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Initiative zur Förderung einer umweltverträglichen nachhaltigen Ressourcenbewirtschaftung
Ressourcen Management Agentur



Häuser
zum Leben

Support of canteens in the city of Vienna to increase the rate of fresh organic products

Project BIOTRANS

Final Report

Selected within the framework of the
“Waste Prevention in Vienna” INITIATIVE,
supported by
the Viennese City Deputy for Environment, Ulli Sima M.A.

Commissioned by



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In cooperation with:

Vienna Hospital Association (KAV)

Canteens: Hietzing Hospital, Kaiser Franz Josef Hospital, Floridsdorf Hospital

Vienna Board of Homes for the Elderly (KWP)

Canteens: House Tamariske, House Neubau, House Trazerberg

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(Vers. 1.0)

Vienna, December 2005

Hans Daxbeck

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Summary

Part A: Motivation, Goals, Method

Within the BIOFAIR II project, a current-state survey and a potential analysis have been performed for six selected canteens of the City of Vienna towards increasing the share of food originating from controlled organic cultivation.

Three canteens respectively of the Viennese Hospital Association (KAV) and the Vienna Board of Homes for the Elderly (KWP) participated in the projects BIOFAIR II and BIOTRANS. These are, with reference to the KAV, the Kaiser Franz Josef Hospital (KFJ), the Hietzing Hospital (KHR) and the Floridsdorf Hospital (SZF) and, with reference to the KWP, the House Neubau (NEU), the House Tamariske (TAM) and House Trazerberg (TRA).

The current-state analysis of the canteens considers their situation as well as the current employment of organic food. Together with the canteen executives, those convenience products have been selected for a more detailed survey whose replacement through organic ones prove saving potentials to be expected.

A cost analysis has been performed of the convenience products and of meals prepared on spot by employing ingredients from controlled organic cultivation. Thereby, salary, operational and purchase costs have been considered as well. The results show that for 18 out of 22 investigated meals, a costs reduction can be achieved if these are prepared on spot and out of organic products instead of using convenience ones.

The goal of the BIOTRANS project is to support canteens in the City of Vienna at replacing convenience products by on-spot prepared meals of organic fresh products. This way, the share of organic products employed in canteens should increase.

The progress of the organic food share in the canteens is registered for the period between 2004 and 2005 (until Aug.), and the reasons for this development are described. Along with a value-based depiction of the organic food share in the participating canteens, the mass flows of the key article groups are investigated and demonstrated.

Within the BIOFAIR II project, also the canteen executives report on their experience and point out the findings that could be collected, where it should be reckoned on problems and in which cases an increase of the organic products share was possible.

Another focus is defined by a targeted dissemination of the BIOFAIR II project results among the canteen employees, the wide public as well as interested canteen executives. Further canteen executives are to be informed and motivated towards an increased employment of organic food. Therefore, a spectrum of measures is defined within the field of PR work. Together with the participating canteen executives, the forms of most effective PR work for the concrete hospital or tenements is discussed and determined. Publishing newspaper articles, presentations, information table cards, leaflets and posters count thereby as focal measures, and a series of lectures rounds the PR work.

Part B: Results and Conclusions

In the canteens that have taken part in the project, extensive efforts have been undertaken towards increasing the share of organic food products. The BIOTRANS project has shown that the share of organic food in the participating canteens could be – partly significantly – increased within only a year, whereby the food budgets have been in the total kept constant.

Following measures have resulted in changing the organic food share (selection):

The Kaiser Franz Josef Hospital: increased purchase of organic meat, organic sausages, organic cheese, organic eggs and organic flour. Self-cooked meals of organic ingredients, such as bread dumplings, spinach dumplings, vegetables in aspic, cole slaw, French beans salad, ham-noodle salad, carrot cream soup and ham rolls.

Hietzing Hospital: cost-efficient purchase of washed salad, peeled potatoes, field garlic and celery. Self-cooked vegetable balls, curd cheese dumplings, potato fritter, veal dishes, beet-root salad of organic ingredients. Consideration of seasonality in terms of fruit and vegetables (oranges, bananas, lemons, tomatoes).

Floridsdorf Hospital: increased purchase of organic meat, organic pasta, organic apples and organic oranges. Self-cooked sugared omelette, curd cheese dumplings and mellow curd cheese cake of organic ingredients.

House Neubau: reduction of the organic meat share by reason of a reduced budget. Increased purchase of organic fruit and organic vegetables (tomatoes, cucumbers, plums, apricots, strawberries). Size change of the sausage plates (more vegetables, less meat). Purchase of organic flour for pastry and bakery.

House Tamariske: increased purchase of organic eggs, organic fruit and organic vegetables (bananas, lemons, oranges, potatoes). Switch to organic flour and organic rice. Self-cooked semolina dumplings, mashed potatoes, potato dumplings and smoked ham dumplings of organic ingredients.

House Trazerberg: increased purchase of organic milk, organic eggs, organic meat, organic fruit and organic vegetables (plums, strawberries, peaches, potatoes, onions and cucumbers). Self-cooked mashed strawberry dumplings, vegetable pie, herbs dumplings, herbs hash browns, wood garlic dumplings, paella, pancakes, bacon dumplings, meat balls and curd cheese of organic ingredients.

The examples show that the combination of a set of measures (consideration of seasonality, replacement of convenience products, adjustment of the dish composition and a skilful purchase policy) results in a cost-neutral increase of the organic food share up to 37 %.

The following progress of the organic food share has been registered for the period from 2004 to 2005 (until August): KFJ: 30 % --> 37 %, KHR: 29 % --> 35 %, SZF: 22 % --> 23 %, NEU: 27 % --> 25 %, TAM: 20 % --> 23 %, TRA: 9 % --> 13 %.

The replacement of convenience products through self-cooked ingredients originating from controlled organic cultivation contributes to a positive job situation in both the canteens and the agriculture, and allows for financial savings in the same time.