

GREEN CHEFS

FAIRNESS & RESPONSIBILITY

AXICA – Kongress- und Tagungszentrum

has qualified through
particular commitment as
PARTNER OF GREEN CHEFS

GREEN CHEFS are committed to

- a respectful handling of foodstuffs. GREEN CHEFS will make use of all ingredients to the farthest possible extent and avoid waste from the start.
- regional procurement. GREEN CHEFS will support domestic producers, biodiversity and seasonal farming.
- environmental awareness. GREEN CHEFS will ensure a low CO₂ output, short transportation routes as well as sustainable and low energy consumption.
- fair working conditions. A sustainable income, appreciation and respect for another and compatible working hours are taken for granted by GREEN CHEFS.

We are pleased to be able to welcome Wolfgang Keller and his team
as Partner of GREEN CHEFS.

Hamburg, this 13th day of January 2020

Jan-Patrick Timmer
CEO & Founder