



### PROBLEM DESCRIPTION:

Around one-fifth of the climate-damaging emissions in Germany occur in the value chain from production to transport to consumption of food in the area of nutrition. The largest share is due to methane emitted in factory farming. In 2020, this corresponded to approximately 1.75 tons of CO<sub>2</sub>\* per person. Another problem is the food waste produced. These often have to be disposed of unused. This problem also affects the food on offer on campus.

### STAKEHOLDER\_ANALYSIS:

Stakeholders on campus are the students and employees of the university. However, they are also potential food service providers on campus and users of food waste, food scraps, or usable food.

Furthermore, it is important to consider the regulatory framework that sets guidelines for the transfer of food.

### CURRENT STATE:

In the refectory on campus, at least one of the main meals offered is already designated as a "KlimaTeller". This is intended to identify meals whose emissions are at least 50% lower than the average for conventional meals. In addition, the climate-damaging emissions of the offered meals can be calculated with the KlimaTeller app.

### RELEVANCE\_ANALYSIS:

The problem can be addressed in a variety of ways in the future:

- 1) Climate-damaging emissions can be reduced, for example, by using regional products and substituting meat.
- 2) Per capita emissions can be reduced by recycling food waste (e.g. biogas plants) or passing on food leftovers (e.g. food sharing).



### CONCEPTUALISATION:

Please develop a holistic approach to promote **low-emission food services** and / or reduce food waste.

### APPLICATIONS:

Please program an application for a Food\_Sharing\_Platform, through which food that is no longer needed can be distributed. And the saved resources can be visualized.

### DESIGN:

Please design a social media campaign to promote low-emission food service and / or reduce food waste.

