



## Best practices: Festival 'Lowlands'

Lowlands is one of the best-known and largest festivals in the Netherlands. The festival takes more and more responsibility for the organization of a sustainable and environmentally friendly festival.

Every August, thousands of Lowlanders descend on Biddinghuizen for 'A Campingflight to Lowlands Paradise', a three-day festival packed with music, theatre, film, comedy, literature, street theatre, science and visual arts. Lowlands offers no less than twelve stages for 250+ acts and performances, where both headliners and young dogs invariably draw full tents. [https://youtu.be/cquVq\\_pRVal](https://youtu.be/cquVq_pRVal)

Lowlands is active in a number of areas to make its business operations as sustainable as possible: transport, energy, waste, water and catering: <https://lowlands.nl/green-clean/>

For example, Lowlands has built the largest solar carport in the world. The solar park was built on the parking areas of Lowlands and covers an area of 35 hectares. The solar carport has been operational since 2022 and consists of 90,000 solar panels that produce about 35,000,000 kWh of electricity annually, which means that about 10,000 households can be supplied with green electricity. This is equivalent to the power consumption of about 100 Lowlands weekends per year. <https://youtu.be/qCG6o0qcmKc>

### Gastronomy

If we zoom in on the catering/gastronomy section, Lowlands is a frontrunner when it comes to the innovation of backstage and public catering. It strives for the largest possible range of organic and fair-trade products. A growing number of smaller, specialized caterers offer organic and fair-trade products. The great success of these providers at Lowlands encourages the large caterers to also switch to some extent. In this way, responsible food and drinks are available everywhere on the site.

## Best practices: Michelin Green star

Another example of a way to value and promote sustainability is the green star created by MICHELIN. The MICHELIN Guide has created the Green Star to put sustainability on the map. But what exactly does that award entail?

The Green Star is an annual award that highlights examples of sustainability. The star honors restaurants and chefs who hold themselves accountable for their ethical and environmental standards. They work with ethical suppliers and manufacturers to avoid waste and are committed to eliminating plastic and other non-recyclable materials from their supply chain.

What do restaurants with a Green Star do?

Many chefs work in close collaboration with growers, farmers and fishermen. They go foraging in the woods, have their own animals and grow their own fruit and vegetables. Several chefs also have an eye for regenerative agricultural methods and, for example, are working with food forests.

A good example can be found in the following link: <https://youtu.be/4wvRy2TP3Uo>

