Planned project results

- Training materials and a handbook showing how to reduce energy consumption and waste and how to make school kitchens more climate-friendly
- Training for chefs and chefs working in schools, other persons involved in the organisation and preparing meals for students
- Audits in "pilot kitchens" involved in the project and proposing individual improvements in the use of energy and the organisation and composition of meals
- A set of recipes for tasty meals with the use of climate-friendly products

We teach how to save energy and reduce the number of arising waste in school kitchens and how to compose a balanced one meals made up of local, climate-friendly products.

Would you like to know more about the project?
Contact us: m.schmidthals@izt.de

Project partner

IZT Institute for Futures Studies and Technology Assessment gGmbH,
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The IZT is one of the leading institutions for scientific futures research in Europe and develops future-oriented studies with long-term societal value. It supports decision-makers in politics, business and society. By analysing and assessing trends, new technologies and their environment the IZT furthers the development of innovative sustainable products, processes and services in the economy and in politics.

The Association of Municipalities Polish Network „Energie Cités" (PNEC),
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The Association is a non-governmental organization that has been actively promoting and supporting sustainable energy development of Polish cities and municipalities since 1994, including helping them to develop and implement local energy and climate protection strategies. The Association actively promotes energy efficiency, RES use and pro-climate actions.

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The opinions put forward in this flyer are the sole responsibility of the author and do not necessarily reflect the views of the Federal Ministry for the Environment, Nature Conservation and Nuclear Safety'.

Climate friendly kitchen in schools

Project information and participation offers for schools

On behalf of:
Federal Ministry for the Environment, Nature Conservation and Nuclear Safety
of the Federal Republic of Germany
European Climate Initiative EUKI

Project Background

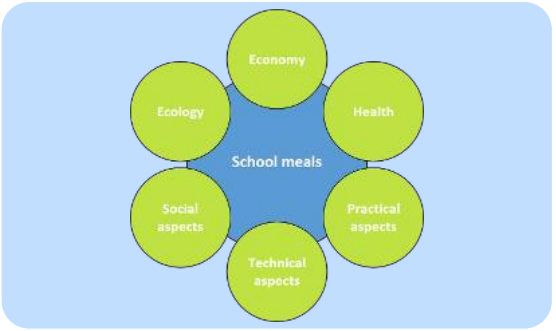
The European Union's objective is to reduce greenhouse gas emissions emissions by at least 40% by 2030, primarily by improving energy efficiency and the development of the use of renewables energy sources. The most energy-intensive areas are construction and transport, therefore most of the pro-climatic initiatives are being developed in these areas. It should be remembered, however, that the production, transport and preparation of food also have a significant impact on the climate. However, while the fuel consumption of a car or gas and electricity at home is easy to measure, the carbon footprint associated with human nutrition is more difficult to see and calculate.

This carbon footprint is related to many factors that are directly or indirectly related to the production of food products, their transport and their use in the preparation of meals. These include rainforest deforestation for soya or cattle farming, methane emissions from livestock farming, energy consumption in the refrigeration chain, use of artificial fertilisers, methods and routes, transport and waste generated.

It is therefore worth making efforts to reduce the carbon footprint of our meals. Schools have an important role to play in this respect, educating future generations, and school kitchens becoming more climate-friendly. Being more efficient in their use of energy, replacing ingredients by those that produce less emissions and introducing solutions that facilitate the reduction of food waste.

The Project

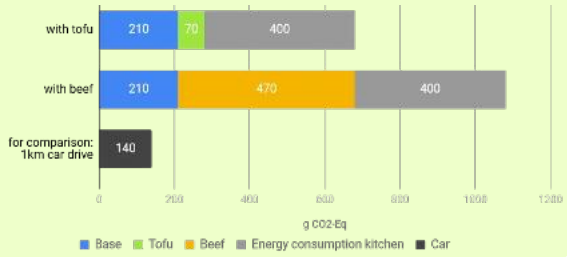
The aim of the CLIKIS project is to support climate protection by demonstrating that school kitchens can make rational use of energy and other resources while preparing tasty, climate-friendly meals, as well as teaching chefs and kitchen workers how to do so.



The meals served to students are a sensitive issue: they should not only be healthy, tasty for children and inexpensive, but also meet the requirements of the Regulation of the Minister of Health and the recommendations of the Institute of Food and Nutrition.

As part of the CLIKIS project, we want to balance these requirements with the needs of climate protection.

A portion of Indian stew



What do we teach?

From our training courses and training materials you will learn:

- How to assess the climatic efficiency of prepared menus and their individual components, as well as how to determine the energy consumption of the kitchen
- How to perform a short kitchen audit and consider possible measures of optimisation in the area of energy consumption and organisation, preparing and serving meals
- How to create a climate-friendly weekly menu
- How to introduce organic products originating from Fair Trade or MSC-certified
- What the climate impact of agriculture and food production is
- How to calculate the carbon footprint of different products food

We will also share with you proposals of recipes for tasty, climate-friendly and nutritious meals, which can be prepared not only in schools.