



ORLÉANS METROPOLIS



FRANCE
URBAINE
MÉTROPOLIS, AGGLOS ET GRANDES VILLES

COLLECTIVE CATERING: ORLÉANS GOES LOCAL

Located in the Loiret département in the Centre-Val-de-Loire region, Orléans Metropolis is made up of 22 municipalities. The river Loire, a UNESCO world heritage site, flows through Orléans and several municipalities in the metropolis, helping to forge the territory's identity and structure its landscapes and agriculture.

In order to maintain, develop and ensure the long-term future of the territory's farming industry, Orléans Metropolis, in partnership with the Loiret Chamber of Agriculture, drew up an Agricultural Charter, reflecting, with a series of objectives, the joint ambition of constructing a sustainable strategy for urban agriculture.

In order to improve the structure and diversification of local agricultural supply channels while at the same time securing outlets for producers, Orléans has relied on collective catering contracts. These enable partnership initiatives between farmers and the appointed management for collective catering operations to be encouraged, with the assistance of the Chamber of Agriculture.

KEY FIGURES FOR THE TERRITORY

- 282,828 inhabitants, 22 municipalities
- 11,000 hectares of agricultural land, i.e. 1/3 of the metropolitan area
- 232 active farms
- 850 direct full-time jobs
- An agricultural charter signed in 2012

A Contract to promote a sustainable food supply

Since 1 September 2017, for a duration of 10 years, the City of Orléans public service delegation contract has provided for the appointment of management on a concessionary basis for the City's school and municipal canteens (67 schools, 945,000 meals/year, and leisure activity centres, 70,000 meals/year), the City's Centre Communal d'Action Sociale (Municipal Social Action Centre) (2 retirement homes, 30,000 meals/year and home delivery of 72,000 meals/year), Orléans' inter-administrative canteen (public administration agents, 115,000 meals/year). A cooperation agreement was signed with the Département of Loiret in order to be able to integrate the preparation and delivery of meals for 13 secondary schools in the Loiret (730,000 meals/year).

Aware of current environmental, economic and social issues, the City of Orléans has chosen to develop a policy in harmony with sustainable development principles. Keen to play an exemplary role with regard to environmental issues, the City intends, among other actions, to ensure that its purchases are made on a responsible consumption basis.

This contract should, in the long term, help to encourage the supply of environmentally-friendly products and

services, and development in phase with humanist sustainable development values, thereby assisting the emergence of cleaner, more sustainable production processes, in particular through the structuring and development of local agricultural supply channels. The contract specifies that the catering company must give preference to local sourcing and respect seasonality, in consultation with the Chamber of Agriculture.

To achieve this objective, a "charter of good practices for the local supply of collective catering operations" was signed between the Chamber of Agriculture and the City's appointed catering management.

On a contractual basis, 5% of organic products, 5% of quality-certified products and 47% of local products are used every month, corresponding to a 57% "sustainable food supply", with the objective of at least 63% in 2025. All the school canteen menus have 5 components.

The list of local producers already provides a wide range of products:

- **local fruits: apples, pears, cherries, and strawberries from producers in Cléry-Saint-André (45), Courmemin (41), Olivet (45), and Angers (49), etc.**
- **local vegetables: cucumbers, cabbage, beetroot, radishes, lentils, courgettes, and salads from producers in Sandillon (45), Saint-Benoit-sur-Loire (45), Saint-Martin le Beau (37), Veuves (41), etc.**
- **local yogurt from the Fromagerie Maurice (37);**
- **fresh potatoes from the Ferme du Colombier (28);**
- **chickens from Pithiviers (45);**
- **beef from the Centre Val de Loire;**
- **pork from Tradival de Fleury-les-Aubrais (45).**

In addition to these products being locally sourced, all meat comes from French farms, veal has quality certification, fish has "responsible fishing" certification, accompaniment vegetables are frozen, from farms practising sustainable agriculture, purées are freshly made on the premises, as are all soups, sauces, salad dressings, and cakes which are all made by the cooks in the Orléans central kitchen. Bread is delivered every morning by bakers in each district.

The contract is supplemented by a broad spectrum of requirements based on environmentally-responsible criteria, which will be developed throughout the contract:

- fight against food waste (weighing of waste);
- sorting and recovery of waste (recycling of cartons, etc.);
- optimization of transport (choice of most environmentally-friendly delivery vehicles, potential partnership with post office, short supply chains);
- job integration for people in difficulty (in particular through the new vegetable preparation facility);
- cleaning of premises (environmentally-friendly cleaning products);
- grenelle de l'environnement (environmental forum) (in particular, reduction of the carbon footprint).

Furthermore, work is in progress towards meeting the objectives of the EGAlim law (French law for equitable relations with producers and sustainable, healthy food).

A KEY FEATURE OF THE PROJECT: THE CREATION OF A VEGETABLE PREPARATION FACILITY

Located in relatively small premises, the organization of the production kitchen did not have enough space for the preparation of basic, raw ingredients.

To achieve the objective of developing links with local farmers, the contract required the creation of a vegetable preparation facility and a ripening room.



A tool for processing fresh produce, the vegetable preparation facility allows the use of local products in the menus to be increased, with a two-fold objective:

- enabling all users to consume fresh, local products;
- creating outlets for produce and a relationship of mutual trust with local producers, in particular through the signing of a charter representing a commitment over several years between the producer, the Chamber of Agriculture, and the City's appointed catering management. Among other things, this charter ensures that remuneration at the best price is guaranteed for producers unaccustomed to working with large catering groups.

The ripening room allows fruit to be served when it is perfectly ripe.

An evolving project that benefits as many people as possible.

Building on the contract's immediate success, two possibilities for further development are currently being studied:

- a collaboration with the Region, which would like high schools in the urban area to be able to enter into a contractual relationship with the appointed management so that children can benefit from products processed by the vegetable preparation facility and thus increase their consumption of local, fresh produce;
- discussions with Orléans Hospital with a view to the catering operation at their local site benefitting from the same arrangement.

The City of Orléans is now committed to ensuring that all of these various groups can benefit from well-balanced, healthy, locally-sourced meals every day.