

<b>Country</b>	Italy						
<b>Population</b>	862,999						
<b>Title of practice</b>	Turin school feeding program						
<b>Subtitle</b>	Bringing Sustainability into Public Procurement for a green future						
<b>MUFPP Recommended Action</b>	10. Adapt standards and regulations to make sustainable diets and safe drinking water accessible in public sector facilities such as hospitals, health and childcare facilities, workplaces, universities, schools, food and catering services, municipal offices and prisons, and to the extent possible, in private sector retail and wholesale food distribution and markets. – SUSTAINABLE DIETS AND NUTRITION						
<b>Starting year</b>	2023	<b>Ending year (if any)</b>			2027	<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	4	15+	1			
<b>Budget</b>	The service is funded through means-tested fees paid by families, based on ISEE (Equivalent Economic Situation Indicator), combined with general taxation (municipal budget) to cover the remaining costs. For 2024, over 6 million confirmed meals amount to a total expenditure exceeding €37,000,000.						
<b>Brief description</b>	<p>Through an EU-wide open procedure the City of Turin revised its school meals system aiming to combine the need for healthy, accessible and appealing meals with ethical and environmental needs. The goal is to place people at the centre: users with their nutritional and cultural needs; workers by ensuring rights and optimal working conditions; producers by promoting organic, local, short supply chain and seasonal products.</p> <p>The contract (6 million meals per year, from 35,000 to 40,000 meals per day across 335 schools) has enabled differentiated menus based on developmental stages, including individualized diets for medical, religious or cultural needs. It processes more than 3,000 tons of food each year and employs over 1,500 workers with a supply chain involving farmers, livestock breeders, transporters, maintenance staff.</p> <p>The service is managed by the City of Turin through a public contract upon request from all municipal and state schools up to lower secondary level.</p> <p>A dedicated team oversees the operations—from ensuring proper contract execution to conducting regular on-site inspections and monitoring—in collaboration with the Chamber of Commerce and the local health authority (ASL) in designing menus.</p> <p>Aware that school meals are among the most economically, socially and environmentally impactful public services, the City has sought to make the right to food -enshrined in its Statute- tangible by integrating goals of sustainability, equity, education, and health.</p>						
<b>Innovation</b>	<p>The new contract specifications addressed the challenge of ensuring meals that are high-quality, tasty, healthy, and accessible to all—acknowledging that, for some children, this may be the only nutritionally complete meal of the day—while also protecting the environment through waste reduction, the use of organic food, safeguarding the rights of local producers, and promoting well-being throughout the supply chain. By combining a fixed-price model with the criterion of the most economically advantageous offer, the awarding system now incorporates ethical, environmental, and social factors. These elements contribute to defining a more sustainable school food procurement system, while effectively managing the complexities of a large-scale public contract.</p> <p>Over 6 million meals are provided annually (an average of 35,000 to 40,000 meals per day) across 335 schools. The goal is to build an integrated system—a broad educational community that</p>						

	<p>connects, engages, and holds accountable all stakeholders in the supply chain, from families and producers to catering companies, teachers, and municipal actors.</p> <p>The City of Turin's efforts in this direction were recognized with the Mensa Verde Award 2024, granted for improving the quality of food and service, and for promoting respect for human rights and decent working conditions throughout the entire supply chain.</p>
<b>Impact</b>	<p>Social Impact: focus on health through seasonal recipes, non-ultra-processed foods, high organoleptic and nutritional quality. Menus adapted to different growth stages, 1,200 individualized diets for medical conditions and over 5,000 customized menus for religious and cultural preferences. More than 1,500 workers are employed each year.</p> <p>The ethical value of labour - recognizing the role of migrant workers widely employed in the agri-food sector - is acknowledged through mandatory certification requirements: CSR management systems SA 8000 aimed at improving compliance with social rights and enhancing the value of personnel across the agri-food supply chain and UNI EN ISO 45001 focused on improving working conditions, reducing the risk of accidents, injuries, and occupational illnesses</p> <p>Environmental Impact: 90% to 100% of food sourced from organic agriculture, locally produced (zero kilometre), seasonal, short supply chains. Introduction of alternative menus (excluding pork, beef, meat, meat and fish, or any animal-based protein), measures to reduce food and packaging waste. Tap water distributed using pitchers, reusable tableware. Mandatory separate waste collection</p> <p>Economic Impact: cost savings through comprehensive packaging management and waste disposal procedure; reduction of waste via prevention, recovery, and surplus management; decreased environmental impact through use of low-impact transportation.</p> <p>The initiative contributes to Indicator 16 MUFPP Monitoring Framework.</p>
<b>Inclusion</b>	<p>The collective catering system in Turin encompasses and impacts multiple MUFPP categories, including Governance (the catering sector collaborates with other City departments involved in food policy and is part of the City's Interdepartmental Food Policy Group - GIPA - in partnership with the University of Turin), Social and Economic Equity (promoting dignified work and participatory education), Food Production (strengthening the urban-rural connection and supporting organic, local, and short supply chain production), Food Supply and Distribution (improving logistics and promoting food safety while minimizing environmental impacts), and Food Waste (reducing waste with a focus on packaging, water use, and enhancing the organoleptic quality to increase food acceptance).</p> <p>To engage all stakeholders, co-design activities have been launched to raise awareness about environmentally sustainable eating through information campaigns and the establishment of an educational pact between the city, catering companies, schools, and families.</p> <p>The City of Turin has implemented an internally managed system to monitor and address reports received from meal committees, parents, school principals, and teachers who accompany children and adolescents during mealtimes, via email and a dedicated platform.</p>