



# School dinners in Copenhagen

10.000 organic and healthy meals a day



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# School dinners in Copenhagen

- In Denmark there are no traditions for school dinners
- 2009: City of Copenhagen prioritise school dinners and provide funds to build kitchens and subsidies to cover the day to day costs
- Goal: to establish a healthy, tasteful and ambitious school dinner system
- 2015: organic gold certification (more than 90 % organic)
- 2016: more than 10.000 meals a day



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# Two different school dinner systems

## Madskoler (food schools):

- 12 schools have their own production of school dinners, a local kitchen, professional staff and a dining area for the students.
- Serves approximately 3.500 meals a day
- Parents order the food on our webshop for a month

Price:

Approx. € 2,5 – 3 per meal/total cost: € 3,5



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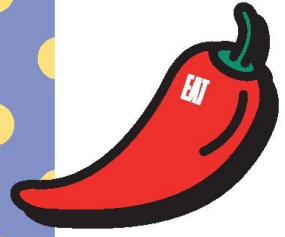


## 2 different school dinner systems

### **EAT:**

- a big central kitchen producing up to 7.500 school meals for 44 schools
- The food is packed and transported to the schools each day
- At the school the food is reheated, arranged in EAT-boxes and delivered to the class rooms
- Parents order the food three days in advance on our webshop
- Price: around € 3 per meal / total cost: € 5 per meal

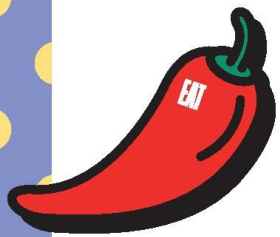
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# School dinner principles

- Healthy meals
- Sustainability
- Variation
- Something well-known, something new
- Food literacy and learning
- Student participation and "action competence"
- Appealing to the older students

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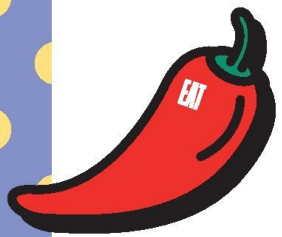


# Sustainability

- Organic food – more than 90 % organic within the budget
- Focus on food waste
- Biodegradable packaging



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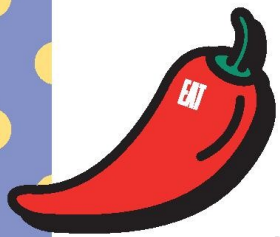


# Student participation

- Food schools: Students participate in the kitchen for a week each year
- EAT: Students participate in the last hour before lunch
- The students take responsibility and learn to cooperate



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# Food literacy and learning

- Get to know different kinds of food, food cultures and food production
- Eat together and talk about food
- Get motivated about healthy food!



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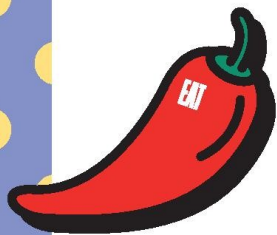


# EAT – favourite meals

- Fish cakes
- Lasagne
- Tomato soup with a pizza sandwich
- Sandwich with roasted pork
- Thai pad kapow
- Meatballs in curry sauce
- Spaghetti bolognese



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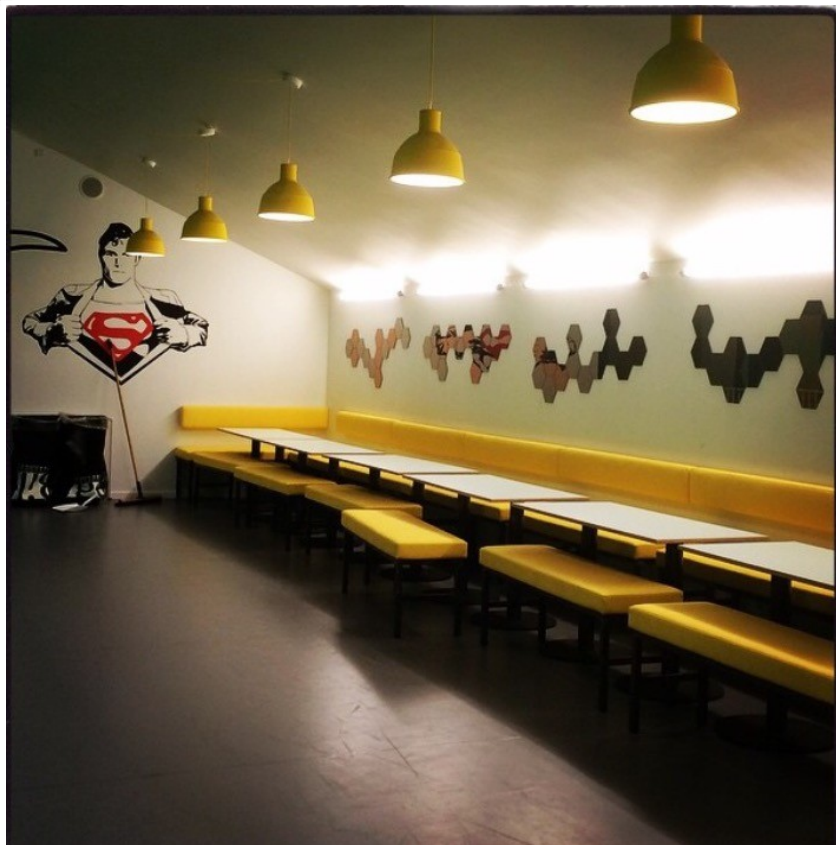
# Presenting EAT meals



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# EAT branding



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# EAT branding



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# The movie Self-EAT

<https://www.youtube.com/watch?v=g9bvgD-8c0o>

**How the students can get motivated and find the right instructions for handling food**



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# The EAT staff



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