



KEEKS Products

The KEEKS project supports you with further information and educational materials for climate-friendly meals at school:

KEEKS Brochure – Measures for a climate-friendly school kitchen:

Overview about climate protection in school kitchens for the interested public

KEEKS Guide for climate-friendly school kitchens: Detailed collection of concrete measures for climate protection in the school kitchen for practitioners, consultants, schools and school boards

KEEKS Training Manual for practitioners and students in school kitchens: Training booklet with tasks for kitchen staff, apprentices, pupils and teachers

KEEKS-e-Cookbook with 50 climate-friendly recipes for school kitchens (offline version): Recipe book for the climate-friendly school kitchen and out-of-home catering to be viewed on your computer or mobile device

KEEKS-Web-App – Climate-friendly school kitchen with lots of recipes (online version): Interactive climate-friendly recipe collection for professional and amateur chefs with lots of background information on environmental issues on the Internet

KEEKS Transformation Concept – A way to more climate protection in the school kitchen: Policy and action proposals on climate change in canteens aimed at policy and stakeholders

KEEKS-Videos – Climate protection in the school kitchen explained easily: Important aspects of climate protection in nutrition, presented briefly and comprehensibly in 10 videos for young and old

KEEKS Posters for the climate-friendly school kitchen: Exhibition on climate protection in the food sector on 12 posters

Project Partners



Coordination:

IZT - Institute for Futures Studies and Technology Assessment gGmbH, Berlin, Schopenhauerstrasse 26, 14129 Berlin, Dr. Michael Scharp, Tel. +49 30 803088-14, m.scharp@izt.de

Project partners:

Faktor 10 – Institut für nachhaltiges Wirtschaften gGmbH, 61169 Friedberg, Tobias Engelmann, Tel. +49 6031 791137, tobias.engelmann@f10-institut.org

ProVeg Germany, 10785 Berlin, Sebastian Joy, Tel. +49 30 29028253-0, sebastian.joy@proveg.com

Netzwerk e.V. – Soziale Dienste und Ökologische Bildung, 50739 Cologne, Sabine Schulz-Brauckhoff, Tel. +49 221 888996-21, sabine.schulz-brauckhoff@netzwerk.koeln

ifeu – Institut für Energie- und Umweltforschung Heidelberg GmbH, 69120 Heidelberg, Dr. Guido Reinhardt, Tel. +49 6221 4767-31, guido.reinhardt@ifeu.de

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Climate and Energy Efficient Kitchens in Schools



www.keeks-projekt.de

Supported by:



Federal Ministry for the Environment, Nature Conservation and Nuclear Safety



based on a decision of the German Bundestag



Project Background

The German government's goal is to reduce emissions by at least 40 % by 2020 and 80 to 95 % by 2050, primarily by expanding renewable energies and increasing energy efficiency.

“Nutrition” is of comparable importance for the climate as the energy-intensive areas of “living” or “mobility”, but the climate impact of our nutrition is not directly visible, unlike, for example, the fuel gauge in a car, or gas and electricity consumption.

The climate impact is made up of many direct and indirect factors such as the deforestation of primeval forests for cattle breeding or soy cultivation, methane emissions from ruminants, the cold chain, the use of artificial fertilisers, the proportion of waste or the transport route of food.

School meals are a sensitive issue: not only should they be cooked in a healthy, child-friendly and affordable way, the meals for the pupils should also be of high quality – not least in accordance with the quality recommendations of the German Nutrition Society (Deutsche Gesellschaft für Ernährung).

The Project

The project “KEEKS - Climate and Energy Efficient Kitchens in Schools” makes a contribution to climate protection by showing how climate and energy efficient cooking can be done in school kitchens.

Climate protection in the school kitchen is in tension with other important, but so far scarcely considered requirements such as the question of an ecologically sustainable, healthy diet and interdisciplinary nutrition education.

In the course of the project, 19 measures were therefore identified with which over 40 % of the total emissions can be saved in the area of school catering. The most important are:

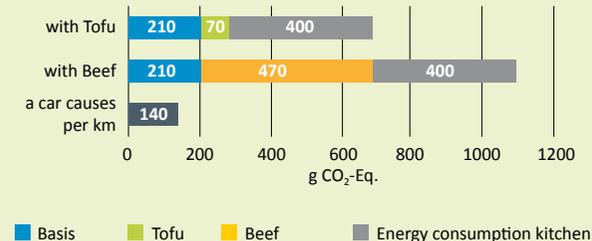
- Climate-optimized menu plan through substitution and reduction of meat
- Establishing efficient waste management
- Reduce (whole) milk and dairy products and substitute partially with vegan products
- Use efficient freezers and kitchen appliances
- Drink tap water

On the basis of the analyses, results and experiences developed, school kitchens throughout Germany were supported in developing their climate protection potential. To this end, more than 150 further training events and school coaching sessions have already been carried out.



Example Dish

1 serving of Indian Stew



Momentum for Change 2018 Lighthouse Activity

In December 2018, the KEEKS project was awarded the Momentum for Change Award by the UN Climate Change Secretariat as a lighthouse project in the “Planetary Health” category.



Momentum for Change is an initiative spearheaded by the UN Climate Change secretariat to shine a light on the enormous groundswell of activities underway across the globe that are moving the world toward a highly resilient, low-carbon future. Momentum for Change recognizes innovative and transformative solutions that address both climate change and wider economic, social and environmental challenges.