

PLANNED PROJECT RESULTS

- A guidebook which shows the practical way of a (school) kitchen to more climate and energy efficiency
- Training material, in particular for school kitchen managers and vocational school teachers
- Trained experts in school kitchen consulting
- Training of school kitchens
- Concepts, materials, and guidelines for different training formats

We offer lectures and on-site training in vocational schools, school kitchens and schools.

Are you interested? Talk to us or send your inquiry to:
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PROJECT PARTNERS

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RED FORK



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The RED FORK is a company for R&D in biotechnology and a leading company in Croatia working on the promotion of healthy nutrition, primary working with schools and kindergartens with the project called Healthy Meal Standard. For the last five years, it represents a unique blend of expert knowledge, passion and teamwork in the area of biotechnology, nutrition, business and IT science.



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Estonian Green Movement Tiigi 8-24, 51003 Tartu, Estonia. Marilin Eessalu, Tel. +(372) 555 258 00, marilin@roheline.ee

The Estonian Green Movement is a non-profit organization engaged in environmental protection, the aim of which is to improve the situation of the Estonian environment and guide our society towards a green sustainable way of thinking. We have around 11 active workers and around 1000 members. Main campaign areas are urban environment, consumption, environmental policy, energy and climate. Main ways of campaigning are education, direct action and advocacy



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CLIKIS - Network

Climate friendly kitchen in schools

Information and project offers for schools



Supported by:



Federal Ministry for the Environment, Nature Conservation and Nuclear Safety



based on a decision of the German Bundestag



PROJECT BACKGROUND

The EU's goal is to reduce emissions by at least 40 percent by 2030 and 80 to 95 percent by 2050, primarily by expanding renewable energies and increasing energy efficiency.

"Nutrition" is of comparable importance for the climate as the other energy-intensive areas of "housing" or "mobility".

However, in contrast to the fuel gauge in the car or the gas and electricity consumption, the climate effect of our food is not directly perceivable or visible.

The climate impact consists of many direct and/or indirect factors such as the deforestation of rainforests for cattle breeding or soy cultivation, methane emissions from ruminants, the cooling chain, the use of artificial fertilizers, the amount of waste or the transport route of foodstuffs.



THE PROJECT

The project "CLIKIS-Network - Climate and Energy Efficient Kitchens in Schools" aims to contribute to climate protection and shows how energy-efficient cooking can be achieved in school kitchens.

School meals are a sensitive area: not only should they be cooked in a healthy, child-friendly, and affordable way, the food should also be of high quality.

With the CLIKS project, we aim to balance these requirements with the requirements of climate protection.



OUR SERVICES

Our range of services is broad and offers optimum support for climate- and energy-efficient kitchens in communal catering:

- Climate effectiveness of the menus offered and their components as well as energy consumption in the kitchen
- A brief analysis of your community kitchen and a discussion of possible optimisation proposals from a climate protection perspective
- Proposals for climate-friendly and sustainable nutrition - not only for school kitchens
- A climate-friendly weekly meal plan
- Organic, Fair Trade and MSC in your dishes
- Presentation of the Internet emission calculator such as "Klimateller" on the climate relevance of various foodstuffs
- Climate impacts of agriculture and food

