Sustainable purchasing policies

Summary
All of our nine hostels – with a tenth to be added in 2017 – are certified 'Fair Trade Zones', a label awarded by Fairtrade Luxembourg based on the purchasing policies of restaurants and catering businesses. Among other products, all our coffee, tea, and rice are fair trade. To let our guests know about this, fair trade products are labelled on the menu and corresponding posters are displayed in our restaurants. A weekly 'veggie day' was initiated in order to encourage a more plant-based diet.

All of our restaurants heavily rely on local and seasonal products. Our meats and vegetables are almost exclusively provided by a local producer. As with our fair trade products, local meats are labelled on the menu. Furthermore, as our restaurants provide the catering for ten day-care centres, we try hard to lead as a positive example to young people. The children of these day-care centres are also invited to visit the farm and have the process of growing food explained, after which the staff and children prepare a meal out of the food they just harvested.

Objectives
The objective of the initiatives is to raise awareness of the impact that our consumption patterns have on the environment as well as the global economy. The carbon and water footprints of our food choices are unfortunately only very rarely taken into account. Consequently, we also want to encourage people to abstain from a daily consumption of meat.

Economic
Supports local economy
Decreased consumption

Social
Encourages local collaboration
Healthier eating choices

Environmental
Reduced CO2 emissions from transportation
Seasonal products offered

Sustainable Tourism through Hostelling
Technical details

The fair trade initiative was started roughly five years ago, soon after the certificate was launched by Fairtrade Luxembourg. As a non-profit organisation that aims at bringing people from all the World together, it’s a logical step to try and do our part for a fairer global economy. Furthermore, the label comes – as most labels do – with free professional counselling and advice. Alongside the certification itself, it’s great to have a contact person who is able to consistently provide information and suggestions for our restaurants.

In order to be awarded the label, our hostels must (exclusively) offer three fair trade products, one of which has to be coffee. Secondly, fair trade products must be clearly marked on the menu. In our case, we started with coffee, tea and rice, although we have since expanded our offer significantly, which now includes ice creams, chocolate as well as most fruit.

The one and only challenge that comes with the initiative is to keep the offer affordable for people travelling on a tight budget. While some fair trade products (i.e. coffee, tea, rice, bananas) aren’t significantly more expensive than their mass-market counterparts, others remain relatively costly in comparison.

Total overnights/year in the participating Hostels: 135084
Funding: 100 by the NA
Target audience: Guests/ Children/ Families
Reach: Local/ Regional/ National
Duration: Forever
Location of the activity: At the hostel
Partners: Fairtrade Luxembourg
Communication: Posters in the hostels, webpage, social media

Other personal insights or quotes

With very few exceptions, we have found that going local and offering fair trade products has been surprisingly easy and with little or no extra expenses on our part. And as people are becoming more and more aware of the impact of their food choices, it’s also a great selling point!

Would you like to know more about this initiative?
Contact: Karsten Stragies, Sustainability Coordinator
Email: karsten.stragies@youthhostels.lu

Follow Youth Hostels Luxembourg on

Sustainable Tourism through Hostelling
Sustainable Tourism through Hostelling
Sustainable Tourism through Hostelling
Menu de la semaine du 30 janvier au 05 février 2017

Lundi 30 janvier 2017
Chickenburger (label rouge)(1)(3)(7)
Pommes Wedges
Brownie (1)(3)(7)(8)

Mardi 31 janvier 2017
Veggie Day
Quesadillas aux légumes et cheddar(1)(7)
Meringue aux litchis(3)(7)

Mercredi 01 février 2017
Tempura de filet de tacaud(6), sauce rémoulade(1)(3)(7)(10)
Riz bio (fair trade)(7)
Ou
Coq au vin (label rouge)
Riz bio (fair trade)(7)
Entremet glacé à la pistache(3)(7)(8)

Jeudi 02 février 2017
Steak de bœuf (viande du terroir), sauce bordelaise
Galette de coquillettes(1)(3)(7)
Dacquois à la crème de mangue(1)(3)(7)(8)

Vendredi 03 février 2017
Menu Savoyard
Tarte savoyarde (feuilletage, pommes de terre, lardons, jaune d’œuf confit, reblochon)(viande luxembourgeoise)(1)(3)(7)
Gâteau savoyard(1)(3)(7)

Samedi 04 février 2017
Gratin de chicon au jambon (viande luxembourgeoise)(1)(3)(7)
Beignet à la pomme(1)(3)(7)

Dimanche 05 février 2017
Choux farci (viande du terroir)
Spätzle frais(1)(3)(7)
Dessert au choix

Menu végétarien
Cake au brie et aux poires (1)(3)(7)(8)

à 9,90 € (prix membre) et à 10,90 € (prix non-membre)