

What caterers can do:

- **Provide option:** Support dietary changes by offering more plant-based options in canteens
- **Set the standard:** Make plant-based option the default (easiest to order, cheapest and tasty)
- **Make it appealing:** Consult with or hire vegan chefs, offer workshop for staff
- **Experiment:** Trail different ordering of menu options, fruits at check-out, etc
- **Provide information and price incentives:** Introduce health and environmental labels for meals, and offer price incentives
- **Address both dietary composition and intake:** Reduce high-calorie meals and adopt flexible opening hours
- **Evaluate yourself:** Track progress compared to goals (e.g. 50% sale of plant-based meals)