



How to green food services in European healthcare

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Speakers



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About HCWH Europe



- A **non-profit membership organisation** of European hospitals, healthcare systems, healthcare professionals, local authorities, research/academic institutions, and environmental and health organisations.
- **Bringing the voice of healthcare professionals** to the European policy debate about key issues, such as: chemicals, climate change and health, sustainable procurement, pharmaceuticals, sustainable food.
- **Educating the healthcare sector** to understand the importance of the environment and press healthcare leaders and professionals to advocate for broader societal policies and changes.

HCWH Europe Programmes



Safer Pharma



Climate-smart Healthcare



Sustainable Food



Safer Chemicals



Sustainable Procurement

Global Green and Healthy Hospitals



Global Green and healthy Hospitals (GGHH) is an international network of:

- Hospitals
- Healthcare facilities
- Health systems
- Health organisations

Members are dedicated to reducing their environmental footprint and promoting public and environmental health.



Health Care



Without Harm

Introduction



HCWH Europe's **new publication** provides a brief analysis of the main provisions within the EU Commission's GPP criteria.

It also provides recommendations and case studies to support European healthcare providers that wish to implement sustainable food procurement strategies in their organisations.

Policy context



Procurement is a powerful tool to promote the uptake of healthier and more sustainable food practices.

- **Directive (2014/24/EU)** encourages public authorities to consider environmental impacts when making procurement decisions.

Policy context (II)

The **Green Public Procurement (GPP) criteria for food and catering services** aim to address the main environmental impacts of food, catering services and vending machines:

- Food products:
 - Organic
 - Fair trade
 - Animal welfare
- Catering services:
 - Plant-based menus
 - Waste prevention, sorting, and disposal
 - Provision of low impact drinking water
 - Staff training
- Vending machines

Recommendations (I)



- 1.** Develop an overarching sustainable food strategy based on **full implementation and enforcement of the GPP criteria**.
- 2.** Set **quantitative targets** for organic and fair trade purchasing, focusing initially on a small number of priority products.
- 3.** Ensure that products with **high animal welfare standards** are awarded additional points in tendering processes.
- 4.** Specify minimum percentages and/or award points for **seasonal products** that support the local economy.
- 5.** Promote **plant-based diets** among patients and employees.

Recommendations (II)



6. Introduce criteria on minimising **food and packaging waste**.
7. Promote the availability and accessibility of **drinking water** to patients, staff, and visitors.
8. Apply selection criteria for caterers based on applying appropriate environmental management measures, such as **staff training**.
9. Provide **healthier and environmentally-friendly options in vending machines**.
10. Improve effectiveness of your overall sustainable food strategy thorough **data collection and monitor progress**.

Thank you!



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