

<b>Country</b>	Denmark						
<b>Population</b>	659,352						
<b>Title of practice</b>	Implementing Food Policies						
<b>Subtitle</b>	A holistic approach to food policy implementation						
<b>MUFPP Recommended Action</b>	1. Facilitate collaboration across city agencies and departments and seek alignment of policies and programmes that impact the food system across multiple sectors and administrative levels, adopting and mainstreaming a rights-based approach; options can include dedication of permanent city staff, review of tasks and procedures and reallocation of resources. – GOVERNANCE						
<b>Starting year</b>	2019	<b>Ending year (if any)</b>				<input type="checkbox"/> already submitted in the past	
<b>Actors and stakeholders' involvement</b>	<b>Municipal departments</b>	<b>Other public institutions</b>	<b>NGOs CSOs</b>	<b>Research centres</b>	<b>Private sectors</b>	<b>International organizations</b>	<b>Other</b>
	6	1000+	4	2	3		3
<b>Budget</b>	Annual budget of approx. € 2,000,000, covering both core operations and development initiatives. Primarily funded by the municipality, with additional support from EU-funded projects for different activities that support innovation and long-term sustainability.						
<b>Brief description</b>	Copenhagen's Food Strategy (MMS) marks a strategic shift from fragmented food efforts to a fully integrated, cross-departmental approach. Moving beyond isolated initiatives, the MMS is anchored in a shared governance structure with a steering committee, coordination group, and thematic working groups. The strategy covers over 1,000 public kitchens serving 115,000 daily meals, using these as a lever for health, education, inclusion, and climate action, supporting the city's goal of 90% organic food and a 25% CO <sub>2</sub> reduction by 2025. Recognizing that change requires coordinated actions all along the food supply chain from policy to plate, this integrated strategy involves education and upskilling of kitchen staff through long-term advisory support, sustainable procurement practices as well as food literacy and social inclusion efforts in schools and childcare institutions. It also actively engages citizens through community events to support resilient food systems – and delivers measurable outcomes: achieving its climate target more than a year ahead of schedule. As part of the implementation of MMS, we continuously monitor the progress of initiatives, preparing a biannual status report for the City Council, as well as annual local reports for each kitchen with metrics on organic food share and climate footprint reduction.						
<b>Innovation</b>	A primary tool for turning policy into practice has been the targeted upskilling of kitchen staff across the city's 1,000 public kitchens. Kitchen staff are offered training and courses from our culinary advisors Meyers Madhus to ensure they have the skills and knowledge needed to create climate-friendly, age-specific, and nutritionally balanced meals. To support their learning, we have developed an online recipe database with over 900 free climate-friendly, age-specific and nutritionally balanced recipes. Moreover, we set ambitious requirements and criteria in public tenders to drive sustainability across our food supply, introducing a climate-weight in the evaluation of the tender in addition to prioritizing a 100% organic tender list, seasonal and diverse produce, green transport, food waste reduction and fair-trade goods. Another key initiative is our Kitchen App. As part of our participation in the EU 2020 Horizon project Food Trails, we were able to develop a Kitchen app to improve and streamline communication between the municipality and public kitchens. Importantly, Copenhagen promotes food literacy by involving children in hands-on kitchen activities in schools and day-care centres. Children help prepare and serve meals and eat together while learning about how food is linked to health, sustainability, and community. Purpose-built kitchen spaces encourage interaction between staff, educators, and children -making food a daily focal point for learning and inclusion.						

<p><b>Impact</b></p>	<p>In addition to action 1, our food policy practice also contributes to several other key actions in governance, sustainable diets and nutrition, and social and economic equity, e.g. 2, 3, 4, 7, 9, 15 and 19.</p> <ul style="list-style-type: none"> <li>• 750 tailored courses conducted for kitchens staff across kitchens in BUF, SUF and SOF, reaching approx. 75% of all public kitchens.</li> <li>• In collaboration with the DTU National Food Institute, climate benchmarks are made to achieve 25% CO<sub>2</sub> reduction while ensuring nutritious meals across all groups.</li> <li>• A current average 32% CO<sub>2</sub> reduction, and a 35% reduction in BUF; likely linked to our 2024 decision to remove red meat from daycare and schools.</li> <li>• A current average of 87,8% of organic food, with BUF kitchens exceeding the 90% goal.</li> <li>• A free, online recipe database with over 900 climate-friendly, age-specific and tasty recipes, supported by a website and food magazines: practical tools and sources of inspiration for kitchen staff.</li> <li>• One pilot initiative across 20 schools and daycare centres led to a 30% reduction in food waste; average waste per child reduced from approx. 90 g to 60 g per day.</li> <li>• Annual large-scale food festivals were held in our public kitchens with around 900 Copenhageners participating, celebrating healthy, sustainable, and delicious public meals.</li> <li>• Our large-scale demand for organic food significantly influences the market by creating stable, long-term demand, which helps keep prices down, supporting the growth of the organic sector.</li> </ul>
<p><b>Inclusion</b></p>	<p>As part of our effort to involve the broader community and to connect citizens directly with the public meals served every day in our institutions, the city has hosted several large-scale public Food Festivals.</p> <p>These events open the municipal kitchens to the broader community, allowing all Copenhageners to experience the same healthy, climate-friendly meals enjoyed by children, the elderly, and vulnerable residents every day – and meet the dedicated kitchen staff who prepare them. To foster early food literacy and environmental awareness, the city runs initiatives such as ‘Open Schools’ and ‘Open Day-Care’, enabling children to engage in hands-on learning experiences around food and the environment, delivered in close collaboration with a range of actors e.g. Hello Kitchen, Meyers Madhus, and ØsterGRO. At the ØsterGRO rooftop farm, children learn about organic vegetable growing, honey production, and animal care, gaining a deeper understanding of biodiversity, ecosystems and farm-to-fork perspectives.</p> <p>Food literacy is also embedded in the school curriculum, with practical kitchen work used to bring theoretical concepts to life across multiple subjects with children involved in food preparation at various levels. Communal dining and ‘hosting’ become part of daily routines, making food a natural focal point that strengthens social bonds and inclusion – between children, teachers and kitchens.</p>