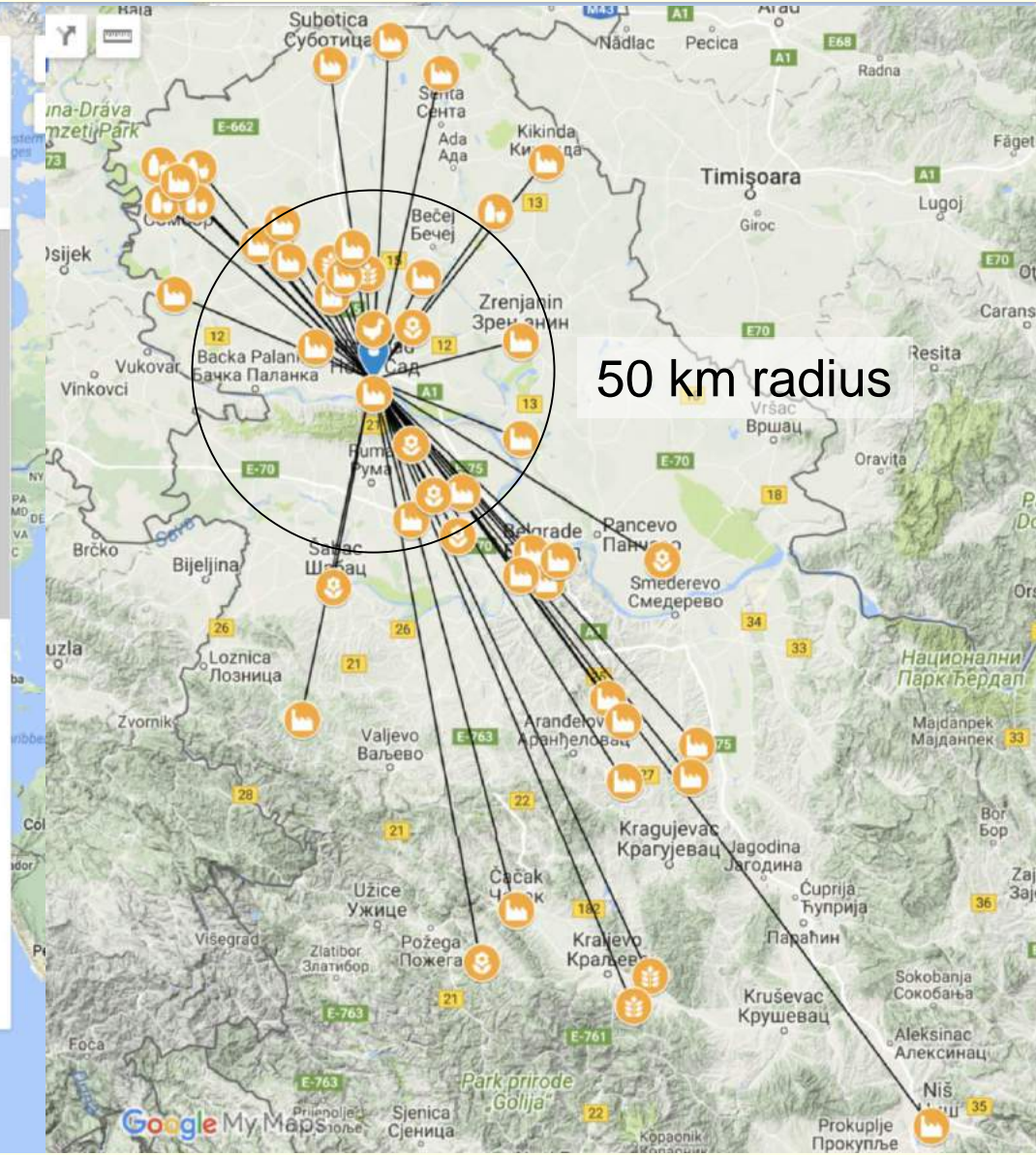
All changes saved in Drive

Add layer Share Preview

Individual styles

OS Zarko Zrenjanin, Novi Sad

- Bananas
- Salt
- Mandarin oranges
- Sweet peppers
- Lemons
- Cheese
- Line 34
- Line 35
- Line 36
- Line 37
- Line 38
- Line 39
- Oranges
- Mandarin oranges
- Pineapples
- Garlic
- Ground pepper
- Pumpkin seeds
- Sardines
- Yeast
- Olive oil



50 km radius

