

SKIN Good Practice Recording Template

MENSA CÍVICA	
Author(s)	COOP AGRO-ALIM
Insert photo or any visual image or diagram e.g. SNA diagram/Word or Image Collage (Optional)	
Choose relevant 'Hot Topics' below:	
SKIN good practice 'Hot Topic(s)'[*] CATEGORY 1	<p><u>Valorisation</u>: add value through promoting sustainable products to social stakeholders. <u>Social, Economic and Environmental Sustainability</u>: Connection between producers and consumers, Community education; Training and coaching initiatives; Ecological soundness of production methods</p>
SKIN good practice 'Hot Topic(s)'[*] CATEGORY 2	<p><u>Learning and empowerment</u>: Networking along the supply chain specially with schools and hospitals.</p>
SKIN good practice 'Hot Topic(s)'[*] CATEGORY 3	<p><u>Governance - external</u>: Enabling government policies and regulatory frameworks, use of social and environmental criteria in tenders for public procurement.</p>
SKIN good practice 'Hot Topic(s)'[*] CATEGORY 4	<p><u>variety</u>: Collaborative hubs; <u>connection</u>: reconnection and relationships between the producers and the public entities.</p>
<p>EIP Practice Abstract Format: Short summary for practitioners in English on the (final or expected) outcomes (1000-1500 characters, word count – no spaces). This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.</p>	<p>Short description of the 'good practice': Mensa Cívica is a Spanish initiative that gathers European initiatives that promote sustainability in sustainable collective restoration. The initiative was presented at Expo H2O Zaragoza in 2008 after the English experience that has driven sustainability in school canteens and hospital social food at the 20 hospitals in South London. It will be provided with an ethical code and financial visibility to achieve several objectives, among others: To promote the change of specifications and contracting systems of public and private entities that promote social food, supporting good practices and their stakeholders in relation to food, health and sustainability; train the agents who operate in the cycle of sustainable collective restoration and disseminate their values and concrete actions among the organizations that support this initiative and society. The good practice of this initiative is based on the promotion of the preferably use of sustainable products (such as local products) in the collective restoration (hospitals, schools, etc). Through this practice the consumption and the knowledge of local products among schoolchildren and general public is also being stimulated.</p>
	<p>Main results/outcomes of the activity (expected or final):</p>

Through this initiative, they try to group organizations, companies and associations that join efforts to address sustainability in the modern processes of social food. The final purpose of the initiative is to contribute to the care of the environment and to the improvement of health.

The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?

To join the efforts with the European agents working in the same direction, realizing projects, campaigns and joint calls on food and, especially, in the matter of healthy, sustainable collective restoration and of the territories and their traditional local foods.

Further information/Reference:

<http://mensacivica.com/>

Short summary for practitioners in native language on the (final or expected) outcomes (1000-1500 characters, word count – no spaces).

This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.

Short description of the ‘good practice’:

"Mensa Cívica es una iniciativa española que reúne iniciativas europeas que promueven la sostenibilidad en la restauración colectiva sostenible. La iniciativa fue presentada en la Expo H2O de Zaragoza en 2008 tras la experiencia inglesa que ha impulsado la sostenibilidad en comedores escolares y la comida social hospitalaria en los 20 hospitales del Sur Londres. Contará con un código ético y de visibilidad financiera para lograr varios objetivos, entre otros: Promover el cambio de especificaciones y sistemas de contratación de entidades públicas y privadas que promuevan alimentos sociales, apoyando las buenas prácticas y a sus partes interesadas en relación a los alimentos, la salud y la sostenibilidad; capacitar a los agentes que operan en el ciclo de la restauración colectiva sostenible y difundir sus valores y acciones concretas entre las organizaciones que apoyan esta iniciativa y la sociedad.

La buena práctica de esta iniciativa se basa en la promoción del uso preferente de productos sostenibles (como los productos locales) en la restauración colectiva (hospitales, escuelas, etc.). A través de esta práctica también se está estimulando el consumo y el conocimiento de los productos locales entre los escolares y el público en general".

Main results/outcomes of the activity (expected or final):

A través de esta iniciativa, se trata de agrupar a organizaciones, empresas y asociaciones que unan esfuerzos para abordar la sostenibilidad en los procesos modernos de alimentación social. El propósito final de la iniciativa es contribuir al cuidado del medio ambiente y a la mejora de la salud.

The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?

Unir los esfuerzos con los agentes europeos que trabajan en la misma dirección, realizando proyectos, campañas y convocatorias conjuntas sobre alimentación y, sobre todo, en materia de restauración colectiva saludable y sostenible y de los territorios y sus tradicionales alimentos locales.

Further information/Reference:

<http://mensacivica.com/>

Pearls, Puzzles, Proposals?	<p><u>Pearls</u>: This initiative could be a good way of making society (schoolchildren specially) aware of the importance of sustainable products</p> <p><u>Puzzlings</u>: The security of supply could mean in some cases a problem that could make difficult the progress of this initiative.</p> <p><u>Proposals</u>: It will be necessary to encourage the Public Administration to take part in this initiative to include this (at least) recommendation in the public procurements.</p>
What needs did the 'good practice' respond to?	This initiative pretends to improve the menus in schools and hospitals with better product from the economic, social and environmental point of view.
Methodology Used:	desk-based research
Actors/Stakeholders:	Actors: primary producer, processors (mill, cooperative, artisan baker), consumers, students, society in general, collective restoration companies. Stakeholders:
Relevant SKIN Innovation Challenge Workshops(s)? Please specify	4 - Regulations 5 - Consumers and Society
Sectors	All Sectors
Region, Country	Spain
Media attachment (e.g. video) or other attachment (e.g. benchmarking data)?	

*See SKIN Good Practice 'Hot Topics' Directory

This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No. 728055



SKIN