

## Strategies for more organic-regional products in public catering

Duration:

01.02.2024 – 28.02.2025

### In a nutshell

What?

We investigate the inhibiting and promoting factors for the increase of organic-regional products in public catering and for the development and strengthening of organic-regional value chains in Baden-Württemberg. From this, we derive proposals for strategies to increase the proportion of organic regional food in public catering.

Why?

The sustainable transformation of communal catering is seen as a lever for transforming the food system. More organic regional products in communal catering has positive effects on access to healthy and fresh food and the strengthening of regional value chains in the food supply.

How?

We carry out a systematic literature review and conduct interviews with various stakeholders from the out-of-home catering sector. Furthermore, a stakeholder mapping of the practitioners is being developed and continuously updated.

### Involved institutions and persons

University Hohenheim:

Prof. Dr. Claudia Bieling

Prof. Dr. Sabine Zikeli

Dr. Birgit Hoinle

M.A. Franziska Bürker

Project partners:

ÖKONSULT GbR / Fachbereich AHV:

Andreas Greiner

<https://www.oekonsult-stuttgart.de/fachbereiche/ausser-haus-verpflegung/>

### State of the Art and Problem Assessment

Our current agricultural and food system is the most productive since the dawn of mankind, but is associated with high environmental impacts. In view of the challenge to meet global challenges such as climate change and the loss of biodiversity while ensuring food security at the same time, we need a shift towards a more sustainable agri -food -system. Community catering is seen as a lever in the sustainable transformation of our agricultural and food system. The use of organic regional food in

communal catering has positive effects on access to a healthy and fresh diet on the one hand, and on the other hand has qualitative effects on regional processing and logistics structures. The study is intended to start here and develop a strategy with target-oriented recommendations.

### **Objectives of the research project**

The study pursues three central research questions:

- What are the factors that promote and hinder an increase in the proportion of organic, regional and bio-regional foods in communal catering in Baden-Württemberg?
- How can the use of bio-regional products in communal catering contribute to the development and strengthening of regional value chains?
- What measures and recommendations for action can be derived from this for practical use?

To answer the research questions, the following project objectives are pursued in the research process:

- Survey of the current state of research (meta-analysis) on promoting and inhibiting factors for increasing the organic-regional share in community catering
- Analysis of the current state of knowledge on sustainability in catering in public institutions in the state and municipalities of Baden-Württemberg with a focus on criteria of regionality and origin from organic production
- Identification of promising starting points for the development and promotion of organic regional value chains based on literature research and practical experience
- Summarizing key results and recommendations for action to strengthen organic local value chains in Baden-Württemberg