

# Copenhagen House of Food



**Kenneth Højgaard 2018**

Infopäev "Mahetootmine ja toitlustamine", 24.09.2018



Euroopa Maaelu Arengu  
Põllumajandusfond:  
Euroopa investeringud  
maapiirkondadesse





**The food must be tasty in  
Copenhagen !**

**It must end with the boring,  
fast or unhealthy meals in the  
Copenhagen institutions.  
Mayor Ritt Bjerregaard  
presented yesterday the plans  
for Copenhagen Food House,  
which will raise the quality of  
municipal food arrangements.**

ONSDAG D. 14. JUNI 2006 KL. 03:30

**Berlingske**

# Ritt Bjerregård

- Lord Mayor of Copenhagen 06-09
- Minister for Food, Agriculture and Fisheries of Denmark 00-01
- European Commissioner for the Environment 95-99
- Social Minister of Denmark 79-81
- Education Minister of Denmark 75-79
- Education Minister of Denmark 73-73
- Born 19 may 1941
- Social Democrats



*municipality of Copenhagen*



**Anne-Birgitte\_Agger**





# Copenhagen House of Food

The Copenhagen House of Food is an independent, non-commercial foundation established by the City of Copenhagen in 2007

**Mission:** To improve the quality of the public meals that Copenhagen offers to its residents

**Motto:** *“We aim to create a sustainable, healthy and joyful meal culture in the municipality of Copenhagen”*



# Public meals - from fodder to food



- Nurseries
- Kindergartens (day care centres), orphanages
- Schools
- Nursing homes
- 'Meals on wheels'
- Social institutions, shelters, prisons, hospitals
- Civic centres
- Canteens
- Sports centres



# Copenhagen House of Food

- **wants to be a critical and caring sparrings partner for the institutions:**
- should be part of showing the ways of creating good meals and ways to beat bad habits, old routines, inadequate meals and flawed eating situations.
- increase the prestige and joy of working in the public kitchens



# Meals in Copenhagen

Approx. **80,000** daily meals

Approx. **40,000** diners daily

**7,375,000** kg annually.

141.800 kg weekly.

**1100** kitchens in **925** locations

Approx. **1700** employees in the  
kitchens

Approx. **40.300.000** EUR in  
annual food consumption

**10 %** of all municipal  
procurement in Denmark







Don't talk - create

You can't talk your way to greater public health, sustainability or a new food culture.

It must be created.



# Kindergartens and preschools

- 450 institutions serve locally prepared food everyday
- Try to bring the children to work in the kitchen
- Teaches the teachers in the art of hosting and “to be cultivated in food”
- Teaches the teachers in “Learn to know their senses and their own tastes”
- Teaches the teachers in “Build and train a language to express what you sense”



# The future must be greener

- No crave Broccoli
- It tastes bitter and has no sweetness or umami
- It requires Food Literacy or Food Bildung







Copenhagen  
House of Food

Cookingkidz 2017





33 Schools between 5000 and 7000 meals

- Choice between two **full meals** everyday
- 90% organic
- Central prep kitchen and cooked at the school
- 1/3 vegetables
- 1 day fish, 1 day vegetarian, 1 day soup





# The children's House of Food

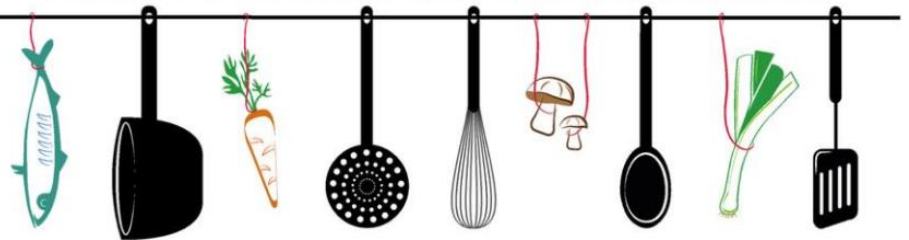
- 450 classes a year
- school classes and kindergartens come to our kitchens
- food craftsman as teachers
- different themes
- fits into schools curriculum







## BØRNEBENS MADMARKED



The children's food market  
Mobile bicycle kitchen





Children's food camp for school classes





# Goals for organic conversion in Copenhagen

**60 % organic food by 2009**

**75 % organic food by 2011**

**90 % organic food by 2015**

- *Goals set by the City Council in 2001 within the framework of the "ECO-Metropol" Vision of Copenhagen as Environmental Capital of the World 2015*
- [http://www.kk.dk/FaktaOmKommunen/PublikationerOgRapporter/Publikationer/tmf\\_publicationer.aspx?mode=detalje&id=674](http://www.kk.dk/FaktaOmKommunen/PublikationerOgRapporter/Publikationer/tmf_publicationer.aspx?mode=detalje&id=674)



# “The Copenhagen Method”

A transition in both heads and saucepans





Going organic means  
choosing a strategy

**Substitution**

(business as usual)

**Conversion**

(a process of change)



# Can you afford to buy organic on a public budget?

- Cost of 10 years organic conversion equals 45 mill. dkr. or 6 mill. EUR
- Cost of 1 years "substitution" would amount to the same cost, per year! (every year)





# Challenge..



We have lost the sense of what we need.  
Health is a social issue.



# 2015: 90% organic in Copenhagen's 900 kitchens



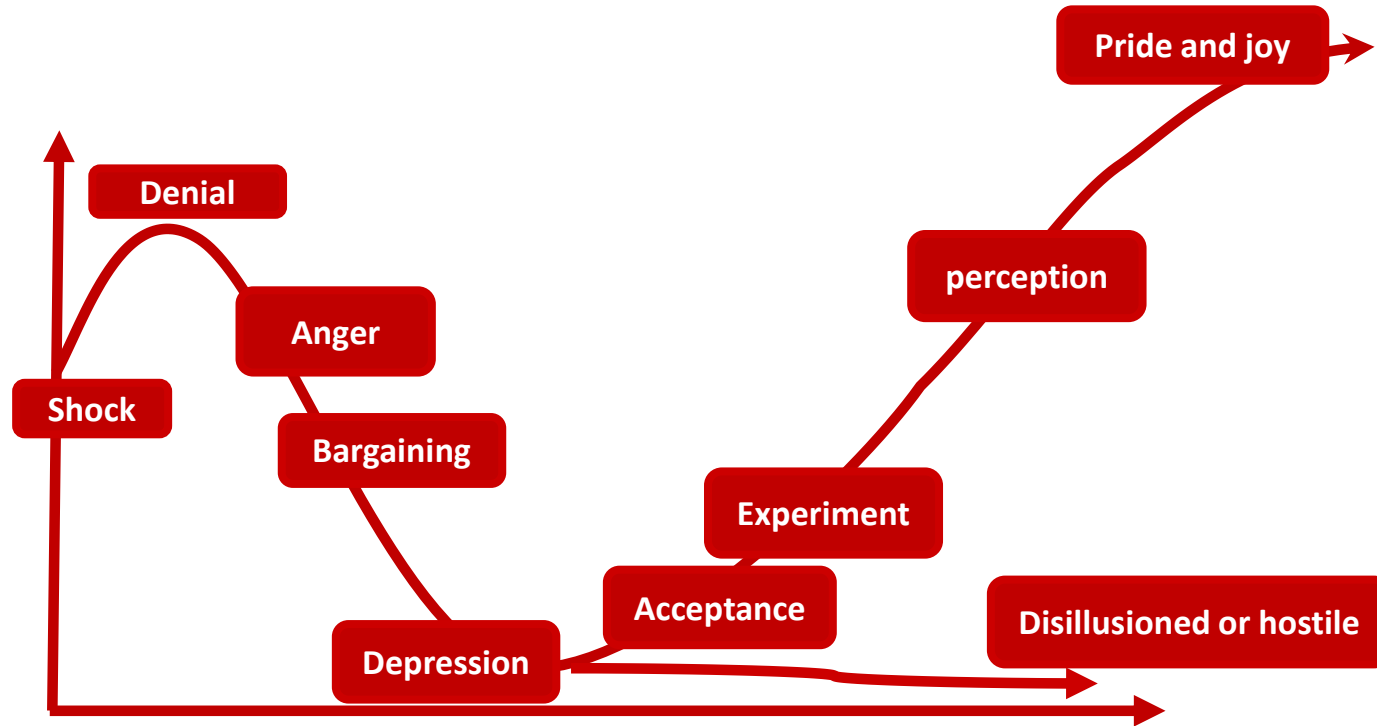
# We will make the kilo of food to the hectare of agriculture



- Public consumption in Copenhagen as the locomotive for regional development of sustainable food production.
- 90% ecology equals 10,500 tons of food

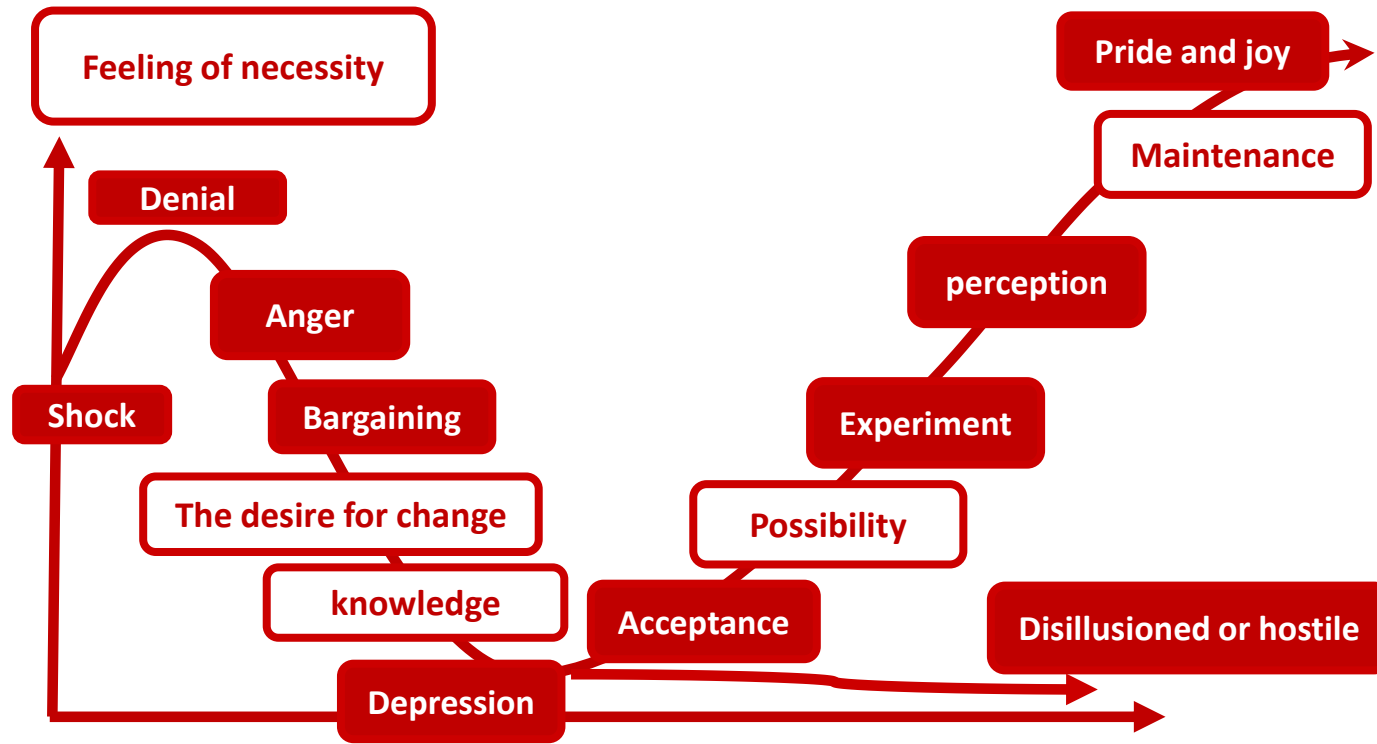


# Kübler-Ross model " The five stages of grief "

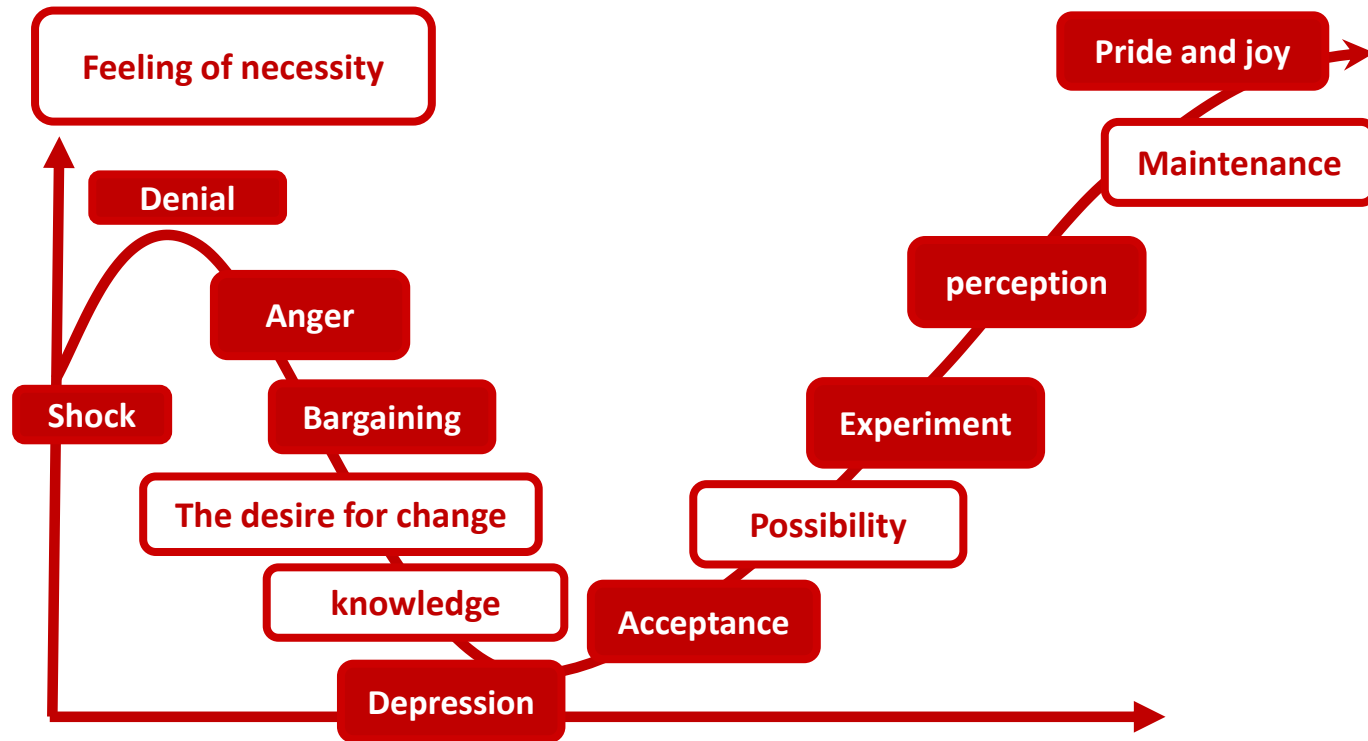




# Kübler-Ross model " The five stages of grief "



# Kübler-Ross model " The five stages of grief "







The products selection  
reminiscent of  
"New Nordic Food"

We live in an illusion  
where we think we  
can get everything all  
the time all year long

hurdle and necessity  
promote creativity  
and professionalism



# Organic conversion with **NO EXTRA COST**

## What is done differently in the kitchen?

- 1) **Less meat – different cuts of meat**
- 2) **More seasonal vegetables**
- 3) More potatoes – better potatoes
- 4) Fruit in season
- 5) More or different use of grains, lentils, pulses, beans
- 6) Diligent menu planning and attention to prices
- 7) Old housekeeping virtues - Rational kitchen operation: less waste and more efficiency
- 8) Bake your bread and cakes
- 9) Critical use of full- and semi-manufactures, use “raw” ingredients and cook from scratch
- 10) Find the weak point, one or more of the above



**Fresh –no frozen products**





**Was there anything for the eyes**



**Was there anything for the eyes**



# Craftsmanship and skills







Økologi - Københavns Mat x

www.kbhmadhus.dk/økologi

Tilpas links Importeret fra IE


KURSER BØRNE MAD ØKOLOGI SKOLEMAD KØKKENLØFTET RÅDGIVNING UDVIKLING

ØKOLOGI ØKOLOGI LIGE NU INDKØBSAFTALER ØKOLØFT 75% NORDIC CONFERENCE ØKOLOGI I KØBENHAVN INSTITUTIONERNE SÅDAN OMLÆGGER VI

1.750 medarbejdere fordelt på 900 køkkener løfter økologien i København. Mød dem her på Økokortet.

Vælg køkkentype

Vælg kategori



Økoløft 75%

København ligger i front på verdenskortet, når det handler om økologi i de offentlige køkkener. For at styrke den position, er målet 75% økologi i de kommunale måltider i 2011 og 90% i 2015. Det kan vi nå takket være de engagerede medarbejdere, der tilbereder de daglige måltider til byens borgere. Økoløft 75% sætter ansigt på dem alle.

MATERIALER KALENDER NYHEDER

www.kbhmadhus.dk/oekologi/oekoloeft/solen-og-stjerne

Copenhagen House... Copenhagen House... Økologi - Købhav...

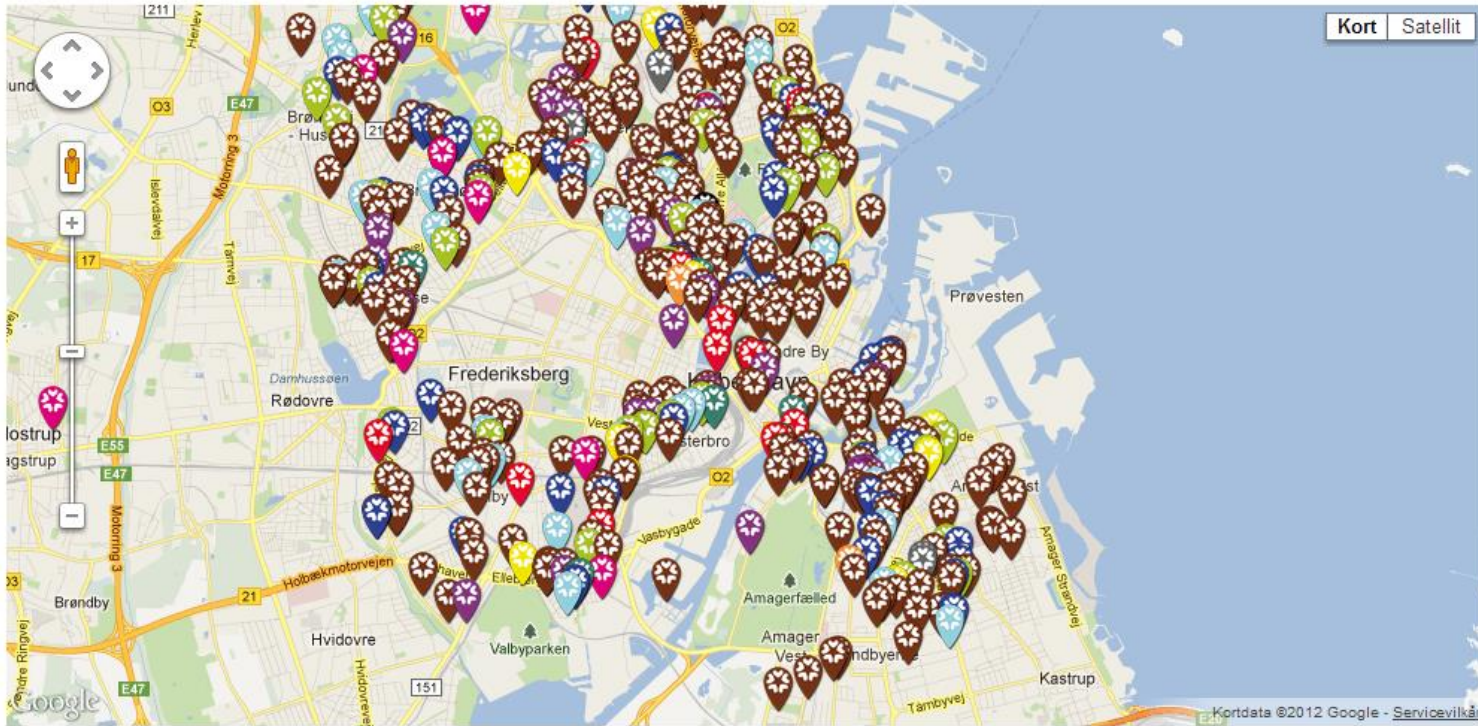
DA 23:16



### ØKO-KORTET

- Centralkøkken
- Plejehjem
- Fritidshjem og klubber
- Kulturhuse
- Psykiatriske institutioner
- Børnehjem og udsatte familier
- Daginstitutioner
- Skoler
- Kantiner
- Sportshaller
- Hjem for handicappede
- Væresteder, herberger og

Vis alle køkkentyper





Bryggergården - København x Facebook x

www.kbhmadhus.dk/oekologi/oekoloeft/bryggergaarden


Tilpas links Importeret fra IE

KURSER BØRNEMAD ØKOLOGI SKOLEMAD KØKKENLØFTET RÅDGIVNING UDVIKLING


**BRYGGERGÅRDEN (M. PRODUKTIONSKØKKEN)**

Søg

Øko-kort



**Økoløft**  
**98%**



**Bryggergården (M. produktionskøkken)**

Medarbejder: Muhammed Zahti, Lona Jørgensen, Xiaofan Li, Yardicon Njie, Michelle Jensen og Jytte Jensen.  
Hvem spiser maden: 40 beboere, 6 måltider om dagen.  
Køkkenets mål og tanker: Plads til forskellighed.

Dagens ret: Rugbrød med lun hakkebøf & rødbedesalat.  
Wienersalat med karse & rød peber. Tomat med purtug & rå løg.

Copenhagen Hous... Copenhagen Hous... Bryggergården - Kø... Unavngivet - Paint DA 23:42

Sundholm - Københavns N x Facebook x

www.kbhmadhus.dk/oekologi/oekoloeft/sundholm

Tilpas links Importeret fra IE

NYHEDER KALENDER PRESSE OM OS KONTAKT SITEMAP TILMELD NYHEDSBREV


**KBH MAD HUS**

KURSER BØRNEMAD ØKOLOGI SKOLEMAD KØKKENLØFTET RÅDGIVNING UDVIKLING

SUNDHOLM (VÆRESTEDER, HERBERGER OG BOSTEDER FOR VOKSNE MED SÆRLIGE BEHOV)

Søg

Øko-kort



**Økoløft  
90%**

**Sundholm (Væresteder, herberger og bosteder for voksne med særlige behov)**

Medarbejder: Hanne Redzepe.  
Hvem spiser maden: 50 brugere.  
Køkkenets mål og tanker: Maden skal være energi-tæt men samtidig sund, altid med grønt tilbehør.

Dagens ret:  
Paneret sejfilet med persillesovs og nye kartofler.

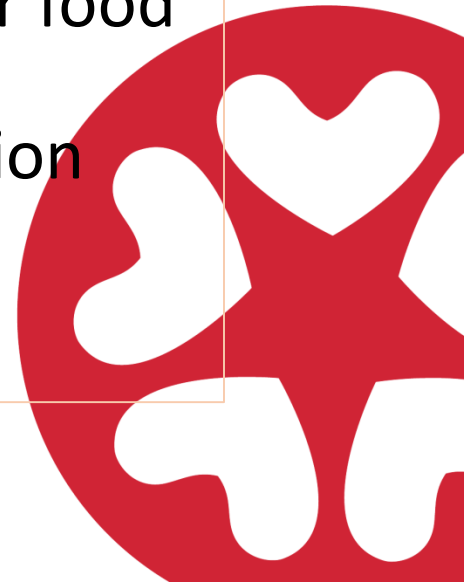
Copenhagen Hous... Copenhagen Hous... Sundholm - Køben... Unavgivet - Paint DA 23:35





# Common traits in the assessments

- More focus on professional knowledge
- More focus on cooking methods and tasting
- More focus on product quality
- More focus on the importance of the hosts in the good meal
- More focus on nutrition – the target group, and snacks
- More focus on the institutions' visions for food and meals
- More focus on interdisciplinary cooperation and communication



**All meals have a responsible hosts  
who eat the meal**



# Everyone has the right to a good meal

