

Best Practice 'Food Impact Calculation System (FICS)'

TU/e
SUSTAINABILITY

For an Innovation Space Project, a team of 4 students teamed up with our Sustainability Ambassador, Facility Management Services and our caterer Appèl to come up with a solution to nudge people to make a sustainable choice in the canteens at the TU/e.

The Problem:

As climate change is coming closer to our own doorstep, we have realized that we need to do something about emissions in every industry. The food industry accounts for 37% of the global CO2 emission. However, people don't want to be told what to do and how to behave, they want to make these choices for themselves. Our system changes the decision-making process for customers and caterers and makes the sustainable choice the easiest choice.

The Solution:

The team came up with an idea for Food Labels that provides the necessary information to make the right choices, the social hero and the environmental fighter.

The social hero shows how well a product does when it comes to vitality, social responsibility and local harvest, while the environmental fighter considers emissions, water and organic production, and each product would get a score based on these topics. With our labels, it has been proven that 20% of the customers consciously goes for a low emission product.

This project consists of a scientifically approved method, being part of an educational assignment (as part of an existing course) which is tested in real life on campus. A perfect example of how Research, Education and Operational Management can work together to make the world a better place and reach goals as stated in the TU/e's Sustainability Vision for Operational Management.

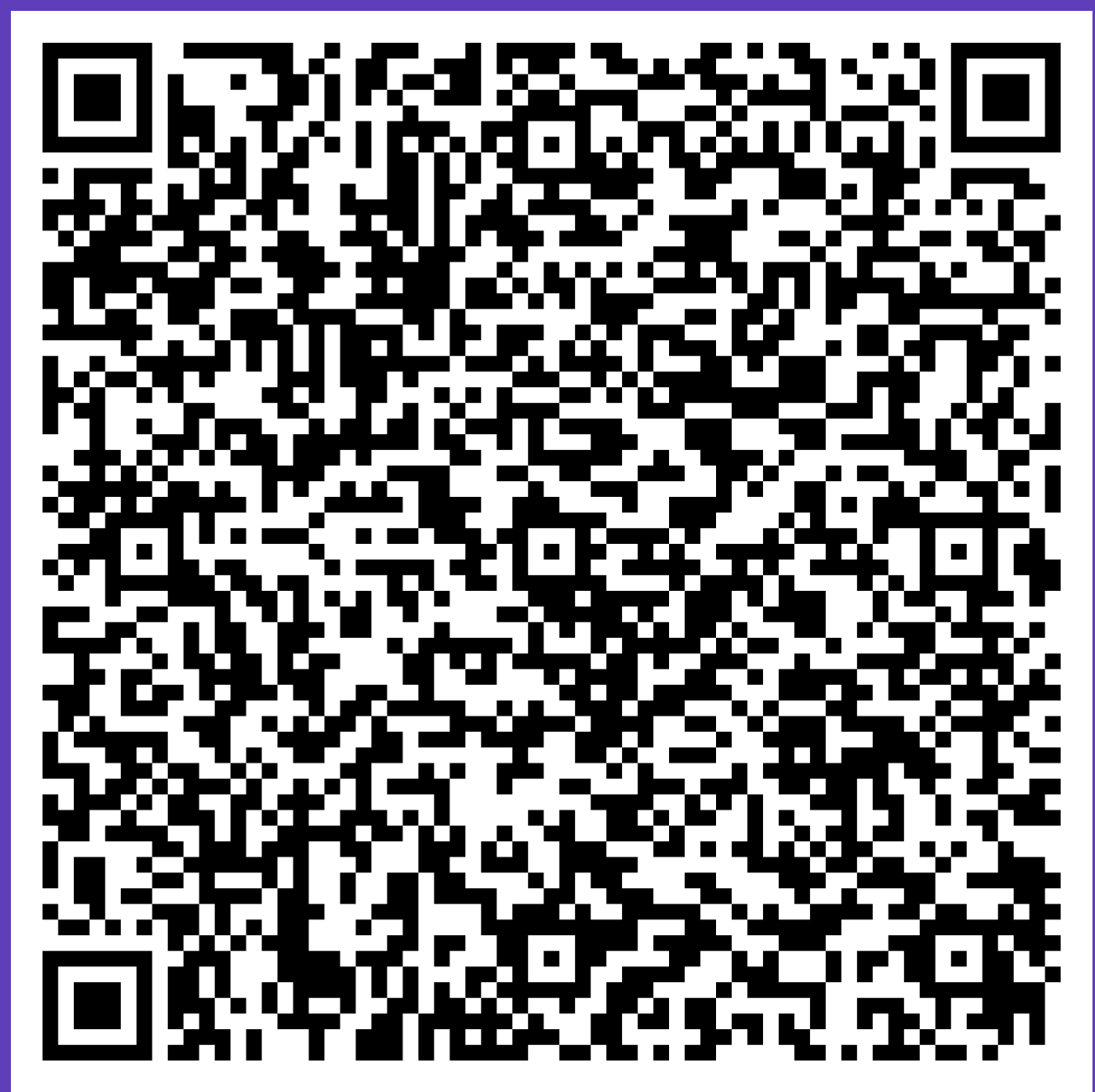
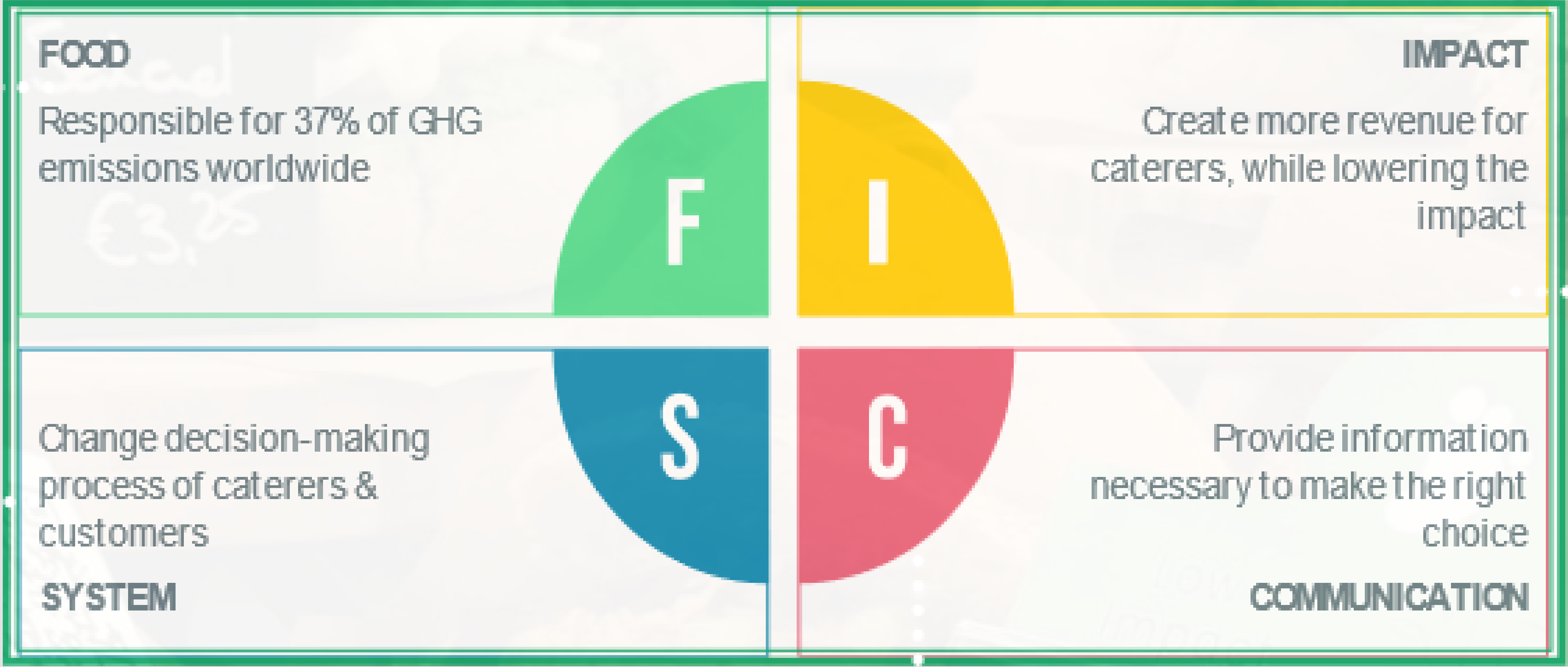


Want to learn more?

See this article in Cursor for more information: <https://www.cursor.tue.nl/en/news/2021/december/week-2/how-sustainable-is-your-sandwich/>

What's next?

The test results were positive and asked for a follow up. What happened next is that a formal Student Team is formed around this subject, where the aim will be to improve the labelling system and implement it at all canteens at the TU/e and later create a possible industry standard, including a business model around the labels.



Learn more about our Sustainability Best Practices and get involved by connecting via our LinkedIn page or sending us an email: sustainability@tue.nl

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