



Pirkanmaan  
**Voimia**

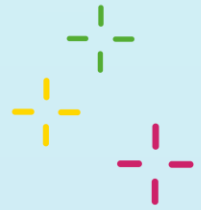
## Pirkanmaan Voimia Oy

*"Making small miracles every day"*

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# School meals in Finland



- In 1943 - the first country in the world to do so - Finland enacted a law providing free school meals to schoolchildren.
- Every student in preschool, comprehensive school, upper secondary school, and vocational education in Finland is entitled to a free school meal.
- With a history of over 75 years, Finland has the world's longest-running free-of-charge school feeding system.
- Currently, nearly 840,000 children and young people enjoy a free meal at school every day.
- The responsibility for arranging and planning meals is divided among several parties. National guidance is provided, while local municipalities are responsible for organizing school meals at the local level.
- Free school meals are seen as an essential part of a child's well-being and growth. It sustains the ability to study, it gives pleasure and renewed energy, and increases the students' awareness and knowledge of food and nutrition.



# 75 YEARS OF SCHOOL FOOD

- We collected memories related to school meals from our customers and staff and published them on our social media channels.
- Children and young people were able to vote for their favorite foods to be served during the celebration week.





# PIRKANMAAN VOIMIA OY

An in-house company owned by the cities of Tampere, Nokia, Virrat and Ylöjärvi, municipality of Vesilahti and Pirkanmaa Hospital District.

We provide meal and cleaning services in the Pirkanmaa region, serving daycare centers, schools, educational institutions, hospitals, and nursing homes.



# KEY FIGURES

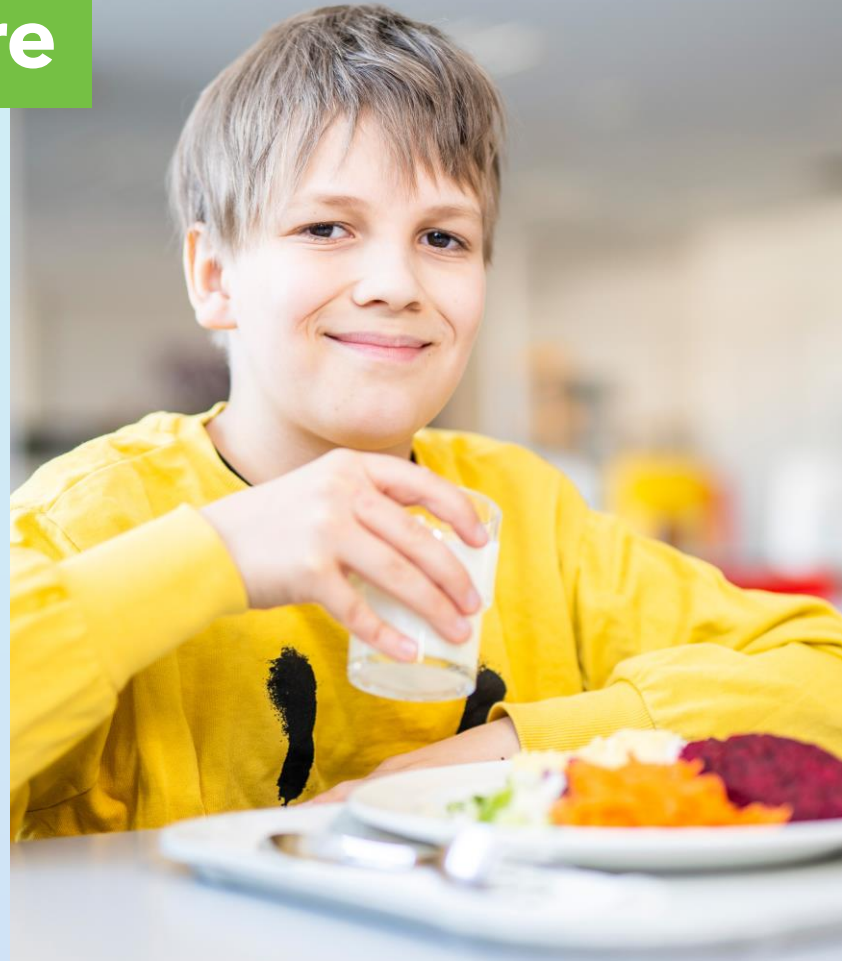
- Turnover: over 95 million €
- 126 kitchens
  - production kitchens 25
  - service kitchens 101
- hygiene service provider for more than 500 locations
- about 14 millions meals served per year
- 1000 employees



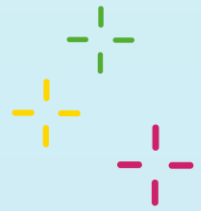


# School Meals in Tampere

- 50 Schools, 18 500 pupils
- 18 Upper secondary schools and vocational institutions, 5000 students eat lunch of the day
- **In total, 23 500 meals per day**
  
- All the main courses are prepared in Voimian Pata – production kitchen
- At the school, the service kitchen finishes preparing the food for the diners and prepares some parts of the meal, such as salads and side dishes.



# Pata – Production Kitchen



- The kitchen was completed and put into use in 2022.
- Here, meals (main courses, desserts, and snacks) are prepared for daycare centers, schools, and educational institutions in Tampere, totaling approximately 33,000 servings per day. The kitchen prepares around 7,000-8,000 kg of food daily, with special dietary requirements accounting for about 1,000 kg.
- The meals are transported to the service kitchens at schools three times a week.

## Methods of preparation:

- Cook & Chill: Food is cooked above +90°C and quickly chilled to below +6°C.
- Cold preparation: Food is prepared to be cooked in the service kitchen.
- Environmental impacts have been considered from the planning stage of the production kitchen: for example, the building's roof is equipped with a solar power system, and combining meal and dispatch transportation reduces transport emissions.
- In the school's service kitchen, there can be a greater focus on customer service and creating enjoyable dining experiences. The kitchen staff plays an important role in food education for children and young people.







# Menus



## Breakfast

Oatmeal L, VEGAN



## Lunch

Butter chicken G, L  , Dark rice G, L, VEGAN



## Vegetarian lunch

Butter vegan G, L, VEGAN , Dark rice G, L, VEGAN



## Snack

Mangokiisseli G, L, VEGAN , Oat bread L, VEGAN , Cucumber G, L



## Details

G - Gluten free

L - Lactose free

VEGETARIAN - Vegetarian+milk+egg

VEGAN - Vegan



Sydänmerkki



Tässäkin on luomua



Suosikkiruoka

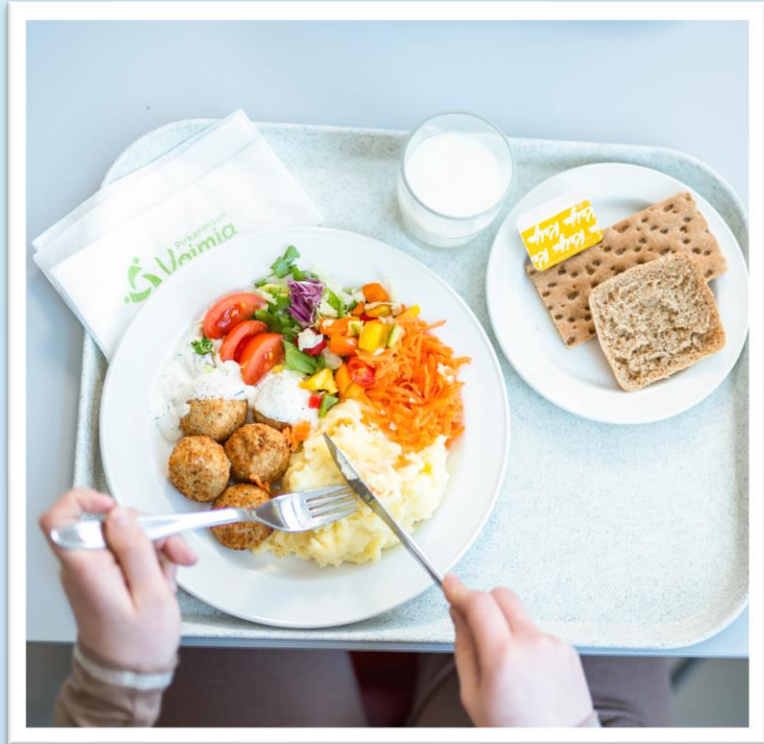
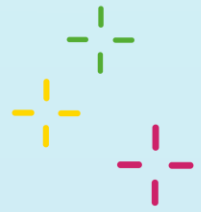
The Heart Symbol indicates that the product is heart-friendly in terms of its salt and fat content.

The Leaf Symbol indicates that the food contains organic ingredients.

The Star Symbol is awarded to foods that are favorites among children and young people.



# Climate-friendly food



- In all schools, alongside regular meals, vegetarian food is available daily as a freely chosen option for all students.
- In 2023, the domestic content of food purchased by Pirkanmaan Voimia was 71 percent.
- In food waste management, skilled demand planning and cooperation with the customer are key. If surplus food remains, all schools offer their staff the opportunity to purchase it. Some of the bigger schools donate surplus food to food aid.



WE ONLY USE GREEN ELECTRICITY

NORDIC SWAN ECOLABELLED CLEANLINESS

FEWER CHEMICALS

WE TRANSPORT IN AN ENVIRONMENTALLY FRIENDLY WAY

NORDIC SWAN ECOLABELLED MEALS

WE OFFER OAT MILK AND VEGETABLE SPREADS

WE USE SEASONAL VEGETABLES

MORE PLANT PROTEINS, FISH AND CHICKEN, LESS RED MEAT

WE ENCOURAGE THE USE OF PLANT-BASED RAW MATERIALS

WE MEASURE, DEVELOP AND IMPROVE TOGETHER CONTINUOUSLY

2030

90% OF MEALS ARE CLIMATE FRIENDLY

WASTE -90%  
CLIMATE EMISSIONS -50%  
TRANSPORT EMISSIONS 0

POTATOES AND CEREALS BEAT RICE

WE REDUCE LOSS AND WASTE

WE PREPARE PORTIONS ENERGY-EFFICIENTLY

2028

70% OF MEALS ARE CLIMATE FRIENDLY

WASTE -75%  
CLIMATE EMISSIONS -30%

THE CUSTOMER IS THE KEY

WE MAKE THE MOST OF SURPLUS PORTIONS

2025

50% OF MEALS ARE CLIMATE FRIENDLY

WASTE -50%

2021

INTELLIGENT ERP HELPS US OUT



# Voimia's map for CLIMATE ACTION

TASTY AND ECO-FRIENDLY TOGETHER!

# We succeed together!

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