



# Forum Küche Bremen: transforming public catering one meal at a time

**We Make Transition! – Partner meeting, April  
23rd-25th, 2025 – Valmiera, Latvia**



## **Introduction:**

a quick outlook on food systems transformation in Germany from a public perspective



## **The case of Bremen:**

Forum Küche




Aims and activities



## **Synergies of WMT and Forum Küche**

**The food system is not broken - it does exactly what it was designed to do. (Inspired by Eric Holt-Gimenez)**

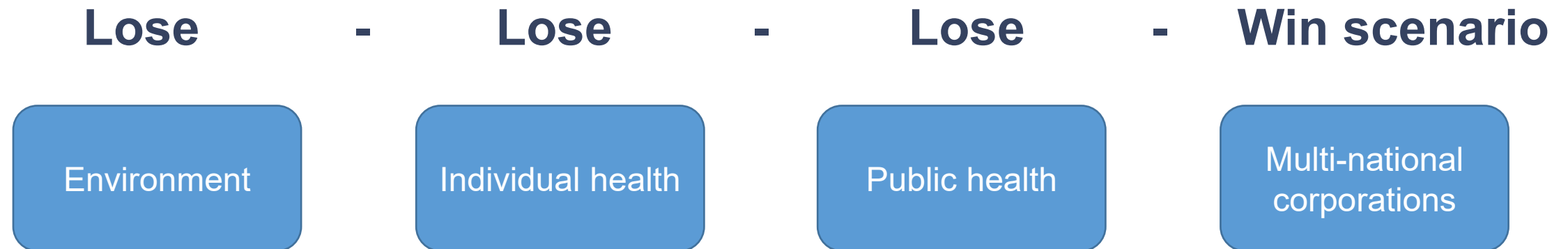
## What was it designed to do?

-  **provide large quantities**
-  **cheap, high-calorie density foods**
-  **available all the time and everywhere**

**while externalizing costs to human health, the climate and the environment**

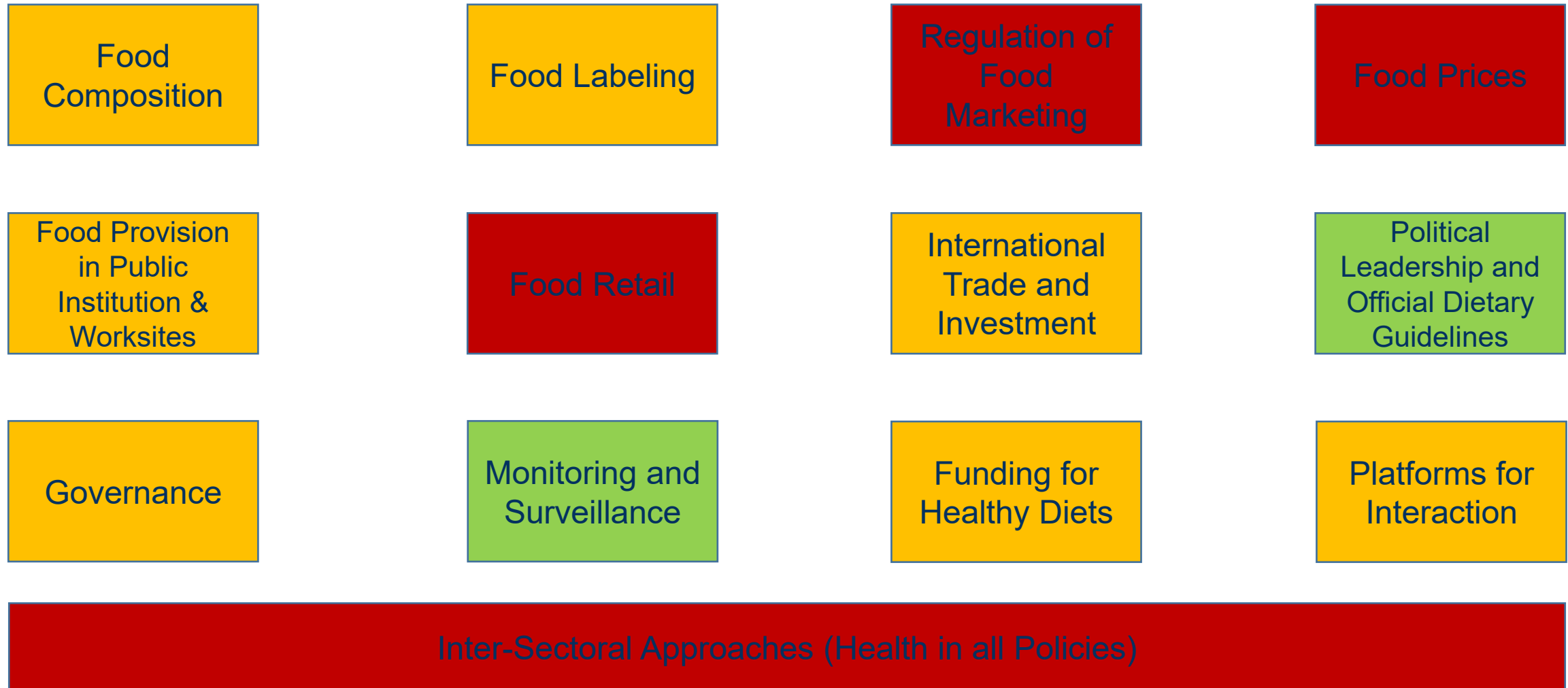
## FEAST2030:

Current food systems perpetuate a







Source: Jani A (et al.), (2022) Transitions to food democracy through multilevel governance. Front. Sustain. Food Syst. 6:1039127. doi: 10.3389/fsufs.2022.1039127

## What are measures the public sector could take to help shift the food system in Germany?



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von Philipsborn et al. (2022) identify the following priority actions:

-  the binding implementation of nutrition standards for schools and kindergartens
-  a reform of the value added tax on foods and beverages
-  a sugar-sweetened beverage tax
-  and stricter regulation of food marketing directed at children



## Zooming in: the case of Bremen

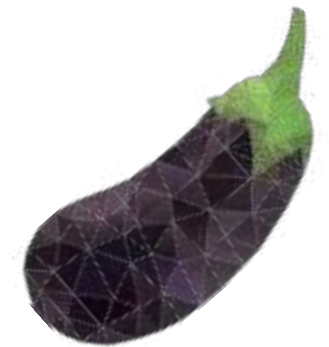
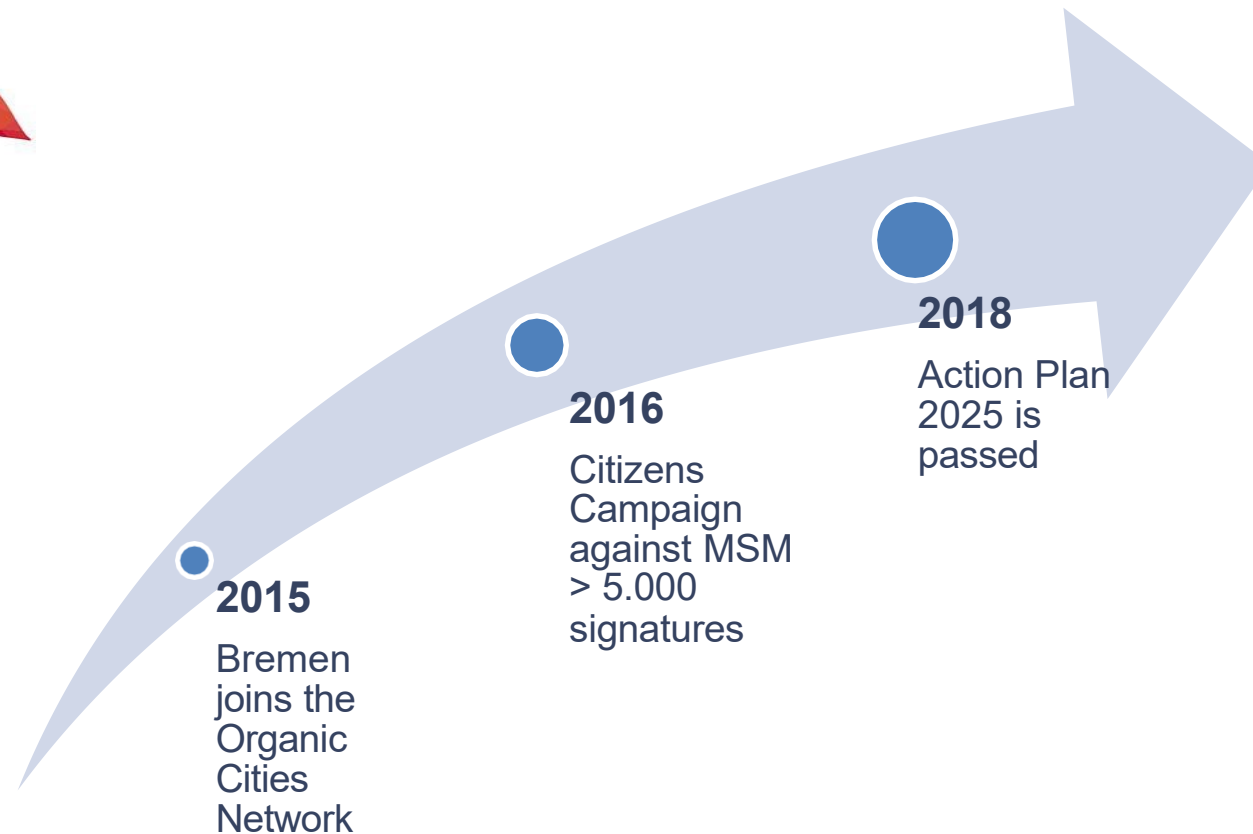
Bremen is both a federal state  
& a municipality

-> a larger toolbox and more leverage to  
enact food systems transformation





# Food system transformation: The Bremen way



# Action Plan 2025: sustainable, healthy and joyful food culture for public catering in Bremen



## 1 Introduction of the DGE quality standard

For a balanced and healthy diet

## 2 Transforming public catering to up to 100% organic ingredients

For a sustainable diet

## 3 Use of regional and seasonal ingredients

For a high quality of public catering in kindergartens, schools and hospitals

## What is unique about Forum Küche?

Integration into the Bremen adult education center (Volkshochschule)



# Our tasks

Trainings and  
courses in an  
open system

Consultancy &  
coaching of  
kitchens in  
transition to 100%  
organic

Networking events  
for public catering



**Target audience:** Chefs, kitchen managers, dishwashers and serving staff, decision makers in Bremen's communal catering sector, as well as the general public

## Our course offer



### **Cooking** - example courses:

- Eat the rainbow – plant-based cuisine for the summer
- Low waste and leftover cooking – What is food waste?



### **Processes** – example courses:

- Calculation methods for organic food
- Waste reduction and management in public catering



### **Environment** - example courses:



- Excursions to best practice examples, farms etc.
- Climate protection and nutrition – options for kindergartens and schools



### **Us** - example courses:

- Bremen Organic Fair – meet your local farmer
- On the path to 100% organic - How pedagogic staff & kitchen achieve more as a team

## Our experience – the macro level

-  Political will is good – but not sufficient
-  Framing food as a cross-sectoral issue -> food as a public health and social justice issue
-  Surrounding conditions must be designed to support change-> e.g. public tenders for school meals
-  Gatekeeper-effect: approach decision-makers, but direct line to the kitchens in critical
-  Identify existing players & cooperate



## Our experience - Consulting

Transformation is an emotional process, good arguments are not enough.

When things get concrete, resistance arises.





## Our experience - Consulting

### What works?

Meeting people  
where they are at

A systemic  
perspective

Facilitation  
methods

Individual  
consulting  
modules

Tasty, exciting  
recipes

## Our experience - Consulting

### What works?

1 kitchen trainer  
is not enough

What are kitchen  
staff enthusiastic  
about?

What else can  
we get them  
excited about?

## Synergies of We Make Transition and Forum Küche

 a shared mission of systemic transformation

 food as a lever for transition

 addressing target audiences together

## One year in...what we have achieved so far



 **Opening of Forum Küche premises in April 2024**

 **28 courses and 11 other public events**

 **309 training participants**



 **At least 408 people reached through other event formats**

 **Institutions reached: 49 kindergartens, 1 school, 9 other**



 **Project partner „Shaping the food transition together“ – MRW 2024-2027**

 **Networking office for Kindergarten and School Meals for Bremen as of April 2025**





28.04.2025



20

**Thank you for your attention!**

**Questions?**

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