What I do as a chef for sustainable farming?

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I’m a chef, farmer and forager with a natural view to food and the surrounding nature with all of possibilities it gives to us. In my opinion the most reasonable task for cooks in order to reach better ecological sustainability is to learn more about vegetables and ecological farming and to waste less food. Hence they would also learn to appreciate the farmers’ work and efforts, and could minimize the leftover of kitchens. One should use more wild fish, especially for the part of less utilized species. Hunters could offer more wild game to restaurants if we could find more butchers to work togther with them. Most desirable for me would be a new kind of co-operation between farms and restaurants in meat production, utilizing the whole animal for great plates in restaurants.

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