



LEHRIEDER
begeistert

SUSTAINABILITY AT CONFERENCES & EVENTS



LEHRIEDER
naturliebe K Ü C H E



Our "**Naturliebe Küche**" (=nature loving kitchen) stands for sustainable buffets and menus. It includes ingredients from regional, organic, seasonal and sustainable dishes (e.g. species-appropriate husbandry).

In some product areas we already use exclusively organic products, e.g. coffee, tea & milk.

In addition, in our "Naturliebe Küche" we work together with SPRK.global to **reduce food waste**. The company SPRK mediates surpluses from the food supply chain that no longer find a buyer, e.g. vegetables that have been grown too much or fruit that is left in the grocery store.

Use of **reusable tableware** (porcelain, glass, reusable "to go" coffee cup system) as much as possible and only if not otherwise possible use of recyclable sustainable disposable tableware & packaging material.

Less meat & fish

- Reduction of CO2 emissions
- Protection of the rainforest & drinking water
- Less consumption of soy & cereals

Creative sustainable menu & buffet concepts with **food offerings tailored to your needs:**

- Fixed agreed food quantities
- Back to basic with the "table buffet" concept
- Reduction of food waste
- Training of serving staff (e.g. serving smaller quantities, targeted replenishment)
- Donation of surpluses

Climate-neutral conferences & events:

We will be happy to record the greenhouse gas emissions of your event and present you with various climate protection projects that you can support in order to offset the emissions accordingly.

For us, sustainability is a triad of ecological, social and economic responsibility.

What exactly we mean by this,
you can read here:

