

Manpower Saves Money

The project BIOFAIR II has been implemented in 3 canteens of each the Vienna Hospital Association and the Vienna Board of Homes for the Elderly. The project has been funded by the "Waste Prevention in Vienna" INITIATIVE of the City of Vienna, supported by the Viennese City Deputy for Environment Ulli Sima M.A.



- Replacement of expensive convenience products through self-cooked organic meals
- Comparison of personnel, electricity, water and purchase costs for the convenience products and the freshly cooked organic meal
- Increase of the organic food share without cost increase
- Purchase of seasonal and regional products
- Promotion of organic agriculture

Investigated meals:



cole slaw
bread dumplings
spinach dumplings
vegetables in aspic
ham rolls
vegetable paddies
potatoes

curd cheese dumplings
potato fritter
potato dumplings
greaves dumplings
mashed potatoes
iceberg lettuce



stewed apples
lever dumplings
sugared pancakes
curd cheese cakes
semolina dumplings
beef

Replacement of convenience products through self-cooked organic meals is profitable.

Seasonality considered and a skilful purchase policy allow for increasing the organic food share without increasing the total cost for food.

Increase of organic food share 2004 - 2005:

Kaiser Franz Josef Hospital	30%	→	37%
Hietzing Hospital	29%	→	35%
SMZ Floridsdorf	22%	→	24%
Neubau House	26%	→	26%
Tamariske House	20%	→	24%
Trazerberg House	10%	→	14%

organic food - good for all of us!