

The menu carbon simulator

A tool to assess the greenhouse gas emissions of menus



May 2014

Specific goals :

- 30% reduction in greenhouse gas emissions linked to consumption in municipal canteens
- 30% of accredited products (Organic, MSC, Label Rouge) in the meals served by the City in 2014
- 40% of seasonal and local products in the meals served by the City
- 20% reduction in greenhouse gas emissions from collective catering by limiting the frequency of meat and dairy products

30%
à 2020



Adaptation



- 29 million meals served per year
- 80% additional greenhouse gas emissions for meat products
- 49,600 teqCO₂ released in 2011 (compared to 52,600 in 2004)
- 13,500 teqCO₂ to be saved between 2012 and 2020

In 2012...

- 22.1% of sustainable food served in City of Paris restaurants
- 37% of sustainable food served in crèches

Paris Climate Plan

Designed for managers in Paris collective catering facilities but useable by everyone, the carbon simulator for menus is intended to take the objectives of the Paris Climate Plan into account, namely a 30% reduction in greenhouse gas emissions associated with consumption in municipal canteens by 2020.

An **interactive tool** to test several food criteria: seasonality, production method (organic or conventional), origin, packaging, etc. An assessment of greenhouse gas emissions is given according to the choice of menus on one or more days.

Entertaining, user-friendly and educational, with this tool equivalent CO₂ emissions are compared by food product or are expressed in percentages and in representative values, by item and comparing the menus for a week.

[Access to the carbon simulator](#)

For more information

- SEE ALSO THE PARIS SUSTAINABLE FOOD PLAN

Keywords: consumption, greenhouse gas, tool, administration, territory