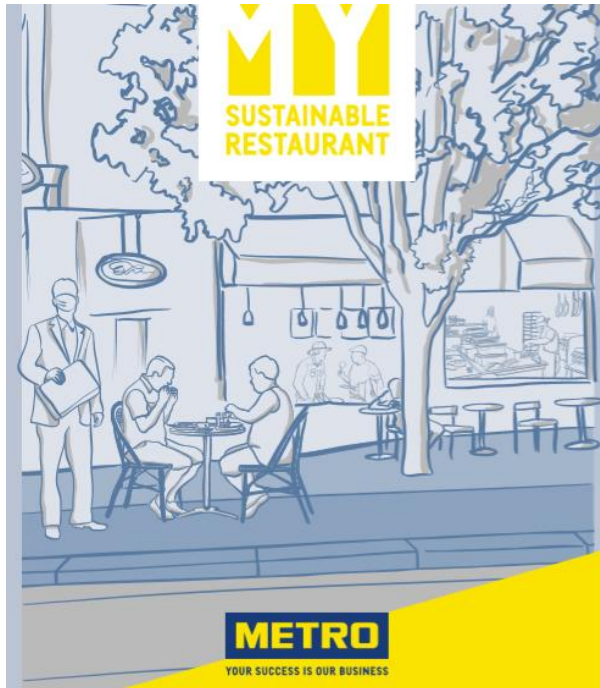


FARM TO FORK

16 October 2020
Veronika Pountcheva

HOSPITALITY WILL PLAY KEY ROLE FOR A SUSTAINABLE FOOD SYSTEM IN THE EU



AINABILITY 14

THE MENU

"Your menu is the mirror of your soul"
(Anonymous)

By putting sustainability on the menu restaurateurs can visibly demonstrate to their customers their engagement for a food future that respects the health of the planet and their communities.

It can be difficult for consumers to find sustainable restaurants let alone a sustainable dish once inside. With these guidelines you can help your customers present a sustainable menu that reaches sustainability minded consumers, supports the local community and presents the potential for increased profits.

MY SUSTAINABLE RESTAURANT
SUSTAINABLE MENU
WASTE
FOOD WASTE
PLASTIC WASTE
ENERGY
WATER

AINABILITY 8

MY SUSTAINABLE RESTAURANT

"Do well by doing good"
(Benjamin Franklin)

We are here to support our customers' business success. Our purpose is to help them run profitable businesses which have a positive impact on their communities and the environment. As around one in three meals are eaten out of home this impact has the potential to be huge! Climate change and inequality are defining factors of our time, creating conflicts that young and future customers are not willing to accept. This manual guides you through the issues and gives you advice and solutions that you can use to support your HoReCa customers.

MY SUSTAINABLE RESTAURANT
SUSTAINABLE MENU
WASTE
FOOD WASTE
PLASTIC WASTE
ENERGY



FutureFood



Status Quo





The
NX FOOD
Platform



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