

#canned

#sustainable

PROMOTES AND FACILITATES SUSTAINABLE FOOD SYSTEMS

Structure : The Bubble



Saint Macarius

New Aquitaine

La Bulle is an organization that promotes and facilitates sustainable food practices. Operating entirely on the road and based in southern Gironde, La Bulle offers a variety of activities:?

- • cooking workshops
- • training and support for professionals
- • Le Bouillon—a network of cooking and food preservation facilitators in Nouvelle-Aquitaine
- • event-based dining

We are committed to bringing together production, cooking, and dining.

Conviviality isn't just on the plate!

Cooking workshop:

La Bulle aims to make it easier to access more sustainable and enjoyable food that fits

seamlessly into the daily lives of the people we support.

We offer workshops on a variety of topics: inclusive meals (vegetarian, gluten-free, etc.), world cuisines, everyday cooking, baking workshops, food preservation techniques, budget-friendly cooking, and much more!????

Support and Training

La Bulle is also a training organization!

We are developing a support program for diverse groups seeking expertise in sustainable food, from sourcing to menu planning, including regulatory and hygiene requirements.

This support takes the form of training programs as well as customized project management consultations.

The Le Bouillon network connects canning and culinary workshop professionals across the region to promote existing projects and facilitate the implementation of new initiatives in the area.

Stakeholders can then pool their resources and collaborate through:

- meetings and sharing experiences, open houses, festivals...
- training sessions (legislation, best practices, canning techniques, etc.)
- providing shared tools and resources
- publishing an overview of stakeholders

Mobile canteen and events

For the organization of community events and other association gatherings, we offer a customized canteen service with menus to suit every taste.

Menus are proposed and tailored to your preferences! For these services, we prefer to offer a friendly service in the form of a plated meal, a buffet, or a dish to share.

We offer a welcoming, gourmet, and colorful cuisine that highlights plant-based ingredients. We use only seasonal produce and prioritize organic and local sourcing whenever possible. Nearly all of our vegetables are grown in southern Gironde.

Liens

<https://www.labullealimentation.fr/>