





Dutch Penitentiairy Law

Article 44, sub 1

The director ensures that food, necessary clothing and footwear are provided to the detainee or that sufficient funds are made available to him to properly provide for this.

Article 44, sub 3

> The director ensures that the **religion or beliefs** of the detainees are taken into account as much as possible when providing food.





Content of the contract

CHARACTERISTICS

- Bread
- Savory sandwich filling
- Hot meal
- > Dessert
- > Fruit
- Dairy
- Taking diets into account

NO PART

- Sweet spread
- Coffee/Tea
- Sugar/creamer
- Shop items







Description of services

The delivery of daily food in prison to:

- > 24 Penitentiairy institutions
 - Total of 26 locations
 - Of which 3 with a central kitchen
 - Of which 4 with a Penitentiairy Psychiatric Centre
 - Of which 1 with a Somatic care centre





Wishes regarding quality (80%)

WHAT WE ASKED IN OUR TENDER

The contracting authority wants to challenge contractors to distinguish themselves on the qualitative criteria:

- Demand-driven process
- Sustainability
- Purchasing with impact (social)
- Regional connection
- Implementation plan





Wishes on sustainability (25%)

WHAT WE ASKED IN OUR TENDER

The contractor describes how his services for the assignment contribute to achieving the objectives of the Climate Agreement and minimizing the impact on the environment. The description will at least address the following topics (maximum $3 \times A4$ in total):

- How is circularity taken into account?
- How is waste prevented? Both at the facility and in the supply chain.
- How are CO₂ emissions minimized from source to plate?
- How are animal proteins in the products and meals offered reduced, without the satisfaction of the judicial officer decreasing? How is the share of vegetable proteins increased?





Wishes on social impact (15%)

WHAT WE ASKED IN OUR TENDER

The contractor describes how he can contribute to DJI's social mission by guiding inmates towards a successful return to society. The description will at least address the following topics (maximum $3 \times A4$ in total):

- To what extent do you allow individuals to participate in the nutrition process? Consider, for example, the distribution of food, preparing meals, putting together a range, etc.
- How are inmates guided in learning to cook and learning food skills?
- What options does the contractor offer for guiding custodial persons to work?





We put humanity in our food contract

WHAT WE DID WITH OUR TENDER FOR FOOD IN PRISON

- To prevent food waste : provide choice (meals & ingredients)
- > A contract with continuous improvement : KPI's with a growth path
- Spreading the risk: from 1 to 3 suppliers
- Avoid price dumping through fixed price range (independent research upfront on a just price!)
- Focus on quality (80%)
- Integrating auditing in the contract (every location once a year)
- following food guidlines and work with our so called Voedingscentrum





We put humanity in our food contract

WHAT WE DID WITH OUR TENDER FOR FOOD IN PRISON

- Measures on education and jobs
- Work with prisoners in the food service (50+ jobs)
- Learning food values to prisoners (e.g. cook workshops) (100+ a year)
- > Training staff on working with prisoners (50+)
- Provide jobs for prisoners during and after detention (25+ in the first year)

But most important

listen to the prisoner: university research on the satisfaction of prisoners twice a year. Minimum requirement 6 (out of 10)

