

# Project UMBESA

## sustainable menu in large-scale kitchens

### Large-scale Kitchen in the Province of Upper Austria

A 29% share of seasonal food guarantees variety in the menu.

### EB Restaurant Service

Freshness instead of convenience food!  
74% of the food is categorised as „fresh“!

### School Kitchen of the Austrian Federal College of Business Administration—HBLW Landwiedstraße

The kitchen provides healthy and climate-friendly nutrition. Only 28% of the served dishes contain meat.

### Hietzing Hospital with the Rosenhügel Neurological Centre

Organic in a large-scale kitchen—the hospital kitchen offers a 50% share of organic food and demonstrates its feasibility even for large-scale kitchens.

### Central kitchen of the BMLVS in Vienna and Wr. Neustadt

Local food is the offer: 71% of the analysed ingredients originate from the region.

Stand 2011

[umbesa.rma.at](http://umbesa.rma.at)

#### Projectpartners:



#### Co-Financing:



#### Participating kitchens:

**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 Budejovice, Brno, Cvrckovice Strakonice, Veselí n.L., České Budejovice, Brno, Cvrckovice