

# Government Office for London

## *Healthy and Sustainable Food in the Public Sector in London*

### *Public Sector Food Procurement Initiative (PSFPI)*

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# Outline of Presentation

- What is and why PSFPI?
- Objectives of the PSFPI
- What we aim to achieve in London
- What we are doing in London
- Next steps and Support we offer
- How you can support the PSFPI



# PSFPI

✓ It is supported by the PM and was launched in August 2003.

✓ It aims to deliver the Government's Sustainable Farming and Food Strategy (SFFS)

✓ A better environment and healthier and prosperous communities



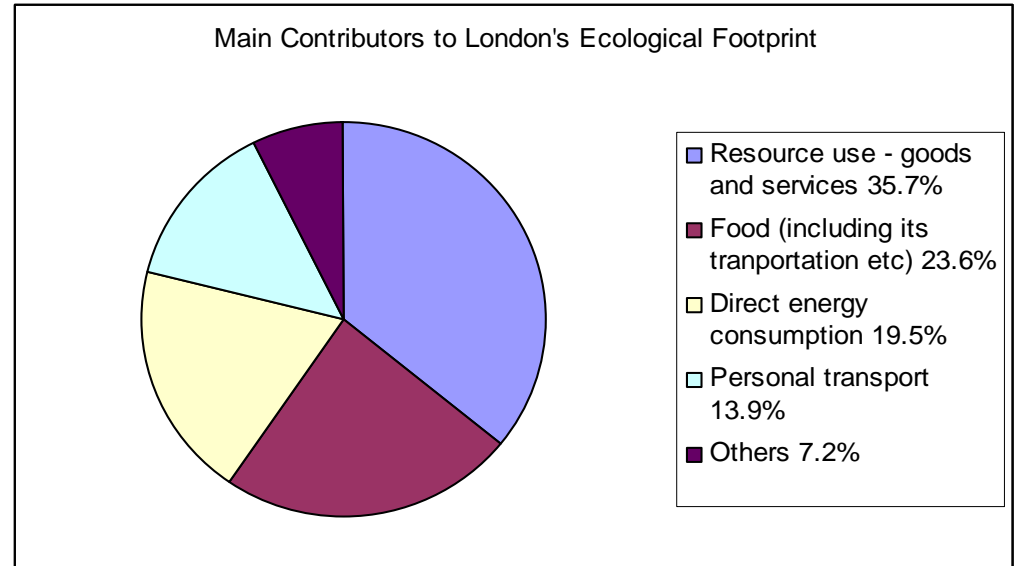
# Why PSFPI

80% of food consumed in London is from overseas

Food accounts for 25% of all HGV kilometres

19% of adults in England are obese

A third of Gershon's efficiency savings £7.17bn is to come from public procurement



# Objectives of PSFPI

- Raise production and processing standards
- Increase tenders from small and local producers
- Increase consumption of healthy and nutritious food
- Reduce adverse environmental impacts of production and supply
- Increase capacity of small and local suppliers to meet demand



# What are we Trying to Achieve

- Increase demand for local, fresh and organic food
- Improve food choice for London's minority ethnic groups catered for by the public sector
- Reduce food related waste in the public sector
- Improve food supply chains and procurement efficiency
- Increase collaborative and joint up sourcing in the public sector



# What are we Trying to Achieve (contd)

- Delivery of the procurement strand of the Mayor of London's Food strategy
- Decreasing diet related illness in London



# What we are doing in London

- Buyers' and Suppliers' workshops
- Carried out a needs Assessment
- Aligned PSFPI with the London Food Strategy
- Mapped suppliers in London and local to the region
- Established Buyers' and Suppliers' working groups
- Developed a pilot contract template for sustainable procurement



- **SEASONAL AVAILABILITY OF UK SALAD AND FRUIT CROPS**

- **SEASONAL AVAILABILITY OF UK VEGETABLES**



# Next Steps

- Aggregating purchasing
- Improving efficiency
- Encouraging Competition
- Sharing good practice



# Support we can offer

- Provide practical advice and support on site to the organisations and their contractors
- Pilot joint food procurement schemes in the public sector and with their catering contractors
- Implement sustainable food procurement in schools, hospitals, care homes and other public sector outlets



# What help is needed from Public Sector organisations and Suppliers

- Help and support in engaging and identifying the key food procurement contacts in the public sector.
- Sharing good practice
- Providing access and involvement to ongoing sustainable food projects.
- Telling us how we can move sustainable food forward in the public sector.



# Thank you

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