



Circe
Interreg Europe



European Union
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Development Fund

Short supply chains in circular tourism

Saša Kek,

Barbara Horvat

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How we started

1. We made Tourism „inventory“, with focus on LG's competence

4 key elements

Food

Accommodation

Mobility

Attraction (reason of travel)

Stakeholders

Tourists

Tourism “industry” (Direct & Indirect services & goods providers)

Public sector

Local residents

Recourses, Infrastructure

Energy

Water

Waste

Built environment

Soil

People/community

Natural & cultural heritage

Information/technologies (ICT)

Business environment



2. Do you remember 4th of July in Ljubljana?

Short supply chains in tourism sector were recognised as opportunity at the very beginning of the CircE project. On 4th of July 2017 in Ljubljana first CircE seminar took part.

- City of Ljubljana and their tourism board presented **Green food supply chain in Ljubljana**: Ljubljana has launched a pilot project to implement green supply chain management, aiming to give its hotel and restaurant owners the possibility of easily buying locally produced food at low prices.
- **Field visit to the Reuse Centre**, who gives work to hard-to-employ people while also helping people's surplus items start a new life. We tested some sweets made from ingredients' with near expire date.



- Hotel Park - Urban and green concept;

- Hotel is committed to sustainable development, encouraging respect for the environment and connecting with the local community.
- They offer homemade dishes and drinks prepared from local products.
- They try to have as little food waste as possible.
- They raise awareness amongst their guests and are grateful for their contribution.
- At the top of hotel they have beehives and pour their own honey, which is then used in meals and at breakfast (presented in glass containers instead of plastic).



3. Dialog

- A lot of dialogue with a stakeholders within Circe
- and SOS as a stakeholder to other projects,
- one in particular – Slovenian Green Economy partnership, which resulted with The first Slovenian Circular Economy Roadmap, published in May 2018.
- The “Roadmap towards the Circular Economy in Slovenia” introduces four priority fields:
 - food system,
 - forest-based value chains,
 - manufacturing industry, and
 - mobility.



FOOD SYSTEM

The area includes: All stages of production, processing, transport, sale, consumption of food, and the collection and treatment of waste organic matter. In addition, it also ties in with sustainable tourism.

Why this priority:

Challenges:

- how to manage the food system within the planetary boundaries,
- 60% of land is degraded or is not managed sustainably;
- existing system is heavily bound to artificial manure

Opportunities:

- new approaches in land management, circular and bio-economics, in food production methods
- integration of digitalisation,
- preservation of waters and other food-supply related area



Short food supply chain

Food supply is a basic social function.

- **the aim:** to produce the best quality foods on the available land in an efficient and sustainable way.
- **refers to different concepts:** selfsufficiency, sustainable and organic farming, intensive agriculture, livestock farming and fisheries, gastronomy, zero waste, zero miles.
- **includes:** transport, logistics, trade, regulation, exports and imports, procurement, food conservation, storage, preparation, presentation and the issue of food waste, collection and treatment of organic matter, preserving the quality of soil and waters, etc.
- **how it can be measured:** We can monitor food production methods, the gross nitrogen balance surplus, the gross phosphorus balance surplus, the share of food supplies from local producers, the amount of food waste per capita, etc.



Potential:

- **Self sufficiency** and the possibility of **local food production**

Need:

- for **better integration of food producers** and the integration of their products into the catering and tourism offer (including within the framework of **public procurement**).

Gap - Competences and skills:

- in the field of production and food preparation
- between guidelines for reducing the amount of food waste and the management of waste organic matter.

Research:

- **2 Strategic Research and Innovation Partnerships (SRIP): Sustainable Food Production, Sustainable Tourism**
- **Tourism 4.0**



Promising prospects:

- The promotion of self-sufficiency;
- Ecological and sustainable agriculture
- Revitalisation of degraded land
- Urban gardens, urban beekeeping
- The zero mile offer in restaurants and at public events
- Implementation of the zero waste concept with the aim of discarding as little food as possible
- Promotion of local, bio, eco in restaurants
- Zero waste events
- Concern for the conservation of soil and water quality
- Bio based economy
- Digitalisation (big data, open data, blockchain, IoT, AI,..)



When speaking about tourists never forget locals!

Providing safe and healthy food that is locally and sustainably grown is undoubtedly in the interest of the whole society, especially when it comes to the most vulnerable groups.

Unfortunately, a large proportion of the food in public institutions like kindergartens, schools, hospitals etc. is cheaper food produced globally, which is often of lower quality and poor in nutrition.

Challenges:

- public procurement (lowest price criterium)**
- Small farms – small quantities**



Action plan - draft

- 1. Operational Programme for the Implementation of the EU Cohesion Policy 2014-2020 –**
 1. Recommendations to the bodies preparing (remaining) calls
 2. Recommendations to the bodies for new financial perspective
- 2. Recommendations to bodies preparing legislative framework – Public procurement**
- 3. Recommendations to municipalities**
- 4. Pilot proposal – diffused hotel**



Thank you!

