

# CLIMATE CHANGE AND SCHOOL CANTEEN IN ROME

World Habitat Day

FAO - Rome 3 October 2011

Claudio Baffioni - Luisa Massimiani - Giovanni Monastra

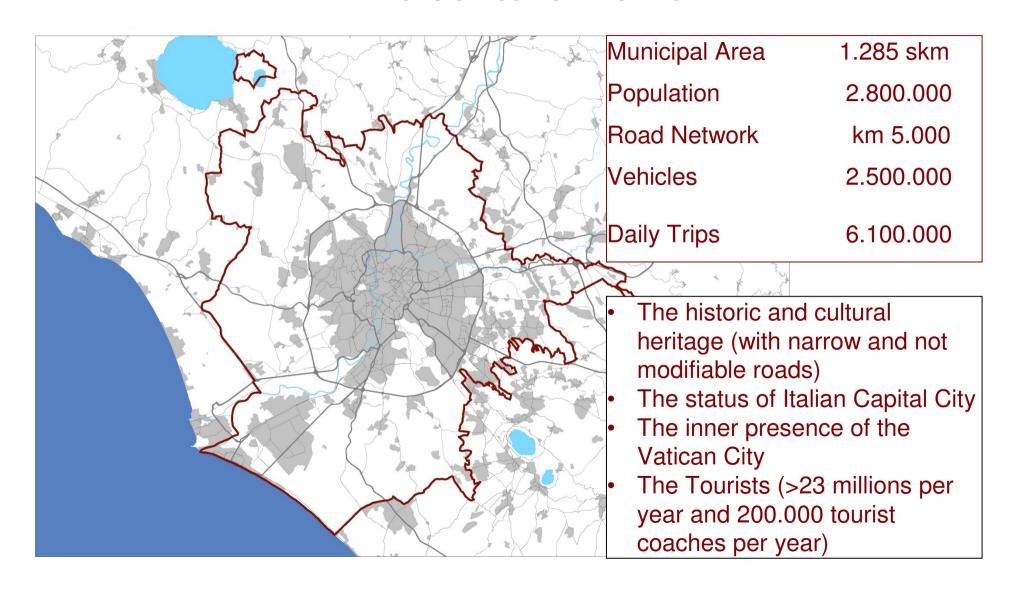
claudio.baffioni@comune.roma.it

luisa.massimiani@comune.roma.it

giovanni1.monastra@comune.roma.it

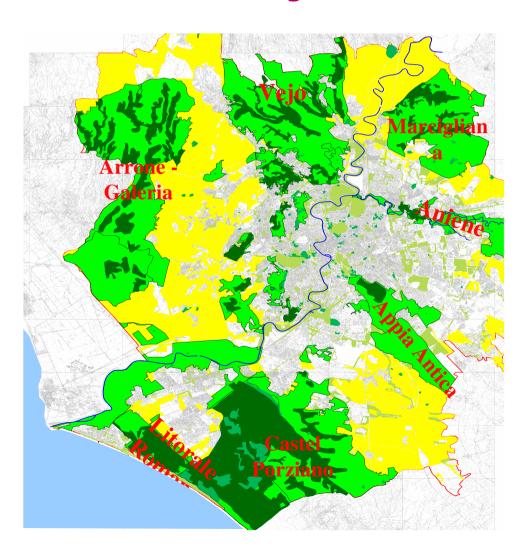


#### The context: Rome





#### Rome green and historical system



total area: 129.000 ha

green area 83.000 ha (64%)

agricultural areas 63.000 ha (76% green area)

Rome hugest agricultural Capitol in Europe



# School Canteen in Rome Fact sheet

The service is for children in nursery, primary and secondary (first period) schools

The service provides 144,000 meals per day, i.e. more than 21 million meals per year.

The service is delivered in 550 schools with kitchens. Only 17% of the refectories (112 refectories) receives meals from neighboring canteens.



### Goals

#### 1.FOOD QUALITY

Organic food supplies the 69% of the products used in school canteens.

Rome is the largest customer for organic products in the domestic market: 400 National Bio companies (80 companies in Lazio Region) supply the School canteens in Rome.

Local products - km zero

Protected Denomination of Origin (PDO) and Protected Geographical Indication (PGI) from Lazio Region

Genetically Modified Organisms (GMOs) totally banned in food and feed for animals.

<sup>5</sup>



## Goals

2. IMPLEMENT A MODEL OF SUSTAINABLE FOOD IN TERMS OF ENVIRONMENTAL, SOCIAL, AND ECONOMIC PILLARS.

The City Administration is convinced that food is an important part of the solution for this problem and that economy - environment - wellbeing - solidarity are strongly intertwined.

The basis price is calculated at €5.28 per meal.



## Goals

- 3. MEAL AS A VEHICLE FOR NUTRITION EDUCATION.
- The school canteen becomes a special opportunity to develop methods of nutrition education and to prevent misconduct.
- The school canteen can becomes the instrument for "influencing" positive knowledge and for establish a solid relationship among child, food and healthy eating habits



#### SCHOOL CANTEEN IN ROME

#### CO2 EQUIVALENT SAVED (from: www.lcafood.dk)

Meat	Days	%	Kg CO2 eq	Total
Cattle - Beef	6	0,27	42,4	11,6
Cattle - Ground meat	3	0,14	4,4	0,6
Pork - Steak	8	0,36	3,0	1,1
Pork - Ground meat	1	0,05	2,3	0,1
Chicken	4	0,18	3,2	0,6
Total	22	1		14,0

There is an emission of 14 kg CO2 eq per kg of meat.

The mean portion is 80 g

Follows: 80 g x 144,000 meals per day = 11.5 tonnes of meat avoided It is equivalent to:

 $11.5 \times 14 = 161 \text{ t CO2}$  eq avoided for every vegetarian meal (no meat)

For each cycle of 9 weeks there are 12 vegetarian (no meat) days, During the year: 161 t CO2 eq x 12 days x 4.6 cycles = 8,887 t CO2 eq avoided



#### SCHOOL CANTEEN IN ROME

REDUCING WATER CONSUPTION (From: <a href="www.waterfootprint.org">www.waterfootprint.org</a>)
Virtual water i.e. water used in the production of a good or service.

Meat	days	%	water (liters)	Total
Cattle	9	0,41	15500	6273
Pork	9	0,42	4800	1964
Chicken	4	0,17	4800	873
TOTAL	22	1		9110

There is a consumption of 9.110 liters of water per kg of meat.

The mean portion is 80 g

**Follows**: 80 g x 144,000 meals per day = 11.5 tonnes of meat avoided It is equivalent to:

11,5 x 9110 = 104.765 liters of water (105 m3) savedfor every vegetarian meal (no meat)

104.765 liters x 12 days x 4.6 cycles = **5.783.028 liters of water (5.783 m3) saved** 



#### SCHOOL CANTEEN IN ROME

#### **PLASTIC AVOIDED**

Meals are served in earthenware dishes. Stainless steel cutlery and glasses are used.

Considering the weight of the plastic normally used for a meal:

16 g
16 g
15 g
3 g
10 g

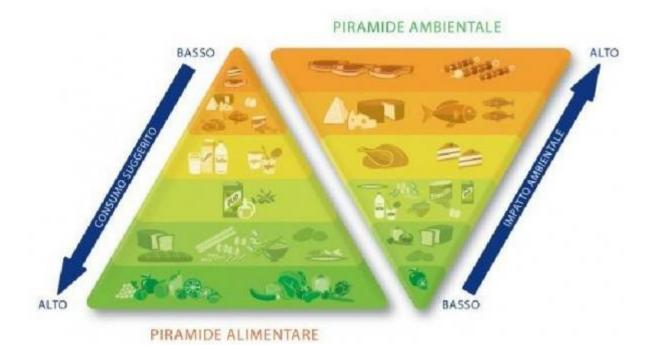
TOTAL 60 g

60 g of plastic x 144.000 meals per day x 209 days per year = **1.800 t of plastic** avoided



MEDITERRANEAN DIET = MODERATE CONSUMPTION OF MEAT AND PREVALENCE OF FRUIT, VEGETABLES, LEGUMES, CEREALS, OLIVE OIL

SO: GOOD FOR HUMANS, BUT ALSO HEALTHY FOR THE ENVIRONMENT





# MORE INFORMATION IN EUROPEAN COMMISSION WEB SITE IN THE PAGE FOR GPP

http://ec.europa.eu/environment/gpp/index en.htm

#### **NEWS ALERT**

Monthly News-alert is issued by the GPP Helpdesk. Each News-alert provides short articles, forthcoming GPP events, new website updates, an interview with a key stakeholder, and summaries of GPP examples. See NewsAlert Aug Sept2011

http://ec.europa.eu/environment/gpp/pdf/news\_alert/Issue%2014\_News\_Alert\_Aug\_Sept2011.pdf

A series of examples of the implementation of GPP illustrate how public authorities have made greener purchasing a reality and provide guidance to others.

See Case Study 34 Rome food

http://ec.europa.eu/environment/gpp/pdf/news\_alert/Issue14\_Case\_Stu\_dy34\_Rome\_food.pdf



# To play the "sustainable consumption fo food"



The new Olympic Game for Rome 2020

Thank you for the attention