



The role of organic horeca* in sustainable diets.

With contributions from Rainer Roehl, Jaakko Nuutila, Sundeep Kumath, Flavio Paoletti, Susanne Bügel, David Gould, Jostein Hertwig, Johannes Kahl, Denis Lairon, Ewa Rembialkowska.

* hotels, restaurants and catering

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Catering and Hospitality

Public (institutional)



Business
(company canteens, ministries & governmental agency canteens)



Care
(social welfare: homes, hospitals, clinics)



Education
(kindergarten, primary, secondary, tertiary)

Private (commercial)



Accommodation
(hotels, trailer parks, camping grounds)

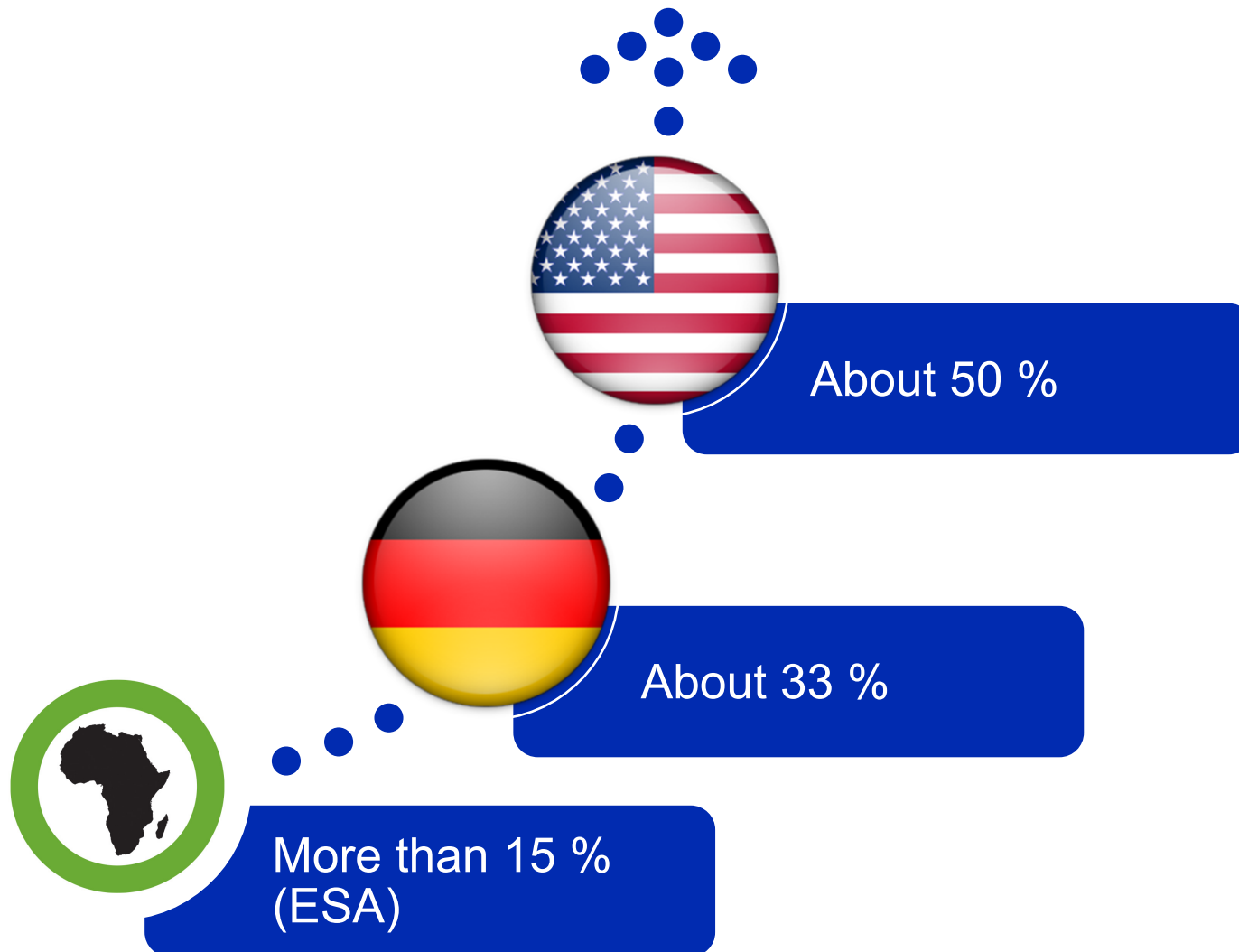


Food and beverage services
(restaurants & gastronomy from fine dining to fast food, food trucks & street food)



Leisure and travel
(cultural, sport, music; land, air sea)

Food expenditure Out Of Home



Source ESA: David Tschirley (2017) Africa's Unfolding Diet Transformation: What Do We Know, What Do We Need to Know, and What Role for Policy? Presented at the World Bank, Washington, DC, 30th March 2017

Diet Setting: Out Of Home



Södertälje Municipality in Sweden

91 restaurants in schools, kindergartens, elderly homes
24.000 meals served every school day
60% organic (2016)
No increased cost per meal
Best school meals in Sweden (2014 – 2015)



Seoul Municipality in Rep.of Korea

Products from environmentally friendly agriculture (EFA)
10/2008 launch organic school meals
03/2009 pilot: 62 schools
03/2015: 723 schools
constructed 3 logistic centres (27,5 million USD)

Supporting environment

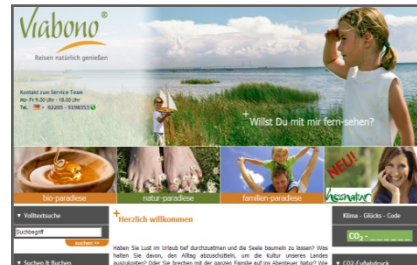
Growers



Educators



Networks



Consultants



Integration into dietary standards, procurement guidelines, and more ...



FH MÜNSTER
University of Applied Sciences



Horeca - Producer partnerships FH MÜNSTER University of Applied Sciences



Fotos: © BioMacher (2016) Initiative "Wir machen Bio"



Foto: © a'verdis



OOOH Meal System

Your prospective OFSP case studies?



Meal
system
context

Develop
solution to
improve

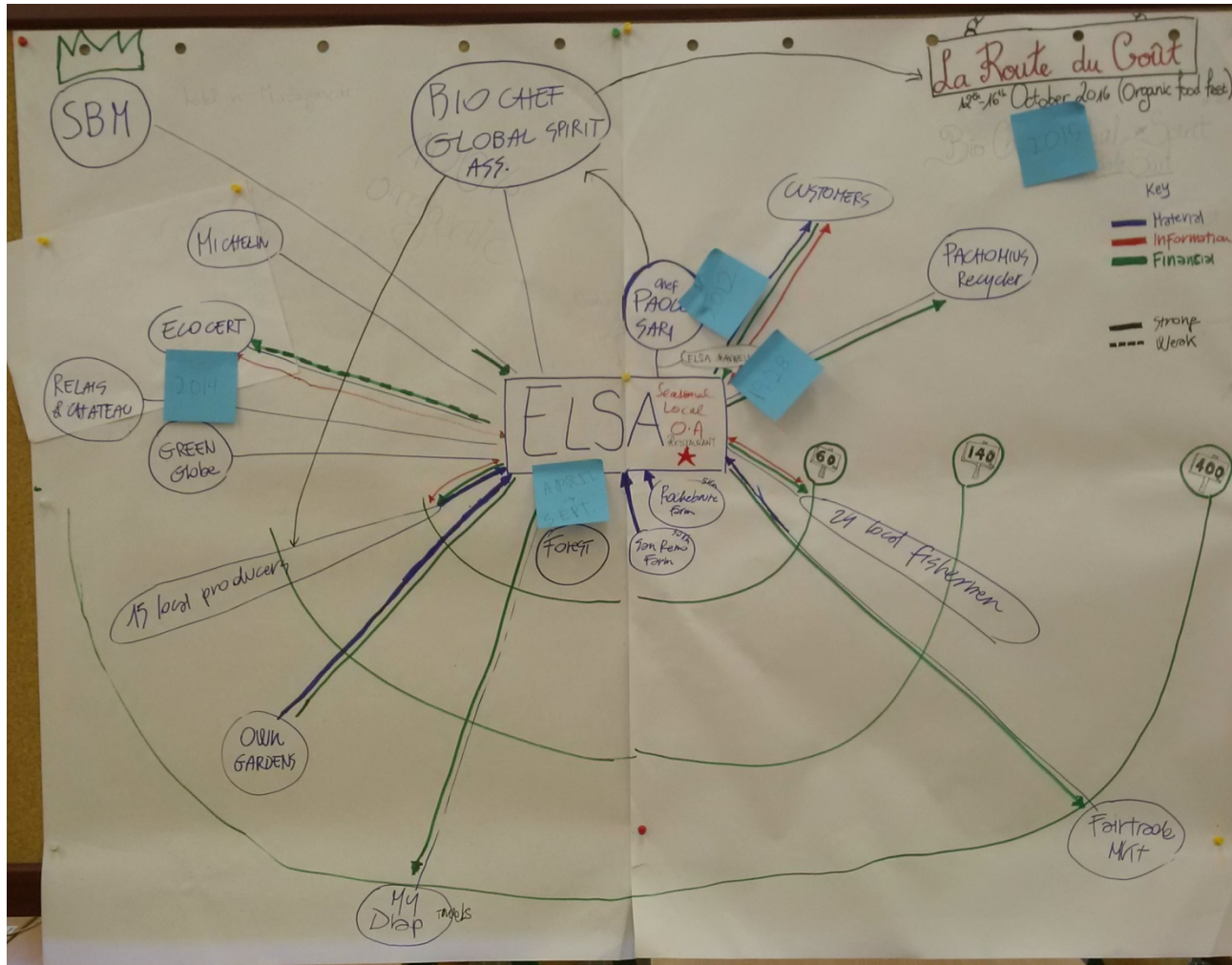
Implement
& study

Scale up
to country
or region

Identify
common
solutions

OOOH Meal System

Your retrospective OFSP case studies?



MONTE
CARLO
BEACH



Foto organic restaurant system map (Phase I): Carola Strassner, SUSPLUS Intensive Study Programme, Summer 2017

Thank you!

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