



AMIENS METROPOLIS



FRANCE
URBAINE
MÉTROPOLES, AGGLOS ET GRANDES VILLES

FOR A RESPONSIBLE, SOLIDARITY APPROACH TO SCHOOL MEALS

At the heart of a rich agricultural region, Amiens has expanded on both sides of the wide Somme valley and around the confluences with the Avre and the Selle rivers. It presents an attractive living environment characterized by an abundance of green spaces and gardens. Presenting itself as a city that cares about the environment, Amiens has made the link between the city and nature one of the levers of its territorial development project.

The urban area community of Amiens Metropolis implements numerous actions in line with the priorities of the *Politique Nationale de l'Alimentation* (National Food Supply Policy): social justice, food education for young people, the fight against food waste, territorial involvement and the development of the territory's food heritage.

In the context of priority actions for the 2014/2019 period, several objectives were set:

- Encourage short supply chains participating in the development of the local organic and conventional agriculture sector and, through this measure, the relaunching of food markets to support local producers.
- Integrate specific criteria such as the time between picking and reception of the product.
- Offer educational tours of food production sites in such a way as to maintain a local supply offer for public contracts.
- Give preference to food that is produced by organic agriculture or which carries other quality certification (Red Label for example).
- Combat food waste.

KEY FIGURES FOR THE TERRITORY

- Number of inhabitants:
 - Amiens : 132,479
 - Amiens Metropolis : 178,892
- 39 municipalities
- 350 km²
- 281 hectares of green spaces
- Percentage of the population below the poverty threshold (Insee 2016): 25%



Management of School Meals: an effective lever for combatting food waste



Since 5 July 2013, school catering for the City of Amiens has been managed by the municipality, which supplies meals for children attending public schools in Amiens and children's leisure activity centres and the municipal restaurant for the public authority's employees.

- 8 employees working on the organization, preparation and delivery of meals
- 6,800 meals are produced every day for 56 satellite schools
- 1,200 to 1,500 meals a day for the 31 leisure activity centres during school holidays
- Average cost of food ingredients is €1.95 inc. tax

SEVERAL ACTIONS CONCERNING THE CENTRAL KITCHEN

The central kitchen is given support in managing a "zero waste" approach. Corrective actions are proposed on the basis of food waste assessments. It is then important to measure the practical effectiveness of these measures.

- Regular updating of technical sheets in order to remain as close as possible to real needs,
- Improvement of packaging rules for products which are sent directly to the satellites,
- Adjustment of meat orders to comply with observed consumption,
- Production of house compotes to use up downgraded apples from local producers,
- Identification of products with short use-by dates every week in order to reposition them on the satellites after informing them,
- Partnership with the society for the protection of animals (SPA) for a weekly collection of leftovers from the kitchen.
- Consultations on the possibility of partnerships with organizations that can use "food leftovers" that are not distributed.

A new vegetable preparation facility to encourage local organic production

With a view to improving the quality of the services offered by the Central Kitchen in Saint-Ladre, the City of Amiens set up a vegetable preparation facility at the end 2018 in order to include more fresh, local produce in its menus. This facility enables the introduction of fresh vegetables into the main course dishes prepared every day by the 28 employees in the Central Kitchen for school canteens in Amiens.

Since the beginning of the school year in September, an average of 7,230 meals is provided every day for Amiens' school canteens. 430 are for very young children and are prepared directly in each crèche while the 6,800 remaining meals are cooked in advance for the nursery and elementary schools on the Central Kitchen's premises. The objective of this new facility is to enable the use of larger quantities of products more quickly, so as to increase the proportion of fresh, local vegetables in the meals offered. To accomplish this, the Central Kitchen has partnerships with several structures including *Bio d'Ici d'Abord Bio* (organic supplier) and *Somme Produits Locaux* (local produce supplier).

The investment necessary to carry out this municipal project was €368,825, which covered the expenses of refurbishing the premises, new flooring, electrical work and the purchase of various items of equipment. This cost includes the purchase of the necessary equipment for the vegetable preparation facility. The total cost of all of these elements was €194,500.

40% ORGANIC, LOCAL PRODUCTION

This new equipment used by the Central Kitchen employees enables nearly 800 kg of fresh produce to be processed in one morning. This fresh produce is served in the form of a gratin on Wednesdays and Thursdays in school canteens and leisure activity centres. The fresh products are packaged in compliance with hygiene and cold chain regulations. The employees check the quality of the vegetables which are then cut up very carefully, for example into smaller size pieces for kindergarten children.

From a qualitative standpoint, this has enabled a significant increase in fresh products in the menus. Previously, vegetables were only used for starters (grated carrots, celery, cucumber, etc.). The installation of the vegetable preparation facility allows the introduction of fresh vegetables as accompaniments to main courses, such vegetables were previously purchased frozen. Currently, the Central Kitchen uses around 30% organic, local produce in its menus, with a target of 40% in 2020. The partnership with the Hauts-de-France Organic Agriculture platform grouping producers enables us to support local sources that meet our requirements for the production of school meals.