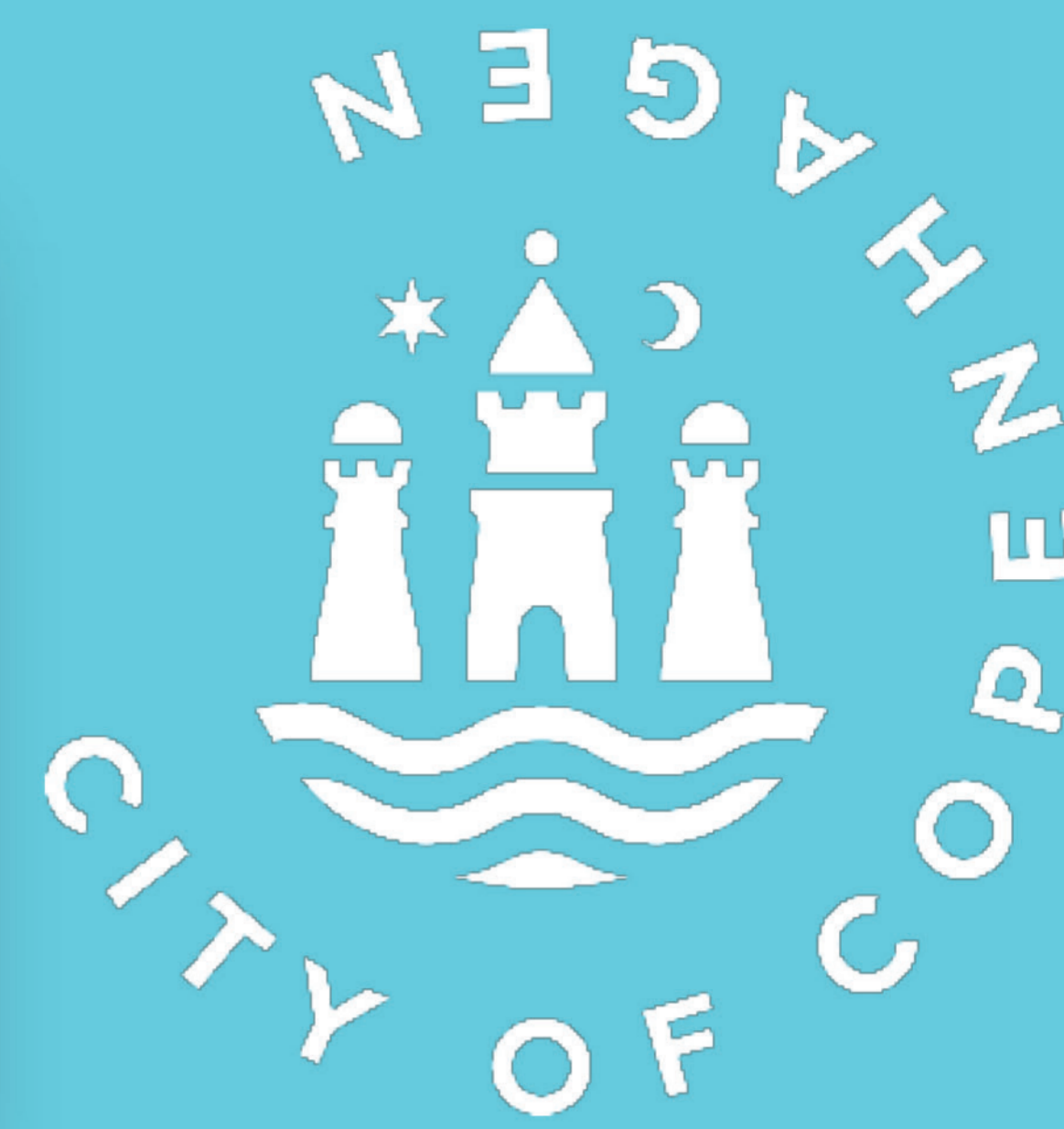


# Organic conversion of the public food system in Copenhagen Municipality



Municipality of Copenhagen  
Betina Bergmann Madsen  
[Betmad@kk.dk](mailto:Betmad@kk.dk)

**Source reference:  
Call for best  
practices on healthy  
and sustainable  
food systems**

## **Practice description:**

- Since 2002 the Municipality of Copenhagen has aimed at 90% organic ingredients in public meals provided by the city.
- Dual effort of both training and up-skilling kitchen staff and simultaneously developing the methods of innovative procurement.
- Extensive market dialogue, and monologue
- Evaluate the tenders. Use of A „seasonal wheel” that required the bidders to elaborate and compete on their ability to source seasonal fruits and vegetables in a variety of different sorts

## **Outcomes/Results:**

- Giving SMEs the opportunity to bid on tenders
- Including environmental aspects, such as increased biodiversity, improved animal welfare and avoidance of chemical fertilizers became a natural part of a normal good solid contract for purchasing food

**Public procurement can be a driver for change and a tool to achieve other political goals**