

## Fact Sheet

### Supporting the catering-planning – for customers

#### Outline

As customer of a catering service, I (we) can actively support the commitment from the caterer to prevent food waste. One way of doing this is to communicate the importance of preventing food waste within the call for bids. After the acceptance of a bid, regular communication with the caterer during the planning phase of the catering service has a high priority.



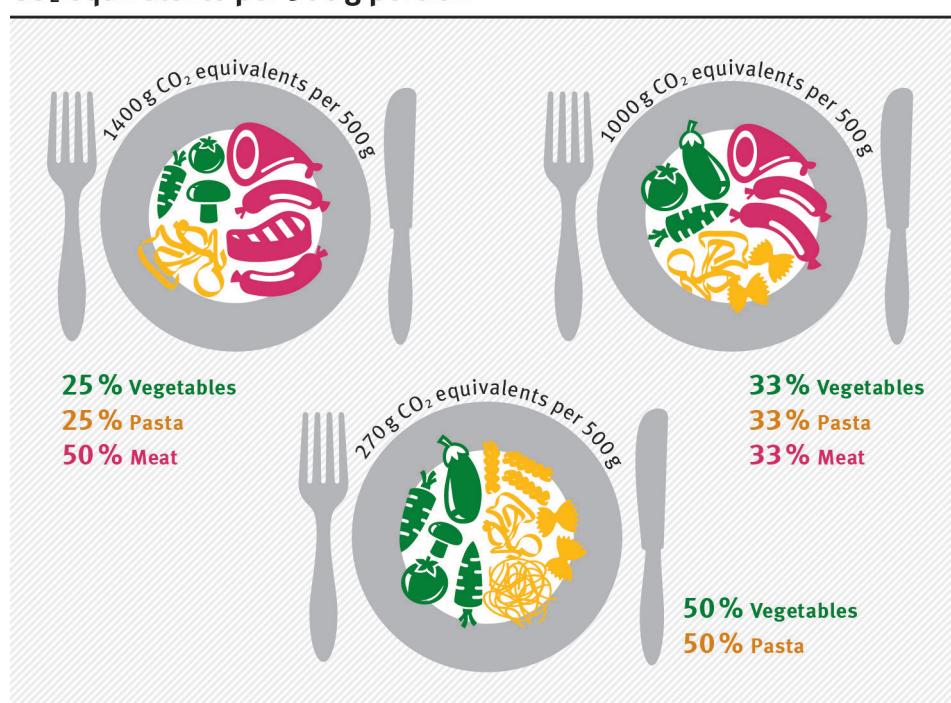
#### Procedure

- ▶ Alert caterers to the prevention of food waste by your appropriate call for bids
- ▶ Adjust the catering requirement of your event to the actual requirement needed
- ▶ Care for your customer relationship and communication
- ▶ Know the guest structure and inform your caterer about it

#### Environmental relevance

Did you know? With the selection of products for your basket of goods, you have a direct influence on the ecological footprint of your catering.

#### CO<sub>2</sub> equivalents per 500 g portion\*



\*typical portion size for a main meal at a catered event

Source: Umweltbundesamt