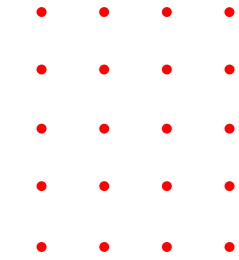


School meals' survey: Kurzeme



Baltic Municipality's Food Coalition, Project #S002

Daugavpils, 28.02.2023.

Interreg
Baltic Sea Region



Co-funded by
the European Union



RESILIENT ECONOMIES AND COMMUNITIES

BSR Food Coalition



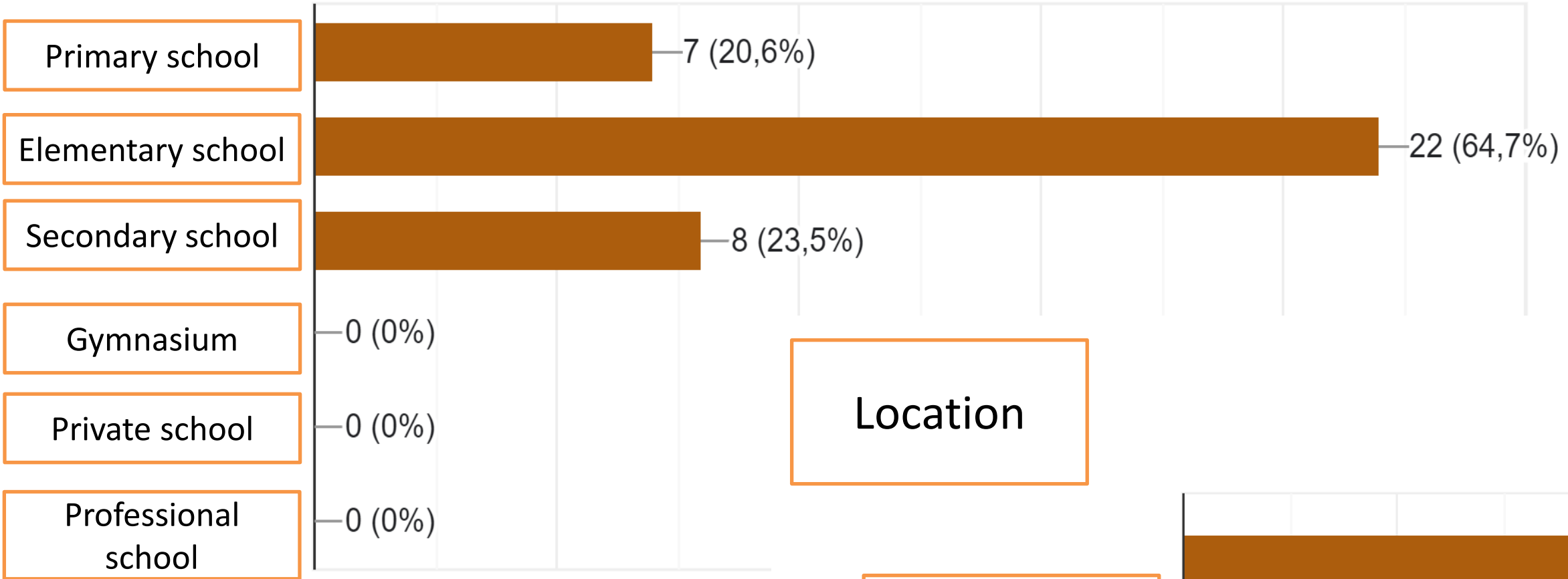
KURZEMES
PLĀNOŠANAS
REĢIONS

Survey results at Kurzeme schools, municipalities, catering service providers & farmers

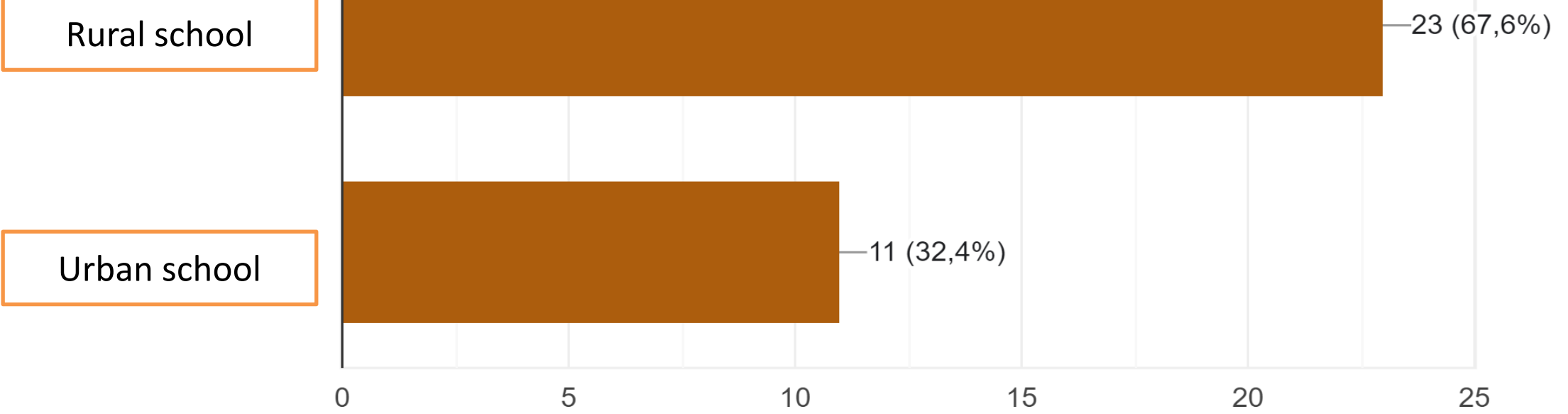
- ▶ **School administrations' representatives (17 questions) – 34 respondents**
- ▶ **Students & parents (11 questions) – 1185 respondents**
- ▶ **Catering service providers (12 questions) – 4 service providers (on-site discussion 14.12.22 in Striki)**
- ▶ **Farmers (14 questions) – 4 farmers (on-site discussion 14.12.22 in Striki)**
- ▶ **Municipalities (8 questions) – 4 municipalities (e-mail)**

Survey results from school administrations

Type of school



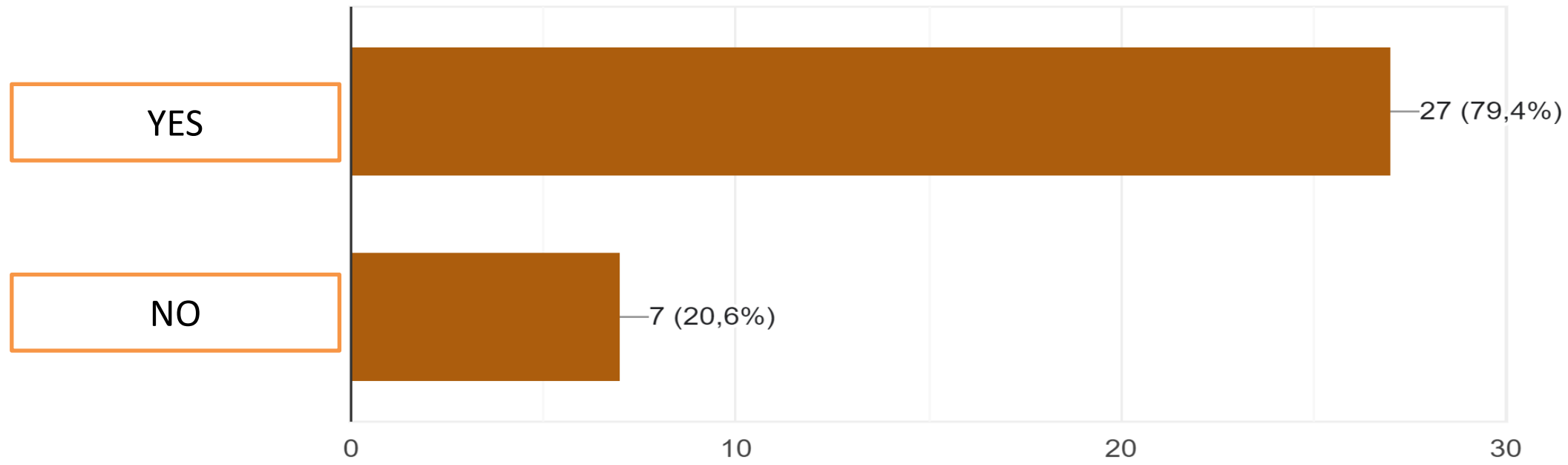
Location



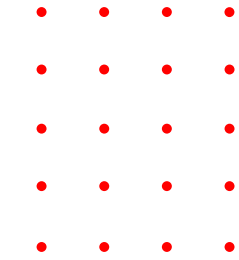
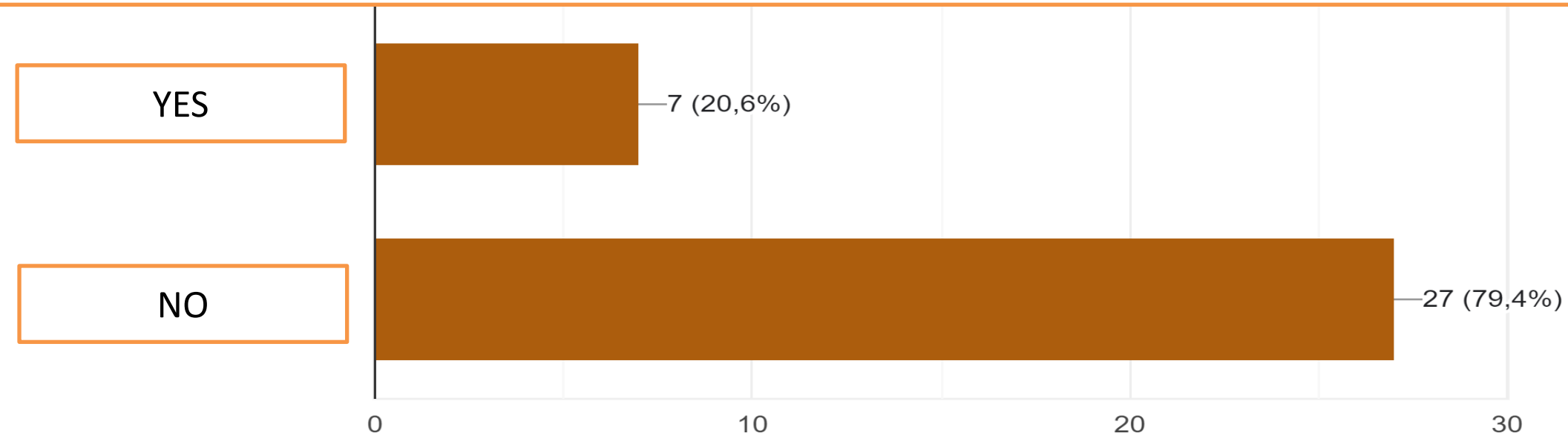
**Average number of students:
198 (from 30 up to 946)**



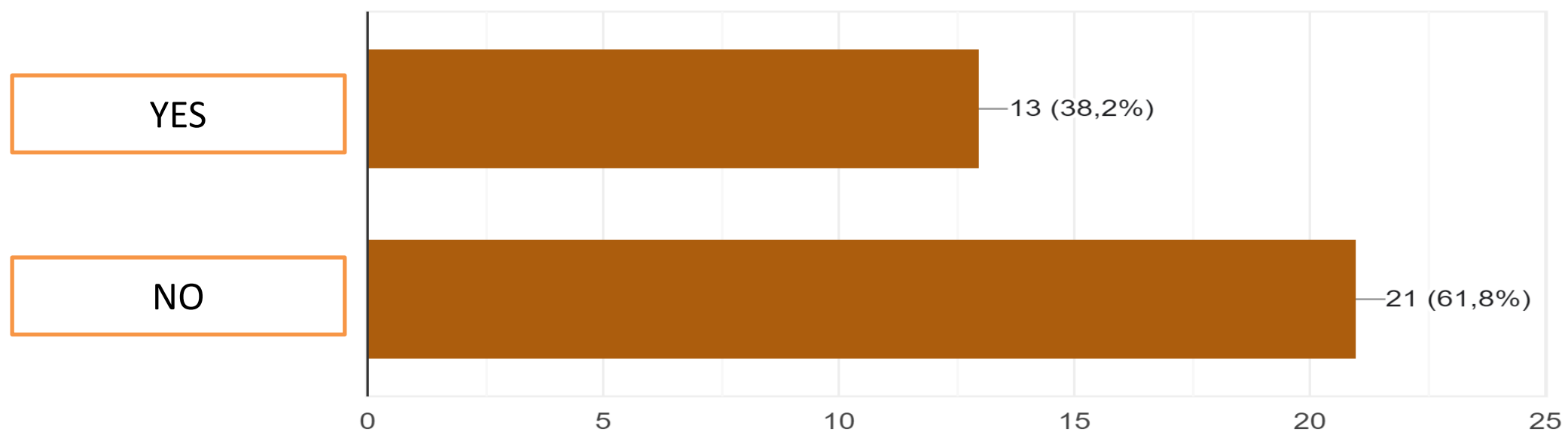
Do you cooperate with municipalities in planning school's food services procurement?



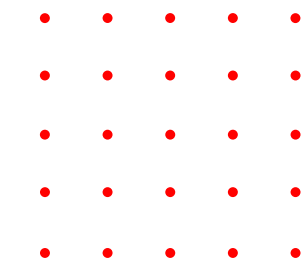
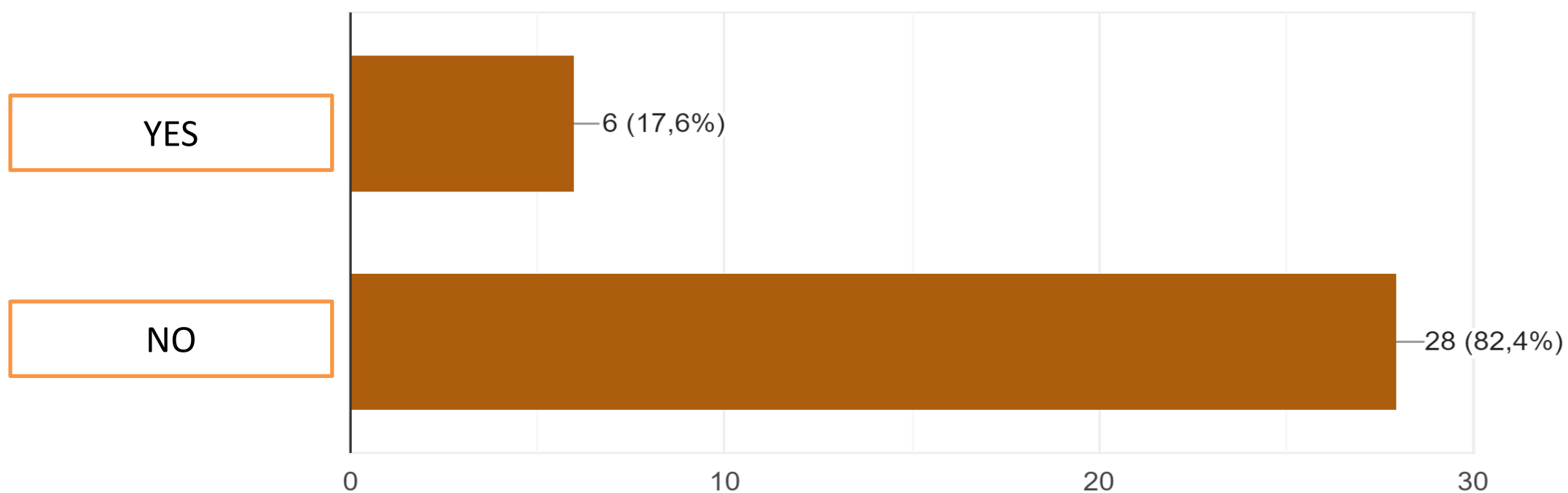
Do you cooperate with local farmers in planning school's food services procurement?



Do you get food (vegetables and fruits or other) directly from local farms?



Is there a system of food procurement directly from local farmers?



What organizations provide food and catering services for your school?

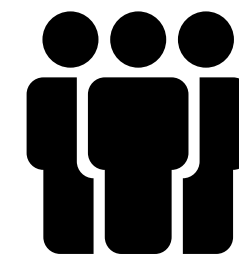
«Saltums Kandavā» Ltd. - 7

«Amial» Ltd. - 2

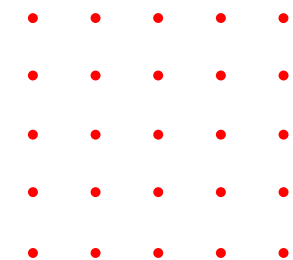
«Aniva» Ltd. - 4

«Avangarde» Ltd. - 1

Company (catering service provider) - 5



Association formed by school parents, which hires a cook and cook's assistant - 1

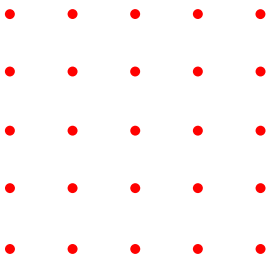


Delivery of products for making meals on-site – 9

Sanitex, Farmer «Oliņi» (biological vegetables), Jaunpils (milk products), Miesnieks Ltd. (meat, milk products), Lanekss Ltd. (grocery, jam, juice, fruit), «Kuldīgas maizes ceptuve» Ltd., «Laki Fruit» Ltd. (fish, chicken meat, potatoes, carrots), «Ventagra» Ltd. (cucumbers, tomatoes, onions, garlic), Kurzemes Gaļsaimnieks, JSC "LPB", "Priekules maize", "Rīgas piena kombināts, farmers «Ventiņi», «Nīckrasti»

Are there barriers to purchasing food from local framers?

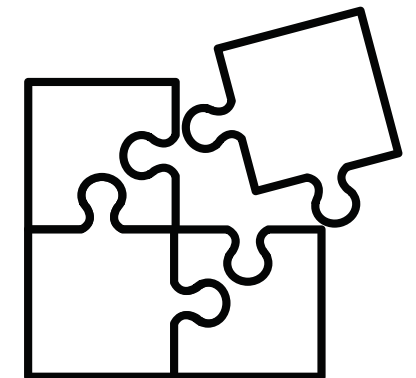
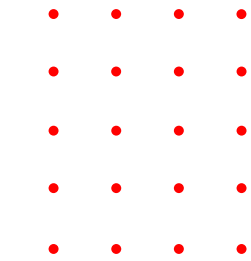
Regulations on circulation of food products; PPL; company is not interested to cooperate, as it buys the cheapest; school is not being involved; complicated procurement procedures, which requires a pile of docs, as well as to meet requirements, which might be OK with a large catering company, but is complicated for small ones, price



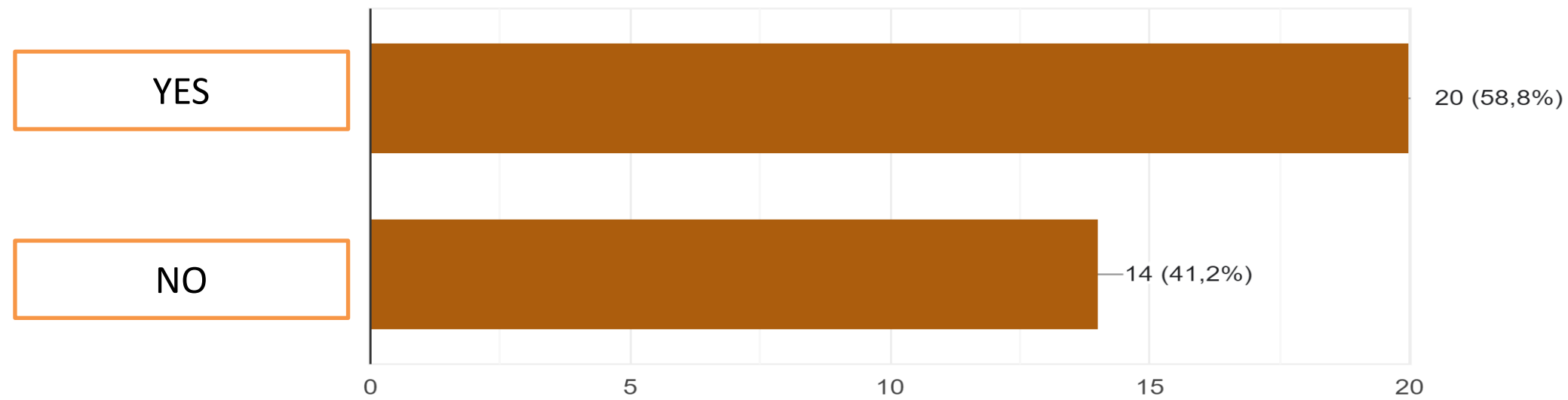
Procurements at county level, school has no free choice to choose buying from local farmers

**What are the major concerns regarding purchasing the food from local farmers?
(e.g. cost, quality, safety, delivery, packaging, storage, school labour concerns,
threat to current vendor relations etc.)**

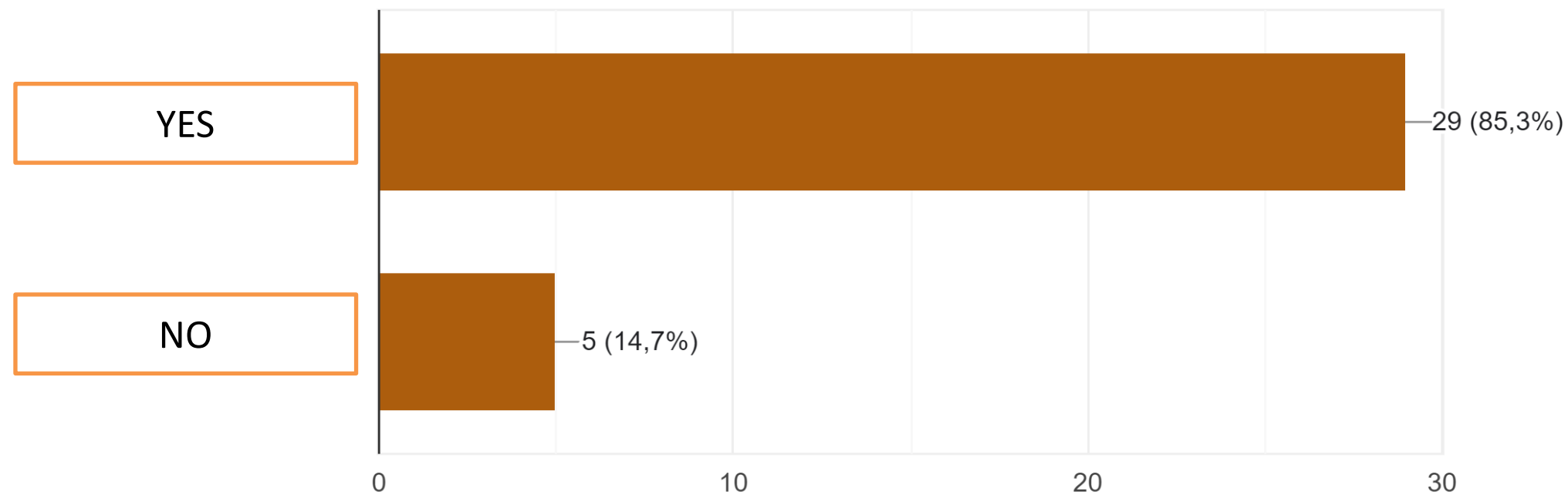
**PPL, regulations, price, storage, required docs and reports, cooperation
with the catering company – too high price when buying from the local
farmer; catering company has to be interested, fulfillment of procurement
conditions; the fact that the procurement is made by the municipality; e.g.
milk – too high fat %**



Would there be a need to create/have a farm at the disposal of the school, the production of which would supplement the school's meals?

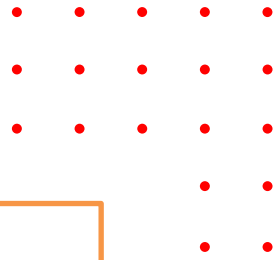
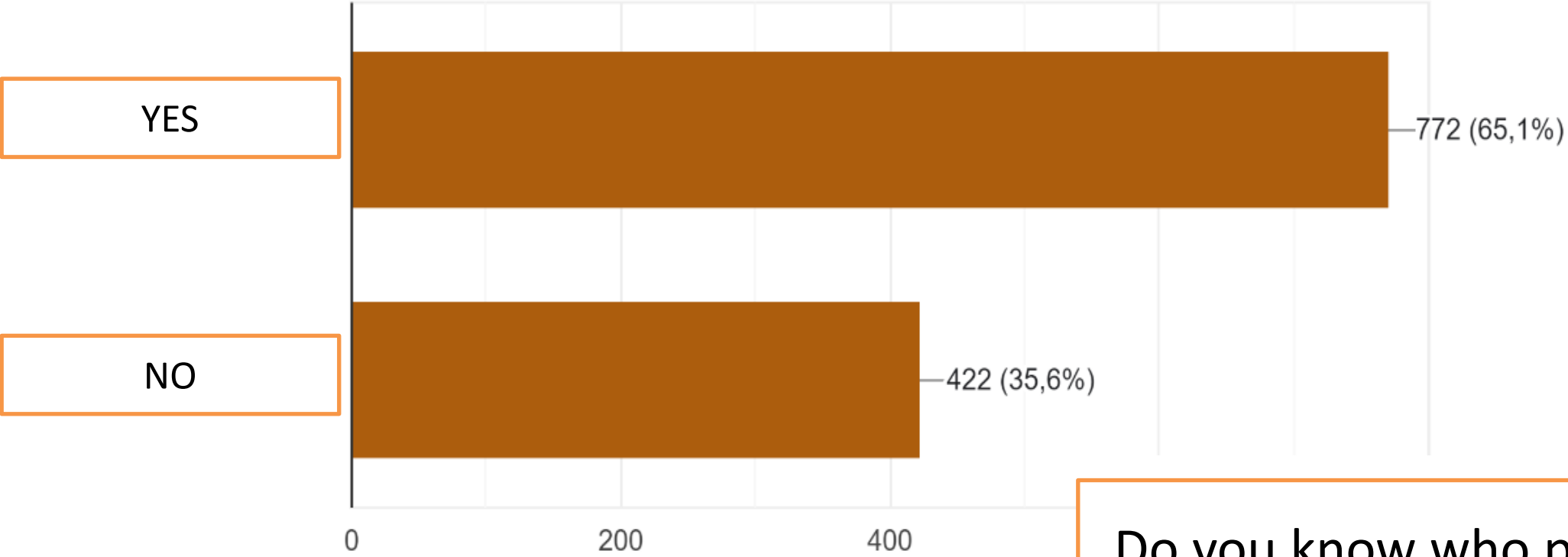


Would you like to try a cooperation with local farmers as a training base for students through direct work skills lessons and/or extracurricular activities?

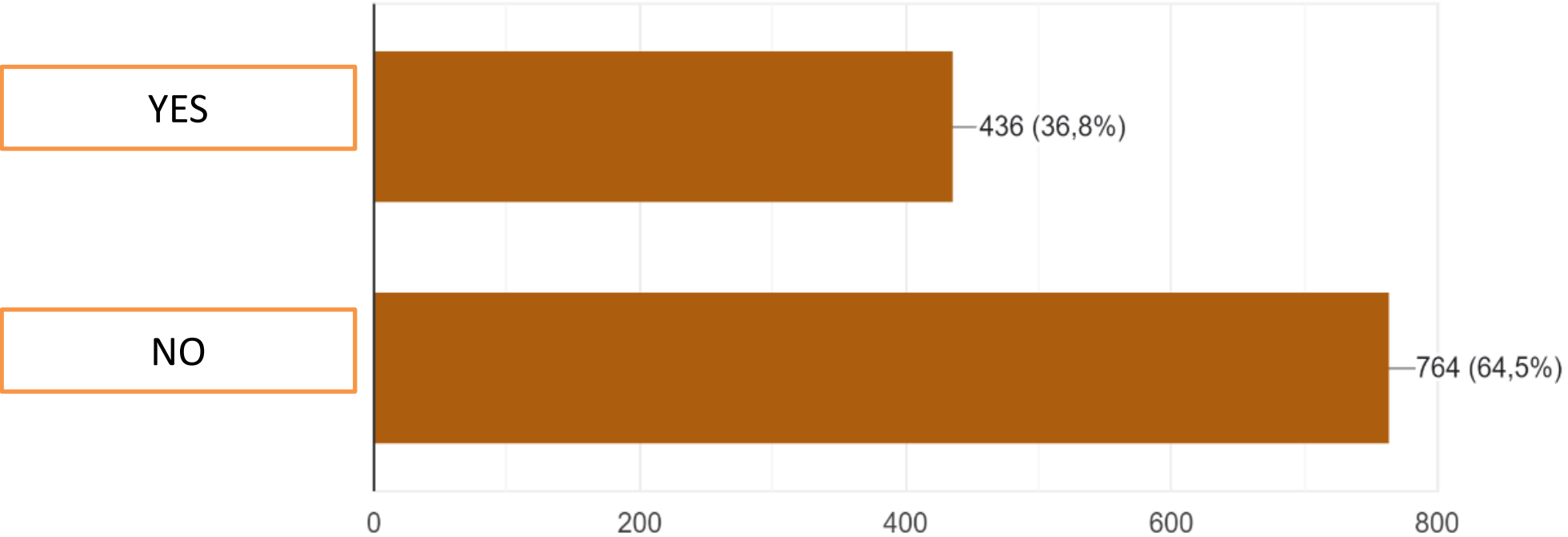


Survey results – students & parents

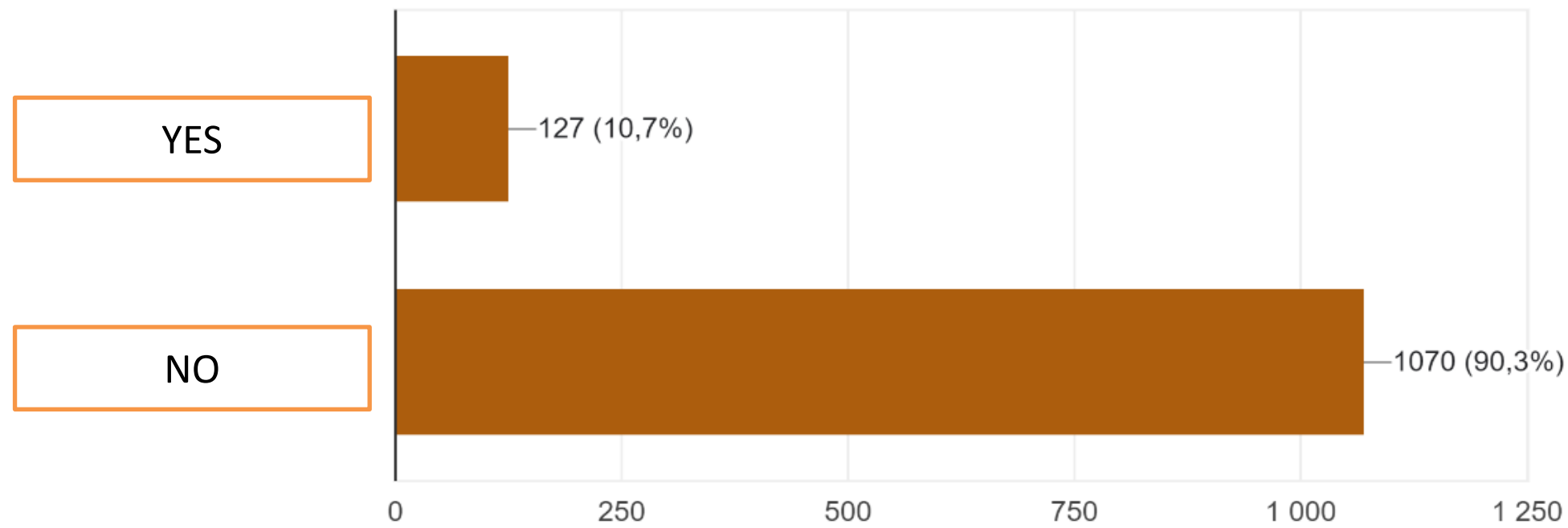
Are there enough vegetables and fruit in the school meals service?



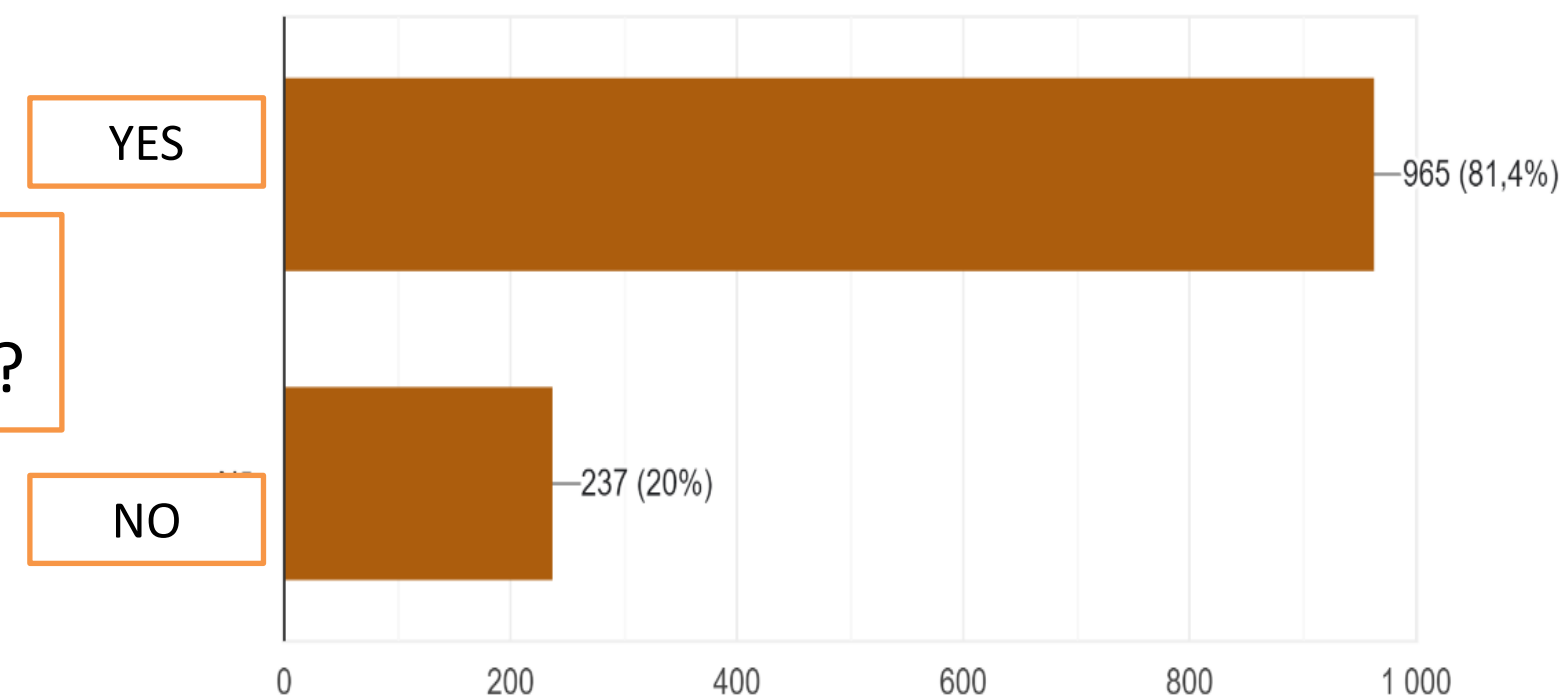
Do you know who provides food and catering services at school?



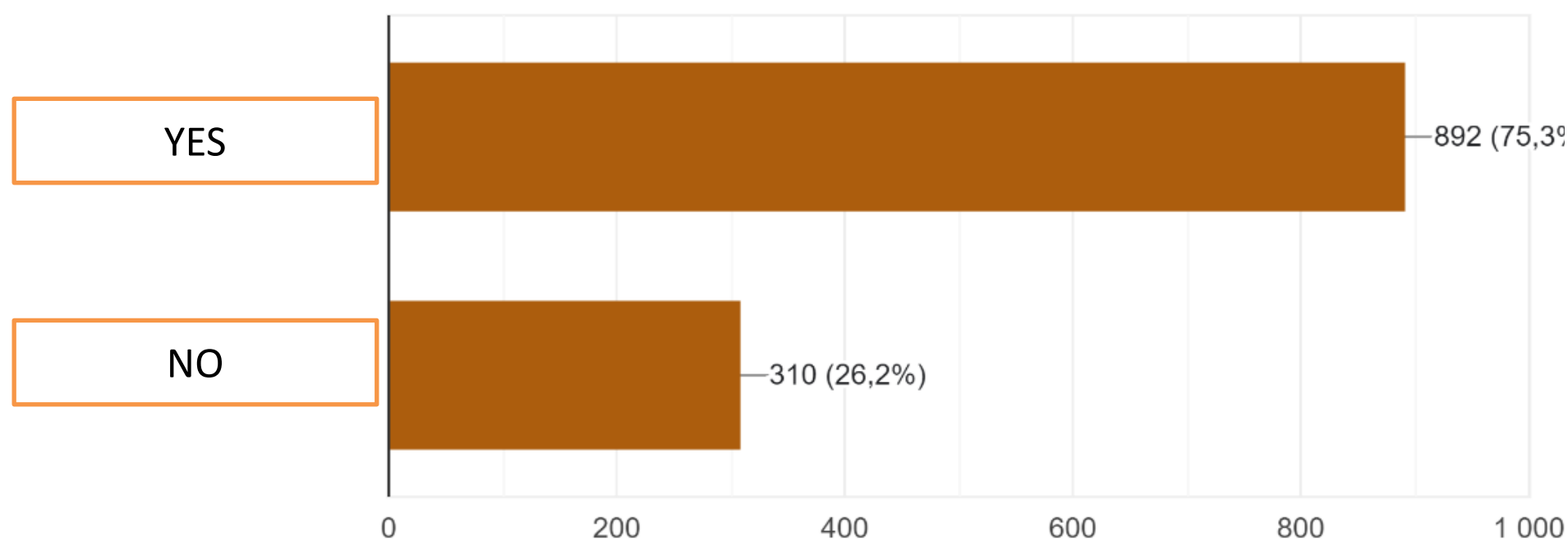
Are you involved in making meal menus?



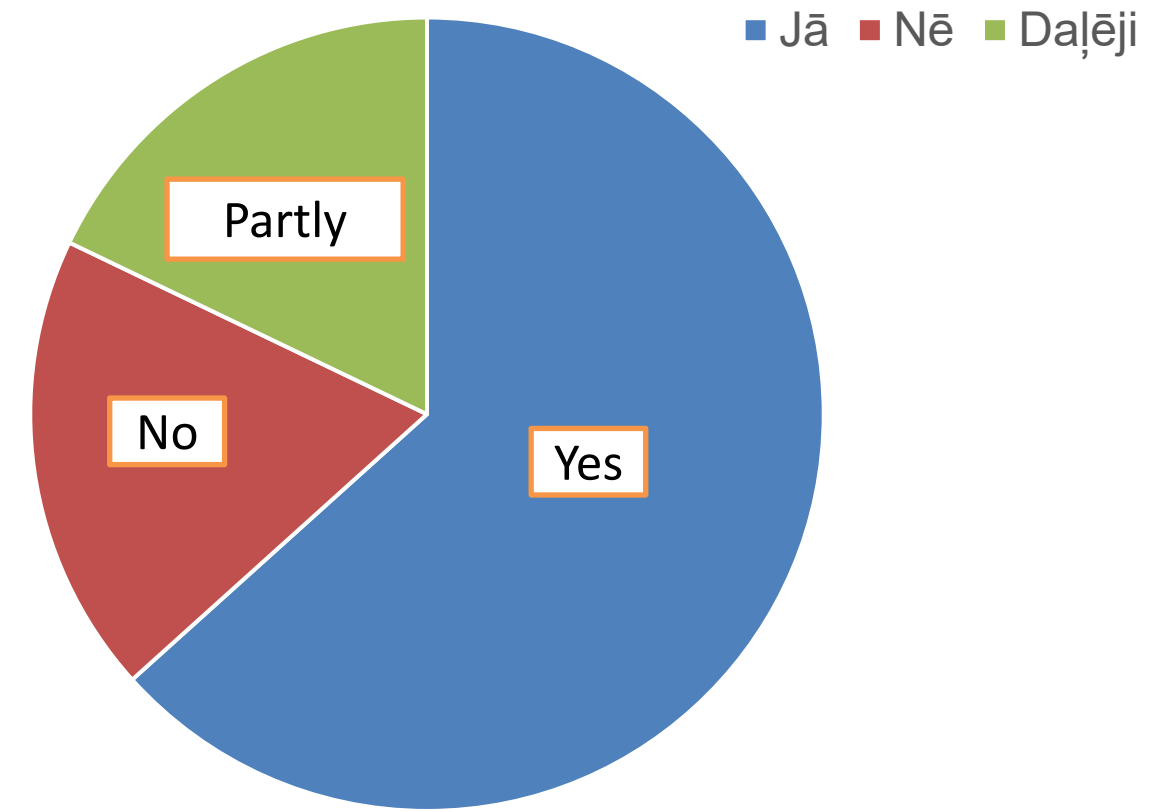
Would you like to have cooperation with local farmers as a training base for students through direct work skills lessons and/or extracurricular activities?



Would there be a need to create/have a farm at the disposal of the school, the production of which would supplement the school's meals?

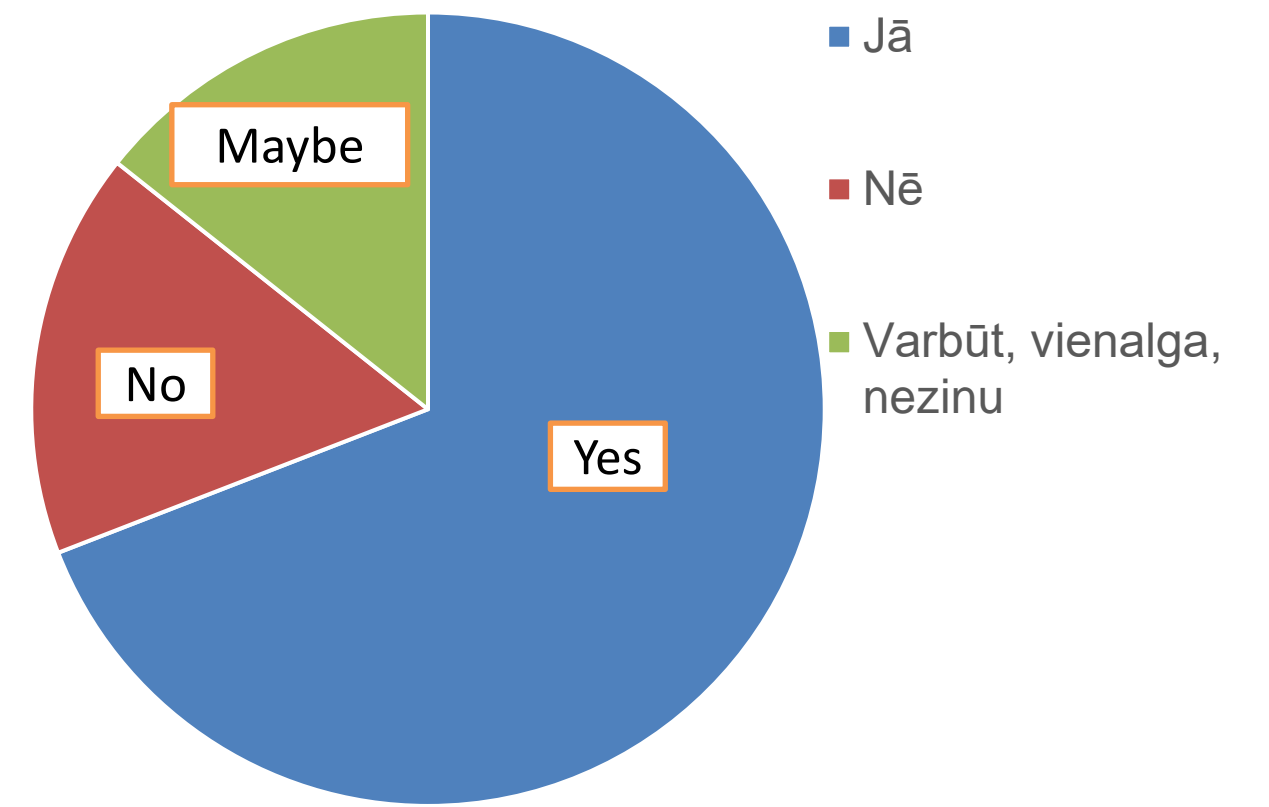


Are you satisfied with school meals?

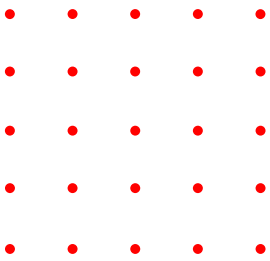


Buckwheat and rice are not tasty, meal is being served cold and is not delicious, portion is too small, lunch time is not good, food resembles hospital food (especially soups); buckwheat, rice and potatoes are overcooked, the same menu more than 10 years, more deserts needed, stew should be removed from the menu, cutlets and schnitzels should be fried from two sides, served food is too ordinary - nothing interesting to eat, who eats herring..., buckwheat with liver sauce is not tasty, more fruits and deserts would be welcomed, lack of spices; in the juices that are at the cashier, hair and fluff float inside on the top; too little meat, no option to choose food, more warm dishes needed; more balanced meal would be needed, according to the newest scientific studies, "gimme mac and cheese", should be adjusted to what children eat and what they don't eat, resembles school meals from Soviet times, too little fruit salads and vegetable; lunch is more expensive, but the choice is smaller than before; sometimes in reality the meal does not comply with the menu, too expensive, would welcome option to choose vegetables (not just take salads already mixed together), can't serve identical portions to 1st grade and 9th grade child, menus should be with more variety

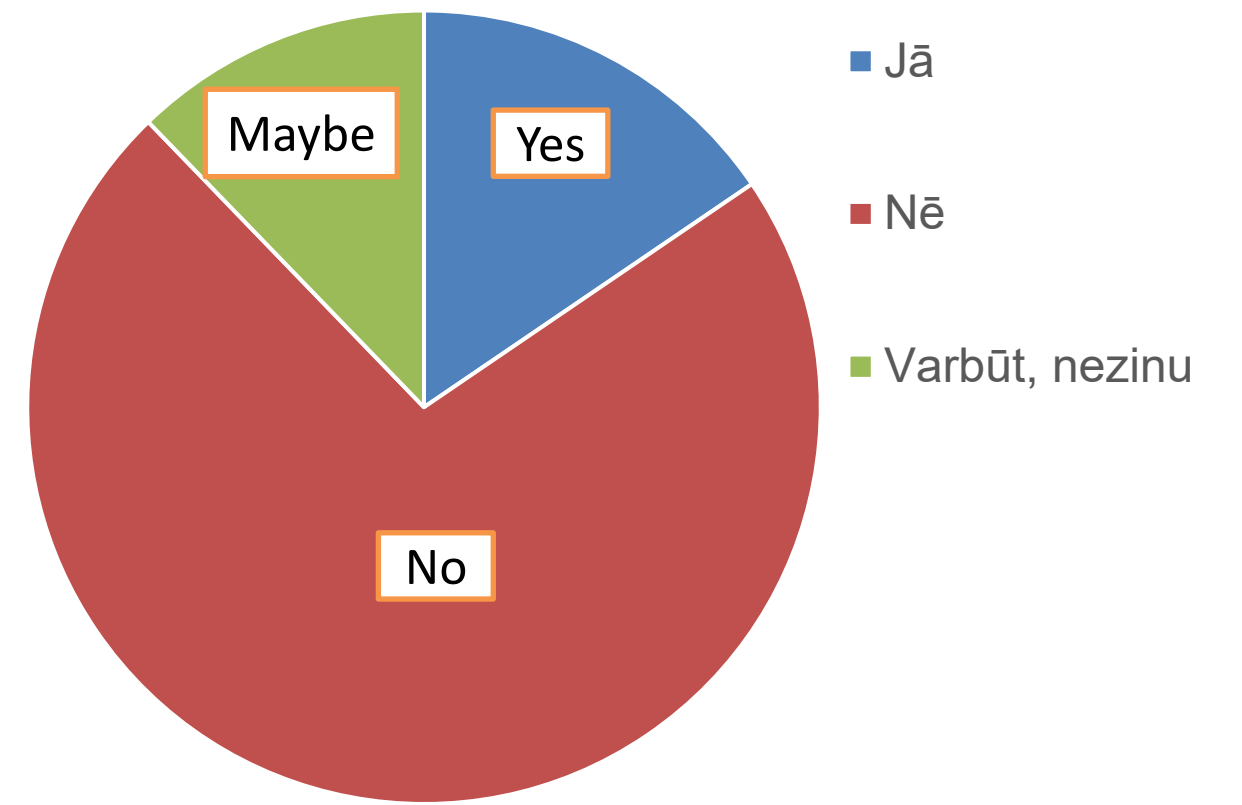
Would you like to have more organic products (vegetables, fruit etc.) in your school meals?



Latvian - yes, but no special ECO or Polish; if the price increases - no; it doesn't matter, since outside school not all use organic food; we eat the best already, what can be prepared with the money available; fruit and vegetables are already of the best quality; meals should be served according to what students eat, not what someone who doesn't eat at that school, thinks that should be served; it has to be realised which fruits and vegetables particularly, so that students eat them at all (e.g. students rarely eat beets); would vote for locally grown products – they do not have to be organic; local producers have to be identified, that would be enough



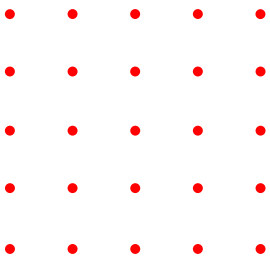
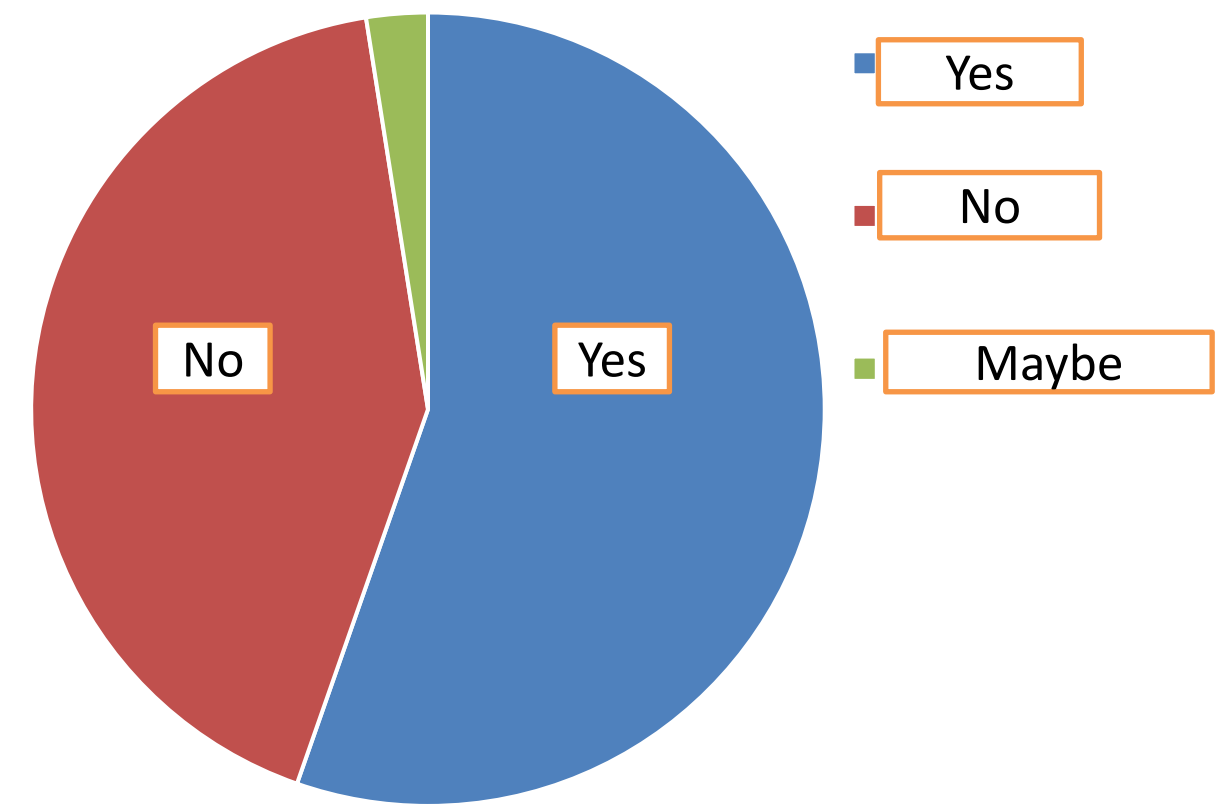
Are you aware of local farmers that could provide your school with organic products?



Local should not necessarily be organic; county survey has to be conducted; it would be more relevant for households, as rarely who wants to apply for legal status to sell 100kg of production

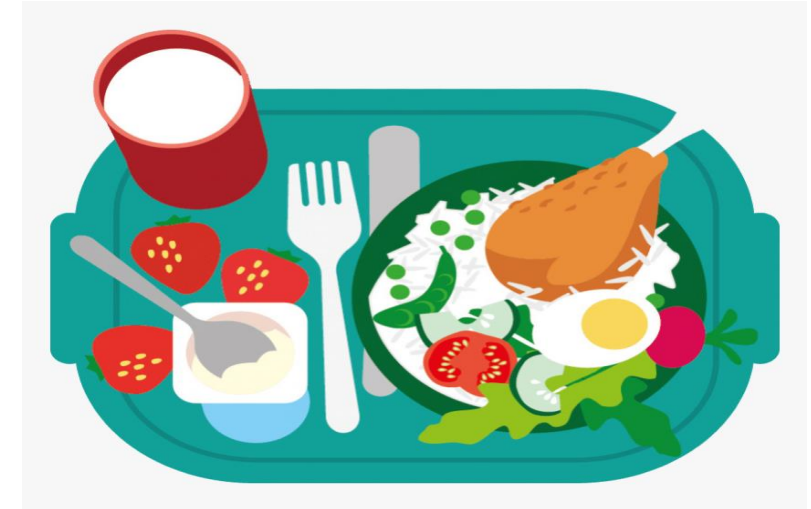
In Cīrava - Dobeļu saimniecība (potatoes), Aizputes dārzniecība, Ozoli – 7 (Lažas parish), Eidiņi, Priekules dārzniecība (potatoes), Aizputes stādaudzētava, Šefleru saimniecība, Amaranti, farmers Dzintari, Ošenieki, Birznieki

Would you support the idea of buying food from local farmers even though this could require additional money?



According to the quality of the product; depends on how much has to be paid; school meals are already expensive; local farmers should be supported

Survey results – catering service providers

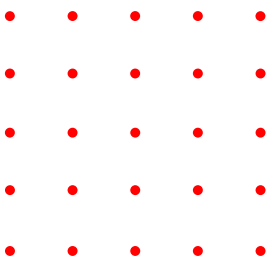


Motivation is more social, especially in small rural schools, because we are aware that if we do not provide this service, then no one in this school will provide such a service. We provide catering services for various reasons - the catering company's children study at school or as representatives of the local community we are specially approached and asked to provide these services as the only possible applicants.

In **small rural schools**, the procurement system should be abolished, as it complicates the daily organization of school work. In small schools, which are far from regional cities, it is difficult to organize a procurement tender, because often no tenderer applies for them.

Hygiene and all other **requirements** related to food for children is not an obstacle, they are arranged and fulfilled. Companies have many years of experience in catering services.

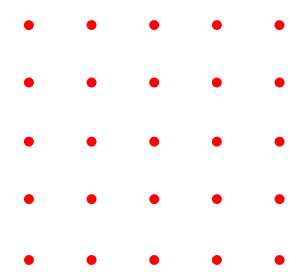
Logistics procedures can be organized in different ways - either the farmer himself delivers the produce to the educational institution or the caterer drives to the farm to pick up the produce. Most often, it is possible to agree with local farmers on the delivery of products and the specified address. Pre-processing of primary production is currently the weakest part of farmers' participation in GPP.



Survey results – catering service providers

Payment schedule for the service is a complex issue because the caterer buys the ingredients for meals for the number of children specified in the catering contract, but the number of actual eaters is variable and unpredictable, and only those who eat pay for the service. It is a complex planning of daily food processes. We think very carefully and work on a versatile and tasty menu for children.

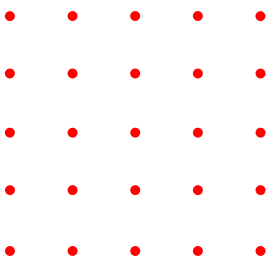
When a contract for the procurement of catering services is concluded, the catering company enters into a lease agreement for kitchen premises and equipment with the **municipality**, as the owner of these premises. This year, when the prices of production resources increased rapidly due to the Russian war in Ukraine, local government rapidly increased the rent, as well as the payment for electricity, water and sewerage, according to market prices, but did not review and change the agreed purchase price of the catering service. In addition, the municipality has not invested in and modernized kitchen equipment in these small schools, and caterers have to work with old and energy-inefficient kitchen equipment. The municipality refuses to modernize the kitchen equipment, justifying it with unprofitable investments. Such cooperation puts the catering service provider in a very disadvantageous situation, and as a result, the existing caterer may also end the cooperation.



Survey results – catering service providers

Often, the caterers of small rural schools have to cooperate with **wholesale companies** due to the relatively small volume of production, because direct producers refuse to supply small volumes of production directly. The usual practice is that we go to the production and production companies ourselves.

Catering companies are already conducting various **educational events**. School associations organize a school garden and harvesting, as well as other educational events.



Survey results – farmers

Have interest in growing for local schools

Most have already supplied food to local schools

Motivation – mainly for economic reasons

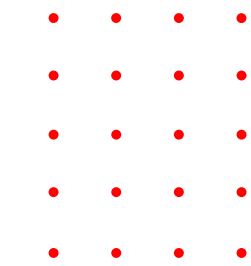
Lots are being incorrectly divided (e.g. apples together with oranges and bananas)

Hygiene requirements as an obstacle: vegetables, grains – no, milk - yes.

For milk the problem is the expiration date and fat content. Too many requirements have to be fulfilled (many papers to be filled out) to follow all the rules – for a farmer with small quantities this is not efficient.

FVS certificate. A problem to mention is, e.g., packing of peeled potatoes into vacuum, because according to FVS requirements a special, separate room is needed to do this according to rules.

Most got their own mini-bus, **logistics** is not a problem. But transporting small quantities would not be efficient.



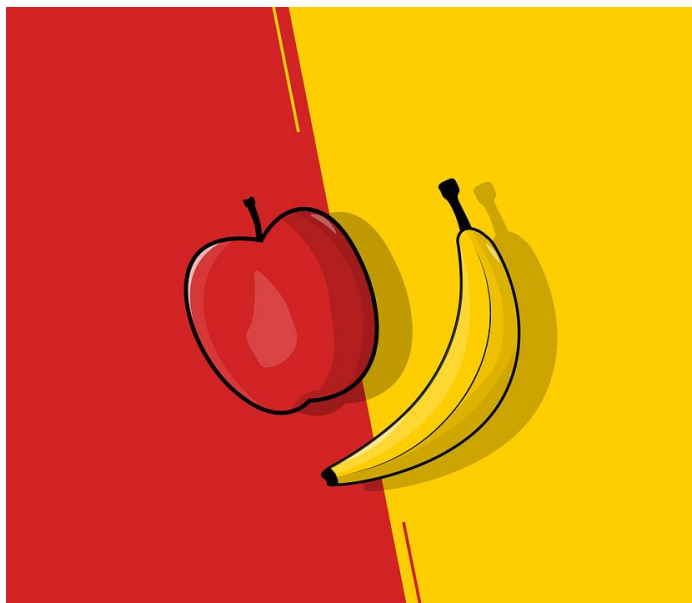
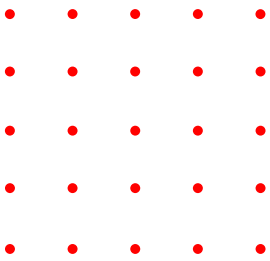
Survey results – farmers

Payment schedule is not a problem, can be adjusted as needed

Intermediary distributors are, in principle, not needed, but cooperation is possible. Would be useful for milk, if the intermediary distributor fulfills all hygiene requirements.

Necessary support from municipality - to correctly plan the procurement

- 1) by lots
- 2) by setting priority to closest (in distance) farmers and only in cases when the farmer can't deliver the product, extend the delivery possibilities to other farmers/providers
- 3) take responsibility for promised/planned delivery volumes with a small certain +/- deviation
- 4) lay asphalt to at least key directions
- 5) set-up a storage room in the key town of the municipality to allow more efficient deliveries



Survey results – farmers



Diversification or expanding of production - depends on demand, diversification and expanding is possible, especially in relation to maximally using the existing production (e.g., producing dried fruit from ugly/slightly damaged apples)

Guaranteeing of certain quantities - yes, but municipalities should be responsible for the planned volumes to avoid situations when the largest part of products is not being purchased by the end of the year

Joining cooperatives - yes, for production sale only and only on clear and honest cooperation principles

General challenges/proposals from discussions

- It is essential to more promote local products, regularly publish info in media
- Facilitate education, master classes for young families on healthy food
- Identify the foods grown locally and facilitate getting them into local schools (e.g. Municipality knows that in her county there are few farmers growing buckwheat and potatoes, which the farmer grows in sufficient quantities and is interested in supplying local schools) – either directly (if possible) or through the catering service provider or other non-standard/innovative methods etc.
- Propose reconsidering the issue on the present seasonality calendar, as it is not accurate and has to be adjusted
- Propose reconsidering the issue on state support for school meals providing it also for grade 5 (up until at least grade 9) – in order to teach youngsters how to eat «right» (healthy food principles)
- Propose reconsidering the issue on increasing the state support for school meals

PALDIES!



VIETĒJĀ PRODUKCIJA
SKOLU MALTĪTĒS

