

THE ROAD TO SUSTAINABLE RESTAURANTS IN THE NORTHERN NETHERLANDS

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1. Introduction

Worldwide, **restaurants** are seen as retail's largest energy user, using almost five times more energy per square foot than any other type of commercial building. The restaurant industry can be seen as one of the **least sustainable economic sectors**.

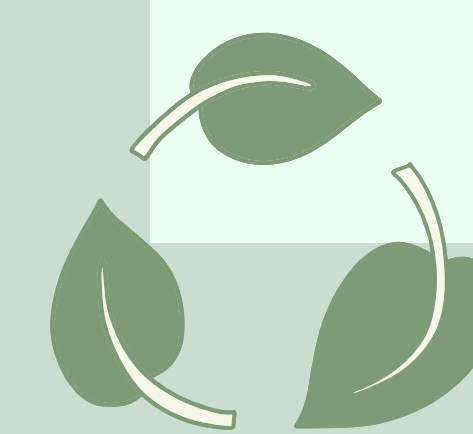


2. Objective

Barriers and **drivers** for restaurants that are becoming, or want to become more sustainable were identified. In addition, **ways to overcome** these barriers were determined, which can provide a certain degree of guidance to restaurants and policymakers.



How can **restaurants** in the Northern Netherlands become (more) **sustainable**?



3. Theory

Drivers

- Responsible management
- Possible cost efficiencies
- Regulations
- Pressure from society

Barriers

- Regulations & institutions
- Financial barriers
- Lack of knowledge



7. Concluding

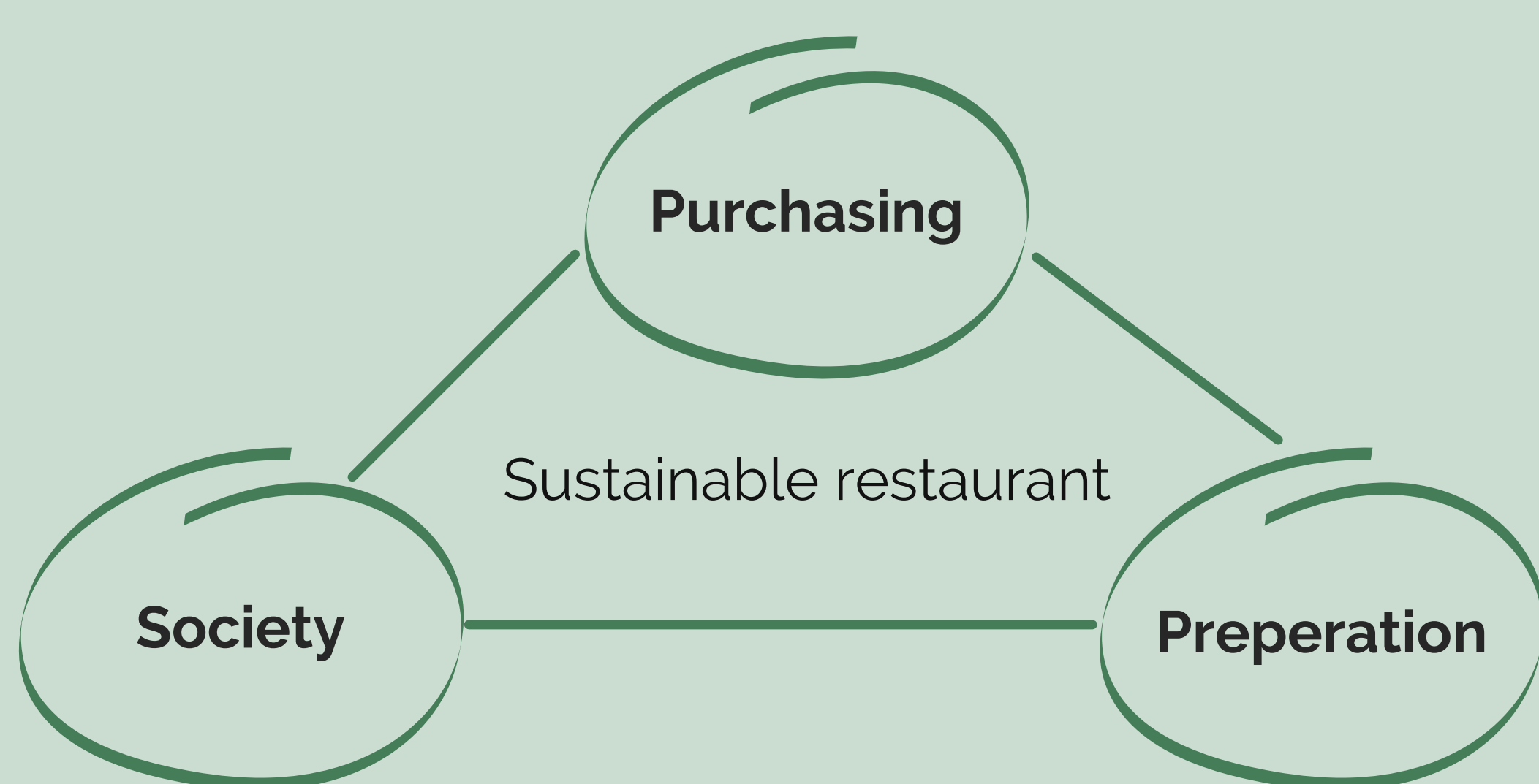
Entrepreneurs experience a **lack of time and knowledge**. Municipalities and other parties can help by providing **guidance**. The waste collecting situation is not optimal and collaboration is needed to overcome this.

4. Methodology

In collaboration with best-practice example **De Pleats**, a qualitative method was used in the form of a case study, using semi-structured interviews.



6. Findings



Context

