

Bern and Zurich, November 2024

## **FAQs on price adjustments for catering services at the University of Bern and the Pädagogische Hochschule Bern as of January 1, 2025**

### **Why is the meat menu more expensive?**

The price difference between the Garden menu (vegetarian/vegan) and the Farm menu (meat) is now CHF 0.90. This differentiation is intended to strengthen the control effect so that meat consumption can be further reduced. This is in line with the sustainability efforts of all those involved. In addition, the guest surveys conducted at the University of Bern in 2020 and 2024 support the desire for price differentiation between the different menu lines.

### **Who decides on a price increase at the University of Bern and the Pädagogische Hochschule Bern?**

The “Stiftung Mensabetriebe der Universität Bern” is responsible for catering at the University of Bern and the Pädagogische Hochschule (PHBern) and commissions the caterers of “Genossenschaft ZFV-Unternehmungen” and “Bakery Bakery”. The Board of Trustees of the “Stiftung Mensabetriebe der Universität Bern” reviews the catering concept, the offers and the prices and ensures medium- and long-term strategic planning. The Board of Trustees consists of representatives of Students’ Union of the University of Bern (SUB), the Intermediate Staff Association (MVUB), the Senate, the Executive Board of the University of Bern, the PHBern. At the suggestion of the caterers, the Board of Trustees approves the prices and submits them to the Executive Board of the University of Bern.

### **What measures are being taken to ensure sustainable production?**

The “Genossenschaft ZFV-Unternehmungen (ZFV)” is committed to thinking and acting sustainably. Among other things, it has committed to a net-zero target for climate emissions by 2050. It also relies on its own F&B charter for purchasing: this stipulates that beef, veal, chicken and pork must come from Switzerland. Eggs are sourced from particularly animal-friendly farms. Fish and seafood are purchased in accordance with the recommendations of the WWF guide. Coffee is purchased exclusively with the

*u<sup>b</sup>*

Fairtrade label from Max Havelaar. It also works with regional partners. In Bern, these include Bieri Gemüse in Neuenegg and the Christener bakery in the city of Bern.

ZFV uses the FOOD2050 menu guidance system to transparently display important information on the climate-friendliness and balance of its menus. It also carries out regular food promotions with particularly climate-friendly dishes: for example, it is part of the Veganuary.

As a founding member of “United Against Waste”, it is committed to raising awareness and minimizing food waste and already carries out comprehensive analyses in its establishments and implements measures to reduce food waste. It also relies on partnerships and collaborations to minimize waste. For example, with the “bring your own cup” initiative, which is also supported at the University of Bern.

More about [ZFV sustainability](#)