

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:	Kilowatt Le Serre
Presented at the TPM in:	Bologna
Identified by partner:	ELA
Description of the best practice / project / business:	Kilowatt Le Serre is a free, open and inclusive public garden, where people can grow together vegetables etc. The plants produced here are processed in a restaurant at the location. The menu is vegetarian. The production is based on a innovative water management system which will be extended by growing fishes and use their water to fertilize vegetables.
The project belongs to the economic sector / industrial sector of:	Food and restaurant
Interface / point of contact to Concious consumption:	Transparency of food production and to classify food production within the nature and to showcase what is needed to produce food. Furthermore it shows by the food of the restaurant how food looks like if it is produced locally. The idea is to showcase that such a local production adds nice food to the dishes.
Benefits / Advantages of the best practice locally:	Transparency and gaining knowhow about food production. These two aspects are important preconditions to enable consumers to consciously consume.

Benefits / Advantages of the best practice globally:	
Necessity of the best practice (respectively the idea behind the best practice) for conscious consumption:	
Possibility to scale up the best practice approach to industrial size / to mass-produce:	
Potentials seen for this best practice for conscious consumption:	
Risks seen for this best practice for conscious consumption:	
Remarks:	