



Best-ReMaP

Healthy Food for a Healthy Future

D7.1 Overview/applicative situation analyses of the existing EU and national legislation

Grant Agreement Number 951202

Natalija Rozman, Petra Kravos, Monika Robnik Levart,
Mojca Gabrijelčič Blenkuš and WP7 partners

30 / April / 2021



This project was funded by the European
Union's Health Programme (2014-2020)

Contents

Contributors and Acknowledgements	3
Abbreviations	4
Glossary	4
Executive summary	5
1 Introduction	6
2 Methodology.....	7
3 Results	9
3.1 Analysis of the existing EU and national legislation in the field of Public Food Procurement. 9	
3.2 The current state of Public Food Procurement in specific Member States	14
3.2.1 Austria (BMASGK, GoeG)	14
3.2.2 Belgium (SPF)	14
3.2.3 Bosnia and Herzegovina (MCA, PHI-FBH, PHI-RS).....	15
3.2.4 Bulgaria (NCPHA)	16
3.2.5 Denmark (CPH-MUN).....	16
3.2.6 Finland (THL)	16
3.2.7 Greece (ICH)	17
3.2.8 Hungary (NIPN).....	18
3.2.9 Poland (SUM).....	19
3.2.10 Slovenia (NIJZ).....	19
4 Conclusion	21
4.1 Further steps	22
5 Annexes	
5.1 Annex 1: Fulfilled template with questions relevant for the field of public food procurements per each Member State	
5.2 Annex 2: Methodology guidance on template with questions relevant for the field of public food procurements	

The content of this document represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the European Commission and/or the Consumers, Health, Agriculture and Food Executive Agency (CHAFEA) or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.

Content of Tables

Table 1: Participating Member States, who fulfilled the prepared template on public food procurement 8

Table 2: First analysis on obtained answers on the basis of the template questions, with conclusions and numbers of submitted responses and missing data..... 9

Contributors and Acknowledgements

The preparation of this report was coordinated by Slovenian National Institute of Public Health (NIJZ). Copenhagen Municipality (CPH-MUN) from Denmark has contributed to the conceptualization of the analytical approach and development of the template. NIJZ is very thankful for all their expertise and support invested in the task actions.

Additionally, we would like to highlight the invaluable contributions that have gone into preparing the materials discussed in this document. Within this particular work, we would like to thank all WP7 partners, who contributed to achieve goals within *Task 7.1.1 Overview/applicative situation analyses of the existing EU and national legislation on public food procurements* successfully.

Our sincere gratitude goes to the following Work Package 7 partners, who contributed to the preparation of this report: Karin Schindler, Judith Benedics, Adelheid Weber (The Federal Ministry of Labour, Social Affairs, Health and Consumer Protection - BMASGK), Gabriele Antony, Jennifer Antosik, Carina Marbler, Rita Kichler (The Austrian National Public Health Institute - GOeG), Ivana Trifković, Vedrana Janjetovic-Cojo Aida Filipović Hadžiomerađić (Ministry of Civil Affairs of Bosnia and Herzegovina - MCA), Dragana Stojisavljević (PHI Institute for Public Health of the Republic of Srpska - PHI-RS), Aida Filipović Hadžiomerađić (Institute for Public Health of the Federation of Bosnia and Herzegovina - PHI-FBH), Vesselka Duleva (The National Centre of Public Health and Analyses - NCPHA), Betina Bergmann Madsen and Julie Monica Qvistgaard (Copenhagen Municipality - CPH-MUN), Heli Kuusipalo, Susanna Raulio, Eeva Rantala and Tiina Sirkjärvi (Finnish Institute for Health and Welfare - THL), Venetia-Maria Vraila, Meropi Kontogianni, Adamandia Xekalaki and Mary Yannakoulia (Institute of Child Health - ICH), Anita Varga, Andrea Zentai, Andrea Doroginé Török, Kinga Lucia Mihálydy (National Institute of Pharmacy and Nutrition - NIPN) and to Katarzyna Brukało and Oskar Kowalski (Medical University of Silesia in Katowice - SUM).

We would like to extend our thanks to collaborating partners, engaged in the Joint Action within Work Package 7, especially to Laurence Doughan from Santé Publique France (SPF) and to Jane Cheatley and Michele Cecchini from Organisation for Economic Co-operation and Development (OECD). We are also thankful to the STOP consortium (Science and Technology in childhood Obesity Policy), for sharing the insights and methodology for the public procurements stakeholder analyses.

Abbreviations

EPHA	European Public Health Alliance
EU	European Union
GPP	Green Public Procurement
JRC	Joint Research Centre
MS	Member State
NGO	Non-Governmental Organization
OECD	Organisation for Economic Co-operation and Development
PFP	Public Food Procurement
WHO	World Health Organization
WP7	Work Package 7

Glossary

Term	Definition
Public procurement	Public procurement refers to the purchase by governments and state-owned enterprises of goods, services and works. As public procurement accounts for a substantial portion of the taxpayers' money, governments are expected to carry it out efficiently and with high standards of conduct in order to ensure high quality of service delivery and safeguard the public interest ¹ .
Green Public Procurement	A process whereby public authorities seek to procure goods, services and works with a reduced environmental impact throughout their life cycle when compared to goods, services and works with the same primary function that would otherwise be procured ² .
Local (production, food)	„Local” is the smallest unit used to describe the origin of food and is usually associated with the development of a direct relationship between the consumer and food producer. Local is often defined by the distance from the point-of-production to the point-of-sale, but this distance can vary greatly depending on the context of the local area ³ .

¹ <http://www.oecd.org/governance/public-procurement/>

² https://ec.europa.eu/environment/gpp/what_en.htm

³ <https://enrd.ec.europa.eu/sites/default/files/E8F24E08-0A45-F272-33FB-A6309E3AD601.pdf>

Executive summary

Unhealthy foods are widely available in public settings across Europe, contributing to diet-related chronic diseases, such as obesity. As children spend almost a third of their day in kindergarten or school, they consume a large part of their daily energy intake in educational environments. Those types of environments represent an important determinant in the development of childhood obesity.

The present document constitutes the deliverable D7.1 of the Joint Action Best-ReMaP and provides an overview of the existing EU and national legislation related to public procurements of foods in the participating Member States. The method of data collection that was used was a template with questions relevant for the field of public food procurements. Questions in the template are based on the overview of the recent available reports on public food procurements. Fulfilled templates from Member States were collected and analysed. Synthesis of different Member States practices are discussed in the paper with the overview/applicative analyses of the existing EU and national legislation in the field of public food procurement.

The data were collected from 10 Member States participating in Best-ReMaP Work Package 7. The fewest data that were obtained, were referring to question on country level expenditure on public food procurements. Similar refers to questions on estimated share of locally produced food, networks between local food producers and schools/kindergartens and on the use of Green Public Procurement. On that matter, majority of the participating Member States reported that they have no information and further investigations are needed. Possible solutions to improve public food procurements were also identified, such as: following dietary guidelines as an unconditional requirement in public food procurement; regular monitoring and evaluation of guidelines and guideline implementation on public food procurement and raising awareness of the relevant authorities to enhance the standards of the procured foods.

Based on the results/conclusions of this report, we will perform detailed public food procurement analysis for each participating Member State where needed. Within the Task 7.1.3 we will support the organization of the national meetings/workshops on food procurement.

In addition, cooperation with OECD will represent an additional EU value, where OECD plans to conduct a potential economic analysis of best practice in public food procurements.

1 Introduction

As children spend almost a third of their day in kindergarten or school and consume a large part of their daily energy intake in educational environments, the types of environments present are important factors in the development of childhood obesity. Access to healthy, balanced and quality nutrition in schools for children's health is crucial. In addition, lower risk of childhood obesity is associated by nutritionally regulated school environment, where a transparent and quality-oriented procurement system is necessary. The social food service market in Europe, estimated at €82 billion, is sizeable in both reach and force. A successful way to achieve meals and food products that are nutritionally balanced and to improve the impact on public health, is through the implementation of targeted and gradual food procurement (PFP). The procurement, distribution, sale or serving healthier foods must be reflected by healthy food procurement policies. School settings are one of the most important supportive environments for healthy nutrition for children and adolescent^{4, 5}.

The main focus of the Best-ReMaP is to adapt, replicate and implement effective health interventions, based on practices that have been proven to work, also in the area of public procurement of healthy food in public settings.

Public procurements of foods were jointly identified for the first time as the key issue in a number of Member States (MSs), taken over by the High Level Group on Nutrition and Physical Activity (HLG N&PA) in 2015 and by Maltese presidency in 2017⁴, including extensive preparatory process led by Malta in 2016. Council conclusions of the Maltese presidency have put public procurements of foods in school and other public settings high on the policy agenda, followed by the search for good practices in that area among MSs in the frame of the HLG N&PA and since 2017 in Steering Group on Health Promotion, Disease Prevention and Management of Non-Communicable Diseases (SGPP). By the end of 2018, three major good practices for joint implementation in the area of nutrition were selected, where public procurements of foods in public settings for children was among them. In 2019, European Commission launched the JA Best practices in nutrition call.

Work Package 7 (WP7) „Public procurement of food in public institutions – a pilot EU approach” activities contribute to the Best-ReMaP long-term overall objective to improve food choices for children, thus adding to increased healthy life years at the MS and EU level. The overall objective of WP7 is to contribute to the higher quality of menus, by assuring transparent quality of the procured foods, in the (selected) public institutions in the interested MSs, and in the long-term, at the national/regional levels and at the EU level. Within WP7, professional (e.g. local and national government staff, municipalities, public health experts, nutritionists, dietitians...) and lay audiences (e.g. parents of students, families of patients in hospitals or residential homes) will be engaged.

⁴ <https://ec.europa.eu/jrc/en/publication/public-procurement-food-health-technical-report-school-setting>

⁵

https://www.aesan.gob.es/AECOSAN/docs/documentos/nutricion/observatorio/school_food_policy_workshop_report.pdf

The present report is linked to the activity of the first Task 7.1.1 of the WP7 and summarizes the overview of the existing EU and national legislation related to PFP.

The report is divided in three sections/chapters. The first chapter briefly outlines the methodology behind. The focus of the second chapter is on the presentation of the results of the overview on PFP and the third chapter represents conclusions and next planned steps.

2 Methodology

Data were collected by using a template with questions relevant for the field of PFP. Questions in the template were based on the overview of the recent available reports on public food procurements. Fulfilled templates from participating MSs were collected and analysed. Synthesis of different Member States practices are discussed in the report with the overview/applicative analyses of the existing EU and national legislation in the field of PFP.

The overview is based on the following recent publications and reports:

- Joint Publication of the Maltese Presidency and the European Union⁴;
- JRC Ispra Report: School food and Nutrition⁵;
- Using public procurement to support healthy diets from Marketplace workshop on nutrition and physical activities best practices⁶;
- EPHA: Public Procurement for sustainable food environments⁷;
- World Health Organization (WHO) Action framework for developing and implementing public food procurement and service policies for a healthy diet⁸,

After the overview, questions regarding PFP were prepared for the template (see Annex 1). The prepared template had two different sheets. The first sheet (folder) consisted of composed questions on PFP for each participating MS separately (each MS has its own column). Second sheet (folder), named „Methodology guidance”, included detailed explanation/meaning for each question (see Annex 2). Denmark and Slovenia, who are partners in the internal WP7 team, were the first two MSs to fulfil the prepared template with the aim to test the relevance and comprehensibility of all composed questions. Participating MSs (Table 1) were invited to fulfil the template in the next step in the period from November 2020 to March 2021.

⁶ https://ec.europa.eu/health/sites/health/files/major_chronic_diseases/docs/ev_20180315_co12_en.pdf

⁷ <https://epha.org/wp-content/uploads/2019/12/public-procurement-for-sustainable-food-environments-epha-hcwh-12-19.pdf>

⁸ <https://www.who.int/publications/i/item/9789240018341>

Table 1: Participating Member States, who fulfilled the prepared template on public food procurement

MEMBER STATE	INSTITUTIONS
Austria	The Federal Ministry of Labour, Social Affairs, Health and Consumer Protection (BMASGK) The Austrian National Public Health Institute (GOeG)
Belgium	Santé Publique (SPF)
Bosnia and Herzegovina	Ministry of Civil Affairs of Bosnia and Herzegovina (MCA) Institute for Public Health of the Federation of Bosnia and Herzegovina (PHI-FBH) Institute for Public Health of the Republic of Srpska (PHI-RS)
Bulgaria	National Center of Public Health and Analyses (NCPHA)
Denmark	Copenhagen Municipality (CPH- MUN)
Finland	Finnish Institute for Health and Welfare (THL)
Greece	Institute of Child Health (ICH)
Hungary	National Institute of Pharmacy and Nutrition (NIPN)
Poland	Medical University of Silesia in Katowice (SUM)
Slovenia	National Institute of Public Health (NIJZ)

3 Results

3.1 Analysis of the existing EU and national legislation in the field of Public Food Procurement

The data were collected from 10 MSs, described in Table 1. It is also important to point out that some questions in the prepared template required multisectoral and multidisciplinary involvement of different institutions (e.g. Ministry of Health, Ministry of Agriculture, Ministry of Education, Ministry of Environment, Chamber of Commerce and Industry, Regional Health Inspectorates, Public Procurement Office...) from each participating MS.

First analysis of obtained answers is shown below in Table 2. More detailed explanations are included afterwards.

Table 2: First analysis on obtained answers on the basis of the template questions, with conclusions and numbers of submitted responses and missing data

QUESTION	CONCLUSIONS	NUMBER OF SUBMITTED RESPONSES	NUMBER OF MISSING DATA
At which level(s) is PFP managed?	at national level: 5 MSs (Bosnia and Herzegovina, Bulgaria, Hungary, Poland, Slovenia) at national/regional level: 2 MSs (Greece, Denmark); at regional/local level: 2 MSs (Austria, Belgium) at national, regional and local level: Finland	10	0
Does PFP include intersectoral cooperation (yes/no)?	YES in majority of participating MSs	10	0
What tool(s) are included in making PFP?	National legislation and recommendations Additional measures in PFP: Austria, Denmark, Slovenia	10	0
Add and describe each tool, that you use in making of PFP (existing law, strategy, guideline,...).	All participating MSs described existing laws, strategy and guidelines	10	0
Which public institutions are included in PFP?	All public institutions (focused on schools, kindergartens, hospitals, residential homes....) Greece - Refugees Reception, Identification Centres	10	0

QUESTION	CONCLUSIONS	NUMBER OF SUBMITTED RESPONSES	NUMBER OF MISSING DATA
Describe PFP procedure for each public institution.	National procurement law In majority of participating MSs - contracting authorities may order on the basis of the lowest price	9	1
In which ways are meals and food and drinks services provided?	In majority of participating MSs in both ways (directly and indirectly), but mainly directly	9	2
Describe the PFP market analysis of potential suppliers and their food products.	Different answers from each participating MS	9	2
Are nutrition value, allergens and quality schemes implemented in your PFP procedure?	YES - in majority of participating MSs Poland – it is not obligatory	10	0
What is the (estimated) share of locally produced food in your PFP?	Bulgaria: 100% nationally produced products Denmark: 64% Finland: on average 16% Hungary: 40-50% Slovenia: about 40%	7	5
How would you evaluate the networks between local food producers and schools/kindergartens?	Different answers from each participating MS	10	3
What kind of criteria, if any, is implemented in your PFP procedure?	In majority of participating MSs - award, selection, environment criteria and GPP	10	0
Describe how, if, the GPP is used in your MS's PFP procedure?	Denmark, Finland, Hungary, Slovenia - GPP is used Other MSs – GPP is not used	10	0
Which technical specifications are included in the PFP procedure?	Comprehensive and similar answers	10	0
Describe contract performance conditions.	Comprehensive and similar answers	10	0
How is food sustainability and environment protection incorporated in the PFP process or into the material?	Comprehensive and similar answers	10	0
Does your PFP include healthier food provision	YES - all participating MSs except Austria	10	1

QUESTION	CONCLUSIONS	NUMBER OF SUBMITTED RESPONSES	NUMBER OF MISSING DATA
and choices in specific public institution to prevent childhood obesity?			
In the case of school PFP, do you have available national school food standards?	YES - all participating MSs	10	0
In the case of school/ kindergarten PFP, please describe meal organization. How many meals are available per day?	Belgium - 1 meal/day (soup, main dish and dessert) Most participating MSs - 3-4 meals/day	10	0
Are staff trained for food preparation, cooking methods? Do they have knowledge about rules and execution of the actual procurement procedure?	In majority of participating MSs - appropriate qualification is required Bosnia and Herzegovina - staff training 1x/4 years, Hungary - every 5 years, Slovenia – 1 time/year	10	0
Country - level expenditure on public food (the latest data).	Denmark (Copenhagen) - €40 million annually, Slovenia - 40 million €, Hungary - 288 million €, Finland - 350 million €	9	6
Describe any identified problems in PFP procedure in your MS.	The cheapest offer must be chosen, hard to specify all the good that are need to buy, the public tender without open lots, delivery problems, too demanding documentations for local providers,...	10	0
Write down proposed solutions, if any, for improving PFP in your MS.	Proposed solutions - following dietary guidelines as an unconditional requirement in PFP, continuous monitoring and evaluation, raised awareness of the relevant authorities Best-ReMaP project - participation will overcome barriers to procurement, experience of countries will help to apply good practices	10	0

In majority of participating MSs, public food procurement is managed at the national level. Two MSs (Denmark and Greece) reported that PFP is managed at national and regional level. In Austria and Belgium, PFP is managed at regional and local level. In Finland, PFP is managed at all three levels (national, regional and local).

In majority of participating MSs, PFP includes intersectoral cooperation. In Austria, it depends on the procurement, in Belgium the intersectoral cooperation is still challenging and in Poland it does not exist yet or it is not defined in any official documents. Active sectors and stakeholders that are mostly involved in intersectoral cooperation come from different ministries (Ministry of Health, of Agriculture, Education, Environment, Economy etc.), as well as different local stakeholders. In addition, a national public food procurement network was

established in Denmark, which represents an added value for WP7 content and partners and gives an opportunity to initiate procurement officers network on the EU level.

All participating MSs pointed out that PFP is based on national legislation on public procurement and recommendations such as food-based dietary guidelines. In addition, three MSs have introduced additional measures in PFP - Austria reported that their Procurement Agency developed a procurement tool, which can be used by public institutions. Denmark has set a goal at the local level towards more organic food in their public meals. Slovenia transposed EU legislation on public procurement by utilising an exemption in public procurement Directive to achieve short food chains.

All participating MSs responded that all public institutions, focused primarily on schools, kindergartens, hospitals and residential homes are included in the process of PFP. Additionally, inclusion of Refugee Receptions and Identification Centres was reported by Greece.

The PFP procedure is under national procurement law. In majority of participating MSs, contracting authorities may issue an order based on the lowest price or the most economically advantageous offer. Austria reported that they have no information on this and further investigations will be needed.

In the majority of participating MSs, meal, food and drink services are provided in both ways (directly and indirectly – e.g. procurement of foods directly or procurement of meals, i.e. a catering service), but mainly directly. Poland and Belgium reported that they have no data on this matter.

Regarding PFP market analysis of potential suppliers and their food products, each participating MS gave different answers. In Bosnia and Herzegovina, the contracting authority estimates the value of the procurement and provides funds for it in accordance with expressed needs. In Bulgaria, all food groups have a special description under the national legislation. In Denmark, they have three suppliers when it comes to wholesalers. Finland has guidelines for responsible food procurement that recommend conducting a market dialogue. Greece has a list of products based on national legislation. In Hungary, the top ten possible suppliers cover approximately 50% of the whole market, and Slovenia has a Catalogue of foods – a database with lists and descriptions of products available on the market, including categorization of products. Austria and Belgium reported that they have no data on this matter.

The majority of participating MSs have implemented PFP procedures regarding nutrition value, allergens and quality schemes. Quality schemes that are implemented are mostly specific food certificates and award acknowledgments. In Poland, this is not obligatory and it depends on each institution. Austria reported that they are not competent in this field. They are planning to investigate this in depth during the course of this Joint Action.

Question on estimated share of locally produced food was not fully fulfilled. In Bulgaria, there are children setting requirements to ensure that 100% of products are nationally produced. In Denmark, the same share estimates at 64%, in Finland it is on average 16%, in Hungary it is between 40 and 50% and in Slovenia it is proximately 40%. No data was available from Greece, Austria, Belgium, Bosnia and Herzegovina, and Poland.

Question on networks between local food producers was answered differently for each participating MS. In Belgium, schools are in some cases in direct contact with the local food producers. In Bosnia and Herzegovina, networks with institutions and food producers are strong at voluntary basis, but when it comes to public procurement, law does not allow preferential treatment. In Bulgaria, there is established minor network for the national producers, but very insufficient for local food producers. In Denmark, networks between local food producers are insufficient when it comes to direct involvement, but medium when it comes to the food delivered through the wholesalers. In Hungary, due to the new governmental decree, both the agricultural and food producers will be forced to improve the creation of networks between them. Lastly, Slovenia has reported that their added value presents the Catalogue of foods. Austria, Greece and Poland have reported no information.

The majority of participating MSs reported that criteria implemented in PFP procedure are award criteria, selection criteria, environment criteria and GPP. Austria pointed out the issue of not being competent enough on this matter. In Finland, criteria depend on the contracting authority, and in Poland, the criteria are not obligatory.

Participating MSs in which GPP is used are Denmark, Finland, Hungary and Slovenia. In Finland and Hungary, the application of GPP provisions is not mandatory, and in other participating MSs GPP is not used. GPP is included through sustainable PFP (organic food, seasonality and diversity, climate-friendly food, packaging...).

All participating MSs provided comprehensive answers on technical specifications that are included in the PFP procedure, contract performance conditions, food sustainability and environment protection. As the answers between participating MSs were similar, we did not go into details. These questions will be later on examined more in depth in the context of situation analysis (where needed), for each participating MS separately.

On the matter of inclusion of healthy choices and national school food standards to prevent childhood obesity, we discovered that the majority of participating MSs meet mentioned criteria through Food based dietary guidelines for children and adolescents, Nutrition standards and norms, Guidelines for healthy eating, special recipe books and also by using heart symbol to identify healthier choices. Austria pointed out the issue of not being competent enough on this matter.

Participating MSs also described meal organisation. In Belgium, one meal per day including soup, main dish and dessert is available. In other participating MSs, three to four meals per day are provided (usually breakfast, lunch and one to two snacks). The majority of participating MSs offer daily milk and dairy products, fruit and vegetables, bread and cereals. Fish, chicken and red meat are provided once per week.

The majority of participating MSs reported that appropriate qualification for staff is required. In Bosnia and Herzegovina, it is required that staff attend regular trainings once in four years, in Hungary every five years (training is obligatory just for food (service) managers in accordance with Public Catering Decree), and in Slovenia usually once a year. No participating MS reported on kitchen staff being familiar to rules and execution of the actual procurement procedure. This is typically the responsibility of the management of food services. Almost all MSs reported, that the use of appropriate oils and fats and limitation of the use of salt and

sugars are taken into consideration (daily usage of vegetables oils, reducing the use of coconut and palm oil, having rules on the maximum permitted level of trans fatty acids and most of them aim to reduce salt and sugar consumption).

The fewest data was obtained to a question on country level expenditure on PFP. Austria, Belgium, Bosnia and Herzegovina, Bulgaria, Greece and Poland reported that there is no data available. In other MSs, annual expenditure on public food ranges from 40 million euros in Denmark and Slovenia, to 288 million in Hungary and 350 million in Finland.

Main issues that have been identified in the prepared template and described by participating MSs on PFP procedure are:

- the cheapest offer must be chosen (the cost of the procured foods is the main variable that matters in PFP);
- hard job writing a tender material and hard to specify all the goods;
- the public tender without open lots;
- too demanding documentations for local providers.

3.2 The current state of Public Food Procurement in specific Member States

The following content indicates current situation in the field of PFP and within findings in the form of short conclusions/summaries for each participating MS individually.

3.2.1 Austria (BMASGK, GoeG)

In Austria the competences for public procurement are distributed between many stakeholders: Austrian Procurement Agency (Bundesbeschaffung GmbH) for Public Procurement on National level, Federal States for Public Procurement in their competence (e.g.: school fruit programme in the Federal State of Vienna), Municipalities (e.g.: Cities or communities for hospitals, senior residents in their competence) and Single Organizations (e.g.: one ministry for its own canteen(s), the Ministry of Education for schools in its competence but also single schools, the Ministry of Defence for the military).

Public Procurement guidelines exist for many different scenarios. As the Ministry of Health is not the competent ministry for public procurement, Austria does not have a full overview yet and plans to investigate this in depth during the course of this Joint Action. Governmental activities and initiatives so far are: National Action Plan Public Procurement (new version will be published soon), „Austria eats regionally“, “The Government eats regionally” and some procurement policies which address health (e.g.school cafeterias in Styria). All Procurement Policies are based on EU and National legislation.

3.2.2 Belgium (SPF)

PFP is managed at regional and local level. No regulation is existing at federal level to impose rules. Intersectoral cooperation is not well organized, it depends on the situation. Belgium has established specific recommendations for school canteens for a healthy and sustainable food

offer for children and adolescents from 3 to 18 years old, with recommendations depending on the age of children regarding portion size, control PFP for children. Schools in the French Community are invited to respect the set of recommendations. The recommendations also include local production. Schools are in some case in direct contact with the local food producers. The identified problem is that, even with very high quality standards in the PFP, the quality of the meals is not perceived well by the children and parents.

3.2.3 Bosnia and Herzegovina (MCA, PHI-FBH, PHI-RS)

National Public Food Procurement Law of Bosnia and Herzegovina is used for management of public food procurement in Federation of Bosnia and Herzegovina. All public institutions that provide food services are included in PFP. PFP is done in intersectoral cooperation with kindergartens, schools, elderly homes etc. at municipal level, ministries at cantonal and entity level including: Ministry of Education, Ministry of Health, Ministry of Agriculture Water Supply and Forestry, State Agency for Public Procurement. Tools such as Guidelines on healthy eating for preschool and school children (2012) and Regulation on nutrition in primary and secondary schools in Canton Sarajevo, (Official Gazette of Canton Sarajevo 2/18) are used for PFP. According to PFP procedure, contracting authorities may issue an order based on the lowest price or the most economically advantageous offer. Award and selection criteria are implemented. Technical specifications are well defined, but list of products for market research are insufficient. In addition, Chamber of Commerce and Regulation in one canton encourages purchase of domestic products, but law on PFP does not allow preferential treatment. All parties need to respect the Law on Protection of the Population from Infectious Diseases, the Law on Food, and the Law on Waste Management. Institutions struggle with high prices, poor food supply, public tender without open lots and delivery problems. Moreover, nutrition quality scheme implementation and healthier food provision is obligatory only in one canton. Guide on healthy nutrition of preschool and school children in Federation of Bosnia and Herzegovina contains food standards, however its implementation is not obligatory with exception of one canton whose compliance is also not monitored. Further improvement of PFP Law and legal enforcement of tools for PFP in kindergartens and schools is needed.

National Public Food Procurement Law of Bosnia and Herzegovina is used for management of public food procurement in Republic of Srpska. All public institutions that provide food services are included in PFP. PFP is done in intersectoral cooperation of kindergartens, schools, elderly homes etc. at municipal level, ministries and entity level including: Ministry of Education and Culture, Ministry of Health and Social Welfare, Ministry of Agriculture, Forestry and Water Management, State Agency for Public Procurement. Tools such as Guidelines on healthy eating for preschool and school children (2012) and Regulation on conditions and manner of providing nutrition, care, preventive health and social protection of children in the preschool institution ("Official Gazette of the Republika Srpska, No. 88/16) are used for PFP. According to PFP procedure, contracting authorities may issue an order based on the lowest price or the most economically advantageous offer. Award and selection criteria are implemented. Technical specifications are well defined, but list of products for market research are insufficient. In addition, according to the law on public procurement, institutions have clearly defined selection steps. The Chamber of Commerce encourages the purchase of domestic, but the law on public procurement does not give preference to domestic producers. All parties

need to respect the Law on Protection of the Population from Infectious Diseases, the Law on Food, and the Law on Waste Management. Institutions struggle with high prices, poor food supply, public tender without open lots and delivery problems. Nutrition quality scheme implementation and healthier food provision is obligatory in all Republic of Srpska preschool institutions (kindergartens). Guide on healthy nutrition of preschool and school children in Republic of Srpska is not obligatory. Regulation on conditions and manner of providing nutrition, care, preventive health and social protection of children in the preschool institution is obligatory and contains food standards, however its compliance is also not monitored. Further improvement of PFP Law and legal enforcement of tools for PFP in kindergartens and schools is needed.

3.2.4 Bulgaria (NCPHA)

In Bulgaria, PFP is managed at the national level and the municipalities are responsible for PFP for children settings. PFP includes intersectoral cooperation with different Ministries. National legislation and official guidelines control PFP for children exists, and include Food-based dietary guidelines, Regulations on healthy eating for children in schools and kindergartens and National Reference Values for Energy and Nutrients. All food groups have a special description under the national legislation and PFP is obligated to follow strictly the legislation. At children settings there are requirements to ensure 100% of products that are nationally produced. There exists network for the national producers, but sometimes insufficient for local food producers. The problem is that the according to PFP law, the cheapest offer must be chosen. This is sometimes an obstacle to providing the highest quality and healthiest food.

3.2.5 Denmark (CPH-MUN)

From a municipality level the management and procedures of PFP varies depending on the section or department responsible for the tender. In the Municipality of Copenhagen PFP is handled by a team situated in the Child and Youth Administration. The team consist of specialized tender lawyers, controllers and food system advisors, working across all the Administrations offering public meals, with an overall concept, requirements and criteria. In 2019 the Municipality signed a Food and Meals Strategy with political goals for i.e. sustainability, food waste, nutrition and health. The PFP team is implementing both the strategy and new national dietary guidelines into requirements and criteria in the tenders. Denmark as such does not have standardized tools implemented across the country for procurement and tenders, but the ministry is working on standardized criteria for future food procurements. Denmark has established a national network of procurement officers working with green public procurement (GPP) using GPP criteria. However, not all parts of the country are represented and not all are using the GPP criteria in their local procurement.

3.2.6 Finland (THL)

In Finland, the management and procedures of PFP involve several administrative sectors and stakeholders on both national and regional level. National public procurement laws oblige procurement entities, but procurement procedures vary across entities. During the past decade, the government has introduced several white papers, guidelines, and supporting

activities to promote the procurement of healthy and environmentally sustainable foods. Finnish dietary guidelines provide recommendations for food procurement, and various hands-on tools have been developed for food services and procurement officers to facilitate guideline implementation. The limitation of these guidelines and tools is, however, that their implementation is not mandatory. Thus, the extent to which guidelines are followed depends on the procurement entity. Moreover, available guidelines and tools are scattered on numerous websites, making it challenging to keep track of up-to-date instructions. Furthermore, monitoring of PFP is insufficient. To improve PFP in Finland, following dietary guidelines should become legally binding, and up-to-date guidelines ought to be available in one place. In addition, regular and comprehensive monitoring should be arranged to ensure guideline implementation.

3.2.7 Greece (ICH)

In Greece, the institutions involved in PFP procedures, regarding children's daily nutrition, are mainly the kindergartens (private and public) and a cluster of elementary public schools involved in the "School meals" scheme. The "School meals" project that has been running for almost five years, aims at providing healthy meals in primary schools of socioeconomically deprived areas of Greece, both rural and urban. The number of the pupils (age 6-12 years old) served, through this project, account for the 30% of the total number of the pupils enrolled. Children are also offered meals in hospitals, in state homes for children with socioeconomic issues and (in relation to refugee children) in refugee's Reception and Identification Centres, in camps of temporary accommodation or in structures sheltering unaccompanied refugee children. Kindergartens procure foods and prepare meals in a central kitchen from where they are delivered, whereas ready to serve meals are procured for the "school meals" initiative, for the Refugees Reception and Identification Centres and for camps of temporary accommodation. In hospitals, meals are either cooked locally in central kitchens or procured directly from an external food catering.

PFPs are managed at national or regional level. Municipalities are responsible for the PFP concerning public kindergartens based always on national legislation. The Ministry of Labour and Social Affairs and the Ministry of Education and Religious Affairs are responsible for PFP in the "School meals" scheme. Army's administrative departments are responsible for running the call for tenders and making the catering contracts in refugee's reception centres or in camps of temporary accommodation. The Ministry of Health and each hospital manage the PFP in hospitals following again certain legislation. Legislation is also compulsive for private structures (i.e. private kindergartens, NGOs etc.)

National legislation and official guidelines control PFP for children for all the aforementioned institutions, and include quality and safety standards, dietary guidelines and list of foods permitted for sale in school canteens. Regarding meal procurement in kindergartens there are certain suggestions for the weekly dietary plan offered based on the national dietary guidelines for children (with a special focus on salt and sugar reduction and use of olive oil as the main cooking oil) and similar menus are suggested for the "school meals" initiative and for the refugee camps. In the last, cultural, religion and food safety issues are also taken into consideration for meals organization. Moreover, in kindergartens food allergies of high prevalence are also considered during menu planning. Regarding problems being encountered

during the implementation of the above-mentioned legislation one could mention the lack of adequately trained personnel sometimes involved in the planning and preparation of meals, which in turn, result in less healthy food choices.

Regarding the call for tender's strict procedures are followed and certain contract clauses regarding quality of service, supplies and safety. Foods' quality standards are based on Codex Alimentarius and National Food and Drink Code. Though there is a high recommendation and inclusion of seasonal fruits and vegetables in the PFP, no GPP is used. There is no information regarding the share of locally produced food in PFP or any estimation of the networks between local producers and structures/institutions. Food sustainability and environmental protection are not explicitly incorporated in the PFP procedure, except for the fact that mainly seasonal fruits and vegetables are procured and a strong recommendation that no plastic culinary items are used.

During the mapping of the Greece situation in the matter of PFP, one major problem was identified - the nutrition/safety standards for the food procured are the minimum, because the cost of the procured foods/meals is the main variable that matters in PFP. However, there is no systematic documentation of such problems and this issue could be further explored if needed within the scope of this WP. In addition, awareness of the relevant authorities should be somehow raised to enhance the standards of the procured foods in many ways (e.g. better nutrient profile, more local products/producers, and more Green products), considering the higher prices/budgets in order to improve the public health.

3.2.8 Hungary (NIPN)

In Hungary, PFP is managed at the national level. Aspects of active sectors and stakeholders in certain PFPs local agricultural producers or the Chamber of Agriculture are involved on the producer's level. There may be a mutual collaboration in the case of municipal PFP with some state players, or in the case of national PFP, with some local stakeholders, authorities and suppliers.

Hungary has had public procurement act and public catering decree since 2015, but these are not specific for public food procurement. Until 2021, the majority of the tenders were given out based on the lowest price, therefore it could not cover the costs of the well-trained personnel, the high-quality raw materials, and eventual technological developments. This is about to change, because from January 1st 2021, the government has a mandate in the field of public catering. (Government Decree No. 676/2020). Hopefully, the new decree should create the conditions to gradually eliminate the above-listed problem.

Currently, the application of GPP provisions is not mandatory in Hungary but can be used as a guideline. According to Government Decree No. 676/2020, in terms of public procurement procedures starting after September 1st 2021, the contracting authority shall consider at least three out the following criteria upon establishing award criteria:

1. Out of the total value of all products procured, in terms of the aggregated proportion of products procured in public catering short supply chain and local food products, a more favourable (higher) undertaking than the proportion(s) set as a mandatory contractual clause in the procedure;

2. The shortest possible delivery period between the location of food preparation and dishing;
3. Highest possible share of products originating from organic farming in the food delivered;
4. Highest possible share of food with labels required in the procedure in the food delivered;
5. Undertaking to implement customer feedback system, users of the service have the documented possibility to express their opinion and provide feedback;
6. Provision of vegetables, fruits more often than as laid down in the provisions of the decree on the nutritional regulations of public catering (public catering decree);
7. Provision of wholegrain based food more often than as laid down in the provisions of the decree on nutrition and health;
8. The service provider undertakes to provide dietetic catering.

And the contracting authority will be obliged to insert as contract performance clause the following:

- As of 1st of January 2022, a minimum of 60 percent of the total value of products procured;
- As of 1st of January 2023, a minimum of 80 percent of the total value of products procured

shall consist of products procured in short public catering supply chains, respectively shall originate from local food products.

3.2.9 Poland (SUM)

The public procurement system in Poland is decentralized, which means that the contracting authority decides on the manner and rules for awarding a given contract, operating within the framework outlined by legal provisions. At the same time, apart from the obligation to apply the provisions on the principles of awarding public contracts, awarding entities are also bound by other - specific for a given type of contract - provisions, guidelines, standards or recommendations. This makes the public procurement policy related to food and nutrition in Poland inconsistent and uniform standards guaranteeing high quality are not set for it. On the one hand, the accepted freedom in terms of specifying the requirements of a public contract can be described as a positive feature (the contracting authority has the option to adapt requirements to its needs), but on the other hand, in practice, it turns out that most contracts lack basic information on the quality of food products or catering).

3.2.10 Slovenia (NIJZ)

Slovenian level expenditure on public foods is estimated at approximately €40 million at the national level, plus the contribution from local communities (and parents). PFP is managed at the national level and includes intersectoral cooperation with several sectors/stakeholders. In the process of PFP are included the majority of public institutions. There are different tools included in making PFP: schools meals in primary and secondary schools are regulated by the School Nutrition Act; kindergarten meals are regulated by Kindergartens Act and Curriculum for Kindergartens; the offer of food in educational institutions is also defined by the Guidelines for healthy eating in public educational institutions (these propose standards for healthy eating

planning in educational institutions in Slovenia); an exemption in public procurement Directive to achieve short food chains. The PFP procedure also includes quality schemes (20% by quantity) and other criteria (selection criteria, award criteria, GPP). 12% of purchased food must be organic and public institutions can procure local products on purchase form from a local farmer, without a public tender, due to the legislative exemption.

Identified advantages:

- Transposed EU legislation on public procurement in introduced exemption in the national legislative context (ZJN-3). Slovenia is the only MS utilising an exemption in public procurement Directive to achieve short food chains, since 2012;
- Catalogue of foods - list and description of products, available on the market; categorization of products for public procurement and for excluded lots;
- Institutions are not obliged to implement any other forms of nutrition or individual dietary requirements that are not medically indicated.

Identified disadvantages:

- Problems with the inclusion of locally produced/processed food (insufficient number of local providers, too high price, poor food supply, insufficient amount of food according to the needs of institutions);
- Too demanding documentation for local food providers.

4 Conclusion

Public food procurement is a promising measure, as it could consequently change eating habits of the targeted populations (such as kindergartens, schools, nursing homes, hospitals, refugee centres...) into healthier ones. It is crucial to establish and direct the process of public procurement of foods towards achieving better quality menus and ensuring the transparency of ordered food in an individual public institution.

As part of the first deliverable, we created a template with questions for a general overview of the current situation in the field of PFP (existing EU and national legislation). The participating MSs initially responded by using the prepared template very satisfactorily and positively. At the same time, participating MSs expressed that within composed questions, they managed to receive comprehensive insight into the current situation of the PFP in their state. Before that, the majority of participating MSs did not have such PFP overview (all in one place). As the questions were firstly answered by Denmark and Slovenia, the Member States also expressed that this has made for them easier identification of their weaknesses and strengths in the field of PFP due to the available comparison. Based on the completed questions, we made the first analysis, which gives an insight into the process of public procurement of foods and what criteria and tools are used by each participating MS. It is evident that some MSs already have a fairly well-developed PFP process, but they do not carry out the process well enough. On the other hand, some MSs do not have a well-defined PFP process, which is reflected in the uncoordinated PFP for various public institutions. We have also identified quite a few good practices and processes that can help establish more appropriate food procurement. From the analysis and short conclusions, we obtained common points/disadvantages that need to be improved, such as: the cheapest offer must be chosen (the cost of the procured foods is the main variable that matters in PFP); hard job writing a tender material and hard to specify all the goods; the public tender without open lots and too demanding documentation for local food providers.

The following problems were also highlighted: the implementation of guidelines is not mandatory; insufficient legislation and regulations that define nutritional standards in school; professionals who are responsible for food or food service procurement are not necessarily nutrition or food professionals and the lack of vegetables, whole grains and fish on the school menus and too often energy-rich and nutrient-poor foods. The fewest data that was received, was referring to question on country level expenditure on PFP. Similar refers to questions on estimated share of locally produced food, networks between local food producers and schools/kindergartens and also use of Green Public Procurement.

Based on the analysis, we have identified also possible solutions to improve PFP, which are: following dietary guidelines as an unconditional requirement in PFP; regular monitoring and evaluation of guidelines and guideline implementation on PFP and raising awareness of the relevant authorities to enhance the standards of the procured foods.

It is also important to emphasize that Belgium, which participates in WP7 as an observer, also took part in the overview of the situation in the field of PFP. Their readiness to fulfil the prepared template and to collaborate in composing a short conclusion on PFP represents an additional

value. With this, we have gathered even more information and consequently ideas for improving public procurement of foods.

4.1 Further steps

Identified conclusions (including entire analysis) of the Task 7.1.1 and consequently deliverable D7.1 will be used in the following weeks and months in the connection to the Task 7.1.3, where organization of the national meetings/workshops on food procurement will take place. On that matter, in depth analysis for each participating MS will be made where necessary, such as classifications around procurement and differing school provision/policy contexts (state of the art in visited Member States, including non-legal practices; MSs status report; identification of the similarities and differences among different national contexts, relevant for participating MS).

In the next steps, the cooperation with OECD who plans to conduct a potential economic analysis of best practice in public food procurements will present an additional EU value. As part of WP7, a literature review could be undertaken to identify best practices in procurement. Literature review may reveal studies with data that could be used within OECD model (e.g. nutrient intake, calorie intake)⁹.

⁹ <https://www.oecd.org/health/the-heavy-burden-of-obesity-67450d67-en.htm>

5 Annexes

5.1 Annex 1: Fulfilled template with questions relevant for the field of public food procurements per each Member State

Table 1: Fulfilled template with questions relevant for the field of public food procurements for Austria, Belgium and Bosnia and Herzegovina

MEMBER STATE	Austria (BMASGK and GOeG)	Belgium (SPF)	Bosnia and Herzegovina (MCA, PHI-FBH, PHI-RS)
OVERVIEW ON PFP At which level(s) is PFP managed? (at national, regional, local). In case of multiple answers, please write and describe it down.	<p>regional, local, individually (e.g. per ministry, per school, per hospital) - procurement can be made on the basis of regions or municipalities (e.g.: retirement homes which belong to Vienna have an own procurement), but also on the level of single organisation (e.g.: the canteen of ONE ministry, the school cafeteria of one school) - we don't know about a procurement (for food) on national level</p>	<p>Regional and local level. No regulation are existing at federal level to impose rules. We have recommendations in the French Region for school canteens for children from 3 to 18 years old (http://mangerbouger.be/IMG/pdf/cahier_specia_l_des_charges.pdf). Some municipalities impose to kindergartens to respect rules for food.</p>	<p>1. In Bosnia and Herzegovina, all public procurement is regulated by a single Law on Public Procurement and regulations and instructions derived from the law. Legal entities that are obliged to apply the Law on Public Procurement are government institutions as well as educational institutions (universities; primary, secondary and higher schools; educational institutions; ...), chambers of industry and commerce, health and pension insurance funds, health care institutions (hospitals; medical centres; other health care institutions; ...), cultural institutions (theatres; museums; libraries; zoos and botanical gardens; ...), sports centres and facilities, and many others. The Council of Ministers and the Assembly of BiH procure food in accordance with the law at the level of BiH</p> <p>The Government of the Republic Srpska and the Assembly of the Republic Srpska procure food in accordance with the law adopted at the level of BiH</p> <p>Hospitals procure food in accordance with the law adopted at the level of BiH.</p> <p>Kindergartens and schools procure food at the local level in accordance with the law adopted at the level of BiH</p> <p><i>All public food procurement In Federation of Bosnia and Herzegovina entity is managed according to national law - Law on PFP of Bosnia and Herzegovina</i></p>
Does PFP include intersectoral cooperation (yes/no)? Write down all active sectors and stakeholders	<p>depends on the procurement - some are done intersectoral (e.g. several ministries in a working group for one canteen) but much more often the sector concerned does the procurement.</p>	<p>This is not well organized if existing. It depends of the situation.</p>	<p>In the Republic Srpska, this part is regulated only partially for preschool institutions by the Rulebook on conditions and manner of providing nutrition, care, preventive health and social protection of children in the preschool institution ("Official Gazette of the Republic Srpska, No. 88/16) https://www.vladars.net/sr-SP-Cyrl/Vlada/Ministarstva/mpk/PAO/Pages/Predskolsko_Obrazovanje.aspx</p>

Overview/applicative situation analyses of the existing EU and national legislation

(Municipality, region and state, different departments in the municipality that serves public meals fi: children- and youth, dep. for elderly, dep. for social vulnerable people...)			<p>Since the rulebook was passed by the Ministry of Education and Culture, it is directly involved. The Ministry of Health and Social Welfare and the Republic of Srpska Institute of Public Health also were involved in preparation of nutritional recommendations and standards and regulations for preschools and schools. In Federation of Bosnia and Herzegovina intersectoral cooperation is included and Public Administration, Ministry of Agriculture, Forestry and Food, Ministry of Education, Science and Sport, Ministry of Health Ministry of Social Welfare as well different institutions at municipality level.</p>
<p>What tool(s) are included in making PFP? (e.g. tools as existing law, guidelines, strategies, national action plan, trainings, workshops, list of food products,...)?</p>	<p>Specific guidelines for PP and a programme EcoBuy Vienna as part of Climate protection programme</p> <p>Leitlinie Schulbuffet (= recommendations for school cafeterias), recommendations for lunch at school, recommendations for lunch in kindergarten, checklist for food in schools, recommendations for communal catering (e.g. the region of Styria)</p> <p>A National Framework Contract for Green Dairy Products</p> <p>Food-based dietary guidelines (2010) - most organisations seem to have their own tools - further investigation is needed in this field - The Austrian Procurement Agency developed an procurement tool which can be used by public organisations</p>	<p>We have in the French part of Belgium, specific recommendations for schools canteens for a healthy and sustainable food offer from 3 to 18 years old with specific recommendations depending on the age of children regarding portion size (http://mangerbouger.be/IMG/pdf/cahier_specia_l_des_charges.pdf).</p>	<p>In the Republic of Srpska preschools used the Regulation on conditions and manner of providing nutrition, care, preventive health and social protection of children in the preschool institution which included nutrition standards ("Official Gazette of the Republic Srpska, No. 88/16), https://www.vladars.net/sr-SP-Cyrl/Vlada/Ministarstva/mpk/PAO/Pages/Predskolsko_Obrazovanje.aspx. In Federation of Bosnia and Herzegovina Law on Public Procurement of Bosnia and Herzegovina Guidelines on Healthy Nutrition of Preschool and School Children of Federation of Bosnia and Herzegovina, Decree on Nutrition of Pupils in primary and Secondary Schools of Canton Sarajevo ,as well as trainings and workshops is included in PFP.</p>
<p>Add and describe each tool, that you use in making of PFP (existing law, strategy, guideline...), with the exception of the Directive 2014/24/EU. This question is linked with the previous one.</p>	<p>The ministry of social affairs, health, care and consumer protection just does procurement in the own competence (e.g. the own canteen) - we are not competent for the procurement of other institutions</p>	<p>http://mangerbouger.be/IMG/pdf/cahier_special_des_charges.pdf</p>	<p>In the Republic of Srpska preschools used the Regulation on conditions and manner of providing nutrition, care, preventive health and social protection of children in the preschool institution which included nutrition standards ("Official Gazette of the Republic Srpska, No. 88/16), https://www.vladars.net/sr-SP-Cyrl/Vlada/Ministarstva/mpk/PAO/Pages/Predskolsko_Obrazovanje.aspx Primary and secondary schools do not organize a full day of school meals. They only organize snacks in the morning and afternoon. Although there are recommendations for children's nutrition in primary and secondary schools adopted by the Ministry of Health and Social Welfare, the Ministry of Education and Culture and the Ministry of Family, Youth and Sports in the Government of Republic Srpska, they are generally not implemented in schools.. They only organize snacks in the morning and afternoon.</p>

Overview/applicative situation analyses of the existing EU and national legislation

			<p>Although there are recommendations for children's nutrition in primary and secondary schools adopted by the Ministry of Health and Social Welfare, the Ministry of Education and Culture and the Ministry of Family, Youth and Sports in the Government of Republic Srpska, they are generally not implemented in schools.</p> <p>In Federation of Bosnia and Herzegovina - for every procurement implementation of Law on Public Procurement of Bosnia and Herzegovina is obligatory . Guidelines on Healthy Nutrition of Preschool and School Children of Federation of Bosnia and Herzegovina set standards and norms for nutrition in educational institutions but its use is not obligatory. Only in canton Sarajevo implementation of Decree on Nutrition of Pupils in primary and Secondary Schools of Canton Sarajevo that sets standards and norms for school meals is obligatory.</p>
Which public institutions are included in PFP? (school/kindergarten/hospitals/university,...)	all public organisations	kindergartens, schools	<p>In Republic of Srpska included government institutions as well as educational institutions (universities; primary, secondary and higher schools; educational institutions; ...), Chamber of Commerce and Industry of Republic of Srpska, health and pension insurance funds, health care institutions (hospitals; medical centres; other health care institutions; ...), cultural institutions, sports centres and facilities, and many others. Same in Federation of Bosnia and Herzegovina.</p>
Describe PFP procedure for each public institution (school, kindergarten, hospital,...)	we have no information on this - further investigation has to be done	Schools in the French Community are invited to respect the recommendations set, if they decided at municipality level to use it, then they have to respect it when doing the procurement procedure.	<p>In the Bosnia and Herzegovina and in Republic of Srpska Public institutions procure food according to the Bosna and Herzegovina Law on public procurement. Contracting authorities may order on the basis of the lowest price or the most economically advantageous offer. Same in Federation of Bosnia and Herzegovina.</p>
In which ways are meals and food and drinks services provided? (procurement of foods directly or to the procurement of meals, i.e. a catering service)	procurement of canteens, cafeterias, meals (like catering or meals in a hospital), snack machines - the whole spectrum is possible		<p>It depends on the institution, but in the Republic of Srpska we mostly procure food directly. Some private kindergarten and the most of schools' procurement of food trough catering service. Same in Federation of Bosnia and Herzegovina</p>
Describe the PFP market analysis of potential suppliers and their food products (e.g. list and description of products, available on the market, categorization of products)	we have no information on this - further investigation has to be done		<p>According to the law on public procurement, the contracting authority in accordance with the expressed needs, based on research market, estimates the value of the procurement and provides funds for it. In Republic Srpska, we do not have adequate data on market research by public institutions, before the selection of food suppliers. Same in Federation of Bosnia and Herzegovina</p>
Are nutrition value, allergens and quality schemes implemented in your PFP procedure? Which quality schemes?	we don't have a PFP procedure as we are not competent in this field	Yes, the French Community recommendations are based on the nutritional recommendation for Belgium.	<p>In Republic Srpska, yes, in kindergarten - nutrition value, allergens, food ingredients. This is defined in the Rulebook on conditions and manner of providing nutrition, care, preventive health and social protection of children in the preschool institution ("Official Gazette of the Republic Srpska, No. 88/16) https://www.vladars.net/sr-SP-Cyrl/Vlada/Ministarstva/mpk/PAO/Pages/Predskolsko_Obrazovanje.aspx In Federation of Bosnia and Herzegovina use of Guidelines on Healthy</p>

Overview/applicative situation analyses of the existing EU and national legislation

			<p>nutrition of preschool and School Children in Federation of Bosnia and Herzegovina in PFP is recommended but not obligatory. In canton Sarajevo use of Decree on nutrition of pupils in primary and secondary schools in Canton Sarajevo (Official Gazette of Canton Sarajevo 2/18) is obligatory</p>
<p>What is the (estimated) share of locally produced food in your PFP or how many locally products, can you ask/receive from the supplier? In case of any different "rule" in your MS, please describe it.</p>	<p>we don't have a PFP procedure as we are not competent in this field</p>	<p>The local production is a criteria included in the French Community Recommendations.</p>	<p>The Chamber of Commerce of Republic Srpska stimulates the purchase of domestic products. But public procurement law does not provide for the right of preferential domestic products. In Federation of Bosnia and Herzegovina Chamber of Commerce stimulates purchase of domestic products as well as Decree on nutrition of pupils in primary and secondary schools of Canton Sarajevo (Official Gazette of Canton Sarajevo 2/18)</p>
<p>How would you evaluate the networks between local food producers and schools/kindergartens /hospitals...? (strong, poor,...)</p>	<p>we have not much information on this - further investigation has to be done</p>	<p>The schools are in some case in direct contact with the local food producers</p>	<p>According to the law on public procurement, institutions have clearly defined selection steps. At a public call may occur and domestic manufacturers, but are not entitled to preferential. The Chamber of Commerce encourages the purchase of domestic, but the law on public procurement does not give preference to domestic producers. In Federation of Bosnia and Herzegovina networks with institutions and food producers are strong at voluntary basis but when it comes to public procurement Law does not allow preferential treatment</p>
<p>What kind of criteria, if any, is implemented in your PFP procedure (e.g. award, selection, green public procurement - GPP)?</p>	<p>we don't have a PFP procedure as we are not competent in this field</p>	<p>In the French tender, there are different criteria and also environment criteria such food waste and training on sustainable food for the team responsible of the schools canteens</p>	<p>award, selection. Same in Federation of Bosnia and Herzegovina</p>
<p>Describe how, if, the Green Public Procurement (GPP) is used in your MS's PFP procedure? (e.g. __ % of purchased food must be organic, food types which are certified under national scheme – quality schemes)</p>	<p>see first answer and we don't have a PFP procedure as we are not competent in this field</p>		<p>/</p>
<p>Which technical specifications are included in the PFP procedure?</p>	<p>see first answer and we don't have a PFP procedure as we are not competent in this field</p>	<p>Many technical specifications are described in the French Community recommendations regarding the nutritional value of the meal, food hygiene, food dietary guidelines...</p>	<p>The technical specifications define the following information: general information of the public contract, subject of the public contract, determination of the beginning and end of the provision of services, timetable for the performance of the contractor's tasks and the description contractor's tasks. The specifications may also include conditions to be met by the desired contractor. In Federation of Bosnia and Herzegovina entity technical specifications define the following information: general information of the public contract, subject of the public contract, determination of the beginning and end of the provision of services, timetable for the performance of the contractor's tasks and the description contractor's tasks. The specifications may also include conditions to be met</p>

Overview/applicative situation analyses of the existing EU and national legislation

			by the desired contractor. In Canton Sarajevo technical specifications of purchase of food for primary and secondary school need to be in accordance with Decree on Nutrition for Children in Primary and Secondary Schools in Canton Sarajevo (Official Gazette of canton Sarajevo 2/18)
Describe contract performance conditions (how well the chosen tenderer executes the proposed works, supplies or services - <u>contract clauses</u>). Please see the description on the second sheet "methodology guidance"	see first answer and we don't have a PFP procedure as we are not competent in this field		<p>Contract clauses:</p> <ul style="list-style-type: none"> -subject of the contract, -validity of the contract, -contract value, -contractor's obligations, -obligations of the contracting authority, -manner of contract performance (responsible person on the side of the contractor and contracting authority, required staff), -ordering services, -terms of payment, -quality of performance and warranty, -subcontractors, -termination of the contract and contractual penalty, -anti-corruption clause, -data protection, -protection against third party requests, -protection of intellectual property and knowledge rights, -conflict solving, -divorce condition, -special and final provisions <p>Same in F BiH</p>
How is food sustainability and environment protection incorporated in the PFP process or into the material? (e.g. food waste management, environmental friendly procurements, earth resources, energy efficiencies and innovations)	see first answer and we don't have a PFP procedure as we are not competent in this field	In the French Community recommendations, it's include in the score within the environment criteria	To the Rulebook, the Law on Food and the Law on Protection of the Population from Infectious preschool institutions in the Republic of Srpska are obliged to apply the principles of good hygiene and good manufacturing practice and the recommended HACCP system. Other public institutions that prepare food or distribute food have the obligation to apply the Law on Protection of the Population from Infectious the Law on and the Law on Waste Management. In Federation of Bosnia and Herzegovina entity all parties need to respect the Law on Protection of the Population from Infectious Diseases, the Law on Food, and the Law on Waste Management
Does your PFP include healthier food provision and choices in specific public institution (school, kindergarten) to prevent childhood obesity? (e.g. nutritionally balanced foods and diets, buying foods or food services that promote healthy diets)	see first answer and we don't have a PFP procedure as we are not competent in this field	The French Community recommendations are made directly to respond to the Food based dietary guidelines for children and adolescents and guarantee a balanced and healthy diet. They were validated by 5 different Schools for dieticians	According to the Rulebook preschools must use Nutrition standards and norms when prepared public call Public institutions (kindergarten) in Republic of Srpska must follow healthy eating guidelines, which define national preschool food standards such as age-appropriate portion size, nutrient content and energy value, proportions of fresh and processed foods, variety across time periods, ... For children in preschools who have a medically indicated diet due to various health indications, a diet is organized in accordance with the law. Cooperation in this process is important: educational institution - parents - child - specialist paediatrician / selected doctor - clinical dietitian. For each medically indicated diet, there

Overview/applicative situation analyses of the existing EU and national legislation

			<p>should be a tailored basic diet menu (including recipes, diet sharing and labelling, and corrective measures) or other type of record that will ensure all necessary dietary traceability and transparency for the individual child. The diet planner must achieve the balance of the menu as much as possible when adapting it. The head of the diet must inform all the staff in the kitchen or the external contractor about the mentioned menus or records. In the case of severe elimination diets, the educators and teachers involved in the distribution of meals are also informed about the individual diet (for example, in the case of severe allergies, the entire teaching staff and the class or group in which the child will be included, or in the case of celiac disease). It is desirable to inform the class or group in which the child will be included). The task of the staff in the kitchen or the external contractor is to follow the diet menu or record and carefully check the declarations of the included foods. Each diet should, as far as possible, be carried out in such a way that the child feels as stigmatized as possible due to his or her illness, different from his or her peers, or deprived of a particular dish or educational activity. Institutions are not obliged to implement any other forms of nutrition or individual dietary requirements that are not medically indicated. Such forms of nutrition can have detrimental effects on children's health, but they also represent a great and additional burden on the educational institution. In Federation of Bosnia and Herzegovina entity Guideline on healthy nutrition for preschool and school children of Federation of Bosnia and Herzegovina includes standards and norms for different age groups and for each meal both nutrient and food based and it also gives examples of portion sizes and healthier choices but it is not obligatory. In one canton there is obligatory Decree on nutrition of pupils in primary and secondary schools of canton Sarajevo Official Gazette of Canton Sarajevo 2/18.</p>
<p>In the case of school PFP, do you have available national school food standards such as age-appropriate portion sizes, nutrient content or calories per meal, proportions of fresh and processed foods, variety across time periods or menu cycles? If yes, please describe it</p>	<p>see first answer and we don't have a PFP procedure as we are not competent in this field - but we have such standards - for cafeterias, meals in kindergarten and schools and food in schools in general - menu cycles, foods offered, preparing methods</p>	<p>In the French Community recommendations, a set of standards regarding nutritional values and portion sizes per group of age are included</p>	<p>Preschools/kindergarten in Republic of Srpska must follow healthy eating guidelines, which define national preschool food standards such as age-appropriate portion size, nutrient content and energy value, proportions of fresh and processed foods, variety across time periods.... In Federation of Bosnia and Herzegovina entity Guideline on healthy nutrition for preschool and school children of Federation of Bosnia and Herzegovina includes standards and norms for different age groups and for each meal both nutrient and food based and it also gives examples of portion sizes and healthier choices but it is not obligatory. In one canton there is obligatory Decree on nutrition of pupils in primary and secondary schools of canton Sarajevo Official Gazette of Canton Sarajevo 2/18.</p>
<p>In the case of school/ kindergarten PFP, please describe meal organization. How many meals are available per</p>	<p>very different - depends from organisation to organisation</p>	<p>1 meal per day including 1 soup, 1 main dish and 1 dessert. Portion sizes are described in the annex document of the French Community Recommendations.</p>	<p>Primary School in Republic of Srpska: up to three fresh prepared meals per day in primary schools which have extended stay, for children from 1th to 3rd grade. School meals for 1th to 3rd grade include breakfast, snack and lunch. For other grade Primary School include two snack, morning and afternoon snack. School meals means organized meals for pupils on days</p>

Overview/applicative situation analyses of the existing EU and national legislation

<p>day? Please also describe portion sizing</p>			<p>when classes are held in accordance with the school calendar and are necessary for the implementation of educational activities. Secondary School organised two snack, morning and afternoon snack. Most kindergartens in Republic of Srpska provide three or four meals per day including breakfast, a morning snack, lunch and an afternoon snack, covering over 70% of a child's energy needs. Procuring high quality food for kindergartens begins by dividing the contents of the tender into several food groups and subgroups, for instance meat, fruit and vegetables, milk, and so on. Meals are planned for two age periods (from 11 months to less than 3 years of age and from 3 years of age until entering school). The starting points for diet planning as in Slovenia are current reference values for energy intake and nutrient intake (http://www.phi.rs.ba), which cover the needs of all healthy children and adolescents who are moderately physically active. However, additional specific needs of individuals are not taken into account, e.g. intensively (daily or several times a day) engaged in sports. For the latter, individual meal planning outside the system of organized school meals is envisaged. The guidelines also apply mutatis mutandis to the diet of ill and recovering children, those with digestive and metabolic disorders or those who take medication regularly. For them, they represent the basis of a healthy diet, which, according to the requirements of medically indicated diets, is individually adjusted if necessary. When planning, we pay attention to the fact that the diet includes as few nutritionally unsuitable energy-rich and / or nutrient-poor foods as possible, as they reduce the balance of menus, encourage anorexia and pickiness of children and inappropriate eating rhythm. In Federation of Bosnia and Herzegovina all kindergartens offer up to 5 meals per day depending of duration of stay (half or whole day) that cover should 80% of daily energy needs. Guide on healthy nutrition of preschool and school children in Federation of Bosnia and Herzegovina gives portion sizes but implementation of Guide is not necessary. Schools usually have only morning snacks organized for pupils from first till fourth grade and some of them have extended stay facilities where up to 4 meals are served and Guide compliance is not obligatory. Only in Canton Sarajevo compliance with Decree on nutrition of pupils in primary and secondary schools in Canton Sarajevo (Official Gazette of Canton Sarajevo 2/18) in obligatory.</p>
<p>Are staff trained for food preparation, cooking methods? Do they have knowledge about rules and execution of the actual procurement procedure? Please also describe the use of appropriate oils and fats and limitation of the use of salt and sugars</p>	<p>very different from organisation to organisation</p>	<p>The French Community recommendations are recommended the training of the canteen staff to a sustainable and balanced diet.</p>	<p>Like in Slovenia in the Republic of Srpska the training of cooking staff is decided by institutions alone (normally attend training once a two or once a four year). The training topics attended by the school nutrition organizers are healthy nutrition for children and adolescents, dietary nutrition, healthy eating guidelines and the haccp system. The training topics attended by cooking staff are HACCP system, dietary nutrition, food allergens, healthy eating and safe food. In most institutions (kindergartens, schools) in the preparation of food daily use vegetable oils of various kinds. Butter and cream are most often used 1 to 6 time in a week. They rarely use</p>

Overview/applicative situation analyses of the existing EU and national legislation

			<p>margarine, vegetable fat for baking, coconut fat and lard. In the regulation for preschools (kindergartens) is included aims to reduce salt consumption in children (remove salt container, add less salt in food preparation, reduce the use of salt substitutes with added flavour enhancers). Still too often, menus include bakery and confectionery products with a higher sugar content and dairy products with added sugars. Sweetened drinks are offered in rare cases. For an example: The head of the diet must inform all the staff in the kitchen or the external contractor about the dietary menus. In the case of severe elimination diets, the educators and teachers involved in the distribution of meals are also informed about the individual diet (for example, in the case of severe allergies, the entire teaching staff and the class or group in which the child will be included, or in the case of celiac disease). it is desirable to inform the class or group in which the child will be included). The task of the staff in the kitchen or the external contractor is to follow the diet menu or record and carefully check the declarations of the included foods. The diet planner must achieve the balance of the menu as much as possible when adapting it. In Federation of Bosnia and Herzegovina it is required that staff has qualifications and to attend regular trainings once in four years but it is mostly related to food safety rather than quality. Not all staff have knowledge on procurement procedures. Recommendations of use of salt fat and sugars are given in above mentioned Guidelines as well as in Decree that is in force in Canton Sarajevo but there is no monitoring of compliance. However most usually for cooking is oil sugar beverages are rarely offered and no salt is served at tables.</p>
Country - level expenditure on public food (the latest data)	no data available		I don't know for Republic of Srpska. No data for Federation of Bosnia and Herzegovina
Describe any identified problems in PFP procedure in your MS (on the side of contracting authorities and suppliers, abuses,...) and add a type of specific problem (legislative or content problem)	the many competent organisation act differently - we have not enough information - further investigation needs to be done	Even with very high quality standards in the Food procurements, the quality of the meal is not perceived well by the kids and parents. The taste of meals is still very bad. We need further progress.	<p>In preschools in Republic of Srpska there is a lack of vegetables, whole grains and fish on the menus, and too often energy-rich and nutrient-poor foods in the form of unhealthy snacks, fast food, meat products, dairy desserts and sugary drinks. The latter pose a serious risk for the development of metabolic abnormalities. Due to the frequent consumption of unhealthy snacks, the daily intake of salts very high. The problems which public institutions (kindergartens, schools)in republic of Srpska included:</p> <p>too high price, poor food supply, insufficient amount of food according to the needs of institutions, public tender without open lots and delivery problems. Institutions also have problems in preparing meals for children who need a diet nutrition. Insufficient legislation and regulations that define nutritional standards in schools. Same in Federation of Bosnia and Herzegovina entity.</p>
Write down proposed solutions, if any, for improving PFP in your MS	procurement standards on a national level are used in all organisations	a continuous monitoring and evaluation to correct rapidly if necessary.	I believe that the participation of the Republic of Srpska in the project will enable the Republic of Srpska and Bosnia and Herzegovina to better plan the procurement of food in preschool and school institutions and enable a

Overview/applicative situation analyses of the existing EU and national legislation

			more varied diet in preschool and school institutions. That participation will help us overcome barriers to procurement and that the experience of other countries will help us apply good practices. Same for Federation of Bosnia and Herzegovina.
Describe any additional specifics of PFP in your MS	/	/	/
From who/where did you gathered all PFP information?	knowledge of ministry and GÖeG - there were no time resources for further investigation	Me (Laurence Doughan) and the French Community of Belgium	From preschool site, from different findings/reports from PHI of Republic of Srpska which were collected through implementation of programme Nutrition Friendly Schools/preschools, from Chamber of Commerce and Industry of Republic of Srpska, from Law on public procurement, from GUIDE THROUGH PUBLIC PROCUREMENT IN BOSNIA AND HERZEGOVINA, Law on Preschool Education ("Official Gazette of the Republic of Srpska, No. 79/15), from The Public Procurement Agency of Bosnia and Herzegovina. In Federation of Bosnia and Herzegovina majority of information is gathered from available Guidelines Laws and websites of Federal Ministry of Education and Science, Federal Ministry of Health, State Agency for Public Procurement, Ministry of Education of Canton Sarajevo

Table 2: Fulfilled template with questions relevant for the field of public food procurements for Bulgaria, Denmark and Finland

MEMBER STATE	Bulgaria (NCPHA)	Denmark (CPH-MUN)	Finland (THL)
OVERVIEW ON PFP			
At which level(s) is PFP managed? (at national, regional, local). In case of multiple answers, please write and describe it down.	<p>At the national level, legislation for healthy nutrition in children settings - nursery, kindergarten, school is adopted.</p> <p>The municipalities are responsible for PFP for children settings.</p>	<p>At the national level, legislation is adopted, but tenders are also issued/carried out for state properties, i.e. prisons, and canteen schemes for employees, and food served at meetings. They also do food procurement for state events.</p> <p>The regions are responsible for our healthcare system and here, among other things, tenders are carried out for the hospitals, and canteen schemes for employees, and food served at meetings.</p> <p>The municipalities are responsible for education for children and young people, for elderly care and responsible for services for the socially disadvantaged in the city. The municipality are responsible for the public food procurement that are served to the citizens in these settings. We also have the responsibility to procure for employee canteens and food served at meetings, and food that are served to public events held by the city.</p>	<p>Procurement is carried out in all levels. State is responsible for the procurement of, for example, prison and military service foods and food services. Municipalities (or federations of municipalities) or regions are responsible for hospital, school, and kindergarten food and food service procurement.</p>
<p>Does PFP include intersectoral cooperation (yes/no)?</p> <p>Write down all active sectors and stakeholders (Municipality, region and state, different departments in the municipality that serves public meals for: children- and youth, dep. for elderly, dep. for social vulnerable people...)</p>	<p>Yes, Ministry of Health with Region Health Inspectorate, Ministry of education with Directors of school settings, Ministry of Agriculture with Bulgarian Food Safety Agency. Usually municipalities are responsible for PFP for children settings.</p>	<p>Yes (Danish government - Ministry of Agriculture, Ministry of education, Ministry of Health, Ministry of Environment)</p> <p>In Denmark we have established a national public food procurement network, "owned" by the Danish Environmental Protection Agency who implements EU GPP and work to create national GPP, and managed by the City of Copenhagen. The group builds bridges between the state, regional and local level. It existed 2 years, and it has already shown results. The new goal of the group is to create guidelines on how to ask for environmental criteria in Public food procurement.</p>	<p>Yes.</p> <p>National level:</p> <ul style="list-style-type: none"> - Finnish Government, Ministry of Education, Ministry of Health, Ministry of Agriculture and Forestry - Hansel - central purchasing body (a non-profit limited company) responsible for Finnish central and local governments' joint procurements. <p>Regional level:</p> <ul style="list-style-type: none"> - Municipal decision-makers - Departments of education and cultural services in municipalities (responsible for kindergarten and school meals) - Procurement experts and procurement representatives - Persons in charge of municipal food service contracts - Food service managers - Menu and recipe planners <p>Other stakeholders</p> <ul style="list-style-type: none"> - Producers

Overview/applicative situation analyses of the existing EU and national legislation

		<p>When working with procurement in Copenhagen we interact with the kitchens that are the users of the contracts, we work with the political level that often has certain environmental focus areas, that has to be included in the procurement</p> <p>We work with the various administrations that have specialist knowledge that is included in the tender - for example, the Technical and Environmental Administration, which has a department that knows a lot about packaging and another department that knows a lot about transport and environmentally friendly trucks.</p>	<ul style="list-style-type: none"> - Food industry - Wholesalers, suppliers - Food product developers - Trade ombudsmen - Development company experts
<p>What tool(s) are included in making PFP? (e.g. tools as existing law, guidelines, strategies, national action plan, trainings, workshops, list of food products,...)?</p>	<p>Food - based dietary guidelines (2008, revised 2014), regulations on healthy eating for children in schools and kindergartens, and nursery, National Reference Values for Energy and Nutrients, 2018</p>	<p>National plan: Food-based dietary guidelines (2015) Nutrition profile model</p> <p>Regional: Some of the hospitals have a target to reach a high level of organic food.</p> <p>Local: It is very different from city to city, but many cities in Denmark have goals towards more organic food in their public meals. In Copenhagen: Political commitment - sustainable food strategy, open dialogue with market players, training kitchen staff Procurement of 100% organic, seasonal food, SDG incorporated in the contract as a tool to follow up on the environmental criteria in the contract period.</p>	<p>1. National laws (legally binding) on public procurement, which follow EU procurement and monitoring directives.</p> <p>2. Government decisions in principle (i.e. white papers that are not legally binding) concerning PFP:</p> <ul style="list-style-type: none"> - National public procurement strategy 2020 - Baltic sea strategy 2017 - Evaluation principles for public food and food service procurement 2016 - The promotion of sustainable environmental and energy solutions 2013 - Local food programme 2013 - Organic food programme 2013 - Promoting sustainable choices in public procurement 2009 <p>3. Guidelines and supporting actions (not legally binding):</p> <ul style="list-style-type: none"> - A guide to responsible food procurement 2020. Funded by Ministry of Agriculture and Forestry, prepared by Motiva, a state-owned sustainability development company in collaboration with relevant stakeholders such as THL. - A local food procurement guide 2017 - A new guide for food service procurement under preparation (Ministry of Agriculture and Forestry, dl. 2021) - Ministry of Agriculture and Forestry supports municipalities, procurement entities, and food services through a procurement ambassador; guidelines, events, and trainings; and a network-based consortium that supports Finnish communities in PP. - Dietary guidelines: national food-based dietary guidelines for different age groups (children and families, working age population, the elderly), as well as for early childhood education and care, elementary and secondary schools, vocational institutions and upper secondary schools, higher level education, and elderly care.

Overview/applicative situation analyses of the existing EU and national legislation

			<p>- Template document for considering nutritional quality in food service procurement (2014) prepared by a working group consisting of representatives from THL, Hansel, Finnish Heart Association, food services, Helsinki city, and the Association of Finnish Local and Regional Authorities (AFLRA).</p> <p>4. Tools</p> <ul style="list-style-type: none"> - The Finnish Heart Association has developed tools that can be used in PFP and that help food services in producing meals of high nutritional quality, as well as in monitoring the nutritional quality of produced meals. - <i>Steps to organic</i>, a program for professional kitchens - <i>Environmental Passport</i>, a training for food service professionals - <i>School Lunch Diploma</i> for school food services - <i>Flavour Alphabet Diploma</i> for early childhood education and care food services+F6
<p>Add and describe each tool, that you use in making of PFP (existing law, strategy, guideline...), with the exception of the Directive 2014/24/EU. This question is linked with the previous one.</p>	<p>Regulation No 2 of 7 March 2013 on healthy eating for children aged from 0 to 3 years in nursery</p> <p>Regulation No 6 of 10 August 2011 on healthy nutrition for children aged from 3 to 7 years in childcare facilities, revised 2019</p> <p>Regulation No 37 of 21 July 2009 in healthy nutrition for children of school age</p> <p>Food-based dietary guidelines http://ncpha.government.bg/files/4prep-oraki_uchenici_17-19g.pdf https://ncpha.government.bg/bg/public-health-publications-menu/healthy-eating-children-1-7-bg https://ncpha.government.bg/bg/public-health-publications-menu/healthy-eating-students-7-19-bg</p>	<p>National: Food-based dietary guidelines (2015): https://www.foedevarestyrelsen.dk/english/Food/Nutrition/The_dietary_recommendations/Pages/default.aspx</p> <p>Nutrition profile model: Developed by the Forum of Responsible Food Marketing Communication and introduced in 2008 as part of a voluntary code for food advertising. The Forum is a co-operation between nine commercial associations and the Danish Chamber of Commerce. The model is based on negative nutrients only.</p> <p>Copenhagen: Copenhagen food strategy https://www.kk.dk/sites/default/files/uploaded-files/the_city_of_copenhagen_food_strategy_2019.pdf</p> <p>Page for the kitchen employees about food https://maaltider.kk.dk/</p>	<p>1. National laws set precise rules for procurement entities on tendering procedures.</p> <p>2. Government decisions in principle:</p> <ul style="list-style-type: none"> - National public procurement strategy 2020 includes Government alignment of responsible public food and food service procurement. This alignment follows EU Farm to Fork strategy and aims to promote sustainably and responsibly produced foods and food services, considering environmentally friendly production methods, animal welfare, and food safety. The alignment states that procurement entities can include in their procurement procedures also additional criteria, for example, demand food services to follow dietary guidelines. The alignment also states that the nutritional quality of publicly procured foods ought to be evaluated against national dietary guidelines. The implementation of the alignment will be monitored with a questionnaire to state procurement entities and municipalities in 2022. - Baltic sea strategy 2017 recommends increasing the use of domestic fish and the adoption of sustainable bio-based packaging and logistics as part of public procurement, as well as to reduce food waste. - Evaluation principles for public food and food service procurement 2016 highlights the importance of environmentally friendly farming practices and food production methods, animal welfare, food safety, and the reduction of the carbon footprint, life cycle impacts on the environment, or total costs of foods. - The promotion of sustainable environmental and energy solutions 2013 recommends kitchens and food services to procure foods that meet dietary guidelines and that are organically produced, mainly plant-based, and seasonal. The goals are that by 2020 20% of foods served in public food services are organic, and that food services systematically strive for reducing food waste and improving energy efficiency.

Overview/applicative situation analyses of the existing EU and national legislation

			<ul style="list-style-type: none"> - Local food programme 2013 recommends public kitchens to increase the use of locally produced foods. - Organic produce development programme 2013 recommends public kitchens to increase the use of organic foods. - Decision to promote sustainable choices in public procurement 2009 aligns that state administration food services will serve organic, seasonal, and plant-based food at least once a week by 2010 and at least twice a week by 2015, and that public food services ought to consider the entire life cycle of used food products, commit to optimise energy and water consumption, as well as minimise bio waste and the environmental impacts of foods. <p>3. Guidelines:</p> <ul style="list-style-type: none"> - Guide to responsible food procurement 2017 provides guidelines and criteria for the procurement of key food groups (fats and oils; fruit, berries, and vegetable; cereal products; pork; poultry and egg products; beef; dairy; and fish) considering responsibility from the following perspectives: animal welfare and health, food safety, environmental impacts, and social responsibility. This guide also strongly recommends the nutritional criteria of national dietary guidelines as unconditional minimal criteria for PFP. - Local food procurement guide 2017 helps procurement officers consider in calls for tenders the entire food provision, particularly domestic ingredients, local provision and produce, as well as organic produce. - Guidelines and activities of the Ministry of Agriculture and Forestry are aligned with national food-based dietary guidelines and government programs promoting climate-friendly, organic, and local food, as well as domestic fish consumption. - Dietary guidelines: Guidelines for early childhood education and care, elementary and secondary schools, vocational institutions and upper secondary schools, higher level education (currently under revision), and elderly care include recommendations for procurement entities on the structure of tendering materials. For food services these recommendations provide criteria for the nutritional quality of foods and meals served, information and tools for organising meals, planning menus, choosing recommended ingredients and food products, computing nutritional contents of served meals, and for monitoring and evaluation of catering quality. - Template document for considering nutritional quality in food service procurement 2014 provides recommended nutrition quality criteria to be taken into account in the procurement process (service description and tender) of student and staff food services and in service quality monitoring during contract period. The recommendation is to define in the contract that the food service provider delivers computed nutritional contents of all served meals with pre-defined intervals during the contract period.
--	--	--	---

Overview/applicative situation analyses of the existing EU and national legislation

			<p>NOTE. Guidelines, in general, are not legally binding, except for the meal guidelines for higher education, which are legally enforced, since the state subsidies are paid only if catering follows the recommendations.</p> <p>For more information on Finnish dietary guidelines, see for example:</p> <ul style="list-style-type: none"> - Health and joy from food - meal recommendations for early childhood education and care: http://urn.fi/URN:ISBN:978-952-343-033-4 (English version) - Eating and learning together - recommendations for school meals http://urn.fi/URN:ISBN:978-952-302-844-9 (English version) - Student meals benefiting health and communities: food recommendations for vocational institutions and general upper secondary schools: http://urn.fi/URN:NBN:fi-fe2020041416466 (English version) - Vitality in later years: food recommendation for older adults: http://urn.fi/URN:ISBN:978-952-343-517-9 (In English) <p>4. Tools</p> <ul style="list-style-type: none"> - The Finnish Heart Association tools for PFP include: The <i>Heart Symbol</i> nutritional claim system with its product category specific nutritional criteria https://www.sydanmerkki.fi/en/, the <i>Heart symbol meal</i> concept, <i>criteria for healthy lunch</i>, and <i>Nutrition Passport</i> - a web-based training tool for strengthening and verifying food service staff nutrition know-how, - <i>Steps to organic</i> -program for professional kitchens to assist increasing the use of organic products as a part of sustainable development. The programs allow increasing the use of organic foods stepwise in companies own pace. https://www.luomuravintola.fi/steps_to_organic - <i>Environmental Passport</i>, a web-based training and competence test for food service professionals on catering service related sustainability matters and sustainable menu planning. - <i>School Lunch Diploma</i> for school food services that promote nutritionally, educationally, and environmentally sustainable school meals (the self-assessment survey used in the application of the diploma available in English: http://www.kouluruokadiplomi.fi/hae-diplomia/) - <i>Flavour Alphabet Diploma</i> for early childhood education and care food services that promote nutritionally, educationally, and environmentally sustainable meals (the self-assessment survey used in the application of the diploma available in English: http://www.makuaakkosetdiplomi.fi/harjoittele/)
<p>Which public institutions are included in PFP? (school/kindergarten/hospitals/university,..)</p>	<p>At the national level, legislation for healthy nutrition in children settings - nursery, kindergarten, school is adopted.</p> <p>The municipalities are responsible for PFP for children settings.</p>	<p>At the national level, legislation is adopted, but tenders are also issued/carried out for state properties, i.e. prisons, and canteen schemes for employees, and food served at meetings. They also do food procurement for state events.</p> <p>The regions are responsible for our healthcare system and here, among other things, tenders</p>	<p>Early childhood education and care, elementary and secondary schools, vocational and high schools, public nursing homes for the elderly, hospitals, prisons, military.</p>

Overview/applicative situation analyses of the existing EU and national legislation

		<p>are carried out for the hospitals, and canteen schemes for employees, and food served at meetings.</p> <p>The municipalities are responsible for education for children and young people, for elderly care and responsible for services for the socially disadvantaged in the city. The municipality are responsible for the public food procurement that are served to the citizens in these settings. We also have the responsibility to procure for employee canteens and food served at meetings, and food that are served to public events held by the city.</p> <p>In Copenhagen we serve fresh food cooked on sight. Very few order foods from catering firms.</p>	
Describe PFP procedure for each public institution (school, kindergarten, hospital,...)	<p>The procedures are under national procurement law - PUBLIC PROCUREMENT LAW https://www.lex.bg/laws/ldoc/2136735703</p>	<p>Public institutions procure food according to the Danish law on public procurement. Contracting authorities may order on the basis of the lowest price or the most economically advantageous offer.</p> <p>In Copenhagen we always use market dialogue and dialogue with the kitchen staff during the tender writing, and when we publish the tender we have a market monologue 10 days after, to describe what from the market dialogue that made it to the final tender material.</p>	<p>Public procurement entities or other contracting authorities that are responsible for PP set the criteria for food procurement based on the strategic alignments of the ordered, for example, a municipality. Procurement entities/contracting authorities follow the Act on Public Procurement and Concession Contracts. PFP procedures vary greatly across procurement entities.</p>
In which ways are meals and food and drinks services provided? (procurement of foods directly or to the procurement of meals, i.e. a catering service)	<p>It depends on situation in the schools, kindergarten and nursery. Usually they have kitchen, but some of them use catering services.</p>	<p>It depends on the institution, but in Denmark we mostly procure for foods directly.</p>	Both
Describe the PFP market analysis of potential suppliers and their food products (e.g. list and description of products, available on the	<p>All food groups have a special description under the national legislation and PFP is obligated to follow strictly the legislation</p>	<p>We have many different catering firms, but when it comes to wholesalers we have three suppliers with two of the that dominates the market, and one from Sweden that is interested in giving bids to our tenders. We have no problem with the supplies of organic food.</p>	<p>Market dialogue with suppliers is important in defining foods/services available. Guidelines for responsible food procurement (Motiva 2017, see cells F5 and F6) recommend conducting a market dialogue before competitive tendering to find out whether tenderers can fulfil and verify drafted procurement requirements. Alternatively, draft call for tenders can</p>

Overview/applicative situation analyses of the existing EU and national legislation

market, categorization of products)			be sent to potential tenderers to comment well before announcing the call for tenders.
Are nutrition value, allergens and quality schemes implemented in your PFP procedure? Which quality schemes?	<p>yes - nutrition value, allergens, food ingredients.</p> <p>In the tender specifications it is specified, that these information has to be provided on the goods delivered.</p> <p>Bulgarian Food Safety agency also have a national legislation and they provide regular control</p>	<p>yes - nutrition value, allergens, food ingredients.</p> <p>In the tender specifications it is specified, that these information has to be provided on the goods delivered.</p> <p>In canteen and catering tenders we also have criteria describing this, and very strict rules about allergens.</p>	<p>We have guidelines for nutritional and environmental criteria (see F5-F6)</p> <ul style="list-style-type: none"> - Nutrition: dietary guidelines for food services in early childhood education and care, elementary and secondary schools, vocational education and high schools, higher education, and elderly care. - Environment: e.g. National public procurement strategy 2020, Government alignment of responsible public food and food service procurement, Ministry of Agriculture and Forestry guidelines for responsible food procurement. - Allergen notifications are required by law.
What is the (estimated) share of locally produced food in your PFP or how many locally products, can you ask/receive from the supplier? In case of any different "rule" in your MS, please describe it.	According to national legislation for healthy nutrition at children settings there are requirements to ensure bread, milk products and meat products that are produced under national approved standards. 100% of this products are nationally produced	We do not ask for locally produced food in our procurement. But at the wholesaler we did a survey and found, that 64% of the food we buy - primarily fruits and vegetables comes from Denmark and southern Sweden	On average in Finland 16 %, at the highest 47 % and at the lowest 1 %.
How would you evaluate the networks between local food producers and schools/kindergartens /hospitals...? (strong, poor,...)	There are nice network for the national producers, but sometime low for local food producers	Low when it comes to direct involvement, but medium when it comes to the food delivered through the wholesalers	We have no comprehensive data available on this. Network strength likely depends on the producers and food services.
What kind of criteria, if any, is implemented in your PFP procedure (e.g. award, selection, green public procurement - GPP)?	PFP follow the national legislative requirements	selection criteria, award criteria, GPP	Depends of the contracting authority
Describe how, if, the Green Public Procurement (GPP) is used in your MS's PFP procedure? (e.g. __ % of purchased food must be organic, food types which are certified under national scheme – quality schemes)	We don't have national requirements in this moment	organic food, prevent food waste, seasonality and diversity, climate-friendly food, packaging, green vehicles, no flight policy, sustainable soy and – palm oil, fairly traded - certified goods Procurement as a tool for teaching and reaching goals beyond buying food SDG as a contract management tool	- We have guidelines for sustainable PFP (see cells F5-F6). Government recommends kitchens and food services to, for example, follow dietary guidelines, use locally and organically (20% target) produced foods, favour plant-based and seasonal foods, increase domestic fish use, reduce food waste, improve energy efficiency, promote sustainable logistics, use bio based and renewable packaging materials.
Which technical specifications are included in the PFP procedure?	The technical specifications are comply with national legislation	All of the above	Depends of the contracting authority; could be specifications concerning the food or the supplier (in the case of canteens) (see F8)
Describe contract performance conditions	Contract performance conditions are according PUBLIC PROCUREMENT LAW	Contract clauses: -subject of the contract, -validity of the contract,	Contract performance conditions and their execution is case-specific.

Overview/applicative situation analyses of the existing EU and national legislation

<p>(how well the chosen tenderer executes the proposed works, supplies or services - <u>contract clauses</u>). Please see the description on the second sheet "methodology guidance"</p>	<p>and national legislations for healthy nutrition</p>	<ul style="list-style-type: none"> -contract value, -contractor's obligations, -obligations of the contracting authority, -manner of contract performance (responsible person on the side of the contractor and contracting authority, required staff), -ordering services, -terms of payment, -quality of performance and warranty, -subcontractors, -termination of the contract and contractual penalty, -anti-corruption clause, -data protection, -protection against third party requests, -protection of intellectual property and knowledge rights, -conflict solving, -divorce condition, -special and final provisions 	<p>We have, however, a <i>Template document for considering nutritional quality in food service procurement</i> (2014), which provides recommended nutrition quality criteria to be taken into account in the procurement process (service description and tender) of student and staff food services and in service quality monitoring during contract period. This document was prepared by a working group consisting of representatives from THL, Hansel, Finnish Heart Association, food services, Helsinki city, and the Association of Finnish Local and Regional Authorities (AFLRA). The recommendation for procurers is to define in the contract that the food service provider has to verify the nutritional quality of served foods with pre-defined intervals during the contract period by delivering calculations of the nutritional content of all meals on menu.</p>
<p>How is food sustainability and environment protection incorporated in the PFP process or into the material? (e.g. food waste management, environmental friendly procurements, earth resources, energy efficiencies and innovations)</p>	<p>In national legislative documents for healthy nutrition we don't have a special issue on this topic</p>	<p>Environmental friendly procurements, food waste management,, SDG, climate weight on food that are both healthy and sustainable.</p>	<p>We have government white papers, guidelines, and tools for procurement officers and food services (see F5-F6), but these are not legally binding, so the implementation depends on the actor.</p>
<p>Does your PFP include healthier food provision and choices in specific public institution (school, kindergarten) to prevent childhood obesity? (e.g. nutritionally balanced foods and diets, buying foods or food services that promote healthy diets)</p>	<p>Yes, special recipe books with examples of seasonal weekly menus and guidelines are published for the implementation of national legislation on healthy nutrition at children settings</p>	<p>In Copenhagen we cook mostly on sight, and in our few catering contracts the supplier must follow national rules, and the supervision on the municipality.</p>	<p>Meals served at schools and in early childhood education and care should follow the nutrition guidelines (see F5-F6), but this is not obligatory. Also the Heart Symbol* of the Finnish Heart Association and the Finnish Diabetes Association could be used to identify healthier choices. https://www.sydanmerkki.fi/en/</p> <p>*The Heart Symbol is the only symbol on the Finnish market regarded as a nutritional claim based on European regulations (EC N° 1924/2006) on nutrition and health claims made on foods. The symbol is also included in national and age group specific dietary guidelines (see F6).</p>
<p>In the case of school PFP, do you have available national school food standards such as age-appropriate portion sizes, nutrient content or calories per</p>	<p>Yes, the national legislation include this topic</p>	<p>Yes we have national standards and guidelines available.</p>	<p>Yes, in our school meal guidelines these all are specified.</p>

Overview/applicative situation analyses of the existing EU and national legislation

meal, proportions of fresh and processed foods, variety across time periods or menu cycles? If yes, please describe it			
<p>In the case of school/ kindergarten PFP, please describe meal organization. How many meals are available per day? Please also describe portion sizing</p>	<p>Kindergarten and nursery provided 4 meals per day - breakfast, small snack (fruit / vegetable), lunch and afternoon breakfast. Schools offer lunch and they have buffets.</p>	<p>Kindergarten and nursery provide 4 meals per day - breakfast, small snack (fruit / vegetable), lunch and afternoon breakfast. Schools offer lunch and they have buffets.</p> <p>In public school meals the meal will meet national dietary recommendations for the age group. Kids from 5th grade are recommended an extra snack consisting of a fibre rich bun. The lunch menu will consist of 1/3 fruit or vegetable and there is always a meat free alternative. For kindergarten and day-care, the kids are offered a lunch meal and a snack in the morning and afternoon i.e. bread or cut up fruit and vegetables.</p> <p>In Copenhagen we serve 08,000 meals each day to a range of locations including kindergartens, schools, elderly homes and day-care centres for people with learning disabilities or in socio-economically vulnerable situations.</p>	<p>This depends on how long days' kids spend in kindergarten/school. In schools, at least lunch is served, sometimes also snacks. In kindergartens, also breakfast, dinner, and evening snack is available for children who are present when these meals are served.</p> <p>As a principle, school meals should provide 1/3 of children's daily energy and nutrient requirements, and the meals served at early childhood education and care 2/3 of the requirements for children that spend a full day in kindergarten.</p> <p>Dietary guidelines provide reference portion sizes for various age groups. In general, our guidelines recommend to use the plate model for compiling balanced meals (= 1/2 of the plate vegetables and fruit, 1/4 protein, 1/4 carbohydrate + fat free milk + whole grain bread with vegetable-based spread), Our meal guidelines recommend food services to make a "model meal" (e.g., in picture format) visible in the canteen, which illustrates the recommended way of composing a meal.</p>
<p>Are staff trained for food preparation, cooking methods? Do they have knowledge about rules and execution of the actual procurement procedure? Please also describe the use of appropriate oils and fats and limitation of the use of salt and sugars</p>	<p>According to the legislation, those who cook must have special education, periodically the regional health inspectorates conduct training. Legislative documents describe permitted healthy culinary technologies. Special attention is paid to the used fats, sugars and salt. All recipes in the Recipe books have a reduced content of salt, sugar and fat.</p>	<p>Key lever in ensuring the success of the strategy, both in terms of containing costs, improving the appeal and nutritional value of meals and enhancing work satisfaction, is a training programme for kitchen staff implemented alongside changes in procurement. The training aims to improve cooking and menu composition skills so that meals can be prepared from basic ingredients, rather than from pre-processed foods.</p> <p>The kitchen staff do not have to consider when there is a tender coming up, because they know that the procurement office will get in contacts when it is time to write a new tender, and when a new contract is in place, we invite all our 900 kitchens into a meeting to meet the new supplier.</p>	<p>We have various diplomas* developed for kitchen staff to improve and verify their know-how concerning nutritional, environmental, and safety issues (see also F5-F6). Procurement, however, is not included in these tools. Kitchen staff that is responsible for cooking, though, may not be responsible for the procurement of foods, since this is typically the responsibility of the management of food services.</p> <p>The recommended amount and quality of fats, sugar, and salt have been defined in our national nutritional recommendations (F5-F6). These guidelines ought to be followed, if it has been agreed in the procurement contract.</p> <p>* School Lunch Diploma (the self-assessment survey used in the application of the diploma available in English: http://www.kouluruokadiplomi.fi/hae-diplomia/) * Flavour Alphabet Diploma (the self-assessment survey used in the application of the diploma available in English: http://www.makuaakkosetdiplomi.fi/harjoittele/)</p>

Overview/applicative situation analyses of the existing EU and national legislation

			*Nutrition Passport
Country - level expenditure on public food (the latest data)	There no official data	In Copenhagen €40 million annually, or around 10% of total food procurement in Denmark	€350 million annually
Describe any identified problems in PFP procedure in your MS (on the side of contracting authorities and suppliers, abuses,...) and add a type of specific problem (legislative or content problem)	According to public procurement law, the cheapest offer must be chosen. This is sometimes an obstacle to providing the highest quality and healthiest food	It is a long hard job writing a tender material, and it is hard to specify all the good that you need to buy during a contract period. Lately we specified more than 80% of our economic volume, but it covered less than half of the goods we bought the year before.	Professionals who are responsible for food or food service procurement are not necessarily nutrition or even food professionals. Food services are sometimes preparing food for all the age groups and because of this it is hard to take into account special (for example nutritional) needs.
Write down proposed solutions, if any, for improving PFP in your MS	To have a special Food procurement law	We are right now working on a new tender method that I will be happy to share if it works.	Following dietary guidelines as an unconditional requirement in PFP. Organising comprehensive monitoring of the nutritional quality in food services. Investing in the implementation of the comprehensive recommendations we have.
Describe any additional specifics of PFP in your MS	/	/	/
From who/where did you gathered all PFP information?	MoH, Regional Health inspectorate and Sofia municipality	From The municipality of Copenhagen, and waiting for answers from the ministry.	The information is based on THL expertise and publicly available information sources.

Table 3: Fulfilled template with questions relevant for the field of public food procurements for Greece and Hungary

MEMBER STATE	Greece (ICH)	Hungary (NIPN)
OVERVIEW ON PFP		
At which level(s) is PFP managed? (at national, regional, local). In case of multiple answers, please write and describe it down.	At a national level there is legislation describing the foods kindergartens should provide children. This legislation is also valid for private kindergartens food procurement. In the public kindergartens municipalities are responsible for the food procurement based always on the aforementioned legislation. Legislation also exists on a national level describing the foods that should be delivered in primary schools involved in the "School meals" scheme that has been running for almost five years aiming at providing healthy meals in primary schools of socioeconomically deprived areas of Greece. There is also legislation describing the quality of the foods public hospitals should procure to ensure a high quality of the meals they cook and provide to patients. Legislation also exists on a national level referring to military services (units, schools, hospitals) food procurement.	National level.
Does PFP include intersectoral cooperation (yes/no)? Write down all active sectors and stakeholders (Municipality, region and state, different departments in the municipality that serves public meals for: children- and youth, dep. for elderly, dep. for social vulnerable people...)	Yes, (Ministry of Health, Ministry of Military Forces, Ministry of Economy, Ministry of Labour and Social Affairs, Municipalities-Department of Procurements)	In certain PFP-s local agricultural producers or the Chamber of Agriculture are involved on the producers' level. There may be a mutual collaboration in the case of municipal PFP with some state players, or in the case of national PFP, with some local stakeholders, authorities and suppliers.
What tool(s) are included in making PFP? (e.g. tools as existing law, guidelines, strategies, national action plan, trainings, workshops, list of food products,...)?	Legislation-Minister's Decision for kindergarten's food procurement Ministries official guidelines for foods quality standards procured in public hospitals and provided with School Meals Initiative. Legislation about the food procured in the Army Forces (units, Schools, Hospitals). List of foods permitted for sale in school canteens Food-based dietary guidelines (2017) (https://www.moh.gov.gr/articles/health/dieythynsh-dhmosias-ygieinhs/metadotika-kai-mh-metadotika-noshmata/7782-diatrofh)	Indicative examples could be: Government Decree No. 676/2020 (28 December) on the special rules of procedures applicable concerning public food procurement. Public Procurement Act: Act CXLIII of 2015 law - but this is not specific for public procurement. From 2021 January 1, the government will have a mandate in the field of public catering. (the government plans to regulate specifically the field of public catering) Government Decree 321/2015 (X. 30.) on the method of proving suitability and grounds for exclusion in public procurement procedures and determining the technical specifications of public procurement.

Overview/applicative situation analyses of the existing EU and national legislation

		<p>EMMI Decree 37/2014. (IV.30) on the nutritional regulations of public catering (Public Catering Decree).</p> <p>Act XLVI of 2008 on food-chain and its control (Food Chain Act)</p> <p>National Food-based dietary guidelines - "OKOSTÁNYÉR" (2016)</p> <p>„Choosing best value in contracting food services” launch of the updated guide for private and public client organisations (2019)</p> <p>Green Public Procurement – Buying green! Handbook on green public procurement. (2016)</p> <p>Local, quality products in public catering – tips and tricks for public procurement (2012)</p>
<p>Add and describe each tool, that you use in making of PFP (existing law, strategy, guideline...), with the exception of the Directive 2014/24/EU. This question is linked with the previous one.</p>	<p>Food-based dietary guidelines (2017) (https://www.moh.gov.gr/articles/health/dieythynsh-dhmosias-ygieinhs/metadotika-kai-mh-metadotika-noshmata/7782-diatrofh)</p>	<p>Public Procurement Act: Act CXLIII of 2015 law - but this is not specific for public procurement. From 2021 January 1, the government will have a mandate in the field of public catering. (the government plans to regulate specifically the field of public catering)</p> <p>Government Decree 321/2015 (X. 30.) on the method of proving suitability and grounds for exclusion in public procurement procedures and determining the technical specifications of public procurement.</p> <p>EMMI Decree 37/2014. (IV.30) on the nutritional regulations of public catering (Public Catering Decree).</p> <p>Act XLVI of 2008 on food-chain and its control (Food Chain Act)</p> <p>National Food-based dietary guidelines - "OKOSTÁNYÉR" (2016)</p> <p>„Choosing best value in contracting food services” launch of the updated guide for private and public client organisations (2019)</p> <p>Green Public Procurement – Buying green! Handbook on green public procurement. (2016)</p> <p>Local, quality products in public catering – tips and tricks for public procurement (2012)</p> <p>The English version of Act CXLIII of 2015 on Public Procurement is available here: https://kozbeszerzes.hu/torveny/act-cxliii-of-2015-on-public-procurement/ The English version of Government Decree No. 321/2015 (30 October) on the way of certifying suitability and the non-existence of exclusion grounds as well as the</p>

Overview/applicative situation analyses of the existing EU and national legislation

		definition of public procurement technical specifications in contract award procedures is available here: https://kozbeszerzes.hu/data/filer_public/e2/a9/e2a95c4f-b5e8-4328-891f-283a300254f7/321_2015_government_decree_en_01_02_2020_final.pdf
Which public institutions are included in PFP? (school/kindergarten/hospitals/university,...)	Kindergartens, Universities, Hospitals (public and private), state homes for elderly and children, guesthouses for children with socioeconomic issues and Refugees Reception and Identification Centres. [Due to the economic crisis, recent years, in some areas where the poverty rates are high free meals are provided in primary schools]	Institutions covered by the Public Catering Decree, typically nurseries, kindergartens, primary and secondary schools, inpatient institutions, orphanages and partly the homes of the elderly are affected by the public procurement. However, in case of catering for institutions outside the scope of the regulation may also carry out a public procurement procedure (e.g. military or penitentiary facilities).
Describe PFP procedure for each public institution (school, kindergarten, hospital,...)	The PFP is based to the legislation about the quality and the daily portions of food and drinks. As it concerns the procedure of kindergartens' food procurement takes place annually on a local municipality level. The "School Meals" initiative is organised for each school year (Sep-June) by the Ministry of Labour and Social Affairs. The PFP in hospitals is organised on hospital level based on the institution's annual budget, whereas for military hospitals PFP is organised centrally by the Ministry of Army Forces.	The tenderer collects all the necessary data and technical details and organizes a site visit for the possible participants of the tender. Based on their questions and proposals, they complete the tender documentation, which will be published with the inclusion of a public procurement expert. After the release of the tender, there is still a possibility for asking questions and additional site visits. At the submission deadline normally there is a controlled, but public document opening procedure, where each participant can see at least the basic figures of the competitors. The jury selects either the 3 best offers and makes a price negotiation with them, or starts negotiation with the best offer. When they clear all the details with the future winner of the tender, it is published, but in most cases, the decision will be contested by the co-competitors, and the control process will be initiated. This procedure is more or less the same for each subsector, there can be a difference when an investment is also required on the behalf of the participants of the tender.
In which ways are meals and food and drinks services provided? (procurement of foods directly or to the procurement of meals, i.e. a catering service)	In several ways but in the majority ready meals are procured ("school meals" Initiative, Refugees Reception and Identification Centres). Kindergartens procure foods and prepare meals in a central kitchen from where they are delivered. Hospitals either cook meals in central kitchens or use external food catering.	Both are present.
Describe the PFP market analysis of potential suppliers and their food products (e.g. list and description of products, available on the market, categorization of products)	List of products based on national legislation for safe and/or healthy nutrition	The top ten possible suppliers cover approximately 50% of the whole market, the rest is divided among the 5000 small and medium companies, entrepreneurs.
Are nutrition value, allergens and quality schemes implemented in your PFP procedure? Which quality schemes?	Nutritional value is taken into account as well as quality schemes based on Codex Alimentarius and National Food and Drink Code. Fresh meat, fresh fruits/vegetables and olive oil also are procured. There is no scheme about allergens.	For example, in the kindergartens and schools the government regulations foresee the requested nutritional value of the meals served. As allergic illnesses are more and more frequent in the younger population, allergens are treated very strictly, and the contract catering suppliers are obliged to supply various diets, that correspond to the allergic requirements of the individual consumers. This regulation is a lot stricter than in the commercial catering, where it is sufficient to give written or oral information to the consumer of the eventual allergic effects of the various meals.

Overview/applicative situation analyses of the existing EU and national legislation

<p>What is the (estimated) share of locally produced food in your PFP or how many locally products, can you ask/receive from the supplier? In case of any different "rule" in your MS, please describe it.</p>	<p>We have no access to that kind of information.</p>	<p>Actually, it can be between 40 and 50%, there is also a difference among the various regions. It is a figure which is very difficult to estimate because there is so much logistical preparation of the various food products in the food industry.</p> <p>Pursuant to Government Decree No. 676/2020, the contracting authority will be obliged to insert as contract performance clause the following:</p> <ul style="list-style-type: none"> • As of 1 January 2022, minimum 60 percent of the total value of products procured; • As of 1 January 2023, minimum 80 percent of the total value of products procured <p>shall consist of products procured in short public catering supply chains, respectively shall originate from local food products.</p>
<p>How would you evaluate the networks between local food producers and schools/kindergartens/hospitals...? (strong, poor,...)</p>	<p>Not established</p>	<p>There are regions where it is very well functioning, while in others not at all. Due to the new governmental decree from 2021, both the agricultural and food producers and the contract caterers will be forced to improve the creation of networks between them.</p>
<p>What kind of criteria, if any, is implemented in your PFP procedure (e.g. award, selection, green public procurement - GPP)?</p>	<p>a) Selection criteria ensuring the suitability of the contractor (e.g. ISO 22000, HACCP implementation) ; b) Objective award criteria (e.g. price/cost, delivery conditions such as delivery date, delivery process and delivery period); c) Qualitative criteria for the food/meals procured in Kindergartens, Primary and secondary school canteens, "School meals" Initiative, Hospitals, Army Hospitals are based on certain legislative directives that describe the quality of each food procured, the safety and sometimes the nutritional content to ensure promotion of healthy nutrition.</p>	<p>Until the deadline of the new regulation (see below), unfortunately, the overwhelming majority of the tenders are given out based on the lowest price.</p> <p>Pursuant to Government Decree No. 676/2020, in terms of public procurement procedures starting after 1 September 2021, the contracting authority shall not apply the criterion of lowest price as single award criterion concerning public food services.</p> <p>As regards the application of green criteria in PFP, no specific data is available. Nevertheless, below EU thresholds in 2019 contracting authorities conducted 916 green public procurement procedures, spending in total HUF 119,8 billion.</p>
<p>Describe how, if, the Green Public Procurement (GPP) is used in your MS's PFP procedure? (e.g. ___ % of purchased food must be organic, food types which are certified under national scheme – quality schemes)</p>	<p>Though there is high recommendation and inclusion of seasonal fruits and vegetables in the PFP, no GPP is used.</p>	<p>Currently the application of GPP provisions is not mandatory in Hungary. Nevertheless, Act CXLIII of 2015 on Public Procurement (hereinafter: PPA) transposed the EU public procurement directives and provides several possibilities for the consideration of environmental aspects in the field of public procurement, including the following: specific contract performance clauses, the preparation of the procedure, requirement of a specific label, optional exclusion ground, invalidity of the tender and the evaluation of tender (under Article 76 (2) of the PPA, the award criteria can be:</p> <ul style="list-style-type: none"> a) the lowest price: only in narrow circle; b) the lowest cost; c) criteria representing the best price-quality ratio, covering quality, environmental and social considerations). <p>Pursuant to Government Decree No. 676/2020, in terms of public procurement procedures starting after 1 September 2021, the contracting authority shall consider at least three out of the following criteria upon establishing award criteria:</p> <ul style="list-style-type: none"> a) out of the total value of all products procured, in terms of the aggregated proportion of products procured in public catering short supply chain and local food

Overview/applicative situation analyses of the existing EU and national legislation

		<p>products, a more favourable (higher) undertaking than the proportion(s) set as mandatory contractual clause in the procedure;</p> <p>b) the shortest possible delivery period between the location of food preparation and dishing;</p> <p>c) highest possible share of products originating from organic farming in the food delivered;</p> <p>d) highest possible share of food with labels required in the procedure in the food delivered;</p> <p>e) undertaking to implement customer feedback system, users of the service have the documented possibility to express their opinion and provide feedback;</p> <p>f) provision of vegetables, fruits more often than as laid down in the provisions of the decree on the nutritional regulations of public catering (Public Catering Decree);</p> <p>g) provision of wholegrain based food more often than as laid down in the provisions of the decree on nutrition and health;</p> <p>h) the service provider undertakes to provide dietetic catering.</p>
Which technical specifications are included in the PFP procedure?	Foods quality standards based on Codex Alimentarius and National Food and Drink Code	<p>Conditions can include; cleaning requirements, minimum number of personnel, time of possible usage for each ingredient, workers' rights needed to be ensured, staff is properly and regularly trained to handle foodstuffs, overall qualifications of the staff, frequent control of food supplies, monitoring and evaluating quality, compliance with relevant EU and national legislation, choice / diversity of daily supply, frequency of each type of food, nutritional requirements, how food supplies are preserved and transported, production methods of the foodstuffs, (particularly how fruits & vegetables are produced), environmental protection (e.g. demonstrated efforts to improve processes by decreasing carbon footprint)</p>
Describe contract performance conditions (how well the chosen tenderer executes the proposed works, supplies or services - <u>contract clauses</u>). Please see the description on the second sheet "methodology guidance"	<p>Usually in most PFP contracts the following are indicated:</p> <ul style="list-style-type: none"> -subject of the contract, -contract value, -contractor's obligations, -obligations of the contracting authority, -manner of contract performance (responsible person on the side of the contractor and contracting authority, required staff), -ordering services, -terms of payment, -quality of performance and warranty, -subcontractors, -termination of the contract and contractual penalty, -anti-corruption clause, -data protection, -protection against third party requests, -protection of intellectual property and knowledge rights, -conflict solving, 	<p>Sometimes the control of the effective performance is very subjective, although there could be methodological support. Due to lack of personnel or technical knowledge, or simply forgetting, the control is not properly executed.</p>

Overview/applicative situation analyses of the existing EU and national legislation

	-end of contract, -special and final provisions, - dietary guidelines, -Additionally clauses about the safety of foods (HACHP), training and hygiene of personnel are included.	
How is food sustainability and environment protection incorporated in the PFP process or into the material? (e.g. food waste management, environmental friendly procurements, earth resources, energy efficiencies and innovations)	Most of the times seasonal fruits and vegetables are procured. Nothing is recommended concerning environmental friendly management, except the fact that no plastic culinary items are used.	Please refer to the answer provided at Q.15. (In the actual procedure, sustainability is not highly considered, but with the new government decree from 2021, it will come in a more organized and systematic way. There will be also EU and governmental subsidy programs to grant the necessary technical background to achieve the expected improvements concerning e.g. energy.)
Does your PFP include healthier food provision and choices in specific public institution (school, kindergarten) to prevent childhood obesity? (e.g. nutritionally balanced foods and diets, buying foods or food services that promote healthy diets)	Yes, this is valid for food procured in kindergartens and delivered through the "School Meals" Initiative. For the Kindergartens legislation describes the food choices for breakfast lunch and afternoon snack for children younger and older than 18 months, by giving different alternatives on a weekly basis and also indicating quantities of the provided foods. In the "School Scheme" Initiative there is a seasonal biweekly menu plan (one for November to March and one for June/September/October) for lunches. There is also different quantity of the served food according to the age group (i.e. 4-8y vs. 9-13y). Both legislations give emphasis on salt and sugar reduction, processed meats restriction and healthy culinary practices (e.g. less frying)	The provisions of the Public Catering Decree were developed in accordance with guidelines for healthy eating. Its main purpose is to accurately determine the amount of energy and certain nutrients provided in public catering that are necessary for the healthy development of children, the prevention of diet related non communicable chronic diseases and the proper recovery of patients. The decree regulates the age-appropriate portion sizes and aims to provide the sufficient amount of intake from specific food groups, such as vegetables/fruit, milk/dairy products, and whole grains/cereal while reduce the intake of salt, sugar and saturated fats.
In the case of school PFP, do you have available national school food standards such as age-appropriate portion sizes, nutrient content or calories per meal, proportions of fresh and processed foods, variety across time periods or menu cycles? If yes, please describe it	YES, there is a legislative directive describing the recommended food/meals that should be provided in kindergartens in terms of both quality and quantity and the same is also true for the "School meals" initiative.	The provisions of the Public Catering Decree were developed in accordance with guidelines for healthy eating. Its main purpose is to accurately determine the amount of energy and certain nutrients provided in public catering that are necessary for the healthy development of children, the prevention of diet related non communicable chronic diseases and the proper recovery of patients. The decree regulates the age-appropriate portion sizes and aims to provide the sufficient amount of intake from specific food groups, such as vegetables/fruit, milk/dairy products, and whole grains/cereal while reduce the intake of salt, sugar and saturated fats.
In the case of school/ kindergarten PFP, please describe meal organization. How many meals are available per day? Please also describe portion sizing	Kindergartens: Breakfast, Lunch, Afternoon snack. Dairy products (milk:250ml, yogurt:200gr, cheese:30gr) at least 1 portion daily. Fish once per week (60-120gr, depends on age), Chicken once per week (40-90gr, depends on age), Red meat (beef) once per week (or not at all) (40-90gr, depends on age), Cooked vegetables once per week (one cup) served with egg or cheese, legumes once per week (40-120gr, depends on age) served with cheese, Fruits two portions daily, Bread products and cereals (whole grain) two portions daily (30gr, 1/2 cup), Pasta/rice daily (1/2 cup), fresh vegetables daily (one cup). Olive oil used in all the meals (15gr daily portion). "School Meals" Initiative: Lunch. Portions are currently under revision.	The public catering decree regulates the age-appropriate portion sizes. Meals for children in schools/kindergartens are provided in accordance with Act XXXI of 1997 on the Protection of Children. In kindergartens and schools one hot main meal (lunch) and two snacks (small meal) must be provided.
Are staff trained for food preparation, cooking methods? Do they have knowledge about rules and execution of the actual procurement procedure?	The Kindergartens' headmaster and the Paediatrician are responsible for ensuring that legislative directives are taken into consideration during the procurement, preparation and provision of meals and snacks, although not thoroughly trained for this. It is recommended that all meals should be prepared with olive oil and with low added salt and sugars. The last is also true for the "School Meals" initiative.	Most of the contract catering companies have continuous in-house training, sometimes with the inclusion of public health experts. Training is vital for the companies, also because in the sector, there is a relatively high fluctuation. In order to fill certain positions (food manager, diet chef), appropriate qualification is required by the Public Catering Decree. In addition, it is mandatory for food

Overview/applicative situation analyses of the existing EU and national legislation

Please also describe the use of appropriate oils and fats and limitation of the use of salt and sugars		managers to participate in trainings on nutrition and health organized by the National Institute of Pharmacy and Nutrition (OGYÉI) every 5 years. The decree totally prohibits the use of coconut and palm oil, furthermore lard and poultry fat are also forbidden to use in children aged 1 to 6 years. The decree legislates a set of standards for some nutrients (e.g. salt, sugar, total fat). For salt, it determines an allowable daily intake by age groups depending on the number of meals provided by the caterer. On average over a ten-day catering period, the added sugar content cannot be over 10% of the total energy intake, and total fat cannot be over 30%. In case of nurseries, on average over a ten-day catering period, a total of 35% of energy can derive from fat.
Country - level expenditure on public food (the latest data)	This information is not available on a national level and if needed should be explored in many different budgets of Ministries and Municipalities. It depends on annual budgets and no specific percentage is provided concerning PFP.	Approximately 103 billion Ft, 288 million Euros.
Describe any identified problems in PFP procedure in your MS (on the side of contracting authorities and suppliers, abuses,...) and add a type of specific problem (legislative or content problem)	A major problem is that the nutrition/ safety standards for the food procured are the minimum because the cost of the procured foods/meals is the main variable that matters in PFP. However, there is no systematic documentation of such problems and this issue could be further explored if needed within the scope of this WP.	Until 2021, there was the problem, that the majority of the tenders were given out based on the lowest price, this couldn't cover the costs of the well-trained personnel, and the high-quality raw materials, and eventual technological developments.
Write down proposed solutions, if any, for improving PFP in your MS	Awareness of the relevant authorities should be somehow raised to enhance the standards of the procured foods in many ways (e.g. better nutrient profile, more local products/producers, more Green products) with the cost of higher prices/budgets.	The new decree should create the conditions to gradually eliminate the above-listed problems.
Describe any additional specifics of PFP in your MS	/	/
From who/where did you gathered all PFP information?	Network research, cooperation with Ministry of Health (National Committee of Nutrition Policy), Ministry of Army Forces, Ministry of Labour and Social Affairs.	-National law, decrees and guidelines -Public Procurement Authority of Hungary -Hungarian Hospitality Employers' Association (VIMOSZ) - is the „voice” of tourism and catering business representing the interests of employers towards decision makers and employees.

Table 4: Fulfilled template with questions relevant for the field of public food procurements for Poland and Slovenia

MEMBER STATE	Poland (SUM)	Slovenia (NIJZ)
OVERVIEW ON PFP		
At which level(s) is PFP managed? (at national, regional, local). In case of multiple answers, please write and describe it down.	NATIONAL LEVEL. But it's not dedicated just for food, but in general context. Until 31 December 2020, the rules are specified in the Act of 29 January 2004 Public Procurement Law (Journal of Laws of 2019, item 1843). From January 1, 2021, under Polish law, the rules for awarding public contracts will be regulated by the Act of September 11, 2019 - Public Procurement Law (Journal of Laws of 2019, item 2019), and the manner of its entry into force is determined by the Act on September 11, 2019 - Regulations introducing the Act - Public Procurement Law (Journal of Laws of 2019, item 2020).	national
Does PFP include intersectoral cooperation (yes/no)? Write down all active sectors and stakeholders (Municipality, region and state, different departments in the municipality that serves public meals fi: children- and youth, dep. for elderly, dep. for social vulnerable people...)	It is not define in any official documents.	yes (Ministry of Public Administration, Ministry of Agriculture, Forestry and Food, Ministry of Education, Science and Sport, Ministry of Health, Chamber of Commerce and Industry of Slovenia, Institute for Sustainable development
What tool(s) are included in making PFP? (e.g. tools as existing law, guidelines, strategies, national action plan, trainings, workshops, list of food products,...)?	It is not obligatory, but PFP can include: sanitary and epidemiological regulations, health and safety regulations, fire protection regulations and National Labour Inspection norms, the Food and Nutrition Safety Act, HACCP rules and Food-based dietary guidelines (2016)	Transposed EU legislation on public procurement in introduced exemption in the national legislative context (ZJN-3): http://www.pisrs.si/Pis.web/pregledPredpisa?id=ZAKO7086 Decree on green public procurement Catalogue of foods: www.katalogzivil.si Food-based dietary guidelines (2015): http://www.fao.org/3/a-az912o.pdf School meals in primary and secondary schools are regulated by the School Nutrition Act (Uradni list RS, št. 3/13 in 46/14 in 46/16 – ZOFVI-K) in connection with the Act on the Exercise of Rights from Public Funds (Uradni list RS, št. 62/10, 40/11, 40/12 – ZUJF, 57/12 – ZPCP-2D, 14/13, 56/13 – ZŠtip-1, 99/13, 14/15 – ZUUJFO, 57/15, 90/15, 38/16 – odl. US, 51/16 – odl. US, 88/16, 61/17 – ZUPŠ in 75/17). Kindergartens Act (Official Gazette of the Republic of Slovenia, No. 100/05, 25/08, 98/09 - ZIUZGK, 36/10, 62/10 - ZUPJS, 94/10 - ZIU, 40/12 - ZUJF, 14/15 - ZUUJFO and 55/17) and Curriculum for Kindergartens.

Overview/applicative situation analyses of the existing EU and national legislation

		<p>Guidelines for healthy eating in public educational institutions (2005): https://www.nijz.si/sites/www.nijz.si/files/publikacije-datoteke/smerne_zdravega_prehranjevanja_v_viu.pdf</p>
<p>Add and describe each tool, that you use in making of PFP (existing law, strategy, guideline...), with the exception of the Directive 2014/24/EU. This question is linked with the previous one.</p>	<p>Food-based dietary guidelines (2016): http://www.izz.waw.pl/pl/strona-gowna/3-aktualnoci/aktualnoci/555-naukowcy-zmodyfikowali-zalecenia-dotyczacezdrowego-zywienia</p>	<p>Transposed EU legislation on public procurement in introduced exemption in the national legislative context (ZJN-3): http://www.pisrs.si/Pis.web/pregledPredpisa?id=ZAKO7086 This law describes rules on public procurement procedures to be carried out by contracting authorities in connection with public procurement and design contests.</p> <p>Slovenia the only MS utilising an exemption in public procurement Directive to achieve short food chains, since 2012 -from each lot (food group) up to 80.000 EUR/year of food articles may be excluded; and -food articles excluded from all lots may represent up to 20 % of total value of all food procurement of that procuring entity Decree on green public procurement: file: http://www.pisrs.si/Pis.web/pregledPredpisa?id=URED7202. It describes how to reduce the negative impact on the environment by procuring less environmentally burdensome goods and services. Catalogue of foods - list and description of products, available on the market; categorization of products: www.katalogzivil.si</p> <p>Food-based dietary guidelines (2015): http://www.fao.org/3/a-az912o.pdf - defines the food pyramid</p> <p>School meals in primary and secondary schools are regulated by the School Nutrition Act (Uradni list RS, št. 3/13 in 46/14 in 46/16 – ZOFVI-K) in connection with the Act on the Exercise of Rights from Public Funds (Uradni list RS, št. 62/10, 40/11, 40/12 – ZUJF, 57/12 – ZPCP-2D, 14/13, 56/13 – ZŠtip-1, 99/13, 14/15 – ZUUJFO, 57/15, 90/15, 38/16 – odl. US, 51/16 – odl. US, 88/16, 61/17 – ZUPŠ in 75/17). The mentioned law regulates the organization of school meals for pupils and students, subsidizing school meals and supervising the implementation of the law. School meals means organized meals for pupils and students on days when classes are held in accordance with the school calendar and are necessary for the implementation of educational activities. School meals include breakfast, snack, lunch and afternoon snack.</p> <p>Kindergartens Act (Official Gazette of the Republic of Slovenia, No. 100/05, 25/08, 98/09 - ZIUZGK, 36/10, 62/10 - ZUPJS, 94/10 - ZIU, 40/12 - ZUJF, 14/15 - ZUUJFO and 55/17) and Curriculum for Kindergartens that stipulates that kindergartens, in addition to raising and caring for children, also provide food as part of daily, half-day and short-term programs. The organization of nutrition is thus an integral part of the educational activities of the kindergarten.</p> <p>Guidelines for healthy eating in public educational institutions (2005): https://www.nijz.si/sites/www.nijz.si/files/publikacije-datoteke/smerne_zdravega_prehranjevanja_v_viu.pdf - The guidelines apply to all</p>

Overview/applicative situation analyses of the existing EU and national legislation

		meals organized by the institution, regardless of the type of daily meal or the type of menu, and regardless of whether it is its own kitchen, distribution kitchen or an external contractor. They are intended for planning healthy and balanced school meals (energy and nutrition values, planning and composition of menus).
Which public institutions are included in PFP? (school/kindergarten/hospitals/university,...)	All public institutions: schools, kindergartens, hospital, residential homes, local and government feeding programs for social excluded peoples	schools, kindergartens, hospitals, residential homes
Describe PFP procedure for each public institution (school, kindergarten, hospital,...)	There is no specific procedure. It's general procedure for Public procurement. But, i.e. for schools and kindergartens there are additional Laws (Ordinance of the Minister of Health of 26 August 2016 on groups of foodstuffs for sale to children and adolescents in education system units and what operating measures are in force in the mass nutrition of children and adolescents in these units (applies to educational institutions); Nutrition Standards for the Polish side from 2017, Food and Nutrition Institute; The Consolidated Food Safety and Nutrition Act of August 25, 2006 (consolidated text August 10, 2018); Regulation of the Parliament and of the Council (EU) No. 1169/2011 of 25 October 2011 on the conversation of consumers with food information)	<p>Public institutions, such as kindergartens, schools and hospitals, procure food according to the Slovenian law on public procurement. Contracting authorities may order on the basis of the lowest price or the most economically advantageous offer. The order should also comply with Green Public Procurement regulations. Different criteria can be used, including for seasonal and ecologically produced foods, traditional specialties, and foods with other acknowledged quality characteristics. Contracting authorities must in public procurement define 10 % (by quantity) organic food (till the end of 2020, after this date 12 %) and 20% (by quantity) from quality schemes (protected designation of origin, protected geographical indication, traditional specialty guaranteed etc.).</p> <p>Slovenia's Ministry of Health issued a guide to apply quality standards for food purchases in educational institutions. This guide, among others, supports the purchasing process from local farmers and cooperatives. Contracting authorities have the option of using short supply chains by opting out of the procedures provided by the public procurement law if the value of the order is below a certain total amount and does not exceed a fifth of the value of total procurement.</p> <p>Procuring high quality food for kindergartens begins by dividing the contents of the tender into several food groups and subgroups, for instance meat, fruit and vegetables, milk, and so on. Each food group is further divided into subgroups for specific products, such as apples, potatoes, vegetables, or baked goods. Dividing-up orders in this way facilitates the purchase of seasonal and locally produced foods with the potential to increase quality, cut transportation and achieve socio-economic added value.</p> <p>In recent years, attempts are being made to involve parents in creating healthy nutrition plans for their children. Monitoring of the cost of procurement is carried out by each institution and is reported on a regular basis on a dedicated public procurement portal. This allows the purchaser to track expenditures and keep the composition of menus within budget. The higher cost and lower availability of organic foods can pose difficulties. Also, there is a wish to further facilitate the ordering of locally produced foods. This both by facilitating farmers to get together in cooperatives and lifting limitations on local purchasing.</p>

Overview/applicative situation analyses of the existing EU and national legislation

		<p>The same applies to all other public institutions (hospitals, residential homes, institution for children with special needs...).</p> <p>On 23. of November 2017 all public institutions in Slovenia received access code for this web tool (Catalogue of food products for public tenders), Statistic since November 2017 to March 2018:</p> <ul style="list-style-type: none"> -754 registrations of public institutions, -263 public institutions already use tool out of approx 800, -67 concluded tenders, -2246 food products of 114 producers (food industry producers, farmers, cooperatives). -Broad range of upgrades planned in the next years -60 % of schools have increased the share of locally produced foods in public procurements since 2012.
In which ways are meals and food and drinks services provided? (procurement of foods directly or to the procurement of meals, i.e. a catering service)	no data, but catering services are becoming popular	Both, but mainly directly
Describe the PFP market analysis of potential suppliers and their food products (e.g. list and description of products, available on the market, categorization of products)	It depends on institution. All details, what they want to use should be describe in PFP.	<p>Catalogue of Foods: available over 5660 food products. In 38 categories, 125 subcategories and 3536 types of food, the offer of products for public procurement and for excluded lots is collected. The offer in the catalogue changes in accordance with the current situation on the market and the needs of public institutions.</p> <p>Also School scheme - list of potential suppliers (fruit, vegetables, milk and dairy products), Ministry of Agriculture, Forestry and Food (list of producers and processors, list of agricultural and food products), Chamber of Agriculture (list of farms with an offer for public institutions).</p>
Are nutrition value, allergens and quality schemes implemented in your PFP procedure? Which quality schemes?	it's non obligatory, depends on institution.	<p>yes - nutrition value, allergens, food ingredients.</p> <p>Contracting authorities must in public procurement define 20% (by quantity) from quality schemes: specific food certificates and award acknowledgment: PGI- protected geographical indication, , PDO-protected designation of origin , GI, EU Organic Label, traditional specialty guaranteed, IFS</p>
What is the (estimated) share of locally produced food in your PFP or how many locally products, can you ask/receive from the supplier? In case of any different "rule" in your MS, please describe it.	no	10 % of purchased food must be organic (till the end of 2020, after this date 12 %) in line with national Regulation on Green Public Procurement (might increase import from third countries). Public institutions can procure local products on purchase form from a local farmer, without a public tender.
How would you evaluate the networks between local food producers and	no data	strong through Catalogue of Foods

Overview/applicative situation analyses of the existing EU and national legislation

schools/kindergartens /hospitals...? (strong, poor,...)		
What kind of criteria, if any, is implemented in your PFP procedure (e.g. award, selection, green public procurement - GPP)?	it's non obligatory, depends on institution.	selection criteria, award criteria, GPP
Describe how, if, the Green Public Procurement (GPP) is used in your MS's PFP procedure? (e.g. ___ % of purchased food must be organic, food types which are certified under national scheme – quality schemes)	no	Contracting authorities must in public procurement define 10 % (by quantity) organic food (till the end of 2020, after this date 12 %) and 20% (by quantity) from quality schemes (protected designation of origin, protected geographical indication, traditional specialty guaranteed etc.).
Which technical specifications are included in the PFP procedure?	general information of the public contract, subject of the public contract, determination of the beginning and end of the provision of services, timetable for the performance of the contractor's tasks and the description contractor's tasks. Also include conditions to be met by the desired contractor.	The technical specifications define the following information: general information of the public contract, subject of the public contract, determination of the beginning and end of the provision of services, timetable for the performance of the contractor's tasks and the description contractor's tasks. The specifications may also include conditions to be met by the desired contractor.
Describe contract performance conditions (how well the chosen tenderer executes the proposed works, supplies or services - <u>contract clauses</u>). Please see the description on the second sheet "methodology guidance"	<p>1. INSTRUCTIONS FOR THE CONTRACTOR</p> <p>1.1. Ordering Party's name and address</p> <p>1.2. Contract award procedure</p> <p>1.3. Order description</p> <p>1.3.1 THE CONTRACTING PARTY REQUIRES</p> <p>1.4. Order completion date</p> <p>1.5. Term of the contract + Conditions for participation in the procedure and description of the method of evaluating the fulfilment of these conditions and grounds for exclusion from the procedure</p> <p>1.6. List of declarations and documents to be provided by Contractors in order to confirm that the conditions for participation in the procedure are met</p> <p>1.7. List of documents to be provided by contractors in the submitted bids</p> <p>1.8. Information on the manner of communication in the matter of the Ordering Party with the Contractors and on statements or documents, as well as an indication of the persons authorized to communicate with Contractors</p> <p>1.9. The bid bond</p> <p>1.10. The period of validity of the offer</p> <p>1.11. Description of the method of preparing the offer</p> <p>1.12. Place and date of submission and opening of tenders</p> <p>1.13. Description of the method of price calculation</p> <p>1.14. Description of the criteria along with the importance of these criteria and the method of evaluation of offers</p>	<p>Contract clauses:</p> <ul style="list-style-type: none"> -subject of the contract, -validity of the contract, -contract value, -contractor's obligations, -obligations of the contracting authority, -manner of contract performance (responsible person on the side of the contractor and contracting authority, required staff), -ordering services, -terms of payment, -quality of performance and warranty, -subcontractors, -termination of the contract and contractual penalty, -anti-corruption clause, -data protection, -protection against third party requests, -protection of intellectual property and knowledge rights, -conflict solving, -divorce condition, -special and final provisions

Overview/applicative situation analyses of the existing EU and national legislation

	<p>1.15. Information on formalities that should be completed after selecting an offer in order to conclude a procurement contract</p> <p>1.16. Requirements for securing the proper performance of the contract</p> <p>1.17. Provisions significant for the parties that will be introduced into the content of the concluded contract regarding the order</p> <p>1.18. Legal remedies</p> <p>1.19. The information obligation resulting from Art. 13 of the GDPR in the case of collecting personal data directly from the data subject for purposes related to the public procurement procedure.</p>	
<p>How is food sustainability and environment protection incorporated in the PFP process or into the material? (e.g. food waste management, environmental friendly procurements, earth resources, energy efficiencies and innovations)</p>	no data	With GPP incorporation
<p>Does your PFP include healthier food provision and choices in specific public institution (school, kindergarten) to prevent childhood obesity? (e.g. nutritionally balanced foods and diets, buying foods or food services that promote healthy diets)</p>	<p>One of the tools supporting the improvement of nutrition of children and adolescents in educational institutions is the Regulation of the Minister of Health of 26 July 2016 on groups of foodstuffs intended for sale to children and adolescents in educational system units and the requirements that must be met by foodstuffs used in the nutrition group of children and adolescents in these units (Journal of Laws of 2016, item 1154).</p> <p>The provisions of this regulation refer to the principles of healthy eating for this population group and indicate the need to limit the consumption of foods to which sugars and sweeteners are added, foods high in fat, salt / sodium. A graphic representation of the principles of healthy nutrition for children and adolescents is the Pyramid of Healthy Eating and Lifestyle for children and adolescents (4-18 years old) updated in 2019, along with ten principles of healthy eating.</p>	<p>Yes, through nutritionally balanced foods and diets.</p> <p>Public institutions (school, kindergarten) must follow healthy eating guidelines, which define national school food standards such as age-appropriate portion size, nutrient content and energy value, proportions of fresh and processed foods, variety across time periods... Via PFP public institutions can procure foods with improved composition - food reformulation (healthier options, nutritionally balanced products). In Slovenia, the Rules on the maximum permitted level of trans fatty acids in foodstuffs have been adopted - food manufacturers had to adjust food composition.</p> <p>For children and adolescents who have a medically indicated diet due to various health indications, a diet is organized in accordance with the law. Cooperation in this process is important: educational institution - parents - child - specialist paediatrician / selected doctor - clinical dietitian. For each medically indicated diet, there should be a tailored basic diet menu (including recipes, diet sharing and labelling, and corrective measures) or other type of record that will ensure all necessary dietary traceability and transparency for the individual child. The diet planner must achieve the balance of the menu as much as possible when adapting it.</p> <p>The head of the diet must inform all the staff in the kitchen or the external contractor about the mentioned menus or records. In the case of severe elimination diets, the educators and teachers involved in the distribution of meals are also informed about the individual diet (for example, in the case of severe allergies, the entire teaching staff and the class or group in which the child will be included, or in the case of celiac disease). It is desirable to inform the class or group in which the child will be included). The task of the staff in the kitchen or the external contractor is to follow the diet menu or record and carefully check the declarations of the included foods. Each diet should, as far as possible,</p>

Overview/applicative situation analyses of the existing EU and national legislation

		<p>be carried out in such a way that the child feels as stigmatized as possible due to his or her illness, different from his or her peers, or deprived of a particular dish or educational activity.</p> <p>Institutions are not obliged to implement any other forms of nutrition or individual dietary requirements that are not medically indicated. Such forms of nutrition can have detrimental effects on children's health, but they also represent a great and additional burden on the educational institution.</p> <p>Physiological norms for diet planning: Careful diet planning should ensure a proportionate amount of these needs, depending on the age of the children or adolescents involved and the organization of daily meals in the institution. In the case of an organized morning snack and lunch, for example, 50% of daily needs must be provided by school meals. This should form the basis for determining the amounts of individual foods in meals, taking into account recipes, energy and nutritional properties of foods and their methods of preparation.</p>
<p>In the case of school PFP, do you have available national school food standards such as age-appropriate portion sizes, nutrient content or calories per meal, proportions of fresh and processed foods, variety across time periods or menu cycles? If yes, please describe it</p>	<p>The scope of the regulation</p> <p>The regulation concerns two aspects related to the nutrition of children and adolescents - the assortment of school shops, i.e. groups of foodstuffs intended for sale to children and adolescents in education system units, along with the criteria to be met by selected groups of foodstuffs in terms of sugar, fat and salt content (§1), as well as the requirements for mass catering in kindergartens, schools, dormitories, and dormitories (§2). Pursuant to the requirements of the regulation, foodstuffs used as part of mass nutrition of children and adolescents in education system units must meet the appropriate requirements for a given age group, resulting from the current nutrition standards for the Polish population. Such standards have been developed for years at the Food and Nutrition Institute, and the currently applicable ones were issued in 2017. In addition, the regulation contains guidelines as to the appropriate selection and frequency of including individual product groups in the menu. The provisions of the ordinance indicate the need to diversify the selection of food groups used in preparing meals, to include more vegetables and fruit, and to increase the supply of fish. The regulation stipulates that soups, sauces and dishes should be made of natural ingredients, without the use of food concentrates, excluding concentrates of natural ingredients. The provisions of the regulation also refer to the issue of limiting fried foods that can be included in the menu up to twice a week and the use of refined vegetable oil with a specific content of monounsaturated and polyunsaturated fatty acids for frying, which in practice comes down to the use of rapeseed oil and olive oil. olives. An important issue is also the reference in the provisions to provide children and adolescents with drinks of appropriate health quality and the requirement to limit the added sugar in drinks prepared on the spot to a maximum of 10 g per 250 ml of drink.</p>	<p>Public institutions (school, kindergarten) must follow healthy eating guidelines, which define national school food standards. We have national school food standards such as age-appropriate portion sizes, nutrient content and calories per meal, proportions of fresh and processed foods and menu cycles.</p> <p>For the sake of completeness, the guidelines apply to all age groups of children and adolescents from entering kindergarten (from the age of 11 months onwards) to the completion of secondary education. The practical implementation of the diet is enabled by guidelines and instructions that define the criteria for food selection, composition planning, quantitative dosing and the method of preparation of an organized diet and the time frame for its implementation. We also have Practicum of healthy eating menus in educational institutions (prepared by Ministry of Health). It is intended for chefs and other staff who prepare meals for children and adolescents in educational institutions. Ministry of Health also prepared Manual with quality criteria for food in educational institutions.</p>
<p>In the case of school/ kindergarten PFP, please</p>	<p>Groups of foodstuffs intended for sale to children and adolescents in units are defined</p>	<p>Schools: up to four fresh prepared meals per day. School meals means organized meals for pupils and students on days when classes are held in accordance with the school</p>

Overview/applicative situation analyses of the existing EU and national legislation

<p>describe meal organization. How many meals are available per day? Please also describe portion sizing</p>	<p>education system:</p> <ol style="list-style-type: none"> 1) bread, with the exception of bread made of deep-frozen dough; 2) semi-confectionery and confectionery bread, excluding bread made from deep-frozen dough; 3) sandwiches; 4) salads and salads; 5) milk; 6) milk substitutes, such as: soy, rice, oat, corn, buckwheat, nut, millet, coconut or almond; 7) dairy products, such as: yogurt, kefir, buttermilk, curdled milk, acidophilic milk, flavoured milk, whey, cheese cottage cheese, homogenized cheese or products replacing dairy products based on soy, rice, oats, nuts or almonds; 8) breakfast cereal products and other cereal products; 9) vegetables; 10) fruit; 11) dried vegetables and fruits, nuts and seeds without added sugars, sweeteners as defined in the regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on additives to food (Journal of Laws UE L 354 of 31.12.2008, p. 16, as amended2)), hereinafter referred to as "Regulation (EC) No. 1333/2008", and no salt added; 12) fruit, vegetable, fruit and vegetable juices; 13) purees, fruit, vegetable and fruit and vegetable mousses without the addition of sugar and salt; 14) fruit, vegetable and fruit and vegetable cocktails based on milk, milk substitutes, about which referred to in point 6, dairy products or products substituting dairy products referred to in point 7, without the addition of sugars and sweeteners as referred to in Regulation (EC) No 1333/2008; 15) natural low- or medium-mineralized mineral water, spring water and table water; 16) drinks prepared on the spot, which may not contain more than 10 g of sugar in 250 ml of finished product for consumption; 17) beverages without added sugars and sweeteners as defined in Regulation (EC) No 1333/2008; 18) sugar-free chewing gums; 19) dark chocolate with a minimum content of 70% cocoa liquor; 20) other. 	<p>calendar and are necessary for the implementation of educational activities. School meals include breakfast, snack, lunch and afternoon snack.</p> <p>Primary School: Meals are planned for three age groups by triads (1 triad (1st - 3rd grade), 2nd triad (4th - 6th grade) and 3rd triad (7th - 9th grade). In addition to the obligatory lunch, breakfast, lunch and afternoon snacks can be organized as additional offers.</p> <p>High School: The diet is planned comprehensively for one age group (15 to 19 years). Depending on the time of class or. In addition to the obligatory lunch, breakfast, lunch and afternoon snacks can be organized as an additional offer.</p> <p>Most kindergartens in Slovenia provide four meals per day including breakfast, a morning snack, lunch and an afternoon snack, covering over 70% of a child's energy needs. Procuring high quality food for kindergartens begins by dividing the contents of the tender into several food groups and subgroups, for instance meat, fruit and vegetables, milk, and so on. Each food group is further divided into subgroups for specific products, such as apples, potatoes, vegetables, or baked goods. Meals are planned for two age periods (from 11 months to less than 3 years of age and from 3 years of age until entering school).</p> <p>The central support setting is the web portal "Šolski lonec" (http://solskilonec.si/), where practical instructions and official, professional and scientifically based information are gathered in one place to facilitate the implementation of guidelines in practice. With accessible tools for nutrition planning, it enables the upgrade of modern nutrition planning in institutions and represents a bridge between theoretical contents and practical implementation of school nutrition.</p> <p>The starting points for diet planning are current reference values for energy intake and nutrient intake (http://www.mz.gov.si/), which cover the needs of all healthy children and adolescents who are moderately physically active. However, additional specific needs of individuals are not taken into account, e.g. intensively (daily or several times a day) engaged in sports. For the latter, individual meal planning outside the system of organized school meals is envisaged.</p> <p>The guidelines also apply mutatis mutandis to the diet of ill and recovering children, those with digestive and metabolic disorders or those who take medication regularly. For them, they represent the basis of a healthy diet, which, according to the requirements of medically indicated diets, is individually adjusted if necessary.</p> <p>When planning, we pay attention to the fact that the diet includes as few nutritionally unsuitable energy-rich and / or nutrient-poor foods as possible, as they reduce the balance of menus, encourage anorexia and pickiness of children and inappropriate eating rhythm.</p> <p>The head of the diet checks the size of the divided portions every day before dividing the meals or prepare for the delivery desk or dividing line daily portion patterns that the kitchen sticks to when distributing meals.</p>
---	--	--

Overview/applicative situation analyses of the existing EU and national legislation

	<p>2. In units of the education system, groups of foodstuffs may be sold to children and adolescents, referred to in sec. 1 points 2, 6-8 and point 20, provided that they do not contain more than:</p> <ol style="list-style-type: none"> 1) 15 g of sugar in 100 g / ml of ready-to-eat product, and in the case of dairy products referred to in paragraph 1 point 7, not more than 13.5 g of sugar in 100 g / ml of the product ready for consumption; 2) 10 g of fat in 100 g / ml of ready-to-eat product; 3) 0.4 g sodium / 1 g salt in 100 g / ml of ready-to-eat product, and in the case of semi-confectionery and confectionery not more than 0.45 g of sodium / 1.2 g of salt in 100 g / ml of ready-to-eat product. <p>§ 2. 1. Foodstuffs used as part of mass catering for children and adolescents in units of the system education must meet the appropriate requirements for a given age group, resulting from the current nutrition standards for Polish population.</p> <p>2. The foodstuffs referred to in sec. 1, shall be selected in such a way that:</p> <ol style="list-style-type: none"> 1) daily nutrition consisted of foods from different food groups; 2) meals (breakfast, lunch, dinner) included products from the following groups of foodstuffs: cereal products or potatoes, vegetables or fruits, milk or dairy products, meat, fish, eggs, nuts, plant seeds legumes and other seeds and fats; 3) soups, sauces and dishes were made of natural ingredients, without the use of food concentrates, excluding concentrates of natural ingredients; 4) from Monday to Friday, no more than two portions of fried food were served, with the frying being required used refined vegetable oil with a monounsaturated acid content of more than 50% and an acid content polyunsaturated less than 40%; 5) drinks prepared on the spot contained no more than 10 g of sugar in 250 ml of ready-to-eat product; 6) were served every day: <ol style="list-style-type: none"> a) at least two servings of milk or milk products, b) at least one portion from the meat, eggs, nuts, legume seeds group, c) vegetables or fruit at each meal, d) at least one portion of cereal products for breakfast, lunch and dinner; 7) daily meals included at least five portions of vegetables or fruit; 8) at least once a week, a portion of fish was given. 	<p>Due to higher nutritional needs, smaller but energetically appropriate portions should be prepared for the 1st age group of preschool children (1-3 years). In these meals, the amount of quality fats can be increased in proportion to the needs and / or the amount of liquids can be limited (e.g. by limiting the amount of soup before the main meal). Each of the registered children is always offered a complete meal (e.g. at lunch the child is offered all the dishes that are on the menu on a certain day), regardless of their pickiness. Also, over-eating individuals (except in the case of justified higher nutritional needs) should not be offered larger or additional meals. If a self-service meal distribution is organized, it should always be under the supervision of an adult, in order to encourage the consumption of all the food offered.</p> <p>In accordance with the instructions on the monthly inclusion of recommended food groups in the diet, an attempt should be made to offer meatless meals once a week.</p>
--	--	---

Overview/applicative situation analyses of the existing EU and national legislation

<p>Are staff trained for food preparation, cooking methods? Do they have knowledge about rules and execution of the actual procurement procedure? Please also describe the use of appropriate oils and fats and limitation of the use of salt and sugars</p>	<p>when the regulation entered into force, training for interested persons (staff) was organized. Limitation of the use of salt and sugar is described above.</p>	<p>yes</p> <p>The training of cooking staff is decided by institutions alone (normally attend training once a year). The training topics attended by the school nutrition organizers are healthy nutrition for children and adolescents, dietary nutrition, healthy eating guidelines and the haccp system. The training topics attended by cooking staff are HACCP system, dietary nutrition, food allergens, healthy eating and safe food. In most institutions (kindergartens, schools) in the preparation of food daily use vegetable oils of various kinds. Butter and cream are most often used 1 to 6 time in a week. They rarely use margarine, vegetable fat for baking, coconut fat and lard. Most institutions (kindergartens, schools) aims to reduce salt consumption in children and adolescents (remove salt container, add less salt in food preparation, reduce the use of salt substitutes with added flavour enhancers). Still too often, menus include bakery and confectionery products with a higher sugar content and dairy products with added sugars. Sweetened drinks are offered in rare cases.</p> <p>For an example: The head of the diet must inform all the staff in the kitchen or the external contractor about the dietary menus. In the case of severe elimination diets, the educators and teachers involved in the distribution of meals are also informed about the individual diet (for example, in the case of severe allergies, the entire teaching staff and the class or group in which the child will be included, or in the case of celiac disease). it is desirable to inform the class or group in which the child will be included). The task of the staff in the kitchen or the external contractor is to follow the diet menu or record and carefully check the declarations of the included foods.</p>
<p>Country - level expenditure on public food (the latest data)</p>	<p>no data</p>	<p>Ca. €40 million at national level, plus contribution from local communities (and parents)</p>
<p>Describe any identified problems in PFP procedure in your MS (on the side of contracting authorities and suppliers, abuses,...) and add a type of specific problem (legislative or content problem)</p>	<p>(personal opinion) the guidelines are not specific, and each individual is free to establish them.</p>	<p>Despite some favourable trends, a large proportion of children and adolescents still eat mostly irregularly, often skipping breakfast and choosing predominantly unhealthy, nutrient-poor foods. There is a lack of vegetables, whole grains and fish on the menus, and too often energy-rich and nutrient-poor foods in the form of unhealthy snacks, fast food, meat products, dairy desserts and sugary drinks. The latter pose a serious risk for the development of metabolic abnormalities. Due to the frequent consumption of unhealthy snacks, the daily intake of salt is twice exceeded - legislative problem.</p> <p>The problems which public institutions (kindergartens, schools) have with the inclusion of locally produced / processed food are the insufficient number of local providers, too high price, poor food supply, insufficient amount of food according to the needs of institutions, small institutions, public tender without open lots and delivery problems. Institutions face a predominantly poor response from local providers, especially in the field of organic food production / processing. Environmental growers and processors often do not apply for tenders, as their problem is, among other things, too demanding documentation. In addition, the high price of locally grown and / or organic foods may limit the choice of foods for menus. Very remote institutions may have even greater problems with suppliers, as they are not economically interesting for suppliers. Institutions rarely encounter problems in preparing meals for children who need a diet</p>

Overview/applicative situation analyses of the existing EU and national legislation

		nutrition. In this case, they have problems with the purchase of appropriate food (poor selection of food, the incomplete declaration, the lack of relevant certificates).
Write down proposed solutions, if any, for improving PFP in your MS	Describe detailed guidelines	/
Describe any additional specifics of PFP in your MS	/	/
	national documents, literature search. Waiting for answers from the MoH and Public Procurement Office	Chamber of Commerce and Industry of Slovenia, different reports such as: Joint Publication of the Maltese Presidency and the European Union, 2017; School Food and Nutrition, JRC Ispra 2014; Public Procurement for Sustainable Food Environments, EPHA 2019; Food procurement in public institutions in Slovenia - SG PP Marketplace Workshop on N&PA BP 15th-16th March 2018, JRC -Ispra, national law and guidelines, different findings/reports from NIJZ regarding public food procurement in public institutions . schools, kindergartens.

5.2 Annex 2: Methodology guidance on template with questions relevant for the field of public food procurements

Table 5: Methodology guidance on template with questions relevant for the field of public food procurements

TEMPLATE QUESTIONS	DESCRIPTION/GUIDANCE
Member State and Institution	MS participating in WP7
At which level(s) is PFP managed? (at national, regional, local). In case of multiple answers, please write and describe it down.	Public food procurement can be established at different levels such as: national, regional and/or local level. In case of multiple answers, please write it down.
Does PFP include intersectoral cooperation (yes/no)? Write down all active sectors and stakeholders (Municipality, region and state, different departments in the municipality that serves public meals fi: children- and youth, dep. for elderly, dep. for social vulnerable people...)	For example: Municipality, region and state, different departments in the municipality that serves public meals fi: children- and youth, dep. for elderly, dep. for social vulnerable people, Ministry of Public Administration, Ministry of Agriculture, Forestry and Food, Ministry of Education, Science and Sport, Ministry of Health,...
What tool(s) are included in making PFP? (e.g. tools as existing law, guidelines, strategies, national action plan, trainings, workshops, list of food products,...)?	Summarized in Public Procurement for Sustainable Food Environments, EPHA 2019, pg. 12 and summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 21, 38 and 76. Describe tools that you use in making PFP.
Add and describe each tool, that you use in making of PFP (existing law, strategy, guideline...), with the exception of the Directive 2014/24/EU. This question is linked with the previous one.	
Which public institutions are included in PFP? (school/kindergarten/hospitals/ university,...)	Our Best-ReMaP project covers the following sectors: 1) Education (state pre-primary (kindergartens), primary & secondary schools; special schools; further education); 2) Healthcare (state hospitals; private clinics); 3) Welfare (state homes for elderly; meals-on-wheels; other social homes) and EXCLUDING sectors as: armed forces; prisons; religious communities.
Describe PFP procedure for each public institution (school, kindergarten, hospital,...)	More examples in case studies in the document Public Procurement for Sustainable Food Environments, EPHA 2019

In which ways are meals and food and drinks services provided? (procurement of foods directly or to the procurement of meals, i.e. a catering service)	Summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 16 and 17.
Describe the PFP market analysis of potential suppliers and their food products (e.g. list and description of products, available on the market, categorization of products)	Market research and engaging with potential suppliers can go a long way in establishing feasible specifications and criteria before launching the procurement with a view to preparing the procurement and informing economic operators of their procurement plans and requirements. summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , from pg. 72 on.
Are nutrition value, allergens and quality schemes implemented in your PFP procedure? Which quality schemes?	For example: PGI- protected geographical indication, , PDO-protected designation of origin , GI, EU Organic Label, traditional specialty guaranteed, IFS,...
What is the (estimated) share of locally produced food in your PFP or how many locally products, can you ask/receive from the supplier? In case of any different "rule" in your MS, please describe it.	In case of any different "rule", please describe it. For example, in Denmark they have answered: "According to EU law we cannot request locally produced food in our PFP. But when offered within contract we can buy the local products. If it is interesting - we can ask our supplier, how many locally produced products we receive each month"
How would you evaluate the networks between local food producers and schools/kindergartens /hospitals...? (strong, poor,...)	Possible answers for example: strong, poor, not established, in process of establishing, ...
What kind of criteria, if any, is implemented in your PFP procedure (e.g. award, selection, green public procurement - GPP)?	Criteria and practical conditions to increase the quality of purchased foods. Different Member States have developed different criteria for different food categories which include fruit and vegetables, fish, meat and dairy products, processed food and drinks, sugar-sweetened beverages as well as catering service provision or vending machines content (in cases where they are allowed). Many new criteria used in the public procurement of foods relate to environmental concerns and animal welfare.- summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 23-24, 38-39 and 43 and also on: https://ec.europa.eu/environment/gpp/pdf/toolkit/food_GPP_product_sheet.pdf
Describe how, if, the Green Public Procurement (GPP) is used in your MS's PFP procedure? (e.g. ___ % of purchased food must be organic, food types which are certified under national scheme – quality schemes)	Summarized in: https://ec.europa.eu/environment/gpp/pdf/toolkit/food_GPP_product_sheet.pdf
Which technical specifications are included in the PFP procedure?	The requirements of procurement are defined by providing technical specifications and are guided by way of Article 42 and Annex VII of Directive 2014/24/EU. Technical specifications as defined by Annex VII refer to standards as set out by International standardisation organisations, European standardisation organisations and national standardisation organisations. When such an approach is used reference will need to be accompanied by the words 'or equivalent' whereby such equivalents must be accepted. The burden of proving equivalence is on the tenderers. Technical specifications can also be defined in terms of performance or functional requirements, including environmental characteristics, provided that the parameters are sufficiently precise to allow tenderers to determine the subject matter of the contract and to allow contracting authorities to award the contract. Unless justified by the subject matter of the contract, technical specifications shall not refer to a specific make or source,

	<p>or a particular process which characterises the products or services provided by a specific economic operator, or to trade marks, patents, types or a specific origin or production with the effect of favouring or eliminating certain undertakings or certain products. Such reference shall be permitted only on an exceptional basis</p> <p>Article 42: https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex:32014L0024</p> <p>summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 22</p>
Describe contract performance conditions (how well the chosen tenderer executes the proposed works, supplies or services - contract clauses).	<p>Contract performance conditions lay down specific requirements relating to the performance of the contract. Unlike contract award criteria which are the basis for a comparative assessment of the quality of tenders, contract performance conditions constitute fixed objective requirements that have no impact on the assessment of tenders. Contract performance conditions should not directly or indirectly be discriminatory and need to be linked to the subject matter of the contract, which comprises all factors involved in the specific process of production, provision or commercialisation. This includes conditions concerning the process of performance of the contract, but excludes requirements referring to a general corporate policy. The contract performance conditions should be indicated in the contract notice, the prior information notice used as a means of calling for competition or the procurement documents.</p> <p>summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 24</p>
How is food sustainability and environment protection incorporated in the PFP process or into the material? (e.g. food waste management, environmental friendly procurements, earth resources, energy efficiencies and innovations)	<p>e.g. food waste management, environmental friendly procurements, earth resources, energy efficiencies and innovations)</p> <p>This document might be helpful to identify all possibilities of the environment protection implementation: https://ec.europa.eu/commfrontoffice/publicopinion/archives/ebs/ebs_416_en.pdf</p> <p>Also for example: Consider specifications regarding minimising food waste E.g. "Following the current hygiene rules, the contractor undertakes to manage to the best of his ability all products, dishes and preparations offered in a way that minimises food waste and unsold items which, in accordance with these same rules, cannot be put up for sale again after performance of the service." - summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 71 and 74.</p>
Does your PFP include healthier food provision and choices in specific public institution (school, kindergarten) to prevent childhood obesity? (e.g. nutritionally balanced foods and diets, buying foods or food services that promote healthy diets)	<p>e.g. nutritionally balanced foods and diets, buying foods or food services that promote healthy diets</p> <p>Schools can play an important role in both promoting healthy eating habits to children, and ensuring school food provides healthy balanced and nutritious meals with the appropriate amount of energy and nutrients pupils need.</p> <p>Breakfast clubs, healthy tuck shops, school meals and packed lunches can make an important contribution to the energy and nutrient intake of children. It is crucial that there is a whole school focus on healthy lifestyles, including the food provided to pupils as well as the emphasis placed on healthy eating and nutrition through different curriculum subjects. It is important that school food providers work together and the whole school community ranging from head teachers to parents, chefs, teachers and classroom assistants are involved, in order to provide consistent messages for children to make healthier choices.</p>

In the case of school/kindergarten PFP, do you have available national school food standards such as age-appropriate portion sizes, nutrient content or calories per meal, proportions of fresh and processed foods, variety across time periods or menu cycles? If yes, please describe it	e.g. age-appropriate portion sizes, nutrient content or calories per meal, proportions of fresh and processed foods, variety across time periods or menu cycles
In the case of school/kindergarten PFP, please describe meal organization. How many meals are available per day? Please also describe portion sizing	For an example: four fresh prepared meals per day including breakfast, a morning snack, lunch and an afternoon snack, covering over 70% of a child's energy needs. This document might be helpful: https://ec.europa.eu/jrc/en/health-knowledge-gateway/promotion-prevention/nutrition/food-based-dietary-guidelines
Are staff trained for food preparation, cooking methods? Do they have knowledge about rules and execution of the actual procurement procedure? Please also describe the use of appropriate oils and fats and limitation of the use of salt and sugars	Staff needs to be trained to be able to verify compliance and react in such circumstances, and contract performance conditions need to be well thought-out in advance to prevent such instances. It important to have back-up stocks and train staff - specifications regarding staff training.
Country - level expenditure on public food (the latest data)	summarized in Joint Publication of the Maltese Presidency and the European Union, 2017 , pg. 17 - 18
Describe any identified problems in PFP procedure in your MS (on the side of contracting authorities and suppliers, abuses,...) and add a type of specific problem (legislative or content problem)	For an example: problems on the side of contracting authorities and suppliers, abuses, not sufficiently staff training implemented... etc.
Write down proposed solutions, if any, for improving PFP in your MS	Proposed solutions, if any, for improving PFP in your MS.
Describe any additional specifics of PFP in your MS	Specifics that are unique in your PFP procedure and specifics that are not included through all this questions above.
From who/where did you gathered all PFP information?	For an example: are you the expert on public (food) procurement? Do you work with the expert(s) on PFP or do you know someone who works on this matter?