

Experiences with canteens in Vienna

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Vienna in figures

Vienna is one of Austria's federal provinces,
as well as the federal capital city and
the largest municipality of the Republic of Austria.

Area: 415 km²
Inhabitants: 1.76 mio
purchasing budget: 5 billion Euro
Agriculture: 5.958 ha (grain, sugar-
beet, vine,..)



680 ha vegetables
*municipal department 49 - forestry office
and urban agriculture: 1.000 ha organic
farming and 48 ha vine yards*

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Canteens in the responsibility of the municipality

Vienna Hospital Association:

11 hospitals,
11 geriatric centres,
3 residential nursing homes
11 training facilities for general healthcare and nursing care
32.000 people employed, 400.000 inpatients and 3,5 mio outpatients



Kuratorium Wiener Pensionisten-Wohnhäuser (KWP)

31 houses for retired people: 8.800 persons (fresh kitchen)

Schools: 5.000 pupils at 123 full-time schools (cook & chill, cook & freeze)

Nursery schools: 30.000 children at 370 places (cook & chill)

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Goal to raise the percentage of organic food

Vienna Climate Protection Programme 2010-2020 (<http://www.wien.gv.at/umwelt/klimaschutz/pdf/klip2-lang.pdf>): aim to raise the amount of organic food used in various institutions to 50 % of purchase value if possible (min. 30 %) to reduce the green house gases (also seasonal, regional, less meat,...).

Actual percentages:

Vienna Hospital Association: 32 %
Kuratorium Wiener Pensionisten-Wohnhäuser (KWP): 30 %
Schools: 40 %
nursery schools: 51 %



Due to the big amounts of organic food needed by the City of Vienna the supply had to react to the rising demand

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naturally good plate – Natürlich gut Teller

“ÖkoKauf Wien” (EcoBuy Vienna, www.oekokauf.wien.at)

programme for sustainable public procurement

Criteria developed: to reduce the environmental impacts of food and beverages, like CO₂-emissions, the consumption of resources and to foster the quality and positive effects on health

Demands for the naturally good plate:

- .) at least 1 component from organic farming
- .) seasonal products
- .) less meat and from ethical husbandry
- .) fish from organic or sustainable fish farming



6 further criteria of which 2 should be implemented:

2 thirds of the meal: vegetable components,
1 third regional ingredients, 1 component fair trade,
no use of convenience products, little packaging and innovative cooking.

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Results and Discussion

Who is offering the NgT?

KWP – all houses for retired people : 3-4 times a week,
some of the hospitals and one private canteen.

Plan: to find more partners

Benefits: awareness of the impacts of food to the environment,
healthy and new meals for patients, retired people and own staff,
positive development for regional goods,
lower costs

Contra: little choice in winter, certain components
cannot be used

Lessons learned: challenge in content and
communication: people should not think, that the
naturally good plate is less worth than former meals
The chef must be convinced first (new recipes)



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Promoting the Austrian Ecolabel for tourism



EcoBusinessPlan Vienna (<http://www.wien.gv.at/english/environment/protection/eco/index.html>)

Provides **consulting services** on ecological and economic issues to companies

Offers **promoted check** of environmental weaknesses and cost-cutting potential for Viennese enterprises

Austrian Ecolabel for tourism:

Basic requirement for the award: compliance with all relevant laws and regulations. After positive audit entitled to use the Ecolabel for four years for its communication.

Austrian Ecolabel: http://www.umweltzeichen.at/cms/upload/20%20docs/2013/uz-fibel_englisch_jaenner_2013.pdf



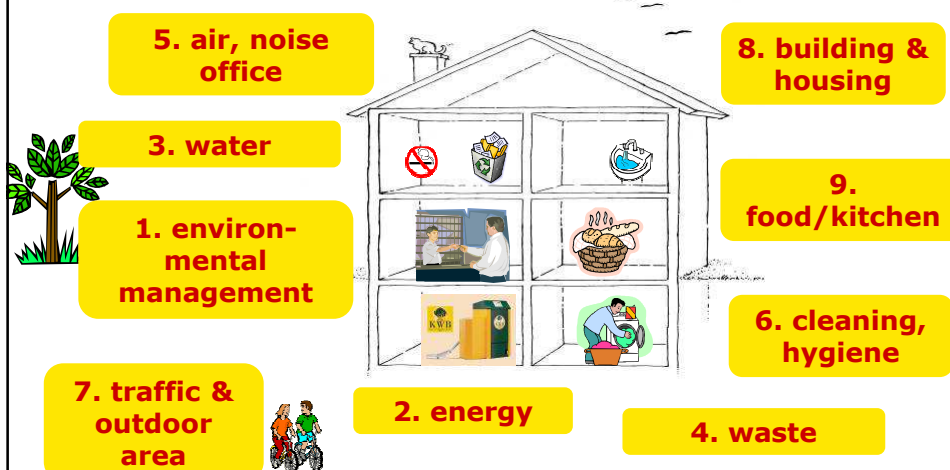
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Requirements Ecolabel for tourism holistic assessment of the enterprise



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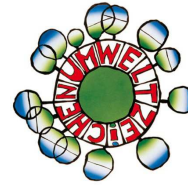


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Mandatory requirements

- G1 no cans
- G2 refillable packages for certain beverages
- G3 no single-service portion packages for food
- G4 free-range eggs, free-run or from organic farming
- G5 regional food (at least 2 components)
- G6 organic food (at least 2 beverages and 2 components)
- G7 no one-way products (table-cloth, dishes etc.)

- G9 Vegetarian meals (1 meal)
- G10 balanced nutrition (in communal feeding)
- G12 no endangered or protected species



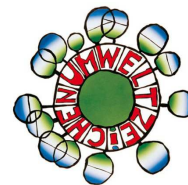
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Promoting the Austrian Ecolabel for tourism



Canteens with the Ecolabel are recommended by the public procurement (<http://www.wien.gv.at/umweltschutz/oekobusiness/gastlichkeit.html>).

*Restaurants and canteens with a new contract with the city of Vienna for hot meal vouchers: necessity to have a **EcoBusinessPlan Check** as a first step to the Ecolabel for tourism.*

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