

SUSTAINABLE PROCUREMENT IN PUBLIC KITCHENS

NORDIC SEMINAR AND WORKSHOPS

23.–24.10.2014, Kilta-Sali, Lapinrinne 1, Helsinki, Finland



The best practices in Nordic procurement of sustainable food and procurement of catering services in public kitchens will be shared in the seminar and workshops. The seminar is targeting procurement and food service experts, purchasers, food companies and decision makers.

- the language of the seminar and workshops is English
- 23.10.2014: excursions and Get-Together dinner
- 24.10.2014: seminar and workshops
- see the program: www.kestavathankinnat.fi

Themes:

- European and Nordic perspective for procurement directive
- reform of the national procurement law
- economic impact of local food
- environmental criteria in sustainable food procurement
- sustainable menu planning
- taste and quality as procurement criteria
- procurement of catering services

REGISTRATION: www.kestavathankinnat.fi

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