



Cafeteria greening practices

- Serves lunch for the HQ staff and people from the surrounding area: 4,416 lunches were served in 2021 (18,242 in 2019, reduction after COVID-19).
- Lunch variety is heavy on **vegetarian/vegan** options with one day a week only vegetarian served. The lunch line offers first salad, then vegetarian and at the end fish/meat option.
- The cafeteria is only using plant based "milk" for coffee. Fair trade coffee is sourced from a group of small farmers.
- Pre-registration is in use for HQ staff to reduce **food waste**. Cafeteria sells left over food as take-out. Take-out food is packed in "ecoecho" dishes (environmentally friendly).
- Leftover porridge from the breakfast serving is used to bake rolls.
- No trays in use to reduce dishes, water etc.
- No single-use dishes/cups.
- Ecofriendly dishwashing detergent.
- Centralized orders to reduce number of vehicles delivering materials.
- Recycling of all **waste**.