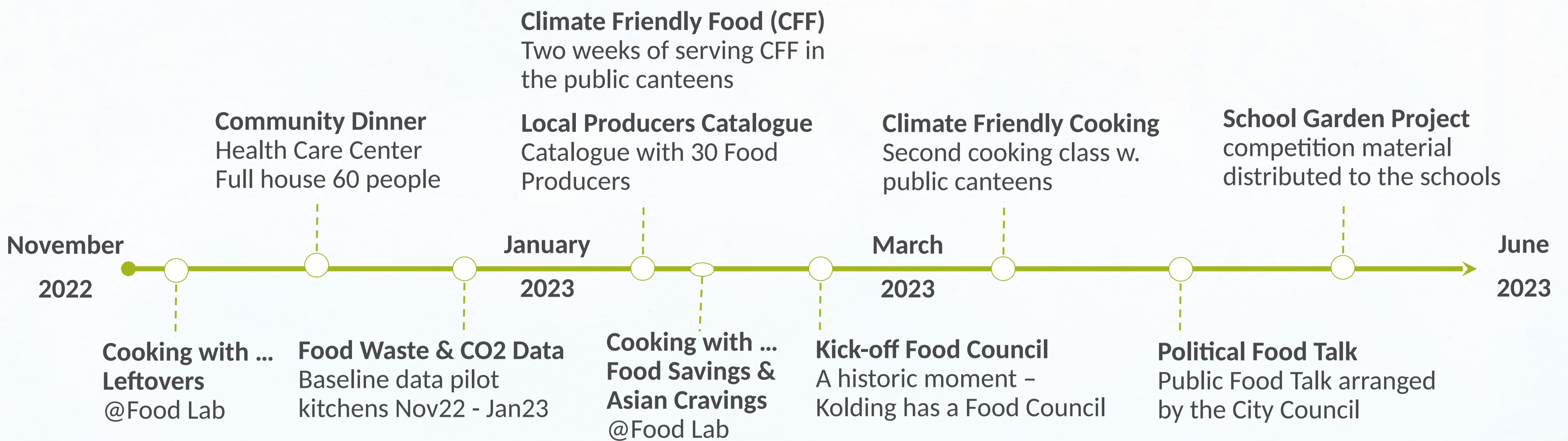


Living Lab Progress

Kolding



Community Dinners & Cooking with...

Inspired by FUSILLI, the Health Care Center canteen invited citizens to a community dinner, served climate-friendly food and discussed their sustainability work. It was a great success and tickets (65) sold out within two weeks.

More CD initiatives have begun. A local media agency kick-off a concept, and a local restaurant is hosting a monthly community dinner event.

Food Lab organized a series of *Cooking with...* workshops for citizens e.g. Food Savings & Asian Cravings, and Cooking with leftovers.

Climate Friendly Cooking Class

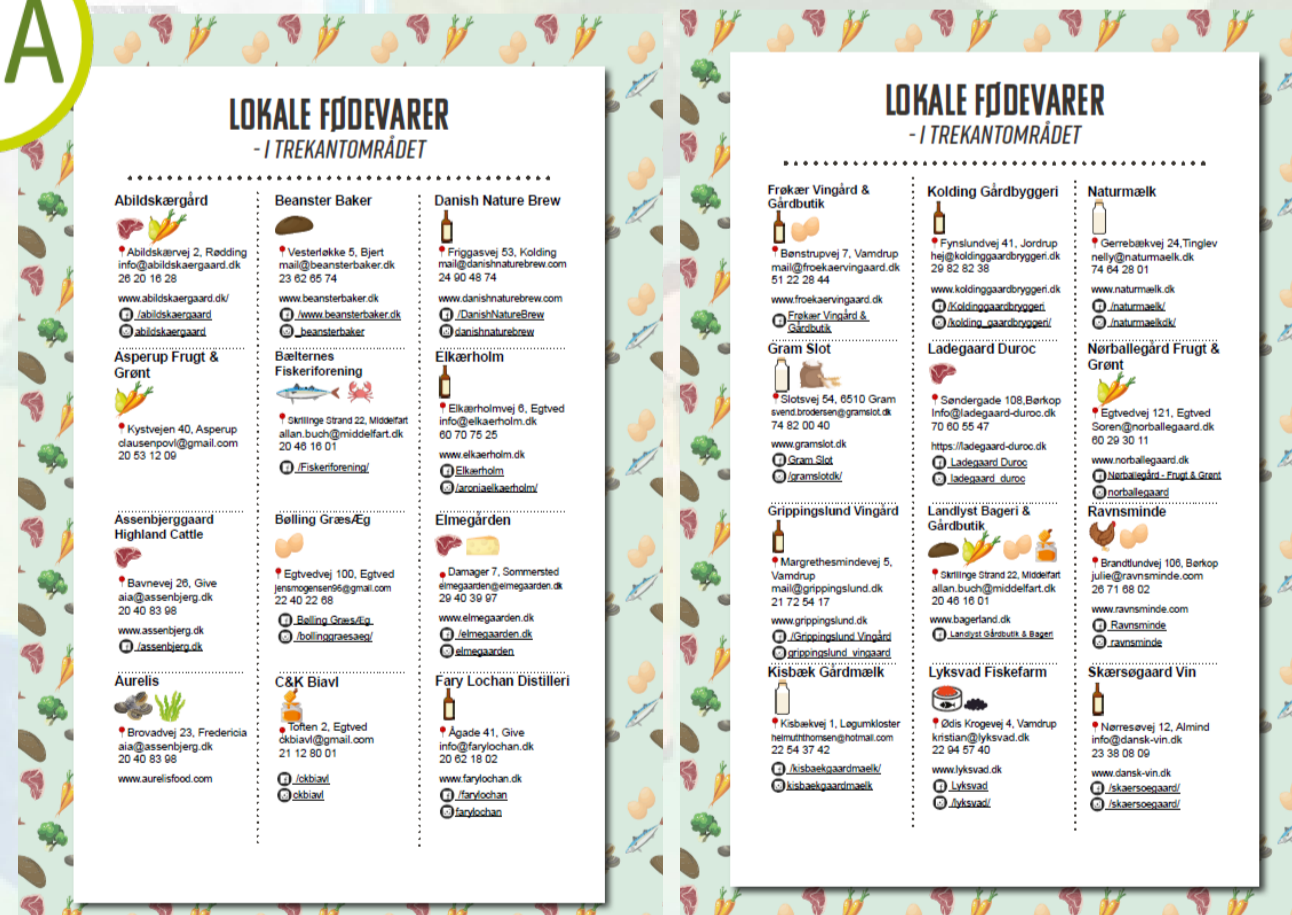
As part of the competence building we facilitated a second Climate Friendly Cooking Class for the public canteen. This time with focus on “the lunch buffet”. The kitchen staff is truly advancing and starting to form a network where they inspire and spare with each other.

In week 5 & 6 we ran “Climate Friendly Food Weeks” in the public canteens, which went really well and the canteens have now built up a great repertoire of recipes.

Food Council Kick-off

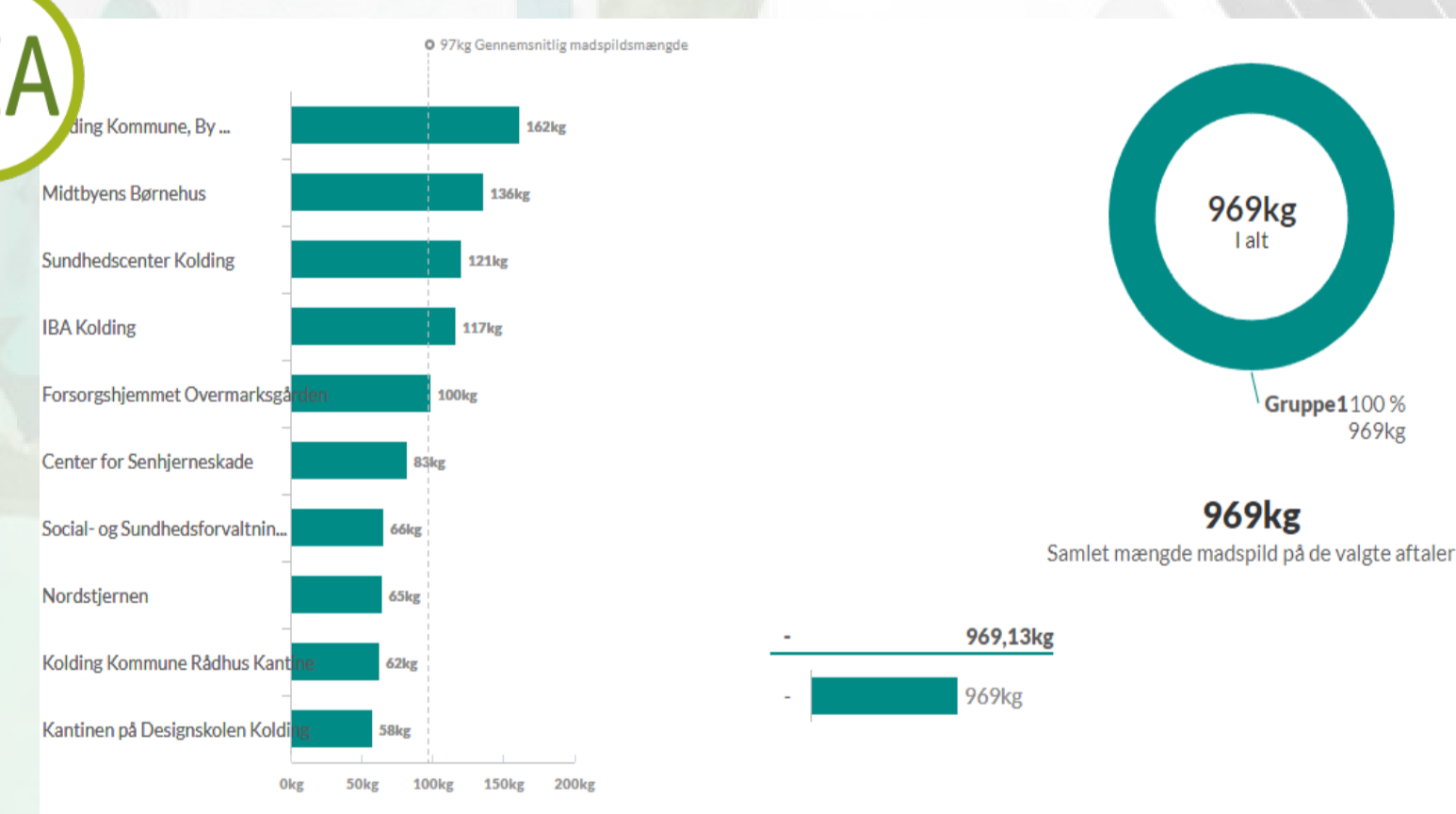
As one of the first cities in Denmark, Kolding now has a Food Council (FC)! At the Kick-off we aligned on the role and expectations and shared the initial hopes for what we can achieve together. Next is to develop the Food Strategy starting out with: Workshop I: Identification of focus areas and working groups. Workshop II: Define focus areas and develop the roadmap.

Another historic moment: Politicians arranged a public Food Talk. This is a great indication of their adoption, engagement and ownership of the topic!



Catalogue of Local Food Producers

In collaboration with the local food market “Green Streets” and “Naturepark Lillebælt” we have consolidated a list of local food producers and developed a catalogue. Next step is to develop volume II of the catalogue in collaboration Hansenberg (School for chefs) and Destination Trekantområdet, with more story telling and branding.



Food Waste & CO2 Baseline Data

Over a period of three months we ran a pilot project with 23 of the public canteens, where they performed daily measures of their BioWaste and we collected CO2 data based on their purchase orders. This has provided a baseline of the Food Waste and CO2 footprint of the canteens, which is the starting point for discussing targets and following up on the development. Right now there is no official database, system or targets for this, which is a barrier for following up on the performance.



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