

Press Release  
Lyon, June 20th, 2018

## **An affordable and 100% ecological restaurant?**

### **Green Table, born from an original teamwork between L'Institut Paul Bocuse and La Commune, proves it!**

**L'Institut Paul Bocuse in full cooperation with La Commune (business incubator from Lyon, area, dedicated to restaurants) presented at The Sirha Green trade show (June 17<sup>th</sup>/18<sup>th</sup>/19<sup>th</sup>) «Green Table», le 1<sup>st</sup> Zero waste food court. More than 1000 worldwide professionals had the opportunity to taste and get inspired from green innovations and ideas. This food concept, designed and run by the 3rd year students in « Culinary Arts » et « Hospitality Management » approached sustainability as a whole: food and products, equipment, tableware, design, digital innovation and waste management.**

Sustainable catering and foodservice is part of Institut Paul Bocuse's programs for many years, as the Institute keeps on spotting and studying the news consumer trends to anticipate them. These social and environmental challenges are key for the new generations of chefs and managers

**80 students revisited 4 food concepts incubated at La Commune Lyon.** The whole customer experience was built to make understand what a genuine eco- responsible restaurant is.

**Customers had choice between 4 types of cuisine:** insects as an alternative protein source with « Les Fruits de Terre », Italian organic food with « Trattino », vegetarian world cuisine with « Marza » and burgers made from local products with « Casse-croûtier ».

The Institut worked with innovative suppliers to offer a compostable or recycled tableware and work with wood materials to design a vegetal and friendly environment. As to the students (wearing 100% « Made in France » uniforms, designed and manufactured by Lafont), they brought the dishes to life by storytelling them.

**Food Tech obviously has a part to play in the green economy.** That is why the Institut collaborated with Innovorder to develop a paperless payment solution as well as a click and collect solution.

In addition, because being an Eco-Citizen is not a question of money any longer, students worked closely on affordability.