Zero Hunger Challenge Pedevilla's commitment

By joining the Zero Hunger Challenge, we are proud to announce our support and to act as an example in the catering sector. Pedevilla decides to rethink its services and advocates for actions and policies on different facets of its business. As a catering supplier, we show our commitment to propose an adequate nutrition, a food education for everyone, reducing waste and respecting all food cultures and nationalities.



We encourage by:

Raising awareness of the Zero Hunger Challenge Project

We serve nearly 30.000 meals every day in more than 100 different locations and we are able to foster awareness of large audience, from children to opinion leaders.

Providing further education about nutrition values and healthy lifestyles

In order to provide menus with an adequate nutrition composition, Pedevilla has successfully trained its cooking staff in adopting a more healthy cuisine, aiming to combine taste, originality and presentation of dishes and menus with the growing requirement of a healthy diet.

Training course in food education for our customers.

Food manufacturers and fast-food chains spend billions convincing kids to want junk food. Pedevilla believes that all children and adults should understand the story of their food: where it comes from, how it was produced, and what it means for personal and public health.

Promoting cultures and agricultures

We know that Family Farming is the key to alleviating worldwide hunger and is committed to propose family farming products on daily basis within its restaurants.

We lead by change and continuous improvements:

Sustainability consciousness and waste recycling are getting increasingly important issues in the catering industry.

Pedevilla has started many years ago focusing on **food waste management**. In order to reduce waste, we have developed an accurate production plan taking into consideration consumption estimates, expiration dates, seasonal availability and delivery terms.

We also redistribute non-consumed food to charity organization and we are implementing a take away service, which incomes would go to a charitable organization helping stunted children.



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