

Finland

Local Development

Location

14 Sámi municipalities

Programming period

2014 – 2020

Priority

P6 – Social inclusion and local development

Measure

M16 - Cooperation

Funding

EAFRD contribution 2 040 030 (SEK)

Project promoter

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<https://torsta.se/utveckling-av-samisk-livsmedelsproduktion-mot-offentliga-kok/>

Socially inclusive food supplies for the Swedish Sámi community.

Summary

The Sámi people inhabit the region of Sámi, which incorporates most of northern Norway, Sweden, and Finland as well as parts of North-western Russia. The Sámi have their own traditional food culture which was not well known to the public kitchens of Sweden's Sámi region, where many Sámi live and where this project was based. In cooperation with the municipal authorities, food kitchens and Sámi food businesses of the region, an educational services company implemented a project that would bring all parties together to solve the issue of how to get Sámi cuisine onto the menu of public kitchens.



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Project Results

The project covers the entire Sámi region in Sweden, including 14 Sámi administrative municipalities.

All municipalities have been positive about bringing Sámi food into their public kitchens.

The project supported 15 Sámi food businesses.

The project organised a large conference where 100 stakeholders discussed the challenges and opportunities of bringing Sámi food into public kitchens.

Lessons & Recommendations

- ❑ A project's legacy and long-term sustainability should be addressed at the planning stage.

Context

The Sámi are an indigenous Finno-Ugric-speaking people who inhabit the Sámi region (formerly known as Lapland; covering parts of Norway, Sweden, Finland and Russia). This project emerged out of a recognition that the nutritional needs of the elderly members of the Sámi community could be improved by the municipal-run public kitchens that serve them. This would involve the municipal services providing traditional food to the elderly Sámi population.

Torsta AB is a company that provides educational programmes to high school students and adult learners, covering topics such as agriculture, forestry, and entrepreneurship. The company initiated this project to help public kitchens improve their knowledge of Sámi cuisine and provide a more inclusive service to the Sámi community.

Objectives

The primary aim of this project is to provide knowledge transfer actions and training in the techniques and customs of Sámi cuisine to the staff of the municipal public kitchens service. A second area of activity concerns public procurement and the ways in which food companies can become preferred suppliers to the public kitchens service. The project aims to establish a new business model by developing the packaging, labelling, and marketing of Sámi products, and by establishing a network of Sámi food businesses that can supply public kitchens as they shift towards offering broader and more inclusive menus within their communities. This project also aims to raise the visibility of Sámi food businesses, helping them to access digital commerce.

Activities

- Knowledge sharing and capacity building actions for public kitchens and local authorities, where they learn about seasonal Sámi recipes and how they are prepared. Together, the groups explore how the traditional Sámi diet could be included in the menus offered by public kitchens.
- Meetings between Sámi food entrepreneurs and public kitchen staff and managers, where they can

talk about their experiences and discuss the possibilities of making Sámi food available in public kitchens.

- Capacity building actions with Sámi food businesses, helping them to develop their products - packaging, labelling, and marketing - to meet the needs and requirements of the public kitchens and the Sámi community members who use them.
- Public procurement training for Sámi food entrepreneurs, helping them to establish their food companies as suppliers of public kitchens.
- Project results were fed into a digital platform that was developed by an Interreg funded project supporting food and drink entrepreneurs across the Nordic Green Belt - <http://matochdryck-ngb.com/>.

Main results

The project supported 15 Sámi food businesses.

The project covers the entire Sámi region in Sweden, including 14 Sámi administrative municipalities. All municipalities were positive about making changes and bringing Sámi food into their public kitchens.

Due to the COVID-19 pandemic, instead of running multiple separate workshops, the project organised a large conference where different actors from the food value chain met, including the staff of public kitchens, purchasing managers, and Sámi community actors. A total of 100 stakeholders came together to discuss the challenges and opportunities of bringing Sámi food into public kitchens.

Key lessons

Project planning should prioritise long-term sustainability and build-in early agreements to ensure the project results will continue and be built on after the initial set-up funding is complete.