

# Record card for the Best Practice and its benefit for society



**Conscious Consumption - Project-No.: 2021-1-DE02-KA220-ADU-000033718**

Name or title of the identified best practice:	Restaurant using infarm
Presented at the TPM in:	Berlin Kickoff March 2023
Identified by partner:	CRN
Description of the best practice / project / business:	The restaurant offers dishes that are prepared with herbs and vegetables produced in infarm greenhouses at the location of the restaurant.
The project belongs to the economic sector / industrial sector of:	Food and restaurants
Interface / point of contact to Concious consumption:	Consumers get fresh food from a local place. The food is grown in a known environment. Furthermore transportation of goods is reduced.
Benefits / Advantages of the best practice locally:	Transportation is reduced, so the environmental impact is less than if goods would have been transported from far away distances. The consumer gets insights about food production and the food production is more transparent because the consumer can watch by him or herself.

Benefits / Advantages of the best practice globally:	Less transportation is better for ecological footprints.
Necessity of the best practice (respectively the idea behind the best practice) for conscious consumption:	Reduce transportation, better information about production,
Possibility to scale up the best practice approach to industrial size / to mass-produce:	Could be used in many restaurants, or varieties of the idea, like public greenhouses for the restaurants in a location, like one greenhouse to supply a certain street for several restaurants there...
Potentials seen for this best practice for conscious consumption:	The information about healthy food and environmental friendly produced food could help to consume more consciously.
Risks seen for this best practice for conscious consumption:	The production in greenhouses could be just a green washing, if the system would need too much non environmental friendly energy sources, the consumer could suffer a loss of diversity if only local food would be available.
Remarks:	