

Encouraging Sustainable Catering Practices in the HEP Community

Tuesday, 6 September 2022 17:12 (12 minutes)

Agriculture, food production and distribution are major contributors to global greenhouse gas emissions and can be hugely detrimental to our environment in terms of land use, biodiversity and eutrophication. The food system in so-called developed nations is currently unsustainable and needs dramatic changes in order to prevent global warming to less than 1.5 degrees Celsius.

Given the large industrial accelerator complexes and travel methods upon which much of HEP research relies, changing the food and catering practices will, admittedly, have a relatively small environmental impact within HEP itself.

Nevertheless catering and food consumption are visible and social practices. The potential effect of reputable academic sectors promoting more sustainable eating habits could have a potentially much larger influence on an industry which has a relatively huge impact on climate change globally.

With a particular focus on the detrimental effects of meat and dairy consumption and the impacts of animal agriculture, this talk hopes to justify and explore methods by which we can encourage more sustainable eating practices in our facilities, conferences and private lives.

I understand that submitted abstracts will only be considered from registered participants.

Yes, I have already registered.

Primary author: MALLOWS, Sophie (KIT - Karlsruhe Institute of Technology (DE))

Presenter: MALLOWS, Sophie (KIT - Karlsruhe Institute of Technology (DE))

Session Classification: Input and Discussion