

## **Sustainable and Local Food Week Enjoying Local Food**

**Monday, 21st September 2009, Laurea University of Applied Sciences**

### **Abstract**

#### **Possibilities for Local and Organic Products in Public Catering – Cases from Germany**

Public Catering in Germany covers a wide variety of enterprises in the education, care and business markets. The past decade has seen a steady - if small by comparison with the overall market - increase in enterprises incorporating organic products, whether these be in kindergartens, schools, university canteens, in health or elder care or in public institutions using commercial catering services. Enterprises are free to use any type and any amount of organic produce available to them, but they need to comply with organic certification as a rule. Barriers to entry still include supply logistics and availability of appropriate local organic produce.

Indeed, the availability of local produce for public catering – irrespective of its organic or non-organic quality – is exceedingly low and erratic. While there are some enterprises that endeavour to source locally, there is still much that can be done for the development of this market. Public campaigns in Germany have thus far focused on organic or on fairly traded produce while local produce has been privately promoted by some organisations. An additional difficulty is a clear and common understanding of what the term “local” means with respect to food products.

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