



Cool Food Pro

Making the catering
industry more
sustainable

www.coolfoodpro.net

Cool Food Pro – an overview



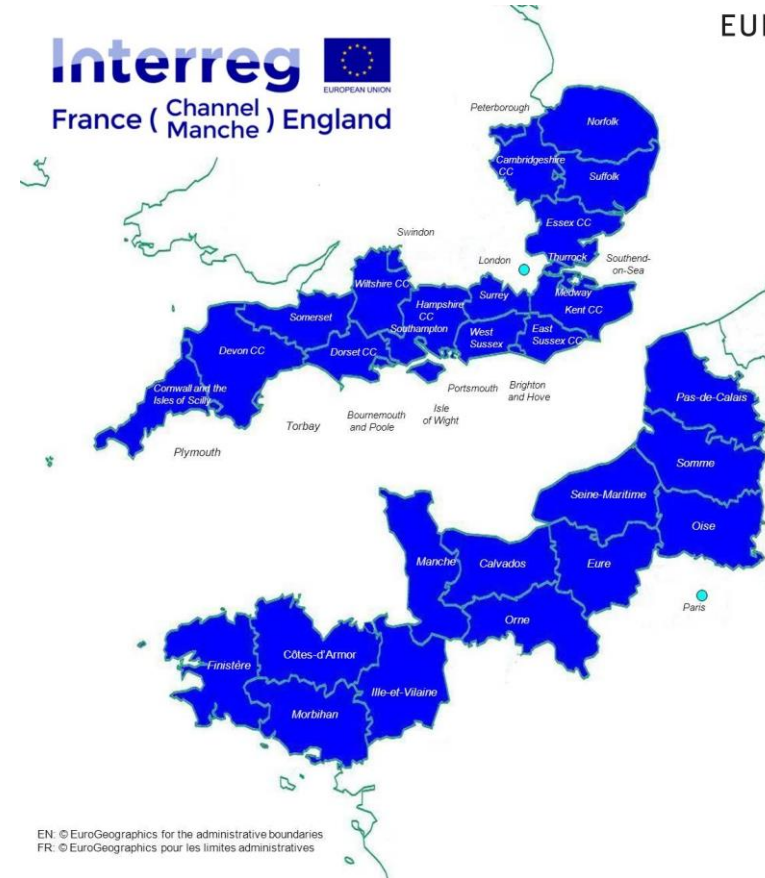
EUROPEAN UNION



Université de Bretagne Occidentale



Laboratoire public
Conseil, Expertise et Analyse en Bretagne



EN: © EuroGeographics for the administrative boundaries
FR: © EuroGeographics pour les limites administratives



Lead the food revolution today!



Cool Food Pro carbon calculator



Calculating your impact



Hello Deborah,

Which one of your catering practices would you like to improve?
Select one of the categories below to start making environmental savings.



Home



Get started



My progress



My information



Good practice library



Visit the website



Help & Contact



Make changes to my PURCHASING

Go local, seasonal and organic and measure your positive environmental impact.



Make changes to my MENU

Reduce the quantities of meat and fish in your meals.



Reduce food and packaging waste

Take action against food and plastic waste and track the environmental savings you make.

My current targets



Reduce my purchase of **Pear** over the month(s) **april, may, june, july** when it is out of season.
CO2 SAVING **0 KG** NEXT MEASURE TO BE TAKEN **1 MAY 2023**



Purchase **Apple** from a **Local** producer.
CO2 SAVING **0 KG** NEXT MEASURE TO BE TAKEN **1 MARCH 2023**

Measure my i

Using less but better meat



Cottage pie

1 Current practice

- Beef
- Secondary (11-18 year olds)
- 100 g

2 Your impact

- ...

3 Target

Current practice

Establish a baseline, enter the type and number of guests who eat this dish over an average service, as well as the amount of meat (g) used per guest.

Type of animal protein used

Beef

Type of guests

Secondary (11-18 year olds)

Number of guests per service

200

Portion (g) used per guest

100

in g

Cancel

Next



Cottage pie

1 Current practice

- Beef
- Secondary (11-18 year olds)
- 100 g

2 Your impact

- Reduction: 25g

3 Target

Your impact

Improve your current practice. Move the cursor to view the environmental savings you could make by reducing your meat portion.



Savings over one service

Water consum.		30.45 m ³
Biodiversity		9.95 m ²
Climate		180 kg CO ₂ e

CO2 converter

	829 km by car
	29 Cotton T-shirts

Previous

Next

Local, seasonal and organic



Eggs

- 1 **Action**
Go local
- 2 **Current practice**
National
- 3 **Your impact**
Local
- 4 **Target**

Your impact

Improve your current practice. Move the cursor to view the environmental savings you could make by reducing your meat portion.

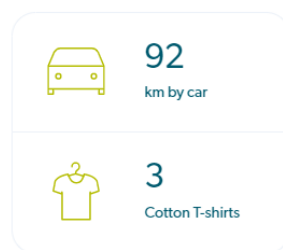


* Supply within a 250 km radius.

Savings per tonne



CO2 converter



Eggs

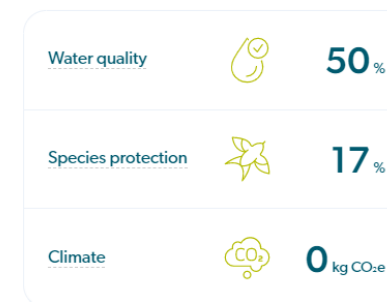
- 1 **Action**
Go organic
- 2 **Current practice**
Organic share: 0%
- 3 **Your impact**
Organic share: 50%
- 4 **Target**

Your impact

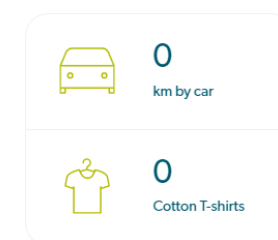
Model the potential environmental savings you could make by increasing your organic purchases, using the arrows below.



Savings over one year



CO2 converter



Previous

Next

Reducing food and packaging waste



All foods

- 1 Action
Plate waste
- 2 **Current practice**
Weigh-in 1 - 6 Kg
Weigh-in 2 - 4.5 Kg
Weigh-in 3 - 5 Kg
- 3 Your impact
- 4 Target

Current practice

Carry out 3 separate weigh-ins and submit the results. This can be done over several days.



Food measured ⓘ

Plate waste

 in Kg

Date

Add weigh-in

Weigh-in 1 : all foods (6 Kg) - 03/01/2023



Weigh-in 2 : all foods (4.5 Kg) - 06/01/2023



Weigh-in 3 : all foods (5 Kg) - 10/01/2023



Save and come back later

Next



All foods

- 1 Action
Plate waste
- 2 **Current practice**
Weigh-in 1 - 6 Kg
Weigh-in 2 - 4.5 Kg
Weigh-in 3 - 5 Kg
- 3 **Your impact**
- 4 Target

Your impact

Drag the scale to reduce your waste and view your potential savings.



Or 60% reduction

Average number of consumers

200

Per consumer, this corresponds to a reduction of 15g.

Savings over one service

Saving



9 £

Or 0.04€ per consumer

Climate



6 kg CO₂e

CO2 converter



28

km by car



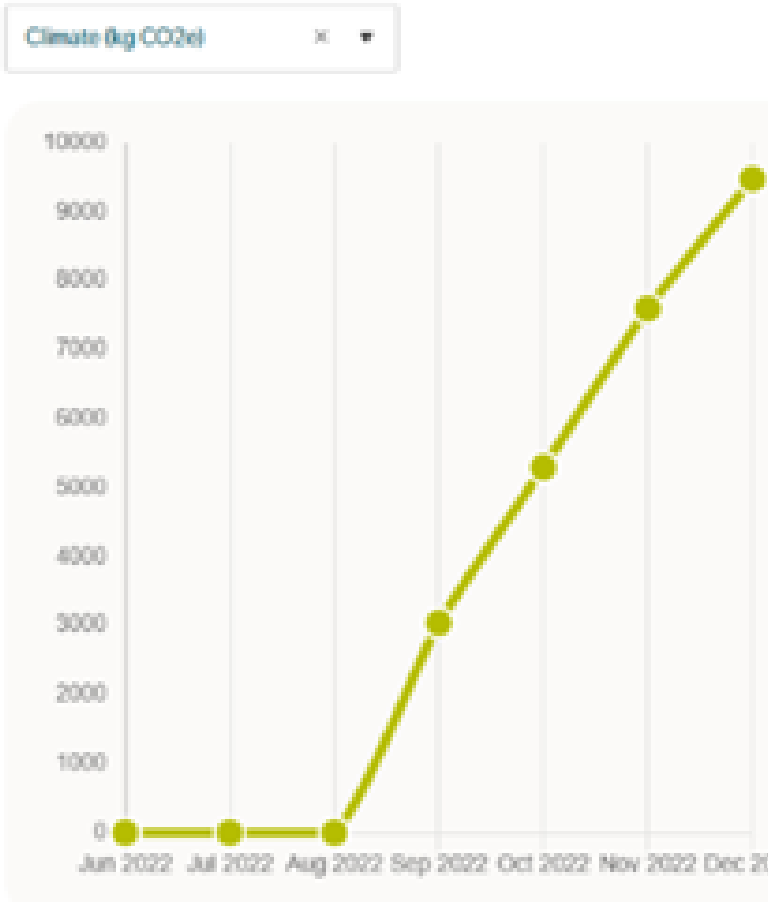
1

Cotton T-shirts

Previous

Next

Calculating your impact



CO2 converter



43,568 km by car



1,547 Cotton T-shirts



5,480,046 km by high-speed train



509 Heating days (gas)



41,219 km by plane



305 Smartphones

Implementing change

- Focus on a change in one key area
- Make changes to suit your organisation
- Small swaps, easy to implement are more sustainable
- Get the buy in of staff and customers
- Use an environmental calculator and resources to evidence your results
- Share your impact with staff, customers and clients

Implementing change

Norse Catering Norfolk

1 school, 1 changes, 2 months

Environmental impact:

CO²e reduction - 74kg

Improved water quality of 12,607L

Biodiversity savings of 4.11m³



Thank you!

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