



EIP ON AHA

A3 Action Group on Lifespan Health Promotion & Prevention of age related frailty and disease



Public Catering Procurements and Health: Vision and Strategies of a targeted training course



Federico II University Hospital – Campania Reference Site

Description of the commitment

Public Catering Procurements meet an important social need by feeding people at work, at school, in healthcare centres, in retirement homes and day care practices. The Catering procurement could play an important role over time in changing consumers' dietary habits and lifestyles. High quality meals are not only a question of skilled food service operators.

The following features are important:

- the existence of a written contract between the client entity and the company providing the service
- a well-defined group of users
- special constraints: the service is provided in line with a method of organization specific to that client entity
- a social price that is significantly lower than the price of a meal in commercial catering.

The social aspect of foodservice is very significant, due to both the number of meals provided and the categories of service users, who are mostly made up of individuals at risk (older and children). It's very important that the management is able to describe what the food service should include in the performance. It also requires very competent purchasers at hospital/school management level. An important task in this context is that the hospital purchasing authorities and Local Authorities include a specific contract specifications for hospital/school food service and nutritional support. The aim of the Training course with Local Authorities (Hospitals, Schools, Municipalities, etc.) is to develop territorial procedures and policies useful for resolving the main critical issues of the "Catering System" and improve foodservice, especially, through innovative tenders and the rationalization of public procurements to better meet the needs of the endusers.

Results and current status

In this pilot study we perform a preliminary workshop with 6 Municipalities (School Authorities, Local Authorities) and main stakeholder to share the main issues to reach a good performance in Catering Systems.

The dissemination event has been organised during the Twinning "Gastrological approach in Primary Food Care", on March 15 -16th, 2017 in Naples and Rome.

At the end of this training sessions we expect greater awareness and an improvement of the quality of the food, quality of the service and information users. The goal in Campania is to accelerate the adoption innovative support tools, in particular for the rationalization of Public Catering Procurements.

