

Abstract

This study deals with the topic of restaurant sustainability in Czech context. The aim of the research was to set criteria for a Czech sustainable restaurant and also to reveal main barriers and opportunities for sustainable operation of a restaurant.

The sustainable restaurant criteria were based on an analysis and comparison of four foreign methods of sustainability assessment in the sector of food services (FOODSCALE, Sustainable Restaurant Association, Green Restaurant Association and the Green Seal's GS-55 Standard), one Czech concept of restaurant sustainability, an analysis of good practices in fifteen foreign „sustainable restaurants“ and an analysis of interviews with four Czech experts in the field of sustainable development and gastronomy. Based on this data the final Sustainable Restaurant Criteria were established, comprised of 102 criteria, classified into 5 main categories and 26 subcategories. The criteria were then described in detail, in view of the Czech context.

The barriers and opportunities for the operation of Czech sustainable restaurant, defined by the above mentioned criteria, were identified from interviews realised with eight restaurateurs, who are already meeting some of the criteria, and therefore are one of the most progressive in Czech Republic in this field. From these interviews, using framework analysis, the 13 main barriers and 28 main opportunities were recognized. The opportunities could also serve as a general recommendation for the restaurants that would like to become more sustainable.