

CORENET Good SFSC Practice No 13:	
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Insert photo or any visual image or diagram e.g. SNA diagram/Word or Image Collage (Optional)	
Short title <u>in English</u>	Sustainable School Meals Program of Torres Vedras
Choose relevant advising categories below* and provide short explanation:	
a Business planning and strategy:	The Sustainable School Food Program of Torres Vedras aims to transform school meals into a sustainable and healthy process. The strategy focuses on providing balanced meals to students using fresh, sustainabel and local products. Additionally, it seeks to engage the school community, including students, parents, and teachers, in education about healthy eating habits and environmental sustainability. Advising focused on effective coordination between food procurement, meal preparation, and awareness of food waste.
b Distribution and logistics:	The meals are distributed from the municipal kitchens or local private social solidarity institutions kitchens to the schools, ensuring that fresh and seasonal foods are delivered efficiently and with minimal environmental impact. Advising focused on logistics involved for the collection and transportation of local and organic products, with a special focus on reducing food waste and using recyclable packaging.
c Regulatory compliance:	The consultancy work ensured that the program ensures compliance with food safety regulations, in compliance with national and EU regulations. The meals are prepared in certified kitchens, with nutritional oversight to ensure a balanced menu. Additionally, environmental standards for waste management and the use of eco-friendly products are respected.
d Better partnering:	The program works closely with local producers and organic product suppliers, promoting the local economy and reducing the carbon footprint. It also establishes partnerships with public and private entities, including food education networks and environmental organizations, to promote best practices for sustainable eating. The consultancy's support focused on supporting production processes, encouraging organic farming and supporting the organisation of producers
e Technology:	Technology plays a key role in the management and monitoring of the program, enabling coordination between schools, municipal kitchens, and suppliers. The digital platform used for order and menu management also facilitates digital education on healthy eating and sustainability. Complex public procurement procedures are carried out through digital platforms.
f Production & processing:	Production focuses on fresh, local, and seasonal foods, with an emphasis on organic farming. The program integrates activities such as school garden cultivation, promoting hands-on learning about food origins. Meals are prepared in municipal or social kitchens, ensuring quality control and sustainability.
g Packaging:	
h Branding and marketing:	
Basic information on knowledge and advice provided: e.g. private or public funded organization/advisor, peer to peer knowledge exchange, etc.	Advise and technical support is provided by an internal multidisciplinary team from the Municipality of Torres Vedras, including nutritionists, food, legislation and management experts. This team oversees the entire operation and logistics of the program.
*See The CORENET SFSC Charter 14. C SFSC ADVISING.	

Short summary for practitioners in <u>English</u> on the <u>(final or expected) outcomes</u> (1000-1500 characters, word count – no spaces). <i>Do not complete if the summary below is completed in English</i> This summary should be as interesting as possible for farmers/end-users, using <u>a direct and easy understandable language</u> and pointing out entrepreneurial elements which are particularly relevant for practitioners (e.g. related to cost, productivity etc). Research oriented aspects which do not help the understanding of the practice itself should be avoided.	The Sustainable School Food Program of Torres Vedras aims to transform school meals into a healthy, sustainable, and locally integrated process. Focused on fresh, local, and organic products, the program ensures that meals are balanced, nutritious, and prepared in certified municipal kitchens. One of its main goals is to reduce food waste and promote healthy habits through food education and awareness campaigns. The integration of school gardens and the active participation of parents and teachers are key to the program's success. Additionally, the municipality prioritizes purchasing products from local producers and organic suppliers, with the goal of reducing the ecological footprint and strengthening the local economy. The program is supported by specialized consultancy in nutrition and sustainability, also promoting the use of management technologies to improve operational efficiency, as well as support for the organisation of production and public procurement. Through these actions, the program has a positive impact on public health, environmental education, and the local economy. The Food Sustainability School Program uses public procurement to purchase food and has financial intervention from the municipality.
	Main results/outcomes of the activity (expected or final) Purchase of fresh products from local producers; strengthening of the local economy; improved quality of school meals; reduced environmental impact; creation of direct and indirect employment. The main practical recommendation(s): what would be the main added value/benefit/opportunities to the end-user if the generated knowledge is implemented? How can the practitioner make use of the results? Further information/references:
Actors, stakeholders	Municipality of Torres Vedras, 6 local producers, 22 school establishments, 5 municipal kitchens; Torres Vedras, Portugal.
Region, Country	Torres Vedres, Portugal
Media attachment (e.g. video) or other attachment (e.g. benchmarking data)?	

Short title in <u>native language</u>	Programa de Sustentabilidade na Alimentação Escolar de Torres Vedras
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Short summary for practitioners in <u>native language</u> (<i>can be the language of the coordinator / one of the partners - otherwise in English</i>) (1000-1500 characters, word count – no spaces).	O Programa Sustentável de Alimentação Escolar de Torres Vedras tem como objetivo transformar as refeições escolares em um processo saudável, sustentável e localmente integrado. Focado em produtos frescos, locais e biológicos, o programa assegura que as refeições sejam equilibradas, nutritivas e preparadas em cozinhas municipais certificadas. Uma das principais metas é reduzir o desperdício alimentar e promover hábitos saudáveis, através de ações de educação alimentar e campanhas de sensibilização. A integração de hortas escolares e a participação ativa de pais e professores são fundamentais para o sucesso do programa. Além disso, o município prioriza a compra de produtos a produtores locais e fornecedores biológicos, com o objetivo de reduzir a pegada ecológica e fortalecer a economia local. O programa é apoiado por consultoria especializada em nutrição e sustentabilidade, promovendo também o uso de tecnologias de gestão para melhorar a eficiência operacional, bem como a organização da produção e a contratação pública. Com estas ações, o programa tem um impacto positivo em termos de saúde pública, educação ambiental e economia local.
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