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# Good Practices of Social Restaurants



COOK FOR FUTURE: NEW VET HORIZONTS FOR SOCIAL  
INCLUSION IN FOOD SERVICE | 2017-1-ES01-KA202-038142



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The project Cook for Future aims to develop a guide that highlights the restaurants, cafes, and catering businesses that are a part of the social economy. We aim to support, strengthen, and increase the visibility of the social economy by providing our social catering guide, which outlines the various goals and accomplishments of social enterprises in the restaurant industry across Europe.

We believe that the food industry is a sector that deserves special recognition, as these businesses benefit not only their employees and customers, but they also help to facilitate conversations between the community members and the marginalized population. In restaurants, the community can come together and have valuable conversations about social issues while uniting around their love for food. Everyone is included. People with different levels of privilege get to interact, learn from each other, and work together to reduce social inequality.

Cook for the Future began with this simple idea, and has resulted in the extensive social catering guide. Cook for the Future began with this simple idea, and has resulted in the extensive guide to social gastronomy described on the following pages. As you read the guide, we hope you will see how diverse, yet mission-aligned, the social economy is.



# RESTAURANT FREUD

## Amsterdam, Holland



## DESCRIPTION

Restaurant Freud is a restaurant and catering service that serves Mediterranean and Middle Eastern cuisine and focuses on cooking sustainably using local products. The restaurant is a social enterprise that focuses on people primarily with backgrounds of mental health issues but also works with people with addictions or people from jail with the ultimate goal of workforce reintegration into a “regular” job. The restaurant offers a formal Dutch education and on the job training. The restaurant started in 2006 when two neighbors decided to start a project that could help stigmatized people use their talents and social skills to benefit the greater society. The restaurant is part of a larger organization called Roads that helps people return to work. Roads connects people with work at Restaurant Freud, or people can also find work at the restaurant through the website.



## OBJECTIVES

The core of the initiative is to get people that are stigmatized from society to get them into what they can do instead what they can't. They have talents and social skills to offer to society.

## TARGET GROUP

- People with mental health problems
- People who struggled with addictions
- People who were formerly incarcerated

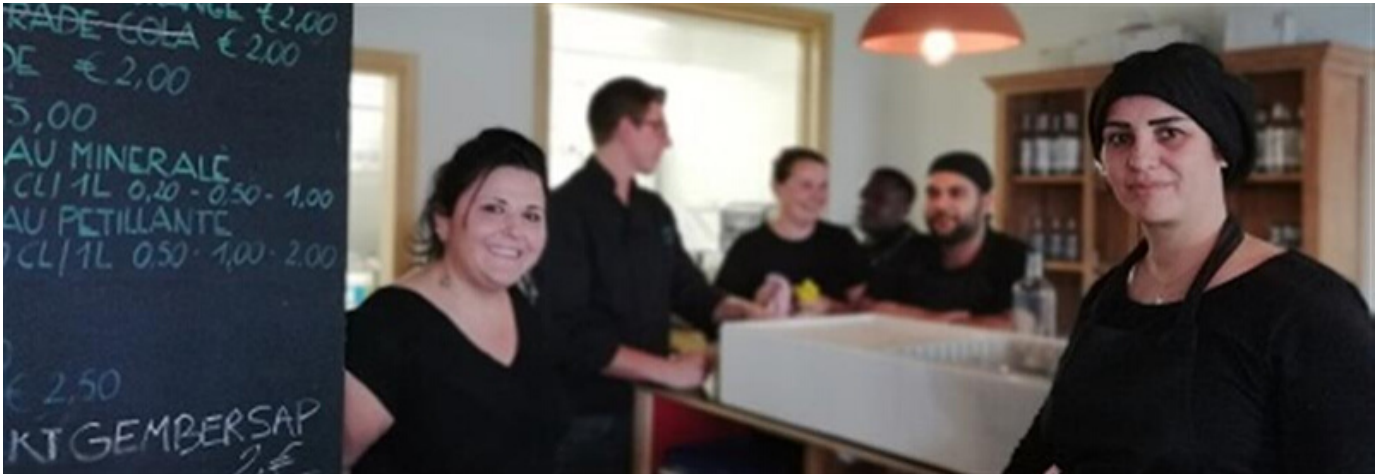
## MISSION

Since 2006 we have been combining their love for delicious food with a special focus on people. Men and women participants who have become distanced from the job market prepare their dishes with passion and pride. They serve you with their heartwarming attention. They guide men and women with psychological vulnerabilities. Every week they help 65 people who are finding their way back to work at their own pace. Restaurant Freud is a certified learn-work-company.

[www.restaurantfreud.nl](http://www.restaurantfreud.nl)

# BEL MUNDO

Brussels, Belgium



## DESCRIPTION

Café Bel Mundo ("Better World") is a French/Mediterranean restaurant that provides healthy, locally sourced, sustainable food. The café boasts many options for vegetarians and vegans and maintains an organic garden. The restaurant works with anyone lacking opportunities, including refugees, migrants, divorced women who haven't worked, ex-convicts, unemployed people, and youngsters without a secondary school degree. Their employees who work in their garden and bakery are people with disabilities or people who struggled with mental health issues. Café Bel Mundo believes everyone has valuable skills and an ability to contribute to society, and that people's lives and self-esteem improve when they have a job. The restaurant is engaged in not only social entrepreneurship, but they also have developed a social economy. Every euro is reinvested to help reintegrate people into the workforce. They also ensure that their prices remain affordable and accessible to the residents in their low income neighborhood, and they have zero waste. Café Bel Mundo is supported by the Flemish government, and works with other organizations like Our House, a nonprofit that works with Syrian refugees.





## OBJECTIVES

Their first mission is to reintegrate people in the regular job market. They want to sell our dishes at a democratic price, available for everybody. The more people in our restaurant, the more our trainees can learn how it works in a regular job.

## TARGET GROUP

Impoverished individuals who need opportunities to enter the workforce

## MISSION

The restaurant helps people re-enter the job market and their goal is to help people move from their restaurant to the labor force. They provide training, language courses, help with resumes and job interviews, and connect people with resources to find solutions to challenges they are facing, as varied as homelessness, drug addiction, or debt.

[www.belmundo.ateliergrooteiland.be/nl](http://www.belmundo.ateliergrooteiland.be/nl)

# REDEMPTION ROASTERS

London, United Kingdom



## DESCRIPTION

Redemption Roasters is a coffee roastery that has four different shop locations around London. It is also a social enterprise that aims to reintegrate prisoners into society and decrease recidivism by giving prisoners a meaningful activity while serving their sentence. Redemption Roasters also helps their employees find work, either by employing them directly or connecting them with opportunities in the wider industry. Redemption Roasters' prison roastery began in April 2016 and has proved to be very popular and successful. 90% of their trainees score higher than the UK average wellbeing assessment. Most of their suppliers provide eco-friendly products, and Redemption Roasters sources their coffee beans through Fair Trade or direct trade.





## OBJECTIVES

Help the young offenders to successfully reintegrate into society, we train them in professional roasting and competition-level barista skills. Increase the amount of coffee we roast so we can keep the project at Aylesbury going strong. Take as many offenders through our program as possible. Find jobs for our apprentices upon their release and see them continue their lives without slipping back into crime. See one of our apprentices compete in a barista tournament; and eventually. Open a chain of specialty coffee shops staffed by a high percentage of ex-offenders.

## TARGET GROUP

Currently incarcerated people y formerly incarcerated people

## MISSION

They are a specialty coffee company who believe that they can reduce reoffending in the UK through coffee. They want to show the coffee community and the world that a positive commercial environment can be created behind bars and that exceptional specialty coffee can come from places and people you wouldn't expect.

[www.redemptionroasters.com](http://www.redemptionroasters.com)

# NOVATERRA CATERING

Valencia, Spain



## DESCRIPTION

Novaterra Catering is a catering company focused on providing healthy Spanish food sustainably using Fair Trade products. The organization believes that respecting human rights, promoting inclusion, and remembering your social responsibility is important for being a good member of society and a good business. In addition to purchasing socially responsible products, Novaterra ensures that they have a diverse, inclusive workforce. Novaterra's primary focus is sustainability, and they follow the 3 R's: reduce, reuse, and recycle. They use either recyclable, compostable, or biodegradable products in order to provide healthy, sustainable, delicious, and socially conscious food in solidarity with the community and our planet.



## OBJECTIVES

Providing professional catering services through social and environmental sustainability

## TARGET GROUP

All people

## MISSION

Transforming reality through catering with maximum care for quality, but also taking into account criteria of proximity, seasonal products, fair and ecological trade, a balanced quantification to avoid waste, and management of the subsequent impact of waste.

<http://novaterracatering.com/>



# HELLO ANYU!

Budapest, Hungary



## DESCRIPTION

HelloAnyu! ("HelloMum!") is a family friendly café and community venue in the inner city of Budapest that serves Hungarian food and baked goods and offers some options for people with dietary restrictions. The cafe allows mothers who spend maternity leave at home to bring their babies and young children with them to go meet other moms and socialize, which women often don't have the opportunity to do. The cafe provides a community area for children and free cultural and educational courses for women, who get to improve their skills and become better prepared to enter the job market while their children have a babysitter. Mothers also are able to work part time at the café while someone watches their children, providing a valuable source of income for people who can't afford a babysitter. The café also tries to be environmentally sustainable.



## OBJECTIVES

- Inclusive social community space for mothers with young children
- Cultural and social programs for families
- Family friendly work place
- Ecological sustainable café and restaurant
- Establishment of an innovative social business in Hungary

## TARGET GROUP

Mothers with young children who cannot afford babysitters

## MISSION

Mothers with young children who can't afford a babysitter and that's why they should do their daily routine or part time job while having their kids around

[www.helloanyu.hu](http://www.helloanyu.hu)

# HABIBI & HAWARA

Vienna, Austria



## DESCRIPTION

Habibi & Hawara, a restaurant serving Asian food, is a social enterprise that hires primarily immigrants and refugees. Habibi & Hawara recognizes that there are 31,295 unemployed immigrants and refugees in Austria, and an additional 900 refugees arrive every year. The organization knows that immigrants face many difficulties, including not speaking German, being discriminated against, and being forced into unstable, low wage jobs or facing unemployment. Habibi & Hawara are working to offer refugees and immigrants a good working environment, and train them for more highly skilled jobs, especially as entrepreneurs, based on their individual talents and skills. The organization also facilitates conversations between Austrians and immigrants to reduce prejudices. Habibi & Hawara works with organizations like the Austrian Labour Market Service and the Austrian office of the UNHCR, but remains a politically independent organization. The organization uses local, sustainable food that is in season.





## OBJECTIVES

- Primary objective is to achieve social impact rather than generating profit for owners and shareholders.
- Ecological sustainability
- Fair working conditions
- High salaries for employees

## TARGET GROUP

Immigrants and refugees

## MISSION

We want to offer refugees and migrants a respectful working environment, qualify them according to their strengths and motivations and train the most motivated and talented to become entrepreneurs.

[www.habibi.at](http://www.habibi.at)

# EL MANDELA

Madrid, Spain



## DESCRIPTION

El Mandela is a sub-Saharan African restaurant located in the center of Madrid. The restaurant features famous sub-Saharan dishes, coffee and tea, and homemade desserts. The restaurant is also a social enterprise that hires young African immigrants and refugees and trains them to work in the hospitality industry. The training process features personalized on the job accompaniment to best train each individual, and the organization helps their employees move from their restaurant to the formal labor market, where they become waiters or cooks. The restaurant's profits are reinvested so that they can hire and train more young African immigrants. El Mandela is funded by the Region of Madrid and the European Social Fund. The organization works with the San Juan del Castillo Foundation and the Amoverse Foundation.



ELMANDELA

## OBJECTIVES

Their objective is not lucrative, but we do look for economic sustainability to be able to train and give work to young Africans, and the benefits obtained by the restaurant are reinvested in the creation and improvement of the quality of employment of these young people.

## TARGET GROUP

Young African immigrants and refugees

## MISSION

The restaurant serves as a platform for training and employment, where there is a process of personalized accompaniment, at the end of which, the person is prepared to work as a waiter or kitchen assistant in the labor market and his place is occupied by a new person to be trained and work in the trade of the hotel trade.

[www.elmandela.es](http://www.elmandela.es)



# XFOOD

s. Vito Dei Normanni, Italy



## DESCRIPTION

The challenge of Xfood was born from the requalification of the former wine factory, known as ExFadda. We wanted to cooperate with the service available to the community that was developing around the ExFadda, and on the other hand,, experimenting with the social enterprise and then put together the dimension of enterprises with the dimension of job placement. So we first planned a private investment to upgrade the old stables of the building (a structure of about 200 square meters, not yet upgraded) and we have formed an alliance with a consortium of cooperatives in the area and then participate in a call for proposals of the Puglia Region that finances scholarships for disadvantaged people through the promotion of social and employment integration paths. So we, like ExFadda, have started the recovery of the space in collaboration with several local craft companies and at the same time, we have won this project of selection, training and job placement. In total, there are about twenty men and women with disabilities who started with us the Startup of the restaurant.



## OBJECTIVES

The objectives are to experiment with a generative welfare experience, that is to generate more resources than is consumed alongside ordinary services for disabled people and, on the other hand, to implement the ExFadda system with a new service.

## TARGET GROUP

People with different disabilities employed in the kitchen and the service in the dining room.

## MISSION

Everything, from furniture to lighting, is a result of the search for diversity and the identifying marks of the territory: there is no chair, no table, no plate like another. All the furnishings are the result of restoration, carpentry and tailoring workshops carried out by local craftsmen with the participation of the XFOOD project students and the townspeople.

[www.exfadda.it/xfood](http://www.exfadda.it/xfood)

# AMICI DI ELENA

## Rovigo, Italy



## DESCRIPTION

As "Amici di Elena", for over 15 years we have been dealing with handicaps, having in our hearts the desire to lighten the burden of "diversity" through the experience of "normality" because we believe that feeling "normal" gives everyone the dignity of feeling "person". And the dignity of the person, not only disabled but is also linked to his or her inclusion in an appropriate work context in which he or she can build his or her realization. We, therefore, believe that giving answers, even if small, in this field has a social and economic value that is certainly relevant. We also believe that these answers should not wait any longer and our project aims to act together with the person with disabilities to see their desire for reception and autonomy recognized. The answer that we want to give today to this problem is a Project for the Realization of a Protected Working Environment, in the field of Catering, which can accommodate disabled adults, but with a certain autonomy, and allow them a decent job placement and more. Our response is starting with the next opening of the Bar which will follow, we expect by 2020, the opening of the restaurant. However, the training activity has been going on for seven years now.





## OBJECTIVES

Promote lifelong learning, job placement and the general welfare of people with disabilities. Build a welcoming community that can help these people emotionally even when their own families no longer provide support. A foster home close to the workplace is the best solution to achieve this goal and for this reason the City Council granted the use of a site built close to this training centre.

## TARGET GROUP

People with disabilities

## MISSION

Facing, alleviating, and as far as possible, solving the situations of suffering, loneliness and discomfort of disabled people in the area by encouraging them to be included in school, work and leisure activities.

[www.osteriadellagioia.it](http://www.osteriadellagioia.it)

# NOI E VOI

## Taranto, Italy



## DESCRIPTION

The Noi e Voi association (ed. 27 years of history) was born from a group of chaplains present in the prison of Taranto. With time we wanted to give a greater structure to volunteering. In prison, for example, there are organized reading workshops, shared library spaces, etc. Since 2000 it has been thought of initiatives with subjects in conditions of testing through alternative measures to prison. The migration phenomenon of landings has imposed the need to provide reception solutions, also with self-management solutions through the granting and donation of housing by some citizens. In 2015 we set up the Type B Social Cooperative to act actively in the employment inclusion of the parties accepted. The social restaurant is born from the choice to find them job placement. We have never had a mechanism of preference among prisoners, migrants, etc. The first 6 work contracts were carried out against 2 boys in the periphery (with a difficult emotional experience but not officially followed by social services), 2 prisoners and 2 immigrants. Together we have included a chef with technical skills to accompany the workgroup, according to the "learning by doing" scheme. The chef alternates over time to transfer new skills. For us, the restaurant is "social" in the true sense of the word because, for example, now there are 2 boys from the Gambia preparing the dishes.



## OBJECTIVES

Provide job placement also for outskirts boys as well as for prisoners and immigrants. (The social restaurant is collocated inside the 'Tamburi' neighbourhood, suburb area characterized by social risks and economic slump) We want to create something productive without the need of public funding. The Cooperative, indeed, is supported by the association/partnership.

## TARGET GROUP

Prisoners, migrants and young people at risk of deviation and marginalization from urban areas in the "difficult" suburbs of Taranto

## MISSION

It is a privileged place to meet and deepen into other cultures, religions and different histories

[www.facebook.com/ristoranteart.21](http://www.facebook.com/ristoranteart.21)