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► **To cite this version:**

Marie-Benoît Magrini, Hugo Fernandez-Inigo. Legume food development in catering (institutional food services). European Legumes in Transition 2021, Apr 2021, Webinaire, France. hal-03572835

**HAL Id: hal-03572835**

**<https://hal.inrae.fr/hal-03572835>**

Submitted on 14 Feb 2022

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# Legume food development in catering (institutional food services)

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H2020 PROJECTS ON LEGUMES

Webinar

The diversity of end uses for legumes

27th April 2021



The Leg Value project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No. 727672.



## How to foster legume consumption through institutional food services (IFS) ?

- **Definition of IFS:** not-for-profit catering (serving childcare centres, schools, universities, hospitals, retirement homes, workplaces, ...).
- **Context:** IFS serve a high number of guests at every stage of life, therefore they can play an important role in promoting legume consumption and increase the supply of legumes produced in Europe instead of importing them.
- **Aim of the study:** Analysing the brakes and levers regarding caterers' practices with legumes.
- **Legumes considered in this task (legumes for *food*):**
  - Pulses (lentils, beans, split peas, chickpeas and faba beans);
  - Soya.



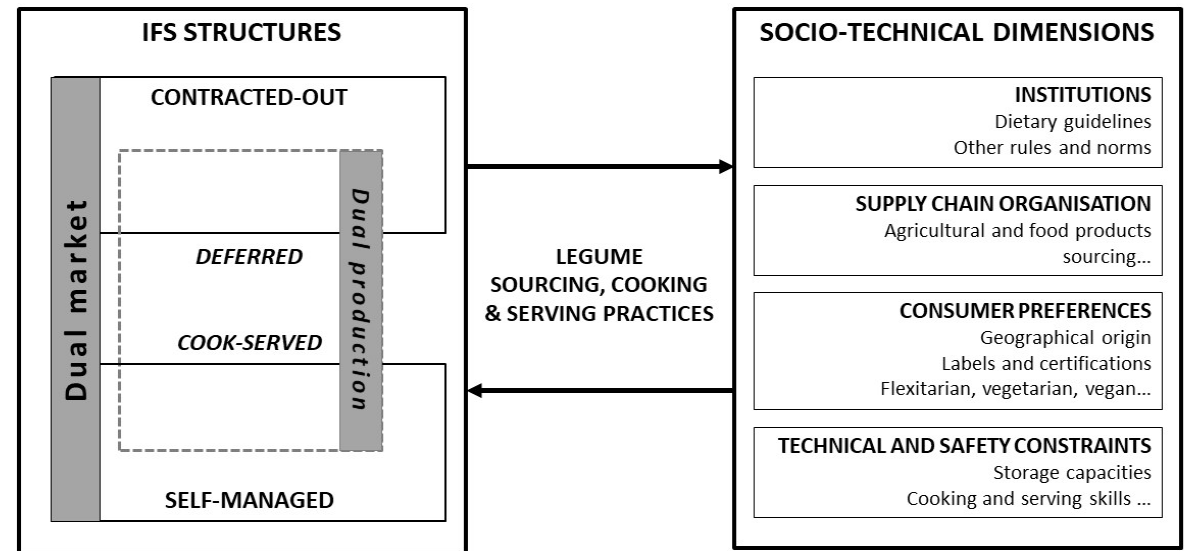
## Two data sources

- 1 **Open-ended interviews (54) and observations (8)** with IFS' stakeholders and professionals: federations, companies, cooks, ...
  
- 2 **Online survey (n=568)** addressed to French **IFS kitchens** (central and on-site, self-managed or contracted-out) Attempt was done to circulate the survey in Italy but without significant results.

## Scope

France, the largest IFS sector in Europe.

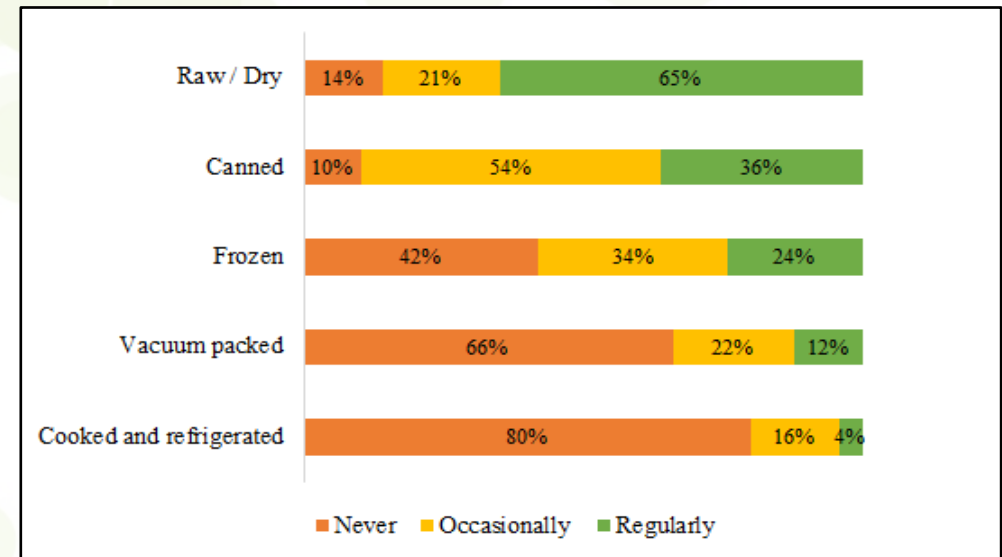
## Synthesis of the analytical framework for task 2.4



- Legumes are rarely served in French institutional food services (table 1)
- Legume foodstuffs are bought with various frequencies according to their type (figure 1)
- Kitchen size and culinary skills are main determinants in adopting legumes

Serving frequency	Contracted-out	Self-managed	Both (total)
Less than twice a week	43% (35)	64% (192)	59% (227)
Twice a week	21% (17)	18% (54)	19% (71)
More than twice a week	23% (19)	11% (32)	13% (51)
Everyday	11% (9)	7% (20)	8% (29)
Do not know	1% (1)	2% (4)	1% (5)

**Table 1. Serving frequency of legumes in French IFS sector (n=383)**



**Figure 1. Declared buying frequencies by types of foodstuff (n=513)**





# Main results and key figures (2)

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- Few caterers actively develop sustainable practices with legumes (figure 2)
- Even if they are few in number (16%), kitchens that develop legumes the most are also those with the strongest sustainability profile (more alternative dishes, local and organic sourcing).
- Alternative (vegetarian or vegan) dishes are recent (only 12% serve them for more than 5 years (n=476)).
- There is clear call from kitchens for more recipes and training for both legumes and alternatives dishes

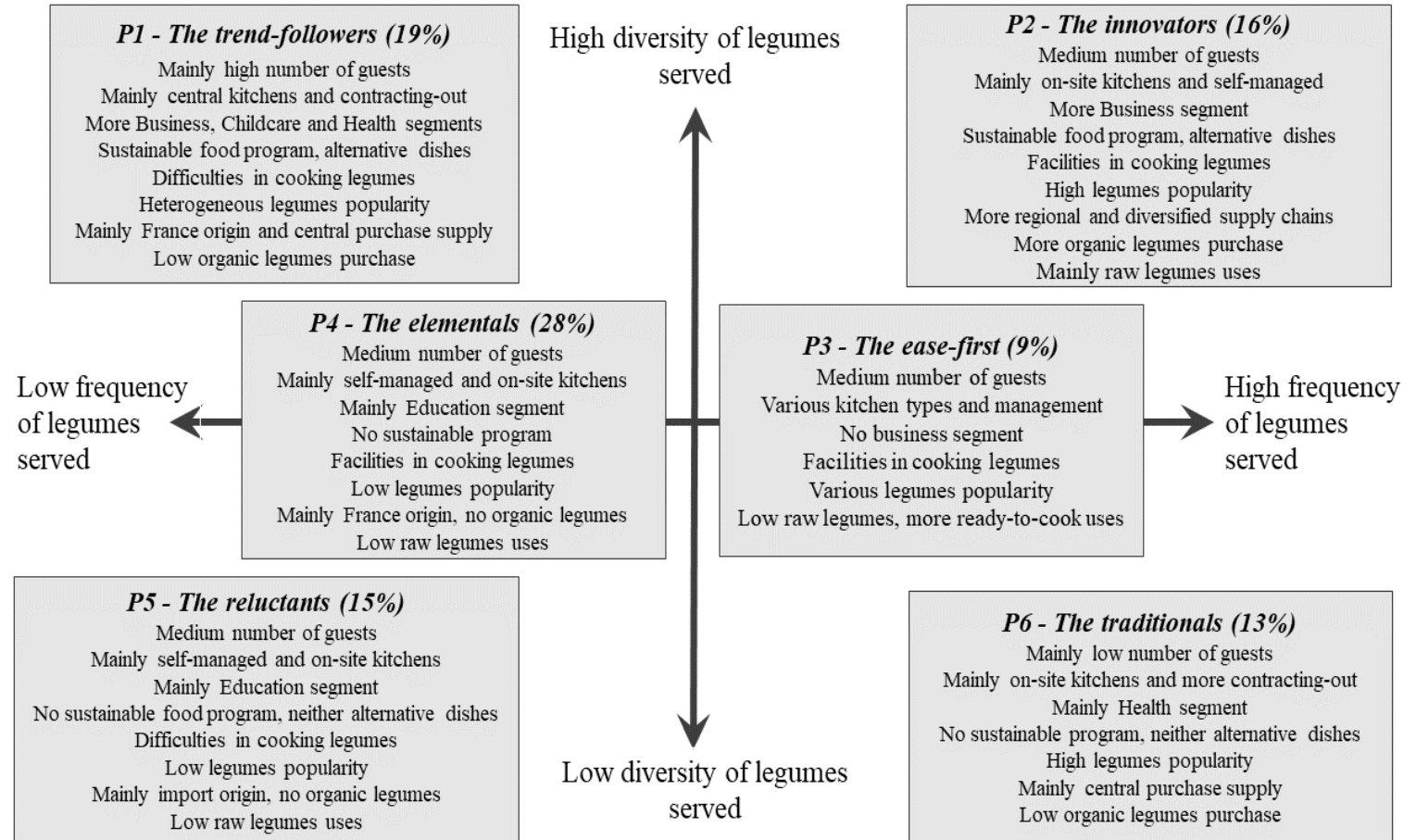


Figure 2. Kitchen profiles according to their practices regarding legumes (clusterisation on n=383)





# Thank you for your attention.

## To go further :

Magrini, MB., Fernandez-Inigo, H., Doré, A. *et al.* How institutional food services can contribute to sustainable agrifood systems? Investigating legume-serving, legume-cooking and legume-sourcing through France in 2019. *Rev Agric Food Environ Stud* (2021).  
<https://doi.org/10.1007/s41130-021-00146-y>

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