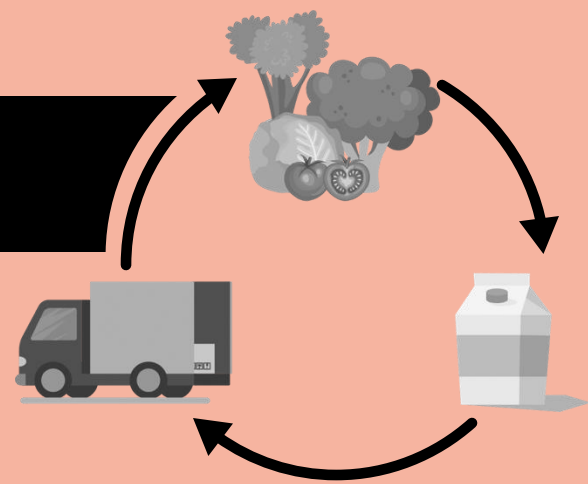


Food and Catering Concept



Events are a great opportunity to implement sustainable nutrition concepts. However, cheap, conventional and animal-based foods still often dominate and packaging is still a problem. The solution: a plant-rich diet and reusable packaging. Vegan/vegetarian meals save up to 85% water and 50% CO₂. Circular catering significantly reduces environmental impact and inspires change.

Vegan and vegetarian food

The food offered at an event has an enormous impact on resources. At Labor Tempelhof 2024, around 85% less water (around 251 million litres) and 50% fewer CO₂ emissions (around 178 tonnes of CO₂ equivalent) were consumed than at conventional concerts thanks to the exclusively vegan/vegetarian selection. Focus on particularly tasty plant-based products and high-quality meat alternatives – without any moral finger-pointing.



Organic food from regenerative agriculture

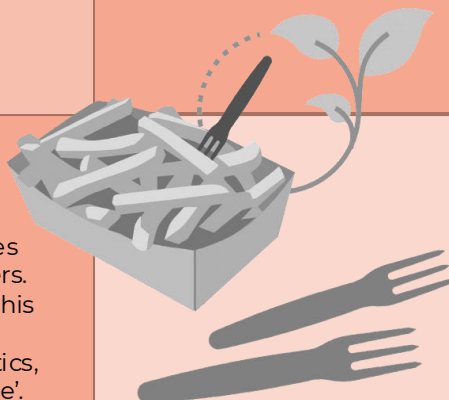
Ideally, all food should come from regenerative agriculture with at least organic certification. In the case of foods such as coffee, cocoa, wine, sugar or chocolate, which are very likely to be produced conventionally under precarious working conditions, also a certificate of fair trade (e.g. direct trade or fair trade).

Consequent implementation of reusables

Use reusable packaging and providers with take-back and deposit systems. Only reusable plates and cutlery should be handed out at food stands. At Labor Tempelhof 2024, 59,000 disposable items were replaced with reusable items, and the return process was quick and easy (90% found it uncomplicated). The return rate was over 90% and 98% of respondents rated the implementation as positive.

Clear communication with all parties involved

Communicate the benefits of vegan-vegetarian dishes and reusable processes clearly, without pointing fingers. Do not explicitly label dishes as 'vegan' or 'healthy', as this can make people less willing to buy them. Instead, describe the dishes and emphasise flavour characteristics, e.g. 'spaghetti with a juicy lentil and tomato Bolognese'. Focus on simple, appealing information and emphasise the dish with the best environmental footprint at each food stand.



Reduction of food waste

Consider leftovers or waste as a source of nutrients. If they cannot be avoided in production, food leftovers can ideally be reused via food sharing initiatives or collected for industrial composting. In this way, apparent waste becomes a new nutrient.



Consider catering and waste disposal hand in hand

The issues should be coordinated at an early stage. Ensure separate collection of food waste by the food stalls. Ensure cooperation with food sharing initiatives or recycling in composting/biogas plants. Collect used fat and feed it back into the cycle as a raw material.

Free drinking water

Drinking water stations reduce disposable bottles and plastic waste. This simple but effective offer promotes environmental protection and makes an important contribution to the health and well-being of an audience. At the same time, you are sending a strong social message: water is a human right and should be accessible to all - regardless of financial means.

Testing innovative solutions

For example, circular beer made from leftover bread, compostable bowls and cutlery or fully reusable options and digital deposit systems. A good pilot project creates new insights for everyone involved.