

# 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.



**Consuming Sustainably**  
Equipment, food & beverage

**National HI Association**

**Youth Hostels Luxembourg - Les Auberges de Jeunesse Luxembourgeoises -**

**Hostels**

**All Hostels**

**SDG Contribution**



### Economic

- Supports local economy
- Decreased consumption

### Social

- Encourages local collaboration
- Healthier eating choices

### Environmental

- Reduced CO2 emissions from transportation
- Seasonal products offered



## 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**

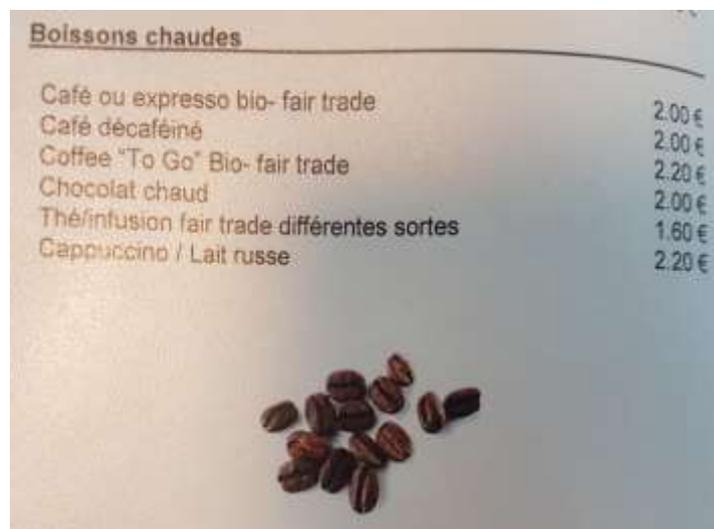
**Reach: Local/ Regional/ National**

**Duration: Forever**

**Location of the activity: At the hostel**

**Partners: Fairtrade Luxembourg**

**Communication: Posters in the hostels, webpage, social media**



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## 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!

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**Would you like to know more about this initiative?**

**Contact: Karsten Stragies, Sustainability Coordinator**

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**WE RESPECT SEASONS WHEN DEFINING MENUS**

Part of support by: **Melting Pet**  
THE YOUTH HOSTEL & RESTAURANT

**WE PREFER LOCAL PRODUCTS**

Part of support by: **Melting Pet**  
THE YOUTH HOSTEL & RESTAURANT

**WE OFFER VEGETARIAN MENUS**

Part of support by: **Melting Pet**  
THE YOUTH HOSTEL & RESTAURANT

**WE USE FAIR TRADE PRODUCTS**

Part of support by: **Melting Pet**  
THE YOUTH HOSTEL & RESTAURANT



## Menu de la semaine du 30 janvier au 05 février 2017

### Lundi 30 janvier 2017

Chickenburger (label rouge)<sup>(1)(3)(7)</sup>  
Pommes Wedges  
Brownie <sup>(1)(3)(7)(8)</sup>

### Mardi 31 janvier 2017

#### Veggie Day

Quesadillas aux légumes et cheddar<sup>(1)(7)</sup>  
Meringue aux litchis<sup>(3)(7)</sup>

### Mercredi 01 février 2017

Tempura de filet de tacaud<sup>(4)</sup>, sauce rémoulade<sup>(1)(3)(7)(10)</sup>  
Riz bio (fair trade)<sup>(7)</sup>  
Ou  
Coq au vin (label rouge)  
Riz bio (fair trade)<sup>(7)</sup>  
Entremet glacé à la pistache<sup>(3)(7)(8)</sup>

### Jeudi 02 février 2017

Steak de bœuf (viande du terroir), sauce bordelaise  
Galette de coquillettes<sup>(1)(3)(7)</sup>  
Dacquois à la crème de mangue<sup>(1)(3)(7)(8)</sup>

### Vendredi 03 février 2017

#### Menu Savoyard

Tarte savoyarde (feuilletage, pommes de terre, lardons, jaune d'œuf  
confit, reblochon)(viande luxembourgeoise)<sup>(1)(3)(7)</sup>  
Gâteau savoyard<sup>(1)(3)(7)</sup>

### Samedi 04 février 2017

Gratin de chicon au jambon (viande luxembourgeoise)<sup>(1)(3)(7)</sup>  
Beignet à la pomme<sup>(1)(3)(7)</sup>

### Dimanche 05 février 2017

Choux farci (viande du terroir)  
Spätzle frais<sup>(1)(3)(7)</sup>  
Dessert au choix

#### Menu végétarien

Cake au brie et aux poires <sup>(1)(3)(7)(8)</sup>

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

