



COOL DOWN!

1. Thaw frozen food in the refrigerator
2. Make sure that the temperature in the refrigerator is 5°C and the freezer is at -18°C
3. Fully utilize the space of refrigerators in use and reduce the total number of operating refrigerators

Go' jagt – ja tak!

New habits in the kitchen:

- energy efficient use of the oven, stove, fridges, ventilation and lighting
- reduction of food waste and water consumption

BEHAVIOUR CHANGE

CAMPAIGN FOR ENERGY EFFICIENCY IN PROFESSIONAL KITCHENS

What we did

- Undertook field studies in professional kitchens and engaged kitchen managers in workshops
- Developed 43 pieces of achievable advice that helps kitchens staff in reducing greenhouse gas emissions
- Focused on use of humour and the tone of the workplace
- Placed the advice in campaign stickers and guides
- Ran 4 weeks of campaigning in 17 professional kitchens
- Evaluated the concept by interviewing participants

What we achieved

- A complete and tested 'package' of campaign concept with guides, stickers and gimmicks
- Positive engagement and action from all participating kitchens
- Clear behaviour change at work and at home from participants
- Recommendations for policy makers for furthering the campaign
- Support from policy makers wanting to spread the concept



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