The out-of-home-catering market is defined as an important field of action in the context of social transformation towards sustainability. The sector is responsible for a number of environmental and health effects in production, processing, consumption and disposal of food (v. Koerber 2014). Considering these effects, the Wuppertal Institute developed an instrument called “Nutritional Footprint” (Lukas et al. 2015), which allows companies engaging in the out-of-home-catering market to monitor the sustainability of their product offering. It also serves customers to choose more sustainable and healthy dishes by providing a kind of label.

RESULTS

RESULT: practical application

- The practical application of the instrument in the out-of-home catering has to be evaluated crucially
- It can help companies to offer a more sustainable product range, if they are able to adjust their recipes.
- The complex labeling may hinder consumers to take the Nutritional Footprint into account when engaging in a purchase decision.

RESULT: number and choice of indicators

- Four indicators on nutrient level are not enough to evaluate a menu sufficient.
- Micro-Indicators such as e.g. vitamins and phytochemicals are not included.

CONCLUSIONS

Proposals to modify the ranking level and to redesign the health core indicators of the Nutritional Footprint is considered in the project “development, testing and the distribution of concepts for sustainable production and consumption in the the field of out-of-home catering (NAHGAST)”

SOURCES

