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Organic and conventional public food procurement for youth in Italy

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Political organisation and policies about school catering and public organic procurement in Italy. The report is produced within the project "innovative Public Organic food Procurement for Youth", iPOPY, and will be updated and revised during the project period (2007-2010).

Sammendrag:

Approved

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Introduction

Italy holds first place in Europe and third place worldwide for the amount of organic farms with over 37,000 producers. Italy is also first in Europe and fourth in the world for land dedicated to organic, with over 950,000 hectares, over 6% of overall agricultural land and an average of 27 hectares per farm against the 5 of conventional agriculture.

This is a market worth 1.5 billion euros with a 1.6% incidence on total national food consumption.

Italian producers, especially those which specialise in organic produce, have a strong propension towards export. So much that according to several surveys, Italy is taken as reference for export of Mediterranean products in the European Union. Export growth is in proportion to turnover: from 30% for companies with a turnover under 2.5 million euros, to 44% for those with a turnover over 15 million euros. Incidence which varies from 15% up to 80% of total production, according to the type of product. Wine may be considered a representative case, giving Italy leadership in wine export.

The backbone of organic product distribution in Italy are the over one thousand specialised shops.

Despite the fierce competition of supermarkets, especially regarding basic reference price, these pioneering shops are still the elected place for organic products thanks to the irreplaceable wide range of assortment, the service provided and the personalized advice. More so if these shops are able to cover the necessary quality gap towards a modern and professional management of the sales point.

Organic products available in supermarkets has a very recent history. The launch, in the midst of the BSE, of the first private organic label was in 1999 with Esselunga. Today the leading stores with private organic labels counting over 300 references each, are Coop and Esselunga, followed by Carrefour with 221, Rewe Italia with 160, Auchan with 100, Despar with 80 and others with under 50 references.

There are over 650 organic canteens in schools in Italy. As a consequence, over 1. million estimated organic dishes, or dishes containing some organic ingredients, are served very day, especially in nursery and primary schools. There are various approaches and degrees of commitment: some schools propose a complete organic menu, others a few organic products and others just one organic dish.

This is a very important choice, both in a sales point of view for the development of this sector and in an educational point of view, as this choice educates small children and sets an example for adults and for the community.

There are over 800 farms which offer, together with their warm hospitality, a lovely environment, landscape, biodiversity, traditions, health, taste. This kind of holiday is experiencing continuous growth and the queen of hospitality and landscape is Tuscany, cradle of the Italian Renaissance.

There are also about 300 organic restaurants which use at least 70% organic ingredients: 171 are restaurants and 103 are holiday-farms which cater as restaurants too. Vegetarian cuisine prevails; holiday-farm restaurants, thanks to the strong bond with the local territory, cater for more typical and traditional dishes.

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1. National conditions

1.1 Political organisation and policies

Political organization

IT has a political organization that divides the three main powers:

- o Legislative (belonging to the Parliament) □ but also the Regions can promulgate laws
- o Executive (managed by the Government)
- o Judiciary (belonging to the Judicial system)

For more details see Annex 1.

Administrative division

IT is a long country, subdivided into 20 regions. Five of these regions have a special autonomous status that enables them to enact legislation on some of their local matters, and are marked by an *. It is further divided into 109 provinces and 8,101 municipalities.

Regions

The Regions of Italy are the first-level administrative divisions of the state. Italy was granted a degree of regional autonomy in the 1948 constitution, which states that the constitution's role is: to recognize, protect and promote local autonomy, to ensure that services at the State level are as decentralized as possible, and to adapt the principles and laws establishing autonomy and decentralization

However, five regions (*Friuli-Venezia Giulia, *Sardinia, *Sicily, *Trentino-Alto Adige/Südtirol, and the *Aosta Valley) have been granted a special status of autonomy to establish their own regional legislation on some specific local matters; based on cultural grounds, geographical location and on the presence of important ethnic minorities. The other 15 ordinary regions were effectively established only in the early 1970s.

Each region has an elected council and a Giunta Regionale (executive committee) headed by a directly elected president. The Giunta is responsible to the council and is required to resign if it fails to retain the council's confidence.

The regions primarily served to decentralize the state government machinery. A constitutional reform in 2001 widened the competences of the Regions, in particular concerning legislative powers and most state controls were abolished. Now agriculture, tourism and others are matters ruled directly by the Regions.

Some Regions promulgate laws about the management of school and hospital canteens; other regions draw up guidelines on the same subjects. Each type of documents provide rules on Public Procurement and their main aim is to promote the diffusion (both in the canteens and in education issues) of organic and quality foods (see Chapter 3)

For more details see Annex 2.

Provinces

Regions are further divided in provinces. Provinces also have their own local elections. For each of the provinces, a prefect is appointed by and responds to the central government, which he locally represents. While the number of regions is somewhat stable (the only modification to the original set is the separation

of Molise from Abruzzo), there has been a tendency in later years to create new provinces, such as Crotone, Verbania, Lodi, Biella, Lecco and others.

In Italy, a province is an administrative division of intermediate level between municipalities (in Italian: *comune*) and regions. A province is composed of many municipalities, and usually several provinces form a region

The region of Aosta Valley is the only one that, strictly speaking, has no provinces: the administrative functions of its province are provided by the corresponding regional government; however, loosely speaking, it is seen as a single province.

As of 2006, there are 109 provinces in Italy, three of which are newly organized, and will be effective only as of 2009. The list below highlights in bold the province whose administrative capital is also the administrative capital of its region.

Map of Italian Regions



Statistics on Population at January, 1st 2007 (by ISTAT - National Statistics Institute)

Regions	Capital	Population	Area (km ²)	Density (inhab /km ²)	Provinces	Municipalities (number)
Lombardia	Milano	9.545.441	23.861	400	Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova, Milano, Monza e Brianza*, Pavia, Sondrio, Varese.	1.546
Campania	Napoli	5.790.187	13.592	426	Avellino, Benevento, Caserta, Napoli, Salerno.	551
Lazio	Roma	5.493.308	17.210	319	Frosinone, Latina, Rieti, Roma, Viterbo.	378
Sicilia	Palermo	5.016.861	25.701	195	Agrigento, Caltanissetta, Catania, Enna, Messina, Palermo, Ragusa, Siracusa, Trapani.	390
Veneto	Venezia	4.773.554	18.390	260	Belluno, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza.	581
Piemonte	Torino	4.352.828	25.398	171	Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbano Cusio Ossola, Vercelli.	1.206
Emilia-Romagna	Bologna	4.223.264	22.122	191	Bologna, Ferrara, Forlì-Cesena, Modena, Parma, Piacenza, Ravenna, Reggio Emilia, Rimini.	341
Puglia	Bari	4.069.869	19.364	210	Bari, Barletta-Andria-Trani*, Brindisi, Lecce, Foggia, Taranto.	258
Toscana	Firenze	3.638.211	22.990	158	Arezzo, Firenze, Grosseto, Livorno, Lucca, Massa-Carrara, Pisa, Pistoia, Prato, Siena.	287
Calabria	Catanzaro	1.998.052	15.083	132	Catanzaro, Cosenza, Crotone, Reggio Calabria, Vibo Valentia.	409
Sardegna	Cagliari	1.659.443	24.090	69	Cagliari, Carbonia-Iglesias, Medio Campidano, Nuoro, Ogliastra, Olbia-Tempio, Oristano, Sassari.	377
Liguria	Genova	1.607.878	5.421	297	Genova, Imperia, La Spezia, Savona.	235
Marche	Ancona	1.536.094	9.695	158	Ancona, Ascoli Piceno, Fermo*, Macerata, Pesaro e Urbino.	246
Abruzzo	L'Aquila	1.309.797	10.793	121	Chieti, L'Aquila, Pescara, Teramo.	305
Friuli-Venezia Giulia	Trieste	1.212.602	7.712	157	Gorizia, Pordenone, Trieste, Udine.	219
Trentino-Alto Adige	Trento	994.703	13.599	73	Bolzano/Bozen, Trento.	339
Umbria	Perugia	872.967	8.454	103	Perugia, Terni.	92
Basilicata	Potenza	591.338	9.992	59	Matera, Potenza.	131
Molise	Campobasso	320.074	4.438	72	Campobasso, Isernia.	136
Valle d'Aosta	Aosta	124.812	3.266	38	Aosta	74
TOTAL ITALY		59.131.287	301.171	196		8.101

*Provinces that will be operative by 2009.

Municipalities

In Italy, the municipalities (in Italian: *comune* - plural *comuni*) is the basic administrative unit of both provinces and regions, and may be properly approximated in casual speech by the English word township or municipality.

Importance and function

The municipality provides many of the basic civil functions: registry of births and deaths, registry of deeds, contracting for local roads and public works, supply of meals in the nursery, primary and lower secondary schools.

It is headed by a mayor (*sindaco*) assisted by a council of aldermen, the *Consiglio Comunale*. The offices of the municipality are housed in a building usually called the *Municipio*, or *Palazzo Comunale*.

As of the 2001 census, there were 8,101 municipalities in Italy; they vary considerably in area and population.

For example, the municipality of Rome (Lazio) has an area of 1,285.30 km² and a population of 2,546,804, and is both the largest and the most populated municipality in Italy; Fiera di Primiero, in the province of Trento, is the smallest municipality by area, with only 0.10 km², and Morterone (province of Lecco) is the smallest by population, with only 33 inhabitants.

The density of municipalities varies widely by province and region: the province of Bari, for example, has 1,564,000 inhabitants in 48 municipalities, or over 32,000 inhabitants per municipality; whereas the Aosta Valley has 121,000 inhabitants in 74 municipalities, or 1,630 inhabitants per municipality – roughly twenty times more communal units per inhabitant. There are inefficiencies at both ends of the scale, and there is concern about optimizing the size of the municipalities so they may best function in the modern world, but planners are hampered by the historical resonances of the municipalities, which often reach back many hundreds of years, or even a full millennium: while provinces and regions are creations of the central government, and subject to fairly frequent border changes, the natural cultural unit is indeed the municipality, – for many Italians, their hometown: in recent years especially, it has thus become quite rare for municipalities either to merge or to break apart.

Subdivisions

A municipality usually comprises:

- a principal town or village, that almost always gives its name to the municipality; such a town is referred to as the *capoluogo* (“head place”, or “capital”) of the municipality; the word municipality is also used in casual speech to refer to the town hall.
- other outlying areas called “fractions” (singular: *frazione*, abbreviated *Fraz.*, literally “fraction”), each usually centred on a small town or village.

The municipalities provide meals (directly or indirectly) for State nursery (3-5), primary (6-10) and lower secondary (11-13) schools, as well as for the municipal play (1-3) and nursery schools. Altogether municipalities manage meals for 85% of all schools attended by children/students from 1 to 13. Only the meals of private schools are not provided by the municipalities (for school organization, see Chapter 2; for policies about Public Procurement see Chapter 3).

Population

The latest population estimate from ISTAT (National Statistics Institute) shows 59,206,382 inhabitants in Italy in February 2007, with an increase of 49,084 persons from a month earlier.

Italy has the fourth largest population in the European Union (after Germany, France and the United Kingdom), and the 22nd in the world. Gradual increase of population is mainly supplemented by immigrants and an increase in life expectancy of 79-81 years. Despite population growth, Italy is rapidly aging. Though the Italian fertility rate is climbing gradually, it sits at 1.35 children per woman, almost one

in five Italian inhabitants is a pensioner; if this aging trend continues, the Italian population could shrink by a quarter by 2050.

Italy has the fifth highest population density in Europe with 196 persons per square kilometre. The highest density is in North-western Italy, as two regions out of twenty (Lombardy and Piedmont) combined, contain one quarter of the Italian population, where an estimated 7.4 million people live in the Milan metropolitan area.

The literacy rate in Italy is 98% overall, and school is mandatory for children aged 6 to 18.[18] Approximately two thirds of the population live in urban areas, which is much lower than other Western European nations.

For more details see Annex 3.

1.2 School structure

The school system in IT is organized in infancy schools (pre-school) and then in 3 cycles, as shown below:

PRE-SCHOOL

Play schools (1-3)	not obligatory – mainly private or municipal
Nursery schools (3-5)	not obligatory – state, municipal, private

FIRST CYCLE

Primary school (6-10)	obligatory – mainly state (few private)
Lower secondary school (11-13)	obligatory – mainly state (few private)

SECOND CYCLE

Upper secondary school (14-19 or 14-17)	not obligatory – mainly state (few private)
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THIRD CYCLE

University (19->)	not obligatory – state or private
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1.2.1 Pre-school

1.2.1.1 Nursery school (Scuola dell'infanzia), children aged from 3 to 5

The nursery school addresses all the Italian and foreign children who have an age comprised between 3 and 5 years. It goes on for 3 years and it is not obligatory. The pedagogical, didactic and functional identity of the nursery school must be unitary, even if the service is provided by a private organization (Legislative Decree 59/2004 Annex A).

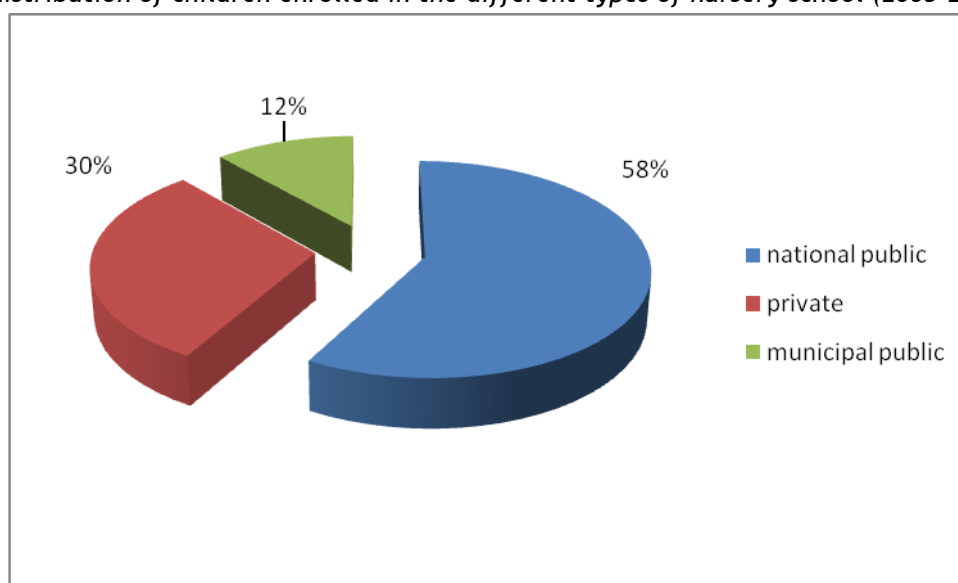
This first segment of the instruction path concurs to the education and affective, psychomotor, cognitive, moral, religious and social development of the children, improving their potentialities of relation, autonomy, creativity, learning,. Its aim is also and to ensure to all children an effective equality in the educational opportunities.

The nursery school contributes to the entire education of the children and is self-governing in its didactic and pedagogical issues. It realizes the educational continuity with primary school, respecting the primary educational responsibility of the parents (Law/2003 art. 2).

For the development of the educational activities it is established a total of hours comprised between a 875 minimum of and a maximum of 1700 every year (Legislative Decree 59/2004 art. 3).

In 2005-2006 there were 1,662,139 children enrolled in all nursery schools in IT. The management of the nursery schools maybe public (provided by the State or by the Municipalities) or private.

% distribution of children enrolled in the different types of nursery school (2005-2006)



The nursery schools are open from September, 1st to June, 30rd every year. Families can choose two different daily school-times:

1. "short" school-time (4 hours a day)
2. "long" school-time (8 hours a day)

Only 9 % of families choose the short school-time. So, 91 % of children stay at school 8 hours a day for 10 months (about 200 days per year). The long school-time percentage is less than 5 % in the Northern regions, about 10 % in the Central and Southern regions, and near 25 % in the Islands.

In all nursery schools with the "long" time 1 meal and 1 snack per children every day are provided. It means that about 1,5 million of children aged 3-5 eat at school = about 300 millions meals every year.

1.2.2 First Cycle

1.2.2.1 Primary school (Scuola elementare), children aged from 6 to 10

The primary school promotes the development of the personality of the children, respecting the personal diversities; its main aims are (Law 53/2003):

- allowing the children to acquire and to develop basic knowledge and abilities up to the simple logical and critical learning;
- promoting the learning of the expressive abilities in Italian language, and the basic learning of at least one language of the European Union (English is the first choice);
- putting the basis for the use of scientific methodologies in the study of the natural world, its phenomena and its laws;
- exploiting the relational abilities
- educating the young citizens to the fundamental principles of the civil cohabitation

The attendance at the primary school (that lasts 5 years) is obligatory for all the Italian and foreign children who are 6 years old within August, 31th. The enrolment is optional for the children who will be 6 years old within April, 30th of the next year.

The educational offer of all primary schools is worked out yearly by every single school in a document called POF (Piano dell'Offerta Formativa = Educational Offer Plan). The characterization of the educational objectives and of the activities connected to their attainment is translated in "learning units" that concur to the constitution of the so-called "personalized study plan", respecting the natural differences between the single children.

The law establishes a total of 891 hours obligatory every year (Legislative Decree 59/2004 art. 7). The lessons in all primary schools begin in September and stop before June, 15th. During this period, 33 weeks of lessons are obligatory. In 2006-2007 there were 2,820,328 children enrolled in all primary schools in IT. The management of the primary schools maybe public (provided by the State) or private (less of 10 %).

Like the nursery school, in the primary school there are two different daily school-times:

1. regular time (from 27 to 30 hours a week) - 27 hours a week matches with the obligatory numbers of hours;
2. full time (from 33 to 40 hours a week).

Families can choose, regarding their needs one of the two different daily school-times. If they choose the full time, they have not to pay anything more, except for the largest number of meals provided by the schools to their children.

The full time percentage increase in the Northern and Central regions to a percentage over 55%, while in the Southern regions and in the Islands the percentage decrease to 40 % or less.

In the first case (regular time) the children stay at school every morning and two afternoons, so they consume only 2 meals a week. In the second case (full time) the children stay at school every morning and every afternoon, so they consume 5 meals a week.

55% of families in IT choose the regular time and 45 % the full time. So, 55 % of children eat at school 2 times a week (about 3,1 millions meals a week = about 102 millions meals every year); on the other hand 45% of children eat at school 5 times a week (about 1.3 millions meals a day, 6.4 millions meals a week = about 210 millions meals every year). Altogether, in IT primary schools about 9.5 meals every week (= about 312 million meals every year) are provided.

1.2.2.2 Lower secondary school (Scuola secondaria di primo grado = Scuola media inferiore), students aged from 11 to 13

The lower secondary school, through the disciplines, is finalized to increase in the students the independent abilities to learn and to develop social interaction; its main aims are (Law 59/2004):

- organizing and increasing the knowledge and the abilities of the students, in relation to the cultural tradition and the social, cultural and scientific evolution of the contemporary world, also through the learning and the deepening in the computer science technologies;

- developing step by step the competences and the abilities of choice related to the attitudes and vocations of the students;
- supplying suitable tools useful to the continuation of the studies and of the training activities;
- introducing the study of a second language of the European Union;
- helping the students to orient themselves to their own ways in the continuation of studies

The attendance at the lower secondary school (that lasts 3 years) is obligatory for all the Italian and foreign boys and girls who have concluded the primary school. The lower secondary school end with a State examination (corresponding with the end of the first cycle), which overcoming allows the students to enrol in an Upper Secondary school.

As in the primary school, the educational offer of all lower secondary schools is worked out yearly by every single school in a document called POF (Piano dell'Offerta Formativa = Educational Offer Plan). The characterization of the educational objectives and of the activities connected to their attainment is translated in "learning units" that concur to the constitution of the so-called "personalized study plan", respecting the natural differences between the single students.

The law establishes a total of 957 hours obligatory every year. The lessons in all lower secondary schools begin in September and stop before June, 15th. During this period, 33 weeks of lessons are obligatory. Like the primary school, in the lower secondary school there are two different daily school-times:

1. regular time (from 29 to 33 hours a week) - 29 hours a week matches with the obligatory numbers of hours;
2. full time (from 34 to 40 hours a week).

Families can choose, regarding their needs one of the two different daily school-times. If they choose the full time, they have not to pay anything more, except for the largest number of meals provided by the schools to their sons and daughters.

In the lower secondary schools (in a different way from the primary schools) the full time percentage is about the same in all IT regions.

In the first case (regular time) the students stay at school every morning and two afternoons, so they consume only 2 meals a week. In the second case (full time) the students stay at school every morning and every afternoon, so they consume 5 meals a week.

In 2006-2007 there were 1,730,031 students enrolled in all lower secondary schools in IT. The management of the lower secondary schools may be public (provided by the State) or private (less than 7 %).

81 % of families in IT choose the regular time and only 19 % the full time. So, 81% of students eat at school 2 times a week (about 2.8 millions meals a week = about 92 millions meals every year); on the other hand 19 % of students eat at school 5 times a week (about 0.3 millions meals a day 0.6 millions meals a week = about 54 millions meals every year). Altogether, in IT lower secondary schools about 4.4 meals every week (= about 147 meals every year) are provided.

1.2.3 Second cycle

1.2.3.1 Upper secondary school (Scuola secondaria di secondo grado = Scuola media superiore), students aged from 14 to 19

To enter in an upper secondary school students must have overcome the State examination at the end of the first cycle. From the school year 2008-2009 the start-up of a renewed second cycle is expected.

The upper secondary schools are articulated in different educational of various duration:

- Lyceum (classical and scientific) duration: 5 years
- Art schools duration: 4 years
- Technical schools duration: 5 years
- Professional schools duration: 3 years + 2 years

At the of the courses of studies of 4 or 5 years, students must overcome a State examination (Esame di maturità) to achieve a diploma of legal value, that allow students to go to University. For the students who achieve a diploma in an Art school and mean to continue the studies in an University a frequency of an integrating year is previewed.

In the professional schools the course of studies is articulated in three years cycle followed by 2 years of specialization. The students must overcome an examination after the third year, and so they can achieve a professional qualification: it allows them to start a skilled job. The students may also complete the cycle of instruction with the frequency of the fourth and fifth year. At the end of these 2 years students must overcome a State examination (Esame di maturità) to achieve a diploma of legal value, that allow students to go to University.

In 2006-2007 there were 2,772,010 students enrolled in all upper secondary schools in IT. The management of the lower secondary schools may be public (provided by the State) or private (less of 8%).

The law establishes a total of 200 days (33 weeks) obligatory every year. The lessons in all upper secondary schools begin in September and stop before June, 15th. Each type of upper secondary secondary schools has different number of hours of lesson in a week. Normally they don't exceed 36 hours per week. Students go to school for six days a week, so usually don't have lunch at school.

The Programme for International Student Assessment, coordinated by the OECD, currently ranks the Italian secondary education as the 36th in the world, being significantly below the OECD average.

A typical Italian student is 19 when he or she enters university, while in the UK and other countries, 18 is the more common age.

For more details see Annex 4.

1.2.4 Third cycle

1.2.4.1 University, students aged from 19

Italian universities have a long history, beginning in medieval times with the establishment of the University of Salerno in the ninth century, and the University of Bologna in 1088. Further universities were founded in the subsequent centuries: the University of Padova in 1222, and two years later the University of Naples founded by Frederick II, the University of Florence, founded in 1308, then the universities of Pisa, Pavia and Turin.

Nowadays, the vast majority of universities in Italy are public, and they are usually named after the city or region in which they are located and styled "Università degli studi di..." (University of Studies of..., after the Latin title of 'universitas studiorum').

There are also a small number of private-funded universities, accredited by the state and given the power to confer academic degrees. These include Università Commerciale Luigi Bocconi, recognised as a school of excellence in economics, or the Università Cattolica del Sacro Cuore, that encompasses a number of universities backed by the Catholic Church.

Nowadays, Italian universities follow the guidelines of the Bologna Process, and the courses are usually divided into two: the "Laurea" (3 years, roughly equivalent to a bachelor's degree) and the "Laurea Specialistica" (2 years, roughly equivalent to a master's degree). However, it is worth noting that stopping at the BA level is widely viewed as a poor choice, and the majority of students still go for the "Laurea Specialistica", since they have to face job competition with older students, who graduated before the Bologna Process and therefore followed a 5-year course of studies (Laurea Vecchio Ordinamento). Some courses have maintained preceding rules of "Laurea specialistica europea" o "Laurea specialistica a ciclo unico", with only one cycle of study of five years (Architecture, Pharmacy), except for medicine which requires six years of courses.

Switching to the guidelines of the Bologna Process has been a major source of distress both for students and faculties, and the new arrangements gave rise to a wide range of possibilities, who the universities explored doing changes when needed - the adjusting process is going on even as of 2007.

University system

The university system in Italy is closer to that of the United Kingdom than to that of the United States. Students concentrate on one subject throughout their degree, and so the academic major system does not apply. However, sometimes a university can offer different undergraduate courses, each specializing in a different sector of the same subject. For example, in Psychology some courses are more geared toward Cognitive Psychology, others more toward Clinical Psychology, Social Psychology or perhaps Psychology of Work or Evolutionary Psychology.

A typical year in an Italian university is divided into two semesters. Courses last no more than a semester and examinations are held at the beginning of the academic year (September), the middle of the year (mid January to the end of February) and at the end of the year (mid May to mid July). Grades are expressed on a scale from 1 to 30, with 18 being the minimum required to pass an examination.

At the end of each "tier" (Laurea and Laurea Specialistica) there is a final exam, often requiring the exposition of a thesis or dissertation that can be based on original experimental work by the student, or on a review of academic literature. The final grade is determined by means of a weighted mean of the grades of the single courses, usually converted to a scale running from 1 to 110. Since the minimum grade to pass an individual examination is 18, the minimum overall grade is 66. To this is added some points for the dissertation (ranging to 3-4 to 7-12). If the overall score (mean of examination grades plus dissertation points) is more than 110, then a degree cum laude can be awarded.

In very few upper secondary warm meals are provided. Normally, in all schools there is a bar that provides snacks, rolls, cold and hot beverages.

1.3 Regulatory framework (legislation, certification, economic instruments)

Levels of production of laws

In Italy there are 3 levels of production of laws:

- At National level the central government makes laws about specific matters (of national exclusive competence), like justice, foreign affairs, and so on.
- At Regional level the regional governments make laws about specific matters (of regional exclusive competence), like agriculture and feeding, tourism and so on. For this matters the central government writes only the guidelines and/or substitute the Regions if they are not able to produce laws (subsidiarity principle)
- The third possibility is the “concurrent legislation”: in this case both National and Regional level agree about the laws in some matters, dividing their roles: generally, the central government writes only laws of general purpose; at regional level specific and local issue are considerate.

However, the recent national and regional laws about catering system and promotion or quality and organic foods are only a “patchwork” of general rules and principles, generally without a sanction system (no pain if a municipality don’t respect the law).

The role of the municipalities

The municipalities, that manage the school meal system in the local territory, decides by themselves the real policy about Public Procurement, sometimes (not always) according to the indication of the national/regional laws.

In particular, the municipalities manage by themselves (using an internal structure) the catering service for school canteens, or contact it out to one or more private companies by a call for tenders.

In other (few) cases the municipalities create public companies with the aim to manage school canteens: the most important case is Milano Ristorazione (which provides 75,000 meals a day), or public/private companies in which normally public and private hands have both 50% of the capital (Bologna is one of these cases).

For more details, see the part 2 (Statistics).

Anyway, the role of the municipalities in POP policy is the most important; because:

- in the case of self-management (internal structure) the POP policy is completely controlled by the municipalities;
- in the case of contracted out service the POP policy is controlled by the municipalities with the contract conditions, with the audits that are periodically carried out in order to verify the respect of the contract and with the feedback coming from the customer through the analysis of the complaints received and of the customer satisfaction reports;
- in the case of public or public/private companies the guidelines about POP policy come from the municipalities;
- in every case the municipalities manage the policy of price: they decide how much the families must pay for the meals consumed by their sons and daughters - they can decide, e.g., that the families have to refund the total meal cost or only part of it; normally the families pay according to their incomes: sometimes low income families pay less than 50% of the max quota.

The role of public catering

Public catering plays a very important role for the promotion of sustainable rural development, public health and environmental and food education.

There is a long tradition in IT about school catering: many municipalities, in particular in the Northern Regions, provide meals to the children from a long time. The first experience of school canteens began more than 120 years ago.

A little history of POP in Italy

In the years of the organic pioneers - before regulation and support policies started (mid nineties) some interesting experiences took place, mainly in EMILIA ROMAGNA Region, such as in 1987/88 led by the Consortium of organic Producer of Emilia-Romagna and by "Il Salto", a cooperative of local organic farmers of Vignola (a rural town in the province of Modena) delivering directly fresh and processed organic products to some kindergartens and schools in Modena and Ravenna Provinces.

At the same time another group of organic farmers: COOPERATIVA AGROECOLOGICA LA MUSTIOLA of Cesena/Forlì Province was having same experience. These groups marketed and sometime processed organic products of their members mainly based in Emilia Romagna Region, but also connected with other similar pioneer experiences all over Italy - from Sicily to Piedmont and Friuli regions - complementing their range of products to offer mainly directly on the market, but also with the specialized organic shops and the very first experiences of retailers in organic products (Coop and Conad).

Those first experiences of direct provision to the kitchens of children schools were connected with conferences, seminars and programmes of food education with parents, teachers and chefs organized by local administrations (municipalities and provinces) or by some parents groups in some schools of Emilia Romagna Region.

Some milestones in organic catering in Italy

- 1986 in the school canteens of Cesena began the first experiences which apply the concept of the Bio-Mediterranean diet, created and promoted by some paediatricians of the local Hospital
- 1990s lobby of the Italian organic movement at the local level, regional and national to promote organic farming in connection with food education
- 1999-2002 regional and national laws about POP are issued:
 - dec 1999: National financial law for 2000 (Extract of Article 59) "To ensure the promotion of organic agriculture and of quality agriculture, public Institutions managing the school and hospital canteens, will include in the daily diets the use of organic, typical and traditional products. Public contracts will give pre-eminent value to the elements related to the quality of the supplied products"
 - aug 2000: Regional law 15/2000 of Friuli-Venezia Giulia "Rules for the supplying of organic, typical and traditional products in the public canteens and for food educational programs"
 - mar 2002: Regional law 6/2002 of Veneto "Rules about the consumption of food in pre-school and school canteens, in the hospital and in day-care institutions" - which states that organic products must be provided for all young people consumers
 - apr 2002: Regional law 3/2002 of Marche "Amendments to the Regional law 76/2007 - Rules for organic agriculture" - which introduces the supplying of organic foods in school
 - may 2002: Regional law 18/2002 of Basilicata "Dispositions about caution in food management, cultivation, breeding and trading of GMOs. Rules for the production and the supplying of organic, typical and traditional products in the public canteens
 - may 2002: Regional law 18/2002 of Toscana "Rules for the supplying of organic, typical and traditional products in the public canteens and for food educational programs in Tuscany region"
 - nov 2002: Regional law 29/2002 of Emilia-Romagna "Rules for consumption orientation and food education for the qualification of the services of public catering"
- 2001-2002 the project "The taste of quality at school" - promotion of a full-quality and sustainable catering system in school canteens is carried out by the municipalities of Genoa and Cesena and from Milano Ristorazione and coordinated by Roberto Spigarolo
- 2002-2003 other cities (of various dimensions), specially in the Northern Regions, follow
- 2003-2004 positive effects on production and market of organic food are detected
- 2004 the city of Rome inserts organic, typical and Fair Trade food in 140.000 school meals per day
- 2005-2006 a large survey called "Eating out of home", carried out in all the Regions of Italy by ACU and co-financed by the Ministry of Productive Activities, that involved directly over 500 cooking

centres (of which 185 school canteens) show that over 94% of school canteens use organic products at least 1 time a week (4 time a week in average) and that 76% in weight of all the products comes from a “controlled chain” (in Italian “filiera controllata”) and only 24% from the conventional agriculture (see below)

% in weight of the products supplied in school canteens (ACU – “Eating out of home” – 2006)

controlled chain	from organic agriculture	40%
	from sustainable agriculture	18%
	typical products (DOP, IGP)	14%
	from fair trade	4%
non-controlled chain	from conventional agriculture	24%

- 2006 following the publication of the results of the survey “Eating out home” UNI (National Organization for Standardization), taking part of CEN-ISO network, decide to create a Subcommittee with the same name: “Eating out of home”
- 2003-2007 other Regions (Lombardy - Liguria - Lazio) produce guidelines for the management of school canteens in which recommend to use organic products in the menus
- 2007 start-up of the UNI workgroup devoted to realize a voluntary standard on Public Procurement for canteens (deadline: dec 2008), the first WG of the Subcommittee “Eating out of home” - many municipalities, catering companies, association of producers and of consumers take part of this WG → this WG represents a National User Group for iPOPY
- 2007 during “The School of Flavours” fair at Genoa the National Observatory of School Canteens was established - many municipalities, catering companies, association of producers and of consumers take part of it; the first product of the Observatory is the “Guideline for Evaluation of Quality of School catering service” → the Observatory represents a National User Group for iPOPY

For more details see Annex 5.

The context in which school meals are discussed and organized

In IT we can recognize 3 stages in the history of school catering service (the definition of the stages are mine - RS):

- the stage of “food security” (from the beginning to 1970s), in which the first goal was to ensure enough food for all: in this period the school canteens had an important social role, and the quantity of food was more important than the quality;
- the stage of “food safety” (1980s-1990s), in which the policies were focussed on the hygiene and nutritional issues: in this period were proposed the first menus according to healthy and nutritional recommendation;
- the stage of “food quality” (last 1990s-2000s), in which the origin of the food and the sustainable productive methods became the most important issues: the request for quality food was really in IT the key to success for the implementation of consumption of organic foods in school canteens.

The present situation in IT can be synthesized as below:

- there’s no discussion about the need of providing meals to the children that stay at school all the day: it’s a long tradition and now about 4.3 million meals a day are served in public schools (see Part 2. Statistics). If we add private schools and Universities (sectors for which we have not complete data), probably the number of meals served in all schools is over 5 millions a day;
- there’s no discussion about the implementation of quality foods in school canteens at political level:
 - all National parties agree with this goal; the last Ministries of Agriculture and Food: Pecoraro Scania, (Green party) since 2001 - Alemanno (AN -right party) 2001-2006 and the actual Minister De Castro contributed to improve the consumption of typical food and promoted organic agriculture, even if for different reasons;
 - the main part of the Regions produced specific laws and/or guidelines to drive and encourage the development of a quality school catering system, focussed in particular to the procurement of organic and typical products;

- the municipalities (in particular in the Northern and Central part of IT) frequently introduce organic and typical products in their menu and ask the companies which manage the catering service to procure them;
- an increasing interest by the organic producer in school catering market has been registered in the last years;
- families, Consumers' associations, members of Canteen Commissions (see Part 2. Statistics) strongly support the increasing of organic foods in school canteens
- the discussion is now focussed on these problems:
 - how to reduce the waste in school canteens (in many cases a waste of more than 40% is registered);
 - how to reduce the non-food costs: now the food cost don't exceed 30% of total meal cost - if we want to increase the consumption of organic foods in school canteens it's not possible to ask families to pay more; so, some methods to reduce the costs of logistic and personnel are been studying, such as the introduction of self-service and of the cook-chill system and the improvement and simplification of logistic supply chain, such as short-chain, intended by two points of view: redirecting PP towards local products and creating direct contacts between producers and buyers of catering companies;
 - how to control that the Regional laws and/or guidelines are respected by the municipalities and/or by the catering companies;
 - how to help the municipalities to elaborate a good contract with the companies by which the catering service will be managed: a good example is Sportellomensebio (www.sportellomensebio.it), a public service, managed by ProBER and financed by Emilia-Romagna region, which aim is help the municipalities (in particular the smallest ones) to write the contracts, to know in-depth the market of organic and typical products;
 - how to follow the increasing of consumption of organic and typical foods with educational programs directed to explain to the children/students (and to their parents) the properties of the organic method, its benefits for the environment, in order to improve in the children, the boys and the girls the consciousness and the abilities required to grow some young aware consumers.

N.B.: the health point of view in IT is not matched with organic food. In the policy of our Ministry of Health (always and under government of all colours) it is forbidden to connect organic agriculture to healthy issues: for them there is no scientific evidences of this link.

Short literature summary

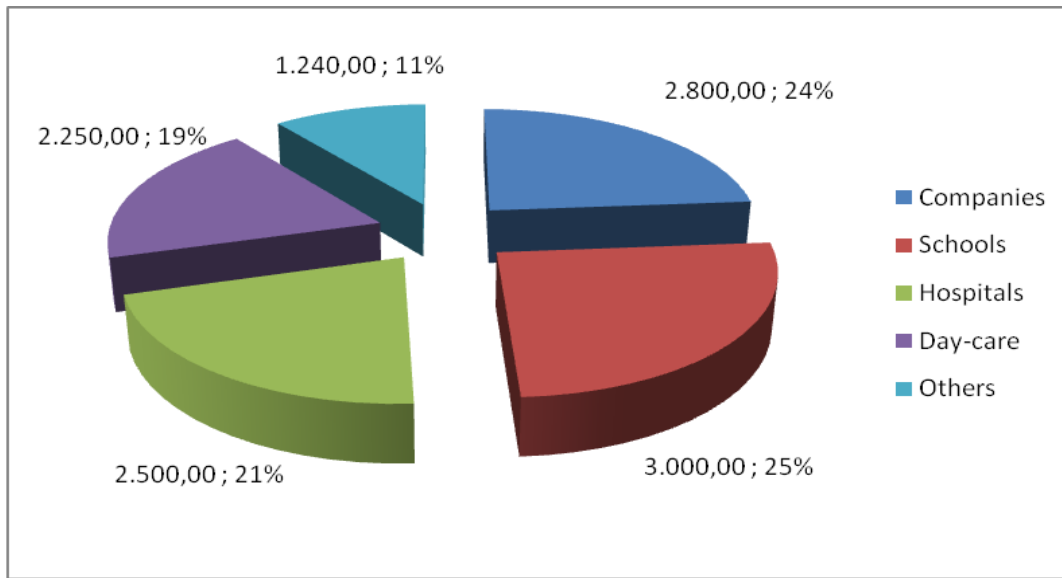
Follow - we are now organizing a logical database of all material on this argument.

2. Statistics

In IT many bodies and Authorities collect data about public catering. We try to select the most important information from our database.

The market of public catering: an overview

Market values of the main sectors of public catering (Values are in Millions €)



Source:
 FIPE-
 ConfoCom
 mercio
 2007 (data
 processed
 by iPOPY
 IT group)

The schools canteens and the organic products: an overview

How many organic products are provided (% on price) in school canteens by the main 15 catering companies

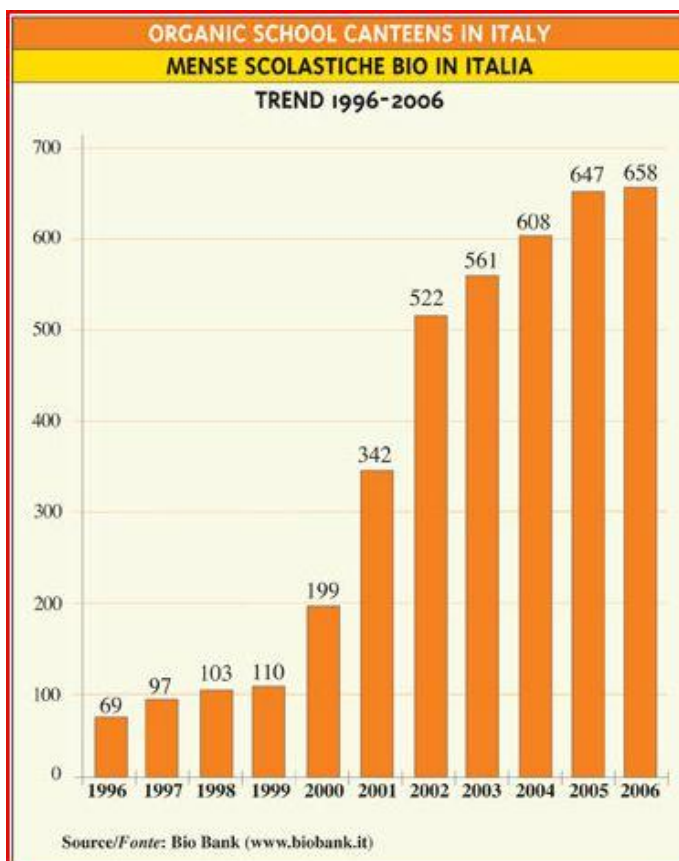
Column1: Companies
 Column2: meals per year
 Column3: n.Municipalities
 Column4: % bio products

MATERIE PRIME BIO NELLE MENSE SCOLASTICHE IN ITALIA AL 31.12.2005 incidenza sul volume totale degli acquisti			
Az. ristorazione	n. pasti/anno nelle scuole	n. comuni	materie prime bio
AVENANCE (MI)	12.500.000	60	65,0%
CAMST (BO)	18.700.000	341	20,0%
CIR (RE)	21.200.000	291	40,0%
EP (NA)	1.500.000	5	2,0%
EUDANIA (FI)	9.452.000	54	10,6%
EURORISTORAZIONE (VI)	1.600.000	45	30,0%
EUTOURIST SERV-SYSTEM (TO)	2.500.000	8	25,0%
GEMEAZ CUSIN (MI)	12.714.000	110	6,1%
GRUPPO ONAMA (MI)	4.910.000	40	10,0%
MILANO RISTORAZIONE (MI)	15.000.000	1	25,0%
PEDUS SERVICE (BG)	2.600.000	15	8,0%
SERENISSIMA RISTORAZIONE (VI)	10.255.000	103	9,8%
SERIST (MI)	5.349.000	8	29,8%
SODEXO ITALIA (MI)	26.530.000	288	16,0%
VIVENDA (RM)	12.719.000	49	27,0%

Fonte: Bio Bank (www.biobank.it)

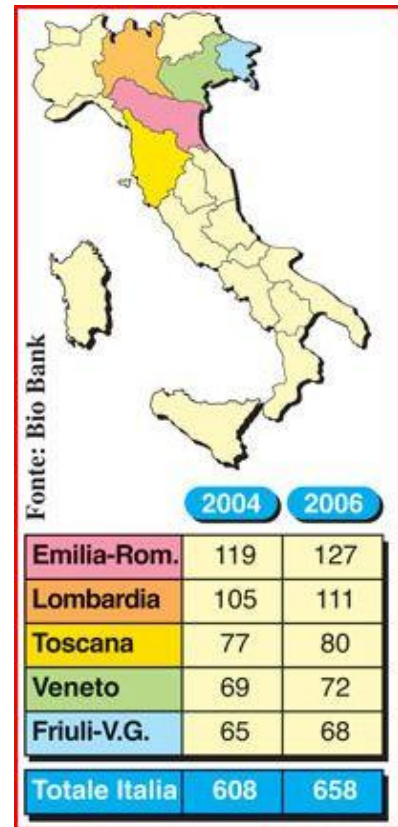
Source: BioBank 2005 (www.biobank.it)

Organic school canteens in IT - TREND 1996-2006



Source: BioBank 2006 (www.biobank.it)

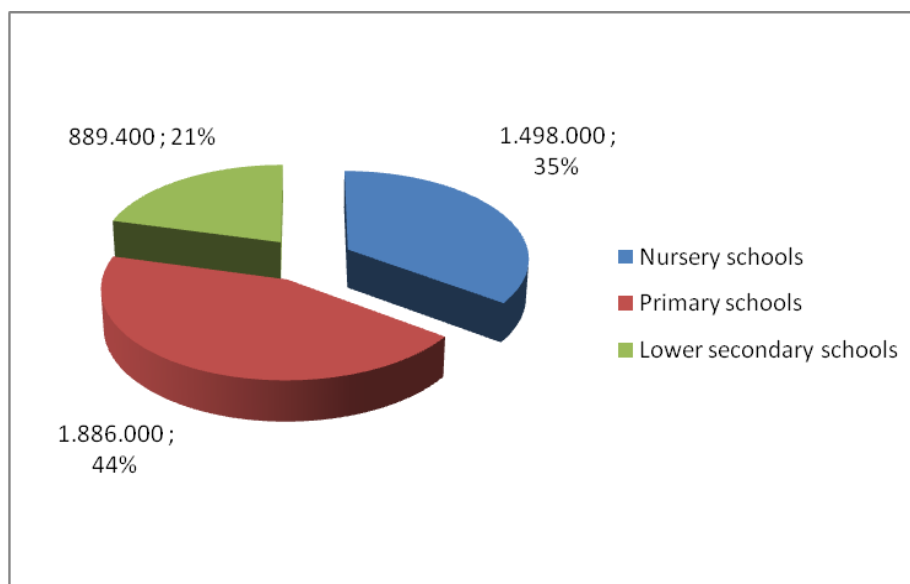
Organic school canteens in IT - TREND 2004-2006



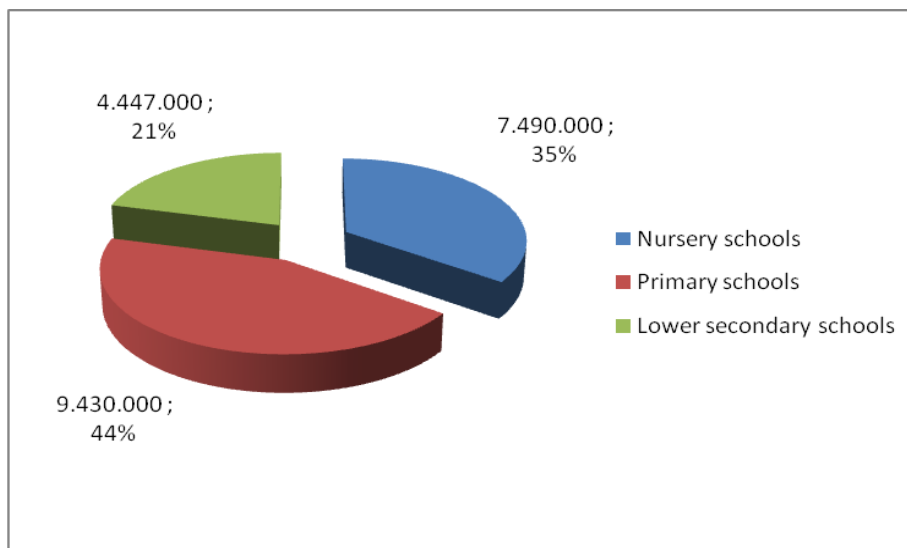
Source: BioBank 2007 (www.biobank.it)

Meals provided in IT schools: an overview

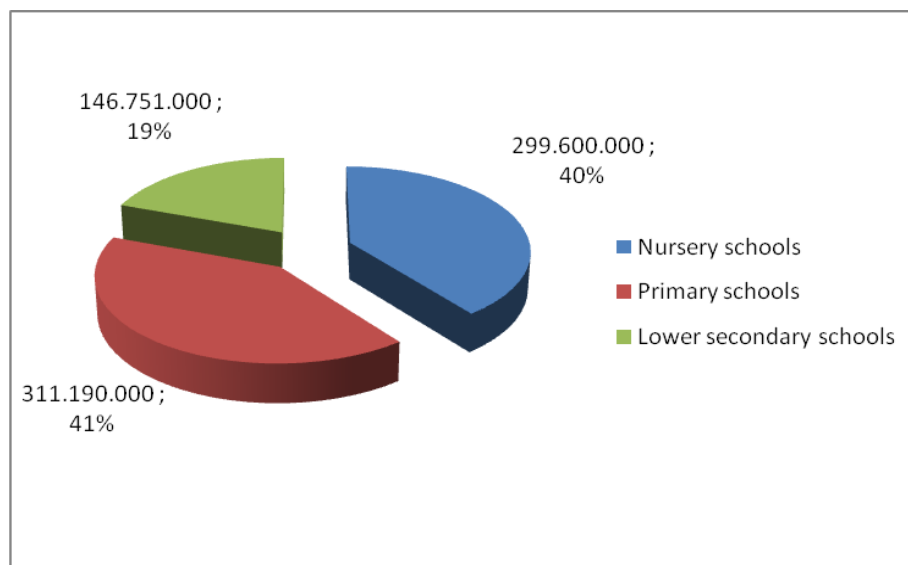
Values and % distribution of meals provided every day in the different types of school (2006-2007)



Values and % distribution of meals provided every week in the different types of school (2006-2007)



Values and % distribution of meals provided every year in the different types of school (2006-2007)



Source: Ministry of Public Education 2007 (data processed by iPOPY IT group)

3. Organisation and objectives of different types of lunch meal systems for youth

Essential data on school catering system organization in IT

(in green the SITUATION in OTHER PUBLIC CANTEENS – hospitals and daycare institutions for elder people)

The source of all this data is the survey “Eating out of home”, carried out by ACU and co-financed by the Ministry of Productive Activities from January 2004 to April 2006. It was made in all the Regions of Italy and involved directly over 500 cooking centres (of which 185 school canteens). The project manager was Roberto Spigarolo

Nomenclature of Territorial Units for Statistics

In [Italy](#), the areas belonging to NUTS 1 level are not governed or controlled by a specific national Entity. This division was only made with statistical aims. The NUTS 1 regions of Italy are on a par with the [States of Germany](#), as well as with [Wales](#), [Scotland](#), [Northern Ireland](#) and the [regions of England](#).

Number	Name (Italian)	Corresponding Regions
1	North-West (<i>Nord-Ovest</i>)	Valle d'Aosta , Piemonte , Lombardia , Liguria
2	North-East (<i>Nord-Est</i>)	Friuli-Venezia Giulia , Veneto , Trentino Alto-Adige , Emilia-Romagna
3	Centre (<i>Centro</i>)	Toscana , Marche , Lazio , Umbria
4	South (<i>Sud</i>)	Abruzzo , Molise , Campania , Puglia , Basilicata , Calabria
5	Islands (<i>Isole</i>)	Sicily , Sardinia



Catering service management in school canteens

- Catering service is managed:
- a) by public companies
 - b) by an internal structure
 - c) by private companies (contracted out)
 - d) other cases

NW (North-West Area)

a)	45,00%
b)	2,50%
c)	52,50%
d)	0,00%

NE (North-East Area)

a)	0,00%
b)	38,24%
c)	50,00%
d)	11,76%

CE (Central Area)

a)	6,90%
b)	5,17%
c)	79,31%
d)	8,62%

SU (Southern Area)

a)	0,00%
b)	18,75%
c)	81,25%
d)	0,00%

IS (Island Area)

a)	4,76%
b)	4,76%
c)	90,48%
d)	0,00%

IT (All Italy)

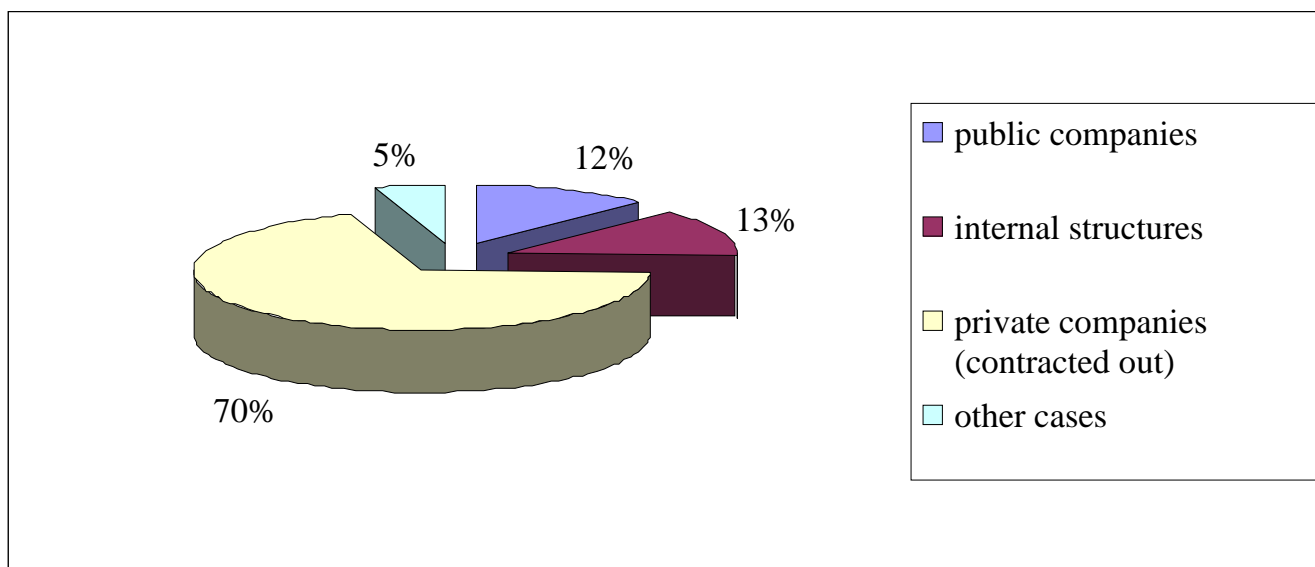
a)	12,43%
b)	12,97%
c)	69,73%
d)	4,86%

In IT, the more widely type of catering service management is a contract with private companies (after a public call for tenders): this represents a percentage of 70%.

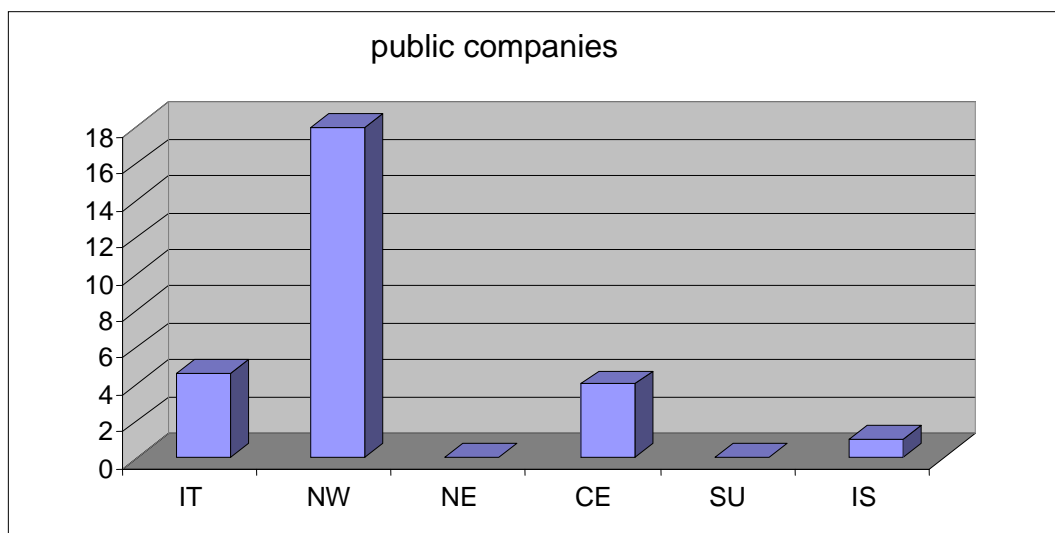
Other types of catering service management follow with similar percentages: public companies and internal structures (in this case the municipalities manage directly the catering service).

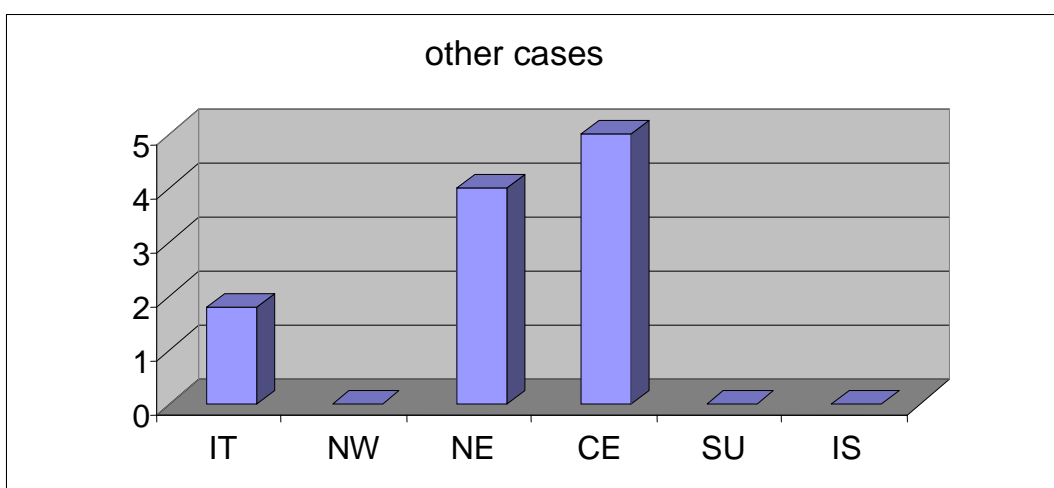
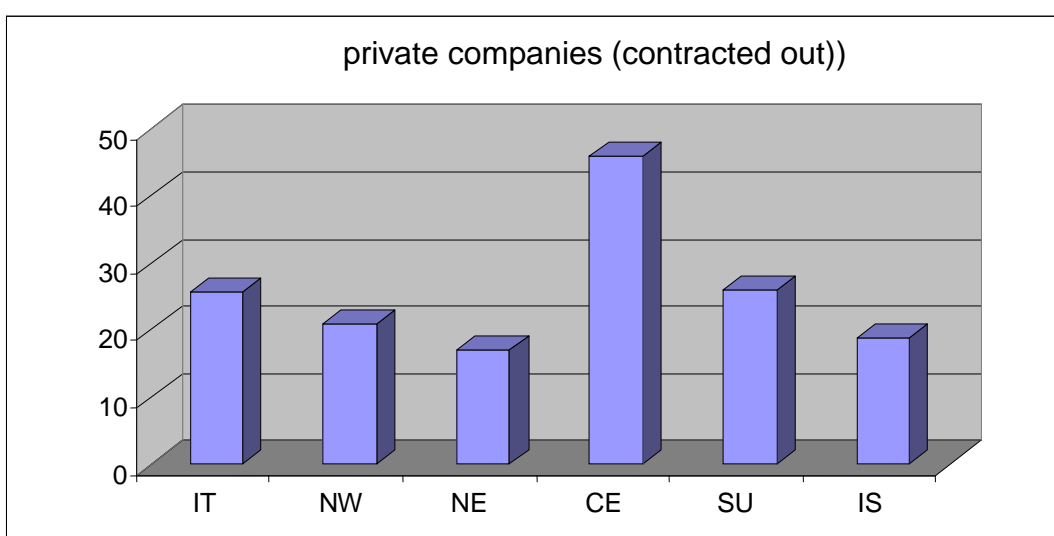
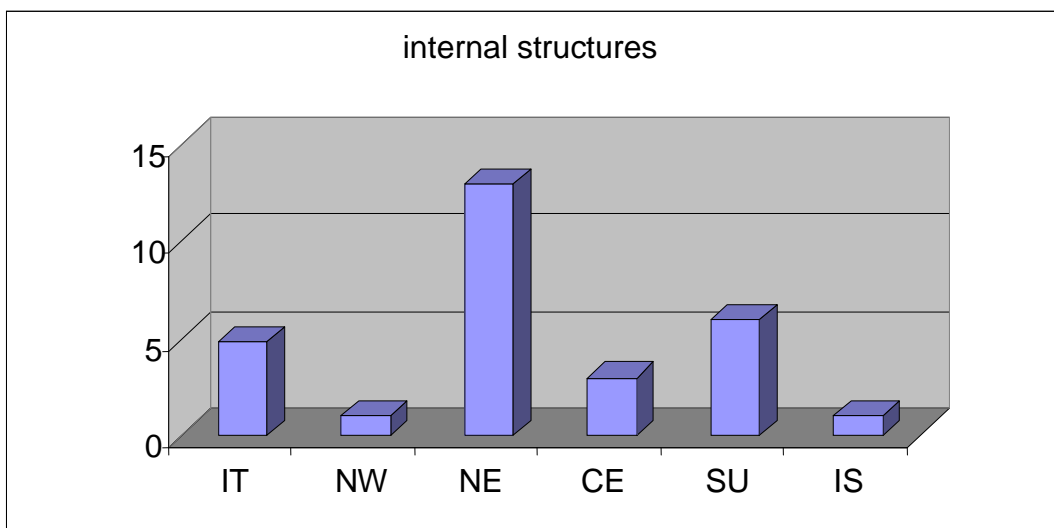
Finally, there are other types of catering service management with a percentage of 5%. In this item are included the self-managed companies and the public/private companies (in which the capital comes normally 50% from the public hand and 50% from the private companies).

Type of catering service management in school canteens



In the following graphs the types of catering service management are compared between the territorial areas and the national average (first column on the left).

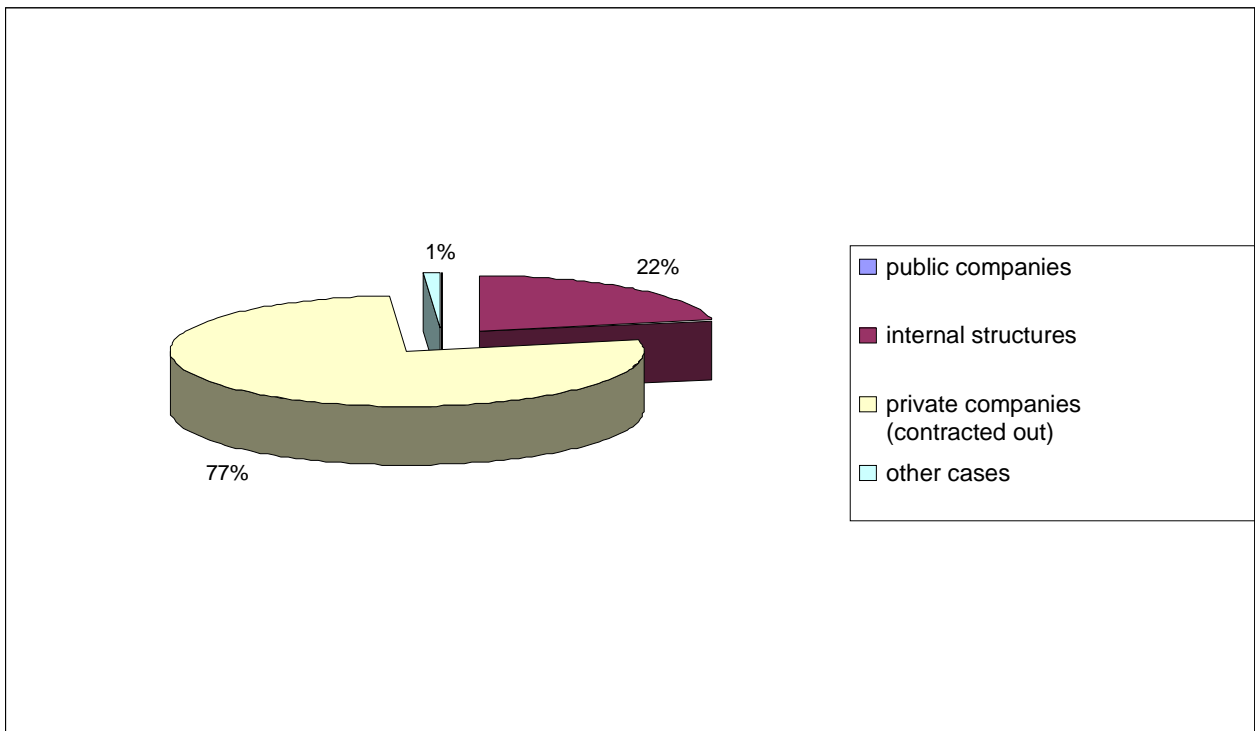




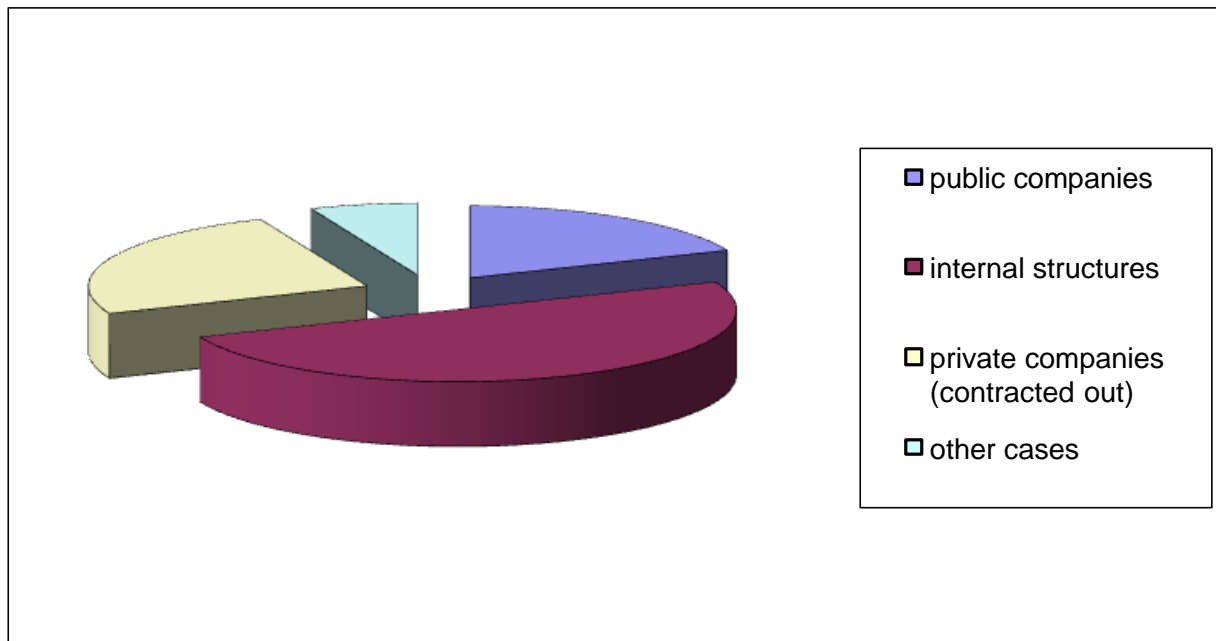
The graphs shows that the *public companies* are concentrated in the NW area (due especially to the case of Milano Ristorazione, which prepare and serve 75,000 meals a day for all schools of Milan), as well as the *internal structures* can be found mainly in the NE area. In the other areas (CE, SU, IS) the *contract with private companies* is the prevailing choice.

SITUATION in OTHER PUBLIC CANTEENS

Type of catering service management in hospital canteens



Type of catering service management in canteens of daycare institutions for elder people



Type of service of the meals

Meals are arranged in the same place where they are consumed? yes (meals are not transported)
no (meals are transported)

NW (North-West Area)

yes	40,00%
no	60,00%

NE (North-East Area)

yes	26,47%
no	73,53%

CE (Central Area)

yes	86,21%
no	13,79%

SU (Southern Area)

yes	31,25%
no	68,75%

IS (Island Area)

yes	19,05%
no	80,95%

IT (All Italy)

yes	48,11%
no	51,89%

In school catering the type of service in which meals are transported prevails (with a national percentage of about 52%). An exception is the case of the CE Area, which is the only situation in which “no transported” meals prevails (due in particular to the case of Rome, where 140,000 meals are provided every day all schools of the city).

Analyzing the different types of schools, you can see that the case in which there is no transportation is concentrated in the daycare institutions for children aged 1-5 (kindergarten). So, in primary and lower secondary schools the percentage of transported meals grows to 65%.

In the case of transportation, the meals can be transported in two different ways:

- warm: the meals are transported in specially provided thermal boxes ($t \geq 65^{\circ}\text{C}$), except the fresh foods (vegetables, fruit, bread, and so on). In this case the warm meals must be arranged in a cooking centre that is located not too far from the refectories.
- chilled (cook-chill system): the meals are arranged and then immediately chilled by a fast process. When necessary, they are transported in vehicles equipped with a temperature control system ($t \leq 4^{\circ}\text{C}$); then they are heated in the school where they are consumed. In this case the meals must be arranged in a cooking centre that is located far from the refectories.

In IT school canteens, only about 4% of meals are transported chilled. All the other ones are transported warm. The cook-chill system is now used only in few cases in NE and in SU areas, and it's slowly increasing.

The special meals are classified in 2 categories:

- **sanitary meals**, which are prepared for pupils suffering from particular diseases e.g. celiac disease, diabetes
- **cultural meals**, which are prepared for pupils of different countries and/or religion (Jewish, Muslims).

The special meals represent now about 5% of all the meals provided. The last (partial) data available show that the percentage of this type of meals is quickly increasing.

SITUATION in OTHER PUBLIC CANTEENS

Meals are arranged in the same place where they are consumed? yes (meals are not transported)
no (meals are transported)

Type of service of the meals in hospital canteens

IT (All Italy)

yes	57,32%
no	42,68%

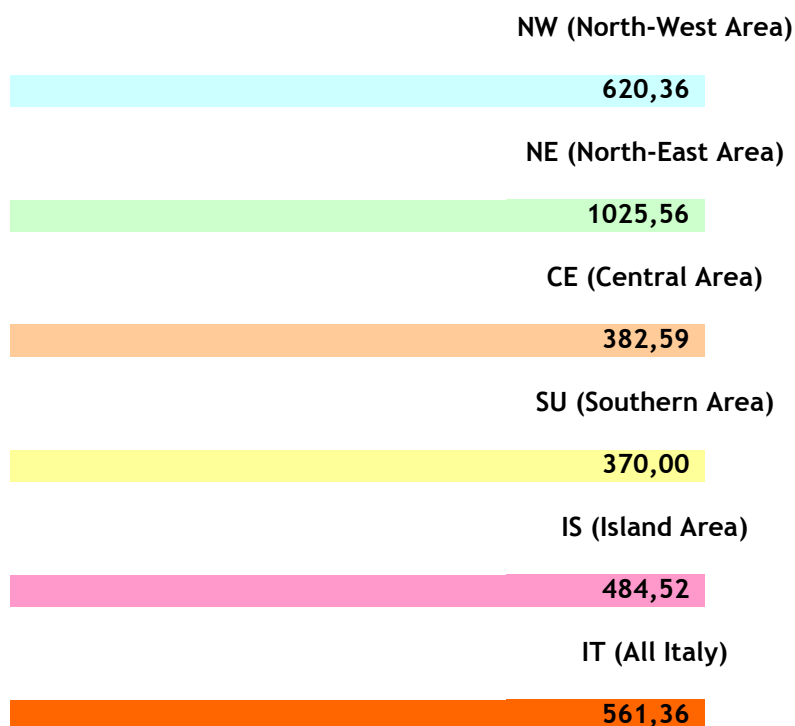
Type of service of the meals in canteens of daycare institutions for elder people

IT (All Italy)

yes	87,50%
no	12,50%

Dimension of the cooking centers

Number of meals arranged daily in a cooking centre (average)



The cooking centers of IT school canteens arrange about 560 meals per cooking centre.

In school catering the dimension of the cooking centers are bigger in the northern regions, in particular in NE Area (where is more than 82% of the National average), and smaller in the central and southern regions, in particular in SU Area (where is less than 66% of the National average).

SITUATION in OTHER PUBLIC CANTEENS

Dimension of the cooking centers in hospital canteens

The cooking centers of hospital canteens arrange about 850 meals per cooking centre.

Dimension of cooking centers in canteens of daycare institutions for elder people

The cooking centers of canteens of daycare institutions for elder people arrange about 370 meals per cooking centre.

Meal costs (for the users)

Max meal cost for the users (taxes included)

NW (North-West Area)

Types of users	max meal cost	max monthly cost
Playschools (aged 1-3)	€ 4,79	€ 91,34
Nursery school (aged 3-5)	€ 4,71	€ 93,41
Primary school (aged 6-11)	€ 4,53	€ 90,53
Lw second.school (aged 12-14)	€ 4,55	€ 84,14
Teachers	€ 4,10	€ 0,00
Other personnel	€ 0,00	€ 0,00
max costs for pupils (average)	€ 4,65	€ 89,86

NE (North-East Area)

Types of users	max meal cost	max monthly cost
Playschools (aged 1-3)	€ 4,80	€ 84,00
Nursery school (aged 3-5)	€ 3,58	€ 65,67
Primary school (aged 6-11)	€ 4,21	€ 73,26
Lw second.school (aged 12-14)	€ 3,97	€ 54,14
Teachers	€ 5,20	€ 82,00
Other personnel	€ 4,50	€ 84,00
max costs for pupils (average)	€ 4,14	€ 69,27

CE (Central Area)

Types of users	max meal cost	max monthly cost
Playschools (aged 1-3)	€ 6,68	€ 0,00
Nursery school (aged 3-5)	€ 2,43	€ 43,51
Primary school (aged 6-11)	€ 2,38	€ 43,19
Lw second.school (aged 12-14)	€ 3,74	€ 45,36
Teachers	€ 5,25	€ 79,86
Other personnel	€ 0,00	€ 0,00
max costs for pupils (average)	€ 3,81	€ 44,02

SU (Southern Area)

Types of users	max meal cost	max monthly cost
Playschools (aged 1-3)	€ 3,36	€ 76,85
Nursery school (aged 3-5)	€ 2,92	€ 70,62
Primary school (aged 6-11)	€ 3,00	€ 69,21
Lw second.school (aged 12-14)	€ 3,71	€ 79,25
Teachers	€ 3,72	€ 105,00
Other personnel	€ 3,00	€ 90,00
max costs for pupils (average)	€ 3,25	€ 73,98

IS (Island Area)

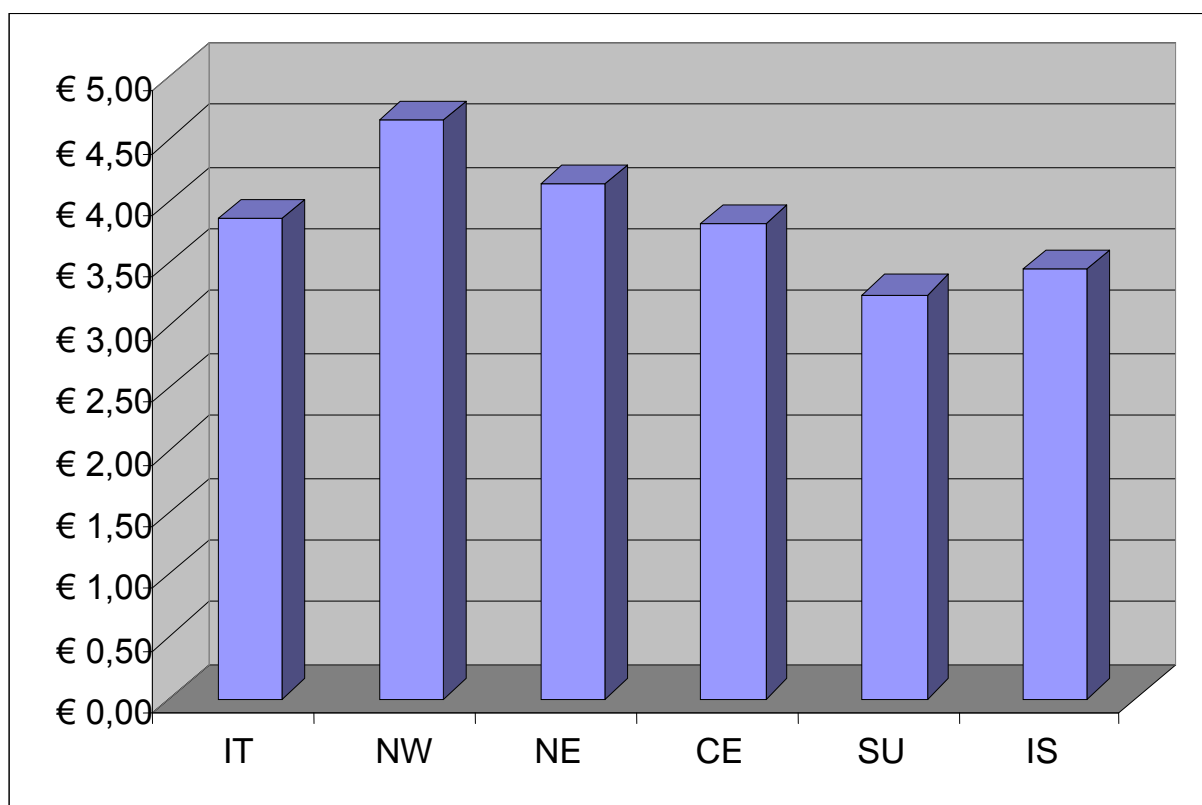
Types of users	max meal cost	max monthly cost
Playschools (aged 1-3)	€ 3,54	€ 68,67
Nursery school (aged 3-5)	€ 3,41	€ 64,92
Primary school (aged 6-11)	€ 3,47	€ 76,35
Lw second.school (aged 12-14)	€ 3,36	€ 59,60
Teachers	€ 3,15	€ 58,00
Other personnel	€ 4,90	€ 0,00
max costs for pupils (average)	€ 3,45	€ 67,39

IT (All Italy)

Types of users	max meal cost	max monthly cost
----------------	---------------	------------------

Playschools (aged 1-3)	€ 4,63	€ 80,22
Nursery school (aged 3-5)	€ 3,41	€ 67,63
Primary school (aged 6-11)	€ 3,52	€ 70,51
Lw second.school (aged 12-14)	€ 3,87	€ 64,50
Teachers	€ 4,28	€ 81,22
Other personnel	€ 4,13	€ 87,00
max costs for pupils (average)	€ 3,86	€ 70,71

In the following graph the averages of max meal costs for the users are compared between the territorial areas and the national average (first column on the left).



The graph shows that the average of the maximum meal costs for the users is higher in the Northern regions.

SITUATION in OTHER PUBLIC CANTEENS

Max meal cost for the users in hospital canteens

IT (All Italy)

Max cost (average)	Daily € 5,90	Monthly € 113,33
---------------------------	---------------------	-------------------------

Max meal cost for the users in canteens of daycare institutions for elder people

IT (All Italy)

Max cost (average)	Daily € 6,44	Monthly € 206,08
---------------------------	---------------------	-------------------------

Meal cost for the companies (average)

NW (North-West Area)

Meal cost (average) € 3,67

NE (North-East Area)

Meal cost (average) € 4,00

CE (Central Area)

Meal cost (average) € 3,93

SU (Southern Area)

Meal cost (average) € 3,09

IS (Island Area)

Meal cost (average) € 3,56

IT (All Italy)

Meal cost (average) € 3,70

SITUATION in OTHER PUBLIC CANTEENS

Meal cost for the companies in hospital canteens (average)

IT (All Italy)

Meal cost (average) € 3,88

Meal cost for the companies in canteens of daycare institutions for elder people (average)

IT (All Italy)

Meal cost (average) € 4,17

Meal composition

IT (All Italy)

Dishes	% on tol nuber of cases
first dish	100,00%
second dish	100,00%
warm/cold sidedish	90,48%
fresh fruit/dessert/yogurt	94,05%
snack	45,41%

The meal is composed of 2 dishes at least; normally also sidedish and fersh fruit/desert/yogurt are served. In 45% of the cases a snack is provided during the morning. In most of this cases the snack (normally organic) is served for an educational issue: first of all the municipality involve the families and the children in order to convince them to avoid bringing to school a packaged industrial snack. It's easier that a camel passes through the eye of a needle.

Presence of a control body - Canteen Commission (Commissione mensa)

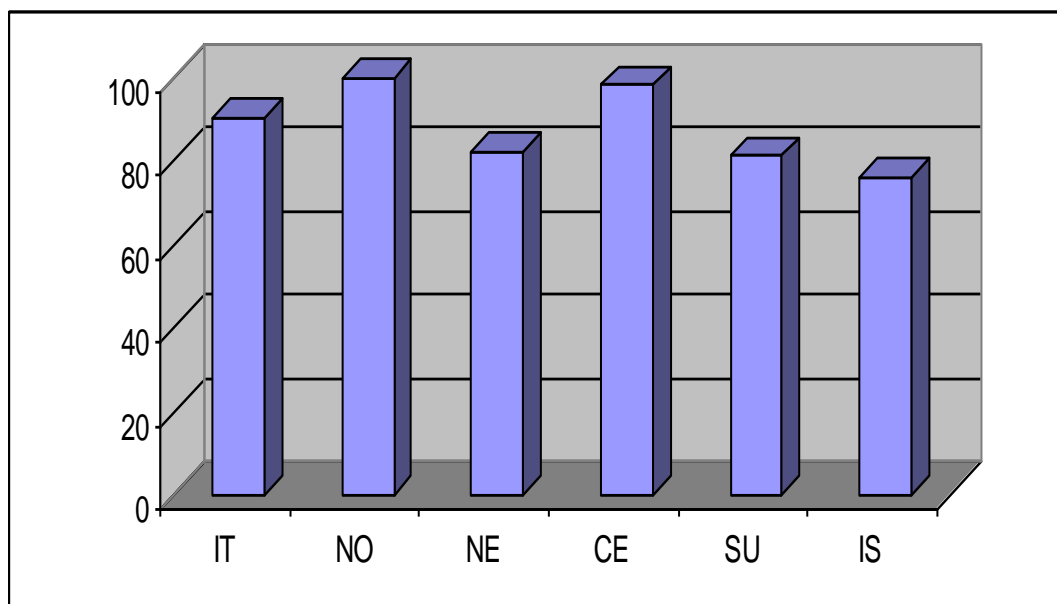
IT (All Italy)

yes	90,27%
no	9,73%

Composition of the Canteen Commission

teachersd	54,49%
parents	89,82%
users	5,99%
external advisors	31,74%
others	18,56%

In the following graph the presence of a control body (Canteen Commission) are compared between the territorial areas and the national average (first column on the left).



SITUATION in OTHER PUBLIC CANTEENS

Presence of a control body in hospital canteens (average)

IT (All Italy)

yes	87,50%
no	12,50%

Presence of a control body in canteens of daycare institutions for elder people (average)

IT (All Italy)

yes	31,25%
no	68,75%

Periodical check of Customer Satisfaction

IT (All Italy)

Yes	145	78,38%
No	40	21,62%

Types of check

Interviews	10,34%
questionnaires	80,00%
Others	8,28%

The periodical check is carried out in particular with parents (indirect consumers), in few cases the children (direct consumers) are involved. This is a critical point.

SITUATION in OTHER PUBLIC CANTEENS

Periodical check of Customer Satisfaction in hospital canteens (average)

IT (All Italy)

yes	83,33%
no	16,67%

Periodical check of Customer Satisfaction in canteens of daycare institutions for elder people

(average)

IT (All Italy)

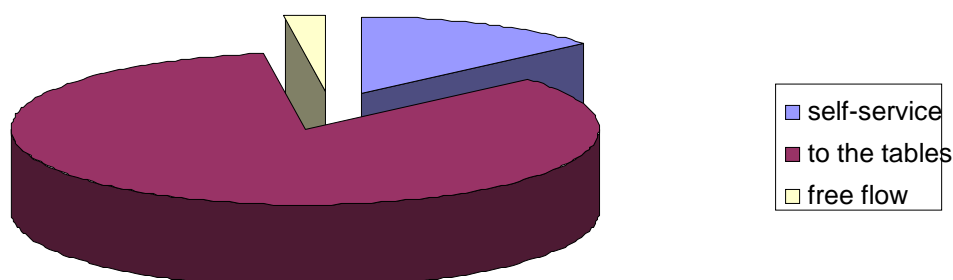
yes	87,50%
no	12,50%

Type of service

IT (All Italy)

self-service	13,51%
To thr tables	83,24%
free flow	2,16%

The case of self-service and free-flow are very infrequent. This is a critical point, because the service to the tables is more expensive.



Presence in the menu of quality and "controlled chain" products

NW (North-West Area)

yes	100,00%
no	0,00%

Types of products	% on weight	Weekly frequency
from organic agriculture	44%	4,7
from sustainable agriculture	31%	4,7
typical products (e.g.: DOP, IGP)	18%	2,4
from fair trade	2%	2,1

NE (North-East Area)

yes	100,00%
no	0,00%

Types of products	% on weight	Weekly frequency
from organic agriculture	56%	4,6
from sustainable agriculture	7%	3,3
typical products (e.g.: DOP, IGP)	8%	3,0
from fair trade	6%	2,3

CE (Central Area)

yes	98,28%
no	1,72%

Types of products	% on weight	Weekly frequency
from organic agriculture	68%	4,9
from sustainable agriculture	0%	0,0
typical products (e.g.: DOP, IGP)	7%	4,1
from fair trade	4%	5,0

SU (Southern Area)

yes	84,38 %
no	15,63 %

Types of products	% on weight	Weekly frequency
from organic agriculture	25 %	4,6
from sustainable agriculture	30 %	4,3
typical products (e.g.: DOP, IGP)	24 %	5,0
from fair trade	6 %	3,0

IS (Island Area)

yes	85,71 %
no	14,29 %

Types of products	% on weight	Weekly frequency
from organic agriculture	9 %	3,1
from sustainable agriculture	0 %	0,0
typical products (e.g.: DOP, IGP)	11 %	3,9
from fair trade	0 %	0,0

IT (All Italy)

yes	95,14 %
no	4,86 %

Types of products	% on weight	Weekly frequency
from organic agriculture	40 %	4,3
from sustainable agriculture	18 %	2,5
typical products (e.g.: DOP, IGP)	14 %	3,7
from fair trade	4 %	2,5

SITUATION in OTHER PUBLIC CANTEENS

Presence in the menu of quality and “controlled chain” products in hospital canteens (average)

IT (All Italy)

yes	52,44 %
no	47,56 %

Types of products	% on weight	Weekly frequency
from organic agriculture	15 %	1,6
from sustainable agriculture	2 %	0,4
typical products (e.g.: DOP, IGP)	27 %	2,7
from fair trade	6 %	1,4

Presence in the menu of quality and “controlled chain” products in canteens of daycare institutions for elder people (average)

IT (All Italy)

yes	50,00 %
no	50,00 %

Types of products	% on weight	Weekly frequency
from organic agriculture	17 %	1,1
from sustainable agriculture	8 %	0,4
typical products (e.g.: DOP, IGP)	30 %	2,7
from fair trade	5 %	1,4

Certifications held by the companies that manage the catering service

IT (All Italy)

yes	87,03%
no	11,89%

Types of certification (% on companies certified)

ISO 9001:2000	100,00%
ISO 22000	4,35%
ISO 14001	26,09%
EMAS	1,24%
others	27,33%

Over 85% of catering companies are certified with ISO 9001:2000. In main part of public contract this certification is required as an essential requirement. This means that all companies are invited to be certified (also when they don't trust in this quality process).

On the other hand, none of them had (18 months ago) any type of organic certification, even if most of them acquire, handle, prepare and serve organic food! This is a critical point.

SITUATION in OTHER PUBLIC CANTEENS

Presence in the menu of quality products in hospital canteens (average)

IT (All Italy)

yes	91,46%
no	8,54%

Types of certification (% on companies certified)

ISO 9001:2000	98,67%
ISO 22000	2,67%
ISO 14001	22,67%
EMAS	0,00%
others	28,00%

Presence in the menu of quality products in canteens of daycare institutions for elder people (average)

IT (All Italy)

yes	68,75%
no	31,25%

Types of certification (% on companies certified)

ISO 9001:2000	100,00%
ISO 22000	9,09%
ISO 14001	18,18%
EMAS	0,00%
others	18,18%

4. Annexes

Annex 1

The 1948 Constitution of Italy established a bicameral parliament (Parlamento), consisting of a Chamber of Deputies (Camera dei Deputati) and a Senate (Senato della Repubblica), a separate judiciary, and an executive branch composed of a Council of Ministers (cabinet) (Consiglio dei ministri), headed by the Prime Minister (Presidente del consiglio dei ministri).

The President of the Italian Republic (Presidente della Repubblica) is elected for seven years by the parliament sitting jointly with a small number of regional delegates. The president nominates the prime minister, who proposes the other ministers (formally named by the president). The Council of Ministers must retain the support (fiducia) of both houses.

The houses of parliament are popularly and directly elected through a complex electoral system (latest amendment in 2005) which combines proportional representation with a majority prize for the largest coalition (Chamber). All Italian citizens above the age of 18 can vote. However, to vote for the senate, the voter must be at least 25 or older. The electoral system in the Senate is based upon regional representation. During the elections in 2006, the two competing coalitions were separated by few thousand votes, and in the Chamber the centre-left coalition (L'Unione; English: The Union) got 345 Deputies against 277 for the centre-right one (Casa delle Libertà; English: House of Freedoms), while in the Senate l'Ulivo got only two Senators more than absolute majority. The Chamber of Deputies has 630 members and the Senate 315 elected senators; in addition, the Senate includes former presidents and appointed senators for life (no more than five) by the President of the Republic according to special constitutional provisions. As of May 15th, 2006, there are seven life senators (of which three are former Presidents). Both houses are elected for a maximum of five years, but both may be dissolved by the President before the expiration of their normal term if the Parliament is unable to elect a stable government. In the post war history, this has happened in 1972, 1976, 1979, 1983, 1994 and 1996.

A peculiarity of the Italian Parliament is the representation given to Italian citizens permanently living abroad (about 2.7 million people). Among the 630 Deputies and the 315 Senators there are respectively 12 and 6 elected in four distinct foreign constituencies. Those members of Parliament were elected for the first time in April 2006 and they have the same rights as members elected in Italy. Legislative bills may originate in either house and must be passed by a majority in both. The Italian judicial system is based on Roman law modified by the Napoleonic code and later statutes. The Constitutional Court of Italy (Corte Costituzionale) rules on the conformity of laws with the Constitution and is a post-World War II innovation.

The Politics of Italy take place in a framework of a parliamentary representative democratic republic, whereby the Prime Minister of Italy is the head of government, and of a pluriform multi-party system. Executive power is exercised by the government. Legislative power is vested in both the government and the two chambers of parliament. The Judiciary is independent of the executive and the legislature. Italy has been a democratic republic since June 2nd, 1946, when the monarchy was abolished by popular referendum. The constitution was promulgated on January 1st, 1948. The government depends on confidence from each branch of the parliament, and has in turn the power to make decrees. Decrees have to be confirmed in the parliament, and "decree jam" has been a problem in recent years, as governments try to reform the structure of the state using chiefly decrees instead of passing laws directly through the parliament.

The President of the Republic

As the head of state, the President of the Republic represents the unity of the nation and has many of the duties previously given to the king of Italy. The president serves as a sort of point of connection between the three branches of power: he is elected by the lawmakers, he appoints the executive, and is the president of the judiciary. The president is also the commander in chief of armed forces.

The President of the Republic is elected by an electoral college consisting of both houses of Parliament and 58 regional representatives for a seven-year term. Its election needs a wide majority that is progressively reduced from two-thirds to one-half plus one of the votes as the ballots progress. The only Presidents ever to be elected on the first ballot are Francesco Cossiga and Carlo Azeglio Ciampi. Mr. Ciampi was recently replaced by Giorgio Napolitano, who was elected on 10 May 2006. While it is not forbidden by law, no president has ever served two terms.

Usually, the President tries to stay out of the political debate, and to be an institutional guarantee for all those involved in the political process. The president can also reject openly anti-constitutional laws by refusing to sign them, since he acts as the guardian of the Constitution of Italy.

The President of the Council of Ministers (The Prime minister)

The President of the Republic appoints the President of the Council of Ministers (the Prime minister), who then proposes (the President actually submits them) the individual ministers of the respective ministries who together form the Council of Ministers (the cabinet), which in turn must receive a vote of confidence from both parliamentary chambers. The Prime minister, through the cabinet, effectively runs the government of Italy. The current Prime minister is Romano Prodi.

The Parliament

All Italian citizens older than 18 can vote. However, to vote for the senate, the voter must be at least 25 or older. Italy elects, on the national level, a Parliament consisting of two houses, the Chamber of Deputies (Camera dei Deputati) (630 members) and the Senate of the Republic (Senato della Repubblica) (315 elected members, plus a few senators for life). As of 15 May 2006, there are seven life senators (of which three are former Presidents). Both houses are elected for a maximum of five years, but both may be dissolved before the expiration of their normal term. Legislative bills may originate in either house and must be passed by a majority in both.

The Judicial system

The Italian judicial system is based on Roman law modified by the Napoleonic code and later statutes. It is based on an inquisitorial civil law system. Appeals are treated almost as new trials, and three degrees of trial are present.

There is only partial judicial review of legislation in the American sense. Judicial review exists under certain conditions in the Constitutional Court, which can reject anti-constitutional laws after scrutiny.

The Constitutional Court is composed of 15 judges one of which is the President of the Italian Constitutional Court elected from the court itself. One third of the judges are appointed by the President of the Italian Republic, one-third are elected by Parliament and one-third are elected by the ordinary and administrative supreme courts. The constitutional court, or Corte Costituzionale, passes on the constitutionality of laws, and is a post-World War II innovation. Its powers, volume, and frequency of decisions are not as extensive as those of the U.S. Supreme Court.

Italy has not accepted compulsory jurisdiction of the International Court of Justice.

Annex 2

President of the Regions and their parties

Region	President	Took Office	Left Office	Party
<u>Aosta Valley</u>	<u>Luciano Caveri</u>	<u>2003</u>	<u>2008</u>	<u>UV</u>
<u>Piedmont</u>	<u>Mercedes Bresso</u>	<u>2005</u>	<u>2010</u>	<u>DS</u>
<u>Lombardy</u>	<u>Roberto Formigoni</u>	<u>1995</u>	<u>2010</u>	<u>FI</u>
<u>Liguria</u>	<u>Claudio Burlando</u>	<u>2005</u>	<u>2010</u>	<u>DS</u>
<u>Trentino-Alto Adige/Südtirol</u>	<u>Lorenzo Dellai</u>	<u>2006</u>	<u>2008</u>	<u>DL</u>
<u>Veneto</u>	<u>Giancarlo Galan</u>	<u>1995</u>	<u>2010</u>	<u>FI</u>
<u>Friuli-Venezia Giulia</u>	<u>Riccardo Illy</u>	<u>2000</u>	<u>2010</u>	Indep
<u>Emilia-Romagna</u>	<u>Vasco Errani</u>	<u>1999</u>	<u>2010</u>	<u>DS</u>
<u>Tuscany</u>	<u>Claudio Martini</u>	<u>2000</u>	<u>2010</u>	<u>DS</u>
<u>Umbria</u>	<u>Maria Rita Lorenzetti</u>	<u>2000</u>	<u>2010</u>	<u>DS</u>
<u>Marche</u>	<u>Gian Mario Spacca</u>	<u>2005</u>	<u>2010</u>	<u>DL</u>
<u>Lazio</u>	<u>Piero Marrazzo</u>	<u>2005</u>	<u>2010</u>	Indep
<u>Abruzzo</u>	<u>Ottaviano Del Turco</u>	<u>2005</u>	<u>2010</u>	<u>SDI</u>
<u>Molise</u>	<u>Michele Iorio</u>	<u>2001</u>	<u>2011</u>	<u>FI</u>
<u>Campania</u>	<u>Antonio Bassolino</u>	<u>2000</u>	<u>2010</u>	<u>DS</u>
<u>Apulia</u>	<u>Nichi Vendola</u>	<u>2005</u>	<u>2010</u>	<u>PRC</u>
<u>Basilicata</u>	<u>Vito De Filippo</u>	<u>2005</u>	<u>2010</u>	<u>DL</u>
<u>Calabria</u>	<u>Agazio Loiero</u>	<u>2005</u>	<u>2010</u>	<u>PDM</u>
<u>Sicily</u>	<u>Salvatore Cuffaro</u>	<u>2001</u>	<u>2011</u>	<u>UDC</u>
<u>Sardinia</u>	<u>Renato Soru</u>	<u>2004</u>	<u>2009</u>	<u>PS</u>

in red: Centre-left parties - in blue: Centre-right parties – in black: Independent parties

Italy regions and their Capitals (in English)

Region	Capital
1. Abruzzo (formerly northern <i>Abruzzi</i>)	L'Aquila
2. Aosta Valley (Valle d'Aosta / Vallée d'Aoste)	Aosta (Aoste)
3. Apulia (Puglia, sometimes <i>Puglie</i>)	Bari
4. Basilicata	Potenza
5. Calabria	Catanzaro
6. Campania	Naples (Napoli)
7. Emilia-Romagna	Bologna
8. Friuli-Venezia Giulia	Trieste
9. Lazio (Latium)	Rome (Roma)
10. Liguria	Genoa (Genova)
11. Lombardy (Lombardia)	Milan (Milano)
12. Marches (Marche)	Ancona
13. Molise (formerly southern <i>Abruzzi</i>)	Campobasso
14. Piedmont (Piemonte)	Turin (Torino)
15. Sardinia (Sardegna)	Cagliari
16. Sicily (Sicilia)	Palermo
17. Trentino-Alto Adige/Südtirol	Trento
18. Tuscany (Toscana)	Florence (Firenze)
19. Umbria	Perugia
20. Veneto	Venice (Venezia)



Per capita income: macroregions & regions By: [EUROSTAT](#), Data in Euros, [2004](#), dati in [euro](#)

North-West: 26.822	South: 15.447
Piemonte : 25.703	Molise : 16.582
Valle d'Aosta : 27.577	Campania : 14.707
Liguria : 23.584	Puglia : 15.008
Lombardia : 30.425	Basilicata : 16.214
North-East: 27.619	Calabria : 14.728
Alto Adige : 30.141	Isole: 15.991
Trentino : 27.291	Sicilia : 14.476
Veneto : 27.385	Sardegna : 17.507
Friuli-Venezia Giulia : 25.246	
Emilia-Romagna : 28.034	
Centre: 23.308	
Toscana : 25.129	
Marche : 23.115	
Umbria : 21.708	
Lazio : 28.345	
Abruzzo : 18.246	

Annex 3

Largest cities

Italian cities with a population of 300,000 or more ([ISTAT](#) data, December 2006):

Pos.	Municipality	Region	Prov.	Inhabitants
1	Rome	Lazio	RM	2,705,603
2	Milan	Lombardy	MI	1,303,437
3	Naples	Campania	NA	1,005,139
4	Turin	Piedmont	TO	975,139
5	Palermo	Sicily	PA	666,552
6	Genoa	Liguria	GE	615,686
7	Bologna	Emilia-Romagna	BO	373,026
8	Florence	Tuscany	FI	365,966
9	Bari	Apulia	BA	325,052
10	Catania	Sicily	CT	301,564

Metropolitan areas

According to the [OECD](#), these are the major Italian [metropolitan areas](#):

Metropolitan area	Inhabitants
Milan	7.4 million
Rome	3.8 million
Naples	3.1 million
Turin	2.4 million

Annex 4

The Organization of upper secondary school in IT

The "Liceo" concept was created by Gentile, and in 1923 indicated a specific type of secondary school; today, it rather refers to a class of secondary schools oriented towards the study of the arts and sciences. All of the Licei have some subjects in common, such as Italian Literature, or Mathematics (although the effective number of hours spent on each subject varies), while other subjects are peculiar to a particular type of Liceo (ie. Ancient Greek in the Liceo Classico or Geometrical Drawing in the Liceo Artistico).

The different types of Liceo are:

- "Liceo Classico", which features Latin, Ancient Greek, Italian, History and Philosophy as its most important subjects.
- "Liceo Scientifico", where the emphasis is more on scientific and mathematical topics, such as geometry, calculus, chemistry or physics - although Latin, Philosophy and literature are also taught in dept. Together with the Liceo Classico is the most prestigious in Italy.
- "Liceo Linguistico" puts emphasis on language learning and languages taught are usually English, French, Spanish and German - although recently Russian has been introduced as well.
- "Liceo Artistico", which is oriented toward arts teaching - in a theoretical (ie. History of the arts) and practical (ie. drawing sessions) sense.

The "Istituto Tecnico" (Technical Institute), called in Italian ITIS (Istituto Tecnico Industriale Statale, i.e. National Technical/Industrial Institute) and ITC (Istituto Tecnico Commerciale i.e. Technical/Commercial Institute) is more oriented toward practical subjects, such as aeronautics, business administration, computer science and chemistry.

The "Istituto Professionale" offers a form of secondary education oriented toward more practical subjects, enabling the students to start searching for a job as soon as they have completed their studies (sometimes sooner, as some schools offer a diploma after 3 years instead of 5) and is even more specific in terms of vocational course offerings than the "Istituto Tecnico."

"Liceo" education involves a broad, specifically academic curriculum and is generally considered necessary for University preparation.

Annex 5

An example of promotion of sustainable rural development, public health and environmental and food education by a public body: operative lines for food education in Modena province

Since January 1998, the Food and Agriculture Department of Modena Province, within the Regional law 15/97 "Food Education and Consumption Orientation" implementing delegation, addressed to the schools a series of actions to get the complex food issue at the centre of the education activity.

A relevant introduction to these activities came through the intervention /research "Nutrition: an issue between production, consumption and health", done in Modena Province between 1994-96 over a representative sample of the Province population, including children, with the involvement of the universities of Modena, Bologna, Perugia and Glasgow.

The data gathered showed a generally satisfying "health state" in the children, even if some "disharmonic" aspects were found, referring mostly to food consumption such as: allergies, obesity, alteration of cholesterol values in blood, with a different spread in the three province's territories considered (districts of Mirandola, Modena and Pavullo)

The assumption that in the last 30-35 years technologies applied to the food chain (production, processing and trading) are producing not only environmental impacts, but also new realities with new goals, it gets to the need "to manage" consumptions and habits strictly interdependent with a modified nutritious quality of food.

Is a common knowledge that a correct nutrition plays a primary role on health, more if in a special life condition (childhood, pregnancy, in sickness or recovering, in the third age or also facing some work, study or sport special performances); so food education and information become changing agents for lifestyles and become fundamental tools to get "the consumer" responsible with knowledge and more selective in choosing food.

The food and nutrition complexity ask for and allows to "exit" of the "food issue" off the exclusively health related matrix, since the health concept is commonly understood with the equation: diet is for health as restriction is for medicine.

However we're not eating nutrition principles, so also the educational message has to include body experienced meanings (walking, seeing, smelling, handling, exploring) and the intellectual discovery pleasure.

On these lines the department for food and agriculture addressed action to the school universe.

The "school canteen quality" concretize with the application of implementing rules that develops through different phases:

1. diet table of the daily menus (with suggested integration about meals at home) respecting LARN nutritional values differentiated for age;
2. quality of the public procurement, with definition in the tender of food quality;
3. respect of hygiene norms (HACCP) for the meals production and distribution;
4. good tasting menu to marry health wit pleasure of eating;
5. educational contents of "eating together at school", implying a pleasant and serene environment to facilitate availability, experiences exchange, emotions, closeness;
6. permanent training of professionals involved in the whole process for a "good catering"
7. the Regional Law 29/02 that address Public Institutions managing school, hospitals, assistance, university canteens, to use organic, typical, traditional and PDO products, with a prevalence of food coming from organic agriculture.

With the "Open and Educational Farms" the agriculture sector has been chosen as privileged partner for educational actions complex and complementary to the educational-knowledge actions that characterize almost exclusively food education and information.

Farms and agritourisms are places dedicated to food production, environmental and landscape conservation, using production techniques of low impact - so farmers become the most motivated partners to spread knowledge of a culture heritage that nowadays are almost forgotten.

This new approach to food and environment education, is recognizing the farm in its multifunctional purpose and give back to the farmer a dignity that present a social organization cancelled.

The goal to pursue, where we are identifying different actions, is the one to create conditions to overcome the gap existing between food production and consumption, between urbanization of everyday life and the rural environment that represent an historical and social matrix: land, territory, tradition.

Laboratory on farm allows and facilitate complex and emotional experiences: the farm is not a school room, but a place to explore and live, mingling in the rural environment.

The project started in 1998, growing farmers participation brought the number of Educational Farms in the Province of Modena to 53 (35 are organic farms), that during current year(2007) registered a presence of about 20.000 students; there are also 46 Open Farms to enhance direct relationship between producer and consumer, participating in a yearly event in 2007 registered over 15.000 participants.

Modena Province Food and Agriculture department is engaged in collaboration with regional and provincial training centres, planning and managing training courses for teachers, seminar to family communities and specific training modules for farmers involved in the “educational farm” management.

To support the actions of coordination and orientation, to better qualify public catering, the Province financed during 2007 n.32 projects of food education submitted by School Institutions, and various associations.

On the content side other projects are on going to protect and promote agricultural biodiversity and heritage: Vacca Bianca Modenese (cow), Pecora Cornella Bianca (sheep), Gallina Modenese (hen); Olivo (olive), Canapa (hemp), traditional varieties of Ciliegie di Vignola (cherries).

Modena, UNESCO world heritage site, is getting ready to host the next IFOAM (International Federation of Organic Agriculture Movements) Organic World Congress “Cultivate the Future”, June 16-20 2008. All participants will dialogue on a “science and research” track and on a “system values” track, around the four principles of Organic Agriculture: health, fairness, ecology and care. It is foreseen also a special workshop within the education module of the congress, on the issue of organic public catering.

Modena will offer a warm hospitality and share with the participants the pleasure of good living that comes from the respect of Earth and its people.

5. List of references and literature

The sources are our personal experience in the sector, news and specification collected in the 2 National User Groups. Regarding the statistical sources, they are quoted below the data referred.



The iPOPY project

The aim of the project “innovative Public Organic food Procurement for Youth - iPOPY” (<http://www.ipopy.coreportal.org/>) is to study how increased consumption of organic food may be achieved by the implementation of strategies and instruments used for public procurement of organic food in serving outlets for young people. Supply chain management, procedures for certification of serving outlets, stakeholders' perceptions and participation as well as the potential of organic food in relation to health and obesity risks will be analysed. The research project is a cooperation between Norway, Denmark, Finland and Italy. German researchers also participate, funded by the Research Council of Norway. iPOPY is one of totally eight projects that were funded through a joint call of the ERA net CORE Organic in November, 2006. More at www.coreorganic.org

Project manager: Anne-Kristin Løes, Bioforsk Organic Food and Farming Division, Norway

Project contributors:

Norway: Bioforsk Organic Food and Farming Division and SIFO, National Institute for Consumer Research;

Germany: University of Applied Sciences, Münster and Society, Technical University Berlin;

Denmark: DTU, Technical University and DTU, National Food Institute;

Finland: University of Helsinki, Ruralia Institute;

Italy: State University of Milano, Dep. of crop science and ProBER (Association of organic and biodynamic producers of the administrative region Emilia Romagna).

iPOPY Publications:

All publications can be downloaded from the website:

<http://www.ipopy.coreportal.org/>