

Mailing January 2013

## Revaluing Public Sector Food Procurement (RPSFP) on the Knowledge Hub

Dear RPSFP Group members

This is the first mailing in 2013 with some of the latest postings from the Revaluing Public Sector Food Procurement site on the Knowledge Hub. As we all get back to work, this mailing is intended to provide a brief summary of current activity on the site – and to encourage you to become a regular visitor and contributor in 2013. Take a look here – there is a lot going on: <https://knowledgehub.local.gov.uk/home>

In the meantime, this mailing will keep you posted about some of the latest news, discussions and developments in public sector food procurement that are taking place around Europe and beyond.

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### SHARING KNOWLEDGE

#### Science - policy interactions: the use of social media

Pieter van de Graaf, Scientific Adviser for Food with the Scottish Government, has posted a blog about the use of social media as part of science-policy interactions. Acknowledging that evidence-based policy making requires the provision of scientific evidence which is ‘reliable, up-to-date, succinct, integrated and easy to understand’, he suggests that many traditional pathways for the presentation of evidence by scientists, such as conferences, seminars and peer-reviewed papers ‘often fail to meet policy needs’. Pieter continues with the thought that, ‘some very well known platforms are being hugely underestimated with regard to their effectiveness in exchanging information on more serious matters, including scientific research,’ and he provides a succinct guide to popular social media tools, spelling out some of their advantages and disadvantages, and concluding with a set of very useful links.

You can read the whole article on the RPSFP blog.

#### Knowledge sharing toolkit

Femke Hoekstra asks if members have seen this handbook on Knowledge Sharing Methods and Tools:

[http://www.ifad.org/pub/thematic/km/faciliator\\_guide.pdf](http://www.ifad.org/pub/thematic/km/faciliator_guide.pdf)

She says, 'I think it offers some very useful guidelines on how to use KS tools in workshops. It gives some examples of such tools which aim to capture and disseminate, to generate and share, to design and facilitate such as chat shows, peer assist or speed sharing. It gives a session overview of the tool and some process and facilitation notes to implement the tool (before, during, after).

There is also an accompanying website:

<http://enrapkscurriculum.pbworks.com/w/page/9412486/FrontPage>

## FOODLINKS news

The latest edition of FOODLINKS news is out. You can read about the project meeting in Malmo last November and get information on upcoming and past events, new library resources as well as a list of some of our new members.

You can access the newsletter here:

<http://www.foodlinkscommunity.net/foodlinks-home.html?&L=0>

You can also subscribe to FOODLINKS News using the following link:

<http://www.foodlinkscommunity.net/newsletter-subscription-foodlink.html?&L=0>

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## NEW DOCUMENTS AND REPORTS

### A legacy of change: the London 2012 post-Games sustainability report

The London Organising Committee of the Olympic Games and Paralympic Games (LOCOG) has published 'A Legacy of Change', its final sustainability report for London 2012, focusing on what was achieved in the delivery of the Games and the culmination of the sustainability programme.

The report provides a detailed checklist of achievements against LOCOG's sustainability objectives, including:

- 70% of LOCOG suppliers were SME's contributing 26% by value of the programme;
- 15.5 million sustainably sourced meals.

You can read the report here: <http://www.london2012.com/about-us/publications/publication=london-2012-post-games-sustainability-report/>

## Providing organic school food for youths in Europe – Policy strategies, certification and supply chain management in Denmark, Finland, Italy and Norway.

Serving high quality school meals is a difficult task. Many factors influence the meal quality. Products – transformed through several supply chains – are composed at the caterer's kitchen to become a healthy and tasty menu. Gianluca Brunori has posted the Proceedings of the iPOPY seminar, held in 2009 in Nuremberg, Germany. These cover a range of countries and issues, including how high quality meals can be ensured by the organization of these supply chains.

You can read more by going to the library on the Knowledge Hub site for revaluing public sector food procurement, but if you are interested in knowing more about short food supply chains, why not join the FOODLINKS group, 'Short Producer to Consumer Chains'? - also on the Knowledge Hub.

### Also on the blog:

Bettina Bock posted information about new distance learning courses on urban agriculture and food security being run by the RUAF Foundation – a global resource centre on Urban Agriculture and Food Security (<http://www.ruaf.org>).

## 'Footprinting Oxford: How to Feed a City'

A report into the sustainability of Oxford's food systems was launched on 17 January 2013. 'FoodPrinting Oxford: How to Feed a City' was commissioned by Oxford City Council's Environmental Development department on behalf of Low Carbon Oxford and was written by Tom Curtis of LandShare.

FoodPrinting Oxford calculates the resources and risks involved with Oxford's food supply, and explores how best to make the city's food system more reliable. It concludes by underlining the importance of taking action across the entire supply chain and emphasises that different solutions will suit different players, but that all should be backed up by knowledge of what is effective.

You can read more here:

[http://www.oxford.gov.uk/PageRender/decN/newsarticle.htm?newsarticle\\_id=51238](http://www.oxford.gov.uk/PageRender/decN/newsarticle.htm?newsarticle_id=51238)

If you want to know more about urban food strategies, you could also join FOODLINKS 'Urban Food Strategies' group on the Knowledge Hub.

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