**Supplement 2: Interview guideline kitchen employees**

**Involvement of employees in the new menu planning**

* Getting started: In which area do you work in the kitchen (cook, kitchen assistant, serving staff)? How long have you been working here? How did you get this job? What do you particularly like about your work?
* How did you find out that your canteen was planning to offer local organic pasture-reared beef?/ How was the change discussed?
* What was communicated to you as an employee regarding the changes in procurement? (Reasons for using organic and local beef?)/ (How is the new offer communicated to the guests?)

**Implementation in the kitchen**

* What experiences did you make with the new pasture-reared beef? (Quality, taste, experience with processing)/ How is the organic pasture-reared beef accepted by your colleagues in the kitchen?
* Has anything changed in your work processes as a result of offering organic pasture-reared beef? What has changed and how? (effort in ordering, additional knowledge for preparation, trying out new recipes, etc., pos./neg. aspects and coping)

**Dealing with guests‘ feedback**

* Have you received any feedback from your guests about the pasture-reared beef? (directly or via serving staff, kitchen management)
* How were the dishes received by the guests?
* Which questions are posed by the guests? (e.g. about quality, prices, husbandry, origin, etc.)?
* As an employee, do you feel well prepared for answering the questions?/ Were you able to respond to queries?
* Which further information/information channels would be helpful for you as an employee? (e.g. briefing about the most important information about the origin of the meat)

**Added value of the project in general**

* So far, what opportunities have there been to participate in exchange of experience with staff from other kitchens or to take advantage of other offers within the project?
* In which areas would you like to receive support from the project? (e.g. information material on the origin of meat, workshops, excursions)
* What added value do you see in the new offer (for your canteen/for you personally?)
* Final question: In which areas is the introduction of organic beef already going well, where do you see need for improvement?