

FOOD FACTORY

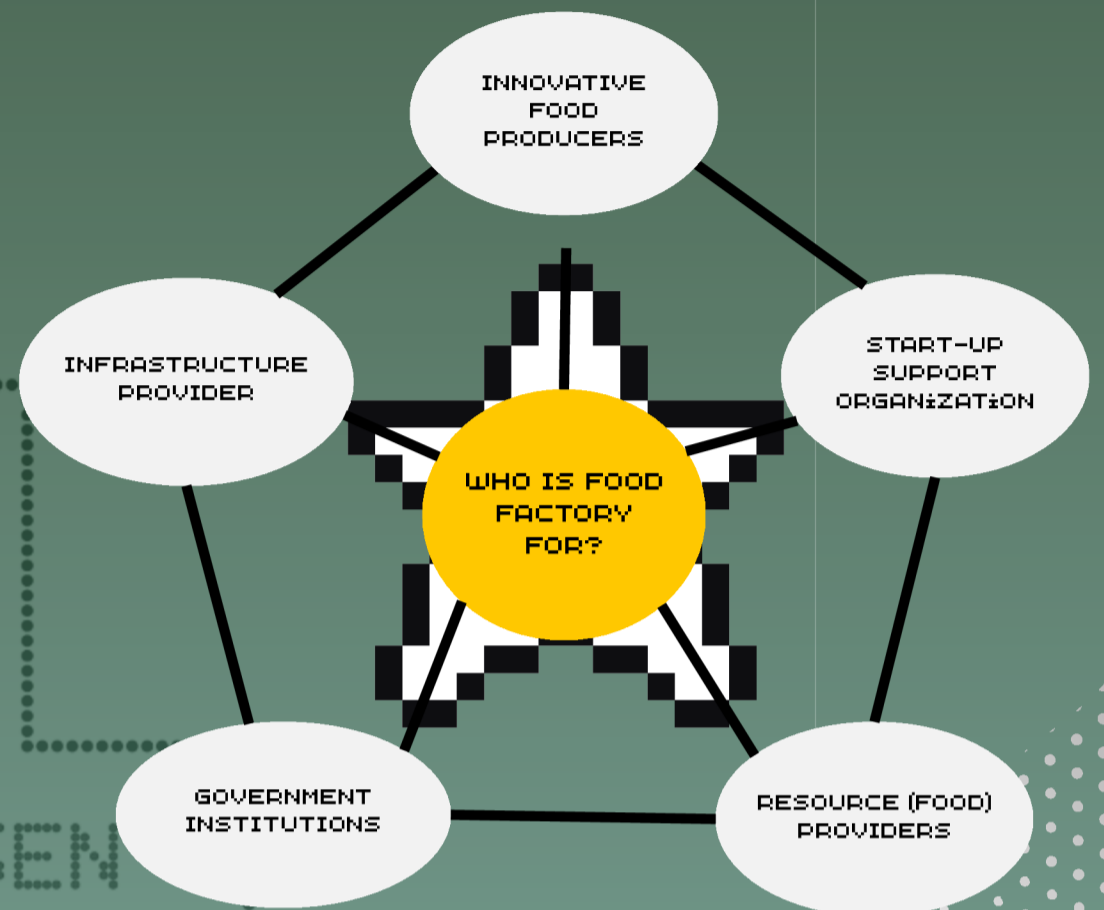
Interdisciplinary Approach to Sustainability: Alternative Food Networks and Sustainable Agri-Food Systems



WHAT IS FOOD FACTORY?

The vision of Food Factory is to be an incubator for a (sustainable) food system in Basel catering to the needs of the community.

Food factory aims to provide a shared kitchen space available for short time renting including cooling and storage capacities and further necessities such as co-packing, event space, co-working space.



Food Factory will serve as a platform for knowledge exchange, fostering synergies and enabling potential collaborations with network partners and brands. It aims to provide expert support for sustainable business creation (for example, start-up programs focused on sustainable gastronomy or food production).



SHARING ECONOMY

Although there are several definitions for the term Sharing Economy, it can generally be described as an economic model in which underutilised assets, such as skills and goods, are shared among members of society. The sharing can either occur outside of the workings of the market – be community-based – or be included in the market.² It is proposed as a more sustainable model as it allows for sustainable resource-usage through maximising resource efficiency and reducing waste.¹



ROLE IN SUSTAINABILITY

Social:

- Foreign and diverse foods by local food innovators
- Knowledge sharing and access to networks and upskilling

Economic:

- Less monetary risks
- Promotion of small businesses

Environmental:

- Save resources by sharing infrastructure material
- Possibility of food waste reuse
- Water management & waste recycling

FINDINGS



Food entrepreneurs, mobile caterers, pop-up food providers, or agricultural holdings in Basel can benefit from affordable production spaces that offer access to an industrial kitchen with minimal financial investment. Food Factory shows potential due to the demand from communities for a shared kitchen space and knowledge network. However, to be considered sustainable, greater emphasis must be placed on integrating environmental and social sustainability practices.

Is it an alternative food network?

Food Factory can serve as both an information and production hub. It would potentially be a key entry point for local food innovators seeking to engage with the food ecosystem in Basel. Our findings highlight that further work is needed to clearly define its sustainability dimensions, both environmental and social.

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- Image Source: Food Factory, <https://foodfactorybasel.ch/>; [retrieved: 24.04.2025].