

How to make food in institutions more sustainable?



Sustainable Institutional Food Procurement Tasmania (SIFPT) Project - Our food systems are vulnerable to disruption. Pandemic and climate change impacts like floods, storms, drought and fires are demonstrating this. We need greater resilience in our food systems. We need food systems with lower emissions, more secure producer livelihoods (including SMEs), regenerated landscapes and biodiversity, shorter supply chains and equitable access to healthy seasonal food. We can make a big difference if our institutions adopt sustainable food procurement; in our aged and residential care facilities, hospitals, prisons, schools, Meals on Wheels and university campuses.



Our big opportunity

Each year over 9 million government-funded meals are served in institutions across Tasmania: 2/3 are Federal Government funded and 1/3 are State Government funded. So, we have a big opportunity to include Tasmanian produced and processed food in every meal.

WHAT TASMANIANS WANT

EMRS polled adults in Tasmania* in August 2023. This is what they said:

91%
✓ AGREE

“ *Food in institutions should be healthy* ”

“ *When buying food for meals in public institutions, governments should always try to...* ”

...source from Tasmanian farmers and food processors

91%
✓ AGREE

...source food from small and medium sized farmers and processors

80%
✓ AGREE

...have a low environmental impact to reduce the risks of climate change

76%
✓ AGREE

\$40 MILLION

The institutional food/ingredient market in Tasmania is projected to be worth an estimated \$40 million in the 2024/2025 financial year



Tasmanian farmers agree.

In a recent survey of fruit and vegetable growers 98% said governments should try to source from local farmers and processors

98%
✓ AGREE

WHAT DO FARMERS NEED TO SELL TO INSTITUTIONS?

motivations include— guaranteed reliable sales, diversifying markets, capturing multiple grades to minimise food waste

help to get started – knowing which institutions are interested, contracts, collaboration with other growers, time to plan

key issues and possible future challenges addressed – pricing, logistics, food safety, insurance, consistency of orders

WHAT DO INSTITUTIONS NEED TO TAKE A MORE SUSTAINABLE APPROACH?

reliable supply of fresh nutritious ingredients for their seasonal menus to meet their specifications

Ensure current **tender agreements are complied with** (state government institutions only)

Facilitate connection with suppliers including between wholesalers and Tasmanian producers and processors

INVESTING IN A FARM TO INSTITUTION PROGRAM IS THE SOLUTION. IT WILL:

- create shorter supply chains, new markets and more jobs
- reduce food waste
- create a united approach between Tasmanian farmers, processors, wholesalers, institutional food service, businesses, governments, researchers and sector peak bodies
- meet the expectations of Tasmanians around sustainable food procurement
- build on international experience.

SIFPT PHASE 2 2024

- Work with the Department of Health to establish the baseline and ways to monitor origin sourcing for State Government food procurement. This will help assess the impact of the Buy Local Policy.
- Engage across governments to demonstrate the alignment of sustainable food procurement with existing and emerging strategies and plans, plus achieving the Sustainable Development Goals.
- Explore with suppliers' processes to increase transparency of local sourcing for ongoing monitoring and where possible nudge and/or connect them with opportunities to buy local.

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CONSULTING



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