

## Fact Sheet

### Planning the catering – for caterers

#### Outline

The planning of a catering operation concerns the compilation of a suitable menu, including the calculation of quantities and costs, and all the following processing steps. Most important: clear and conclusive communication with the customer on the prevention of food waste.



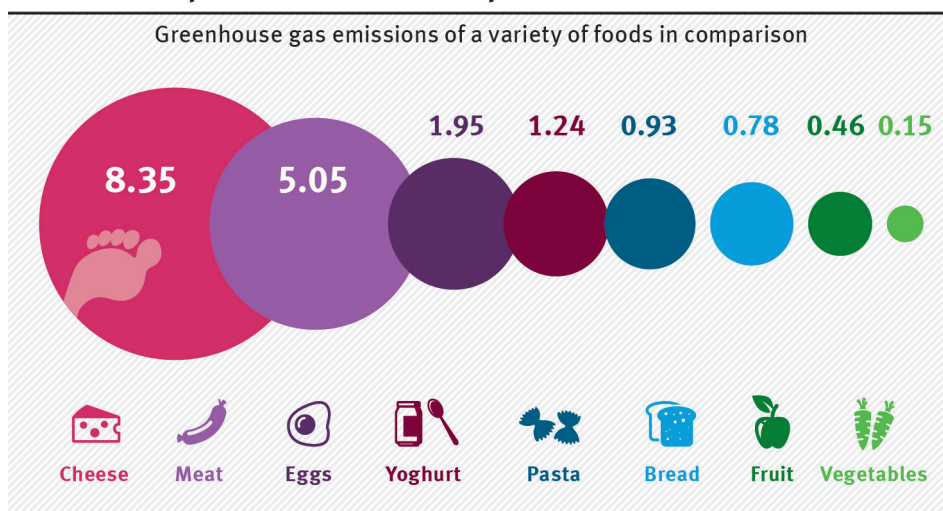
#### Praktische Vorgehensweise

- ▶ Develop an internal concept for preventing food waste
- ▶ Train and activate the employees
- ▶ Submit an attractive offer to customers
- ▶ Alert customers to the approach of preventing food waste
- ▶ Coordinate and, if necessary, repeatedly adjust the menu compilation and quantities for the catering event with the customer
- ▶ Calculate quantities on the basis of standardised recipes and experiences
- ▶ Set specific tasks for all processing steps

#### Environmental relevance

Animal based foods cause distinctly higher greenhouse gas emissions than plant based foods. This should be given due consideration when planning a catering operation.

### From farm to plate: the climate footprint of our foods



Greenhouse gas emissions in kilogram CO<sub>2</sub> equivalents per 1 kg product

Source: Öko-Institut 2016