



Foto: BMLFUW

Project UMBESA

Sustainable Menu Design in Large-scale kitchens



Fresh Instead of Tinned!

Up to 50% cost reduction compared to convenience products.



Veggie for the Climate!

Up to 65% CO₂ emission reduction compared to meat dishes.



Where Does it Come from?

Up to 70% of the analysed ingredients originate from the region.



Organic is Quality!

Up to a 50% share of organic products in participating kitchens.

2011

umbesa.rma.at

Project Partner:



Co-Financing:



Participants:

Austria: Hietzing Hospital, EB Restaurant Enterprises, Austrian Ministry of National Defence and Sports—Central Large-Scale Kitchens in Vienna and Wiener Neustadt, Large-Scale Kitchen of the Provincial Government of Upper Austria, Austrian Federal College of Business Administration—HBLW Landwiedstraße

Czech Republic: Jihlava Professional School for Trade and Service kitchen, Jihlava Primary School kitchen, Viden Kindergarten kitchen, Jihlava-Lesnov Nursing Home kitchen, Svetla nad Sazavou Prozon Service kitchen, kitchens of the schools in Strakonice, Veselí n.L., České Budějovice, Brno, Cvrckovice



EUROPEAN TERRITORIAL CO-OPERATION
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