



MENU PLANNING STRATEGY BASED ON ECOLOGICAL FOOTPRINT

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Abstract

The ecological footprint analysis (EFA) was conducted in order to analyze the environmental impact of improved catering processing system by using an increasing amount of 15-25% regional organic foods and 50% less amount of meat in the daily meals created for “Dunarea de Jos” University Galati (UGAL) students in 2009. According to the model of Wackernagel and Rees, an original modified model for EF evaluation is applied in the present paper research. The article proposes for the first time in the Romanian academic area, a valuable improved menu structure, the food items optimum origin and the conversion coefficient in order to calculate the foods and menus EF in the public establishments.

Key words: catering, Ecological Footprint Analysis (EFA), organic foods

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