



TRENDS IN DINING SERVICES

Vegan Meals in Student Restaurants

ECStA Study visit to
Charles University, Prague
March 18-20, 2024

PROGRAMME

Monday, March 18, 2024

- PM arrival in Prague, check-in to university accommodation or own hotel
- 20:00 Informal Dinner at Hotel Krystal, José Martího 2/407, 162 00 Praha 6-Vešelavín

Tuesday, March 19, 2024

8:45 meet at the lobby of Hotel Krystal for travel to Charles University (public transportation) to Charles University building at Celetná 13, 110 00 Praha 1

9:30 **Welcome and Introduction**

- Welcome by Miroslava Hurdová, Director of Student Services, Charles-University Prague
- Welcome by Sven Engel, Director of International Relations, German National Association for Student Affairs (DSW)
- Tour de table: Introduction and Expectations of participants

10:30 **Student Services at Charles-University Prague**

- Introduction to Charles University and the student services
- Questions and answers

11:00 Coffee break

11:30 **Development of Vegan Meals in Dining Services in Europe**

- Nikola Rusová, Charles University Prague: *Introduction of vegan meals on all days of the week, challenges and possible solutions from the Czech experience*
- Sarah Schmied, Director of Dining Services in DSW: *Plant-based food trends in student restauration – Experiences from Germany*
- Alessandro Ciro Sciretti, President of the Italian National Association for Student Affairs (ANDISU): *Experiences in vegan and vegetarian dining services – Examples from Italy*
- *Questions and answers*



13:00 Networking Lunch

14:00 **Campus tour of Charles University Prague**

- Special focus on student dining halls

17:00 return to hotel & free time

20:00 Dinner

Wednesday, March 20, 2024

8:45 *meet at hotel lobby for travel to Charles University (public transportation)*

9:30 **Thematic Workshop**

Exchange by members of the group on the following key themes:

1. How to develop tasty vegan and vegetarian meals and build up a database of recipes
2. Challenges in staff training: how to motivate kitchen teams for new ways of cooking?
3. Challenges in product purchasing: how to acquire the necessary (and sometimes rare) ingredients?
4. Communication and marketing efforts around new offers: how to win the customers?
5. Incorporating research and empirical data into dining services: use of available data (e.g. on allergens, energy consumption etc.) and cooperation with universities and research institutes

Confirmed input for the discussion:

N.N., ProVeg Czech Republic: *Promoting vegetarian dining services in Czech higher education – local experiences (draft title)*

Peter Falk, Director of Dining Services, STW Heidelberg: *Vegan cooking and the associated challenge of getting employees excited about it*

Vera Putteman, Director of Dining Services, Ghent University: *Vegetarian and vegan catering in the student restaurants of Ghent University*

Claus Kaiser, Director of STW Ulm: *Using Data on carbon footprint and climate score in dining services – the Eaternity project*

With Flexible Coffee break

12:00 Networking Lunch

14:00 Lessons-learned, evaluation and follow-up

- Transfer of knowledge and adaptation to local needs
- Evaluation
- Follow-up and possible further projects

15:00 Departure