



Introducing organic products in public catering





1. Regional skills cluster on public catering using organic, local and quality and origin certification products

Co-animation 2017 INTERBIO Nouvelle-Aquitaine and AANA



Objective:

- ▶ Gather all the stakeholders working on the quality food policy in Nouvelle-Aquitaine ;
- ▶ Define regional actions to develop good quality food in public catering.

Missions :

- ▶ **Support local authorities** that want to develop the introduction of organic, local or under quality and origin certification products ;
- ▶ **Organise regional value chains** to develop a suitable offer ;
- ▶ **Promote the organic and local sector** and its products for public catering.

2. Support and follow-up the public catering restaurants

Develop and monitor the local authorities charter of commitment :

- ▶ Assist local authorities in that aim at improving food quality by introducing organic products in their catering services.

Support the elaboration of public procurements :

- ▶ Help purchasing groupés
- ▶ Organise training sessions

Follow the regional policy in terms of food quality in high schools :

- ▶ Involve in the regional workshops

Enhance the introduction of organic products in works canteens:

- ▶ 3 pilot restaurants

Broaden the web portal for the organic, local and under quality and origin certification public catering in the region.



3. Organisation of the value chain

Organise and facilitate the public catering commission:

- ▶ Définition des orientations avec les adhérents
- ▶ Réponse aux besoins, concertations

Set up a watch on call for tenders releases :

- ▶ Watch and information on call for tenders relevant for the members' production capacities

Support to platforms development :

- ▶ Support to regional collective tools

Trainings :

- ▶ Organise targeted trainings related to the members' needs.

Technical support to the members in the elaboration of their commercial strategies towards public catering

4. Promote the organic sector

Organise The public catering professionals' meetings in Corrèze:

- ▶ 122 visitors
- ▶ 22 exhibitors
- ▶ Brigitte Allain, deputy from Dordogne who proposed a law for the introduction of organic and local food in school canteens.



Participation to the SIRHA (professional exhibition for the catering and hospitality industries)

- ▶ Speech on the introduction of organic meat in public catering, together

Relations partenaires :

- ▶ Participation to regional meetings of the AGORES association, working on public catering
- ▶ Attendance Restau'Co exhibition in Paris



The « TERRITOIRE BIO ENGAGÉ » label



This label promotes the actions and commitment to organic farming to the local inhabitants and all partners !

REGIONAL INFORMATION WEB PORTAL

Objectives :

Create at a regional scale, a clear and efficient way online, for all stakeholders who want to set out projects to improve their food offer in their public catering services.

In Aquitaine : www.restocoaquitaine.com

- Came out of a regional reflection from various stakeholders, started in 2014 in Aquitaine
- Tools on line in December 2015

In Poitou-Charentes : www.offrealimentairepoitoucharentes.com

- Work started in June 2011 in the frame of the « support to commercialization » mission
- Web site launched in 2012

Expansion to New-Aquitaine : www.restaurationcollectivena.fr

REGIONAL INFORMATION WEB PORTAL



PORTAL REGIONAL DE LA RESTAURATION COLLECTIVE en Nouvelle-Aquitaine Bio, locale & de qualité

ESPACE PRO >

RESTAURATION COLLECTIVE OFFRE BIO & LOCALE ÉDUCATION ALIMENTAIRE BOÎTE À OUTILS RESSOURCES CONTACT

ACTUALITÉ

JOURNÉE D'ACTUALITÉ
Les achats de denrées alimentaires et la réforme de la commande publique

RECHERCHER UN FOURNISSEUR
Trouvez les fournisseurs et produits près de chez vous

BOITE À OUTILS **ACTUALITÉS**

Bienvenue sur le portail de la restauration collection BIO, locale et de qualité en Nouvelle-Aquitaine

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Chef cuisiniers, gestionnaires, directeurs de restaurants collectifs, vous trouverez sur ce portail toutes les informations et contacts vous permettant de **développer un projet ambitieux d'amélioration de vos approvisionnements locaux, bio et de qualité.**

Agriculteurs, professionnels des filières agricoles et agroalimentaire, ce portail vous est également dédié. Si vous souhaitez mieux comprendre le marché de la restauration collective, connaître les restaurants collectifs à proximité ou bénéficier de conseils pratiques pour développer votre activité dans ce secteur, n'hésitez pas à parcourir ce portail et à contacter les ressources professionnelles pouvant vous accompagner.