



EUINNOVATE

WP 4 Case Study



Case Profile of ChefSommelier

Revolutionizing our eating habits

Economic Sustainability



Economic Value

Avoiding intermediaries, partly growing their own supplies made C&S a profitable business

Social Sustainability



Social Value

Reestablishing ties with small local producers, educating kitchen chefs and explaining the philosophy to restaurant visitors all contribute towards increased awareness of our eating habits

Ecological Sustainability



Ecological Value

Mixing organic produce with seasonal wild harvests, and using the 'waste' parts of produce creates a restaurant with a minimal ecological footprint

User Entrepreneurship

>> Weak case <<