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Localisation and sustainability: exploring the links in primary school catering

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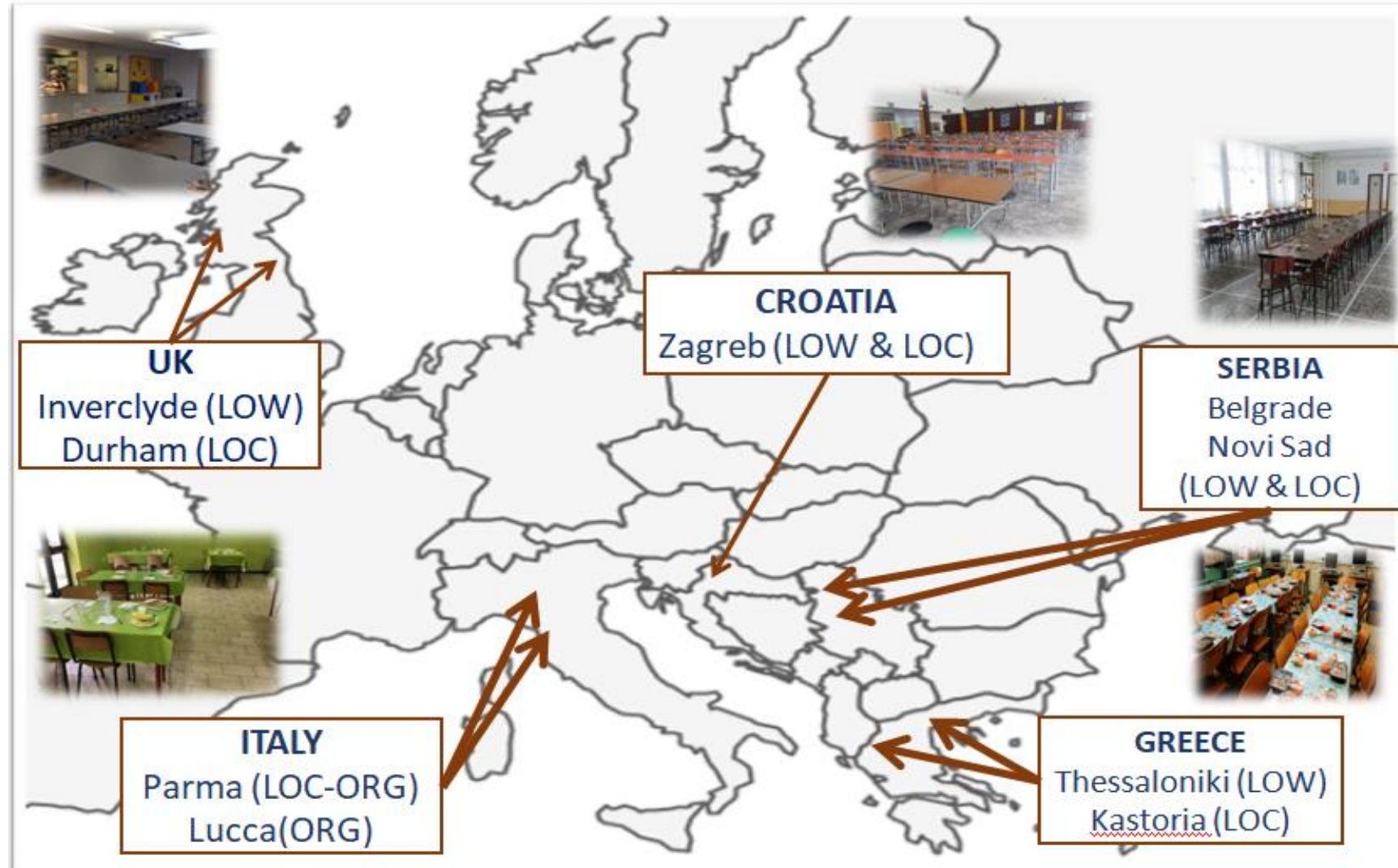
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- In 5 European countries, we studied the environmental, economic, social and nutritional outcomes of ‘low cost’ vs ‘local’ models of school meals procurement (www.strength2food.org)



localisation had direct positive impacts on...

Local economy

- Bigger proportion of the meals budget spent – and respent - in local area (multiplier effect)
- NB effect due to spend on local suppliers AND catering staff!

Social value

- People felt trust, more connected to each other → flexible, resilient supply chains,
- BUT does depend on people and area!



localisation had little/no direct impact on...

Carbon footprint

- Depends more on what is on menu and how food waste is disposed of, rather than where food comes from
- Some reduction from well-coordinated local transport



Nutrition


- Depends more on nutritional standards framework; valorising catering staff & canteens; and lunchtime supervision and support (reduces waste)

Localisation can help with these



Reflections...



- **Sustainability goals of public catering services are often
..... going local can't address all, at once!**
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- **Chances are increased when:**
 - **Contracts contain clear criteria and targets (realistic and measurable)**
 - **There's a critical mass of local suppliers in the area (esp. medium-sized)**
 - **There's trust and goodwill between people in the supply chain & service**
 - **People feel valued in their roles, and willing to try new practices**
 - **AND there's joined up thinking in how public catering services are resourced**