

## Food Trucks – Delicious Meals on Wheels

They can be found on every corner in large cities in America: Food trucks bring fast and delicious food to every part of the city. In Germany, these rolling mini kitchens are well received and have become a trend. Nuremberg is known by insiders as a secret “food truck capital” and is the center of the scene in Germany: With 24 food trucks which have their homebase in Nuremberg, the density is particularly high. In total, more than 50 different food trucks offer their delicious specialties in Nuremberg and the region.

But what’s behind this trend? A typical food truck is, of course, a truck. Due to its high allowed load capacity, the “Freightliner MT 45” with a diesel engine is a popular choice. In this vehicle, which mainly have been decommissioned from the US Army, it’s easy to work no matter how much the truck shakes. Otherwise, trailers which can be stabilized on the site are used.

Another characteristic: All true food truck operators place great value on freshly prepared food and often purchase their ingredients from regional producers. The food is normally prepared at the site – so everything is guaranteed to be fresh and customer special orders are easy to meet. There is a wide range of street food available: From classics, such as burgers and sandwiches, to soups, pasta and curries to all types of sweet delights.

The advantage of food trucks is their flexibility; they can move from place to place. Often, they park on large parking lots or at the edge of the city or in areas where many people work, but there are few places to eat. That also means that these mobile kitchens are neither competition to one another nor to the local gastronomy and are an alternative to company cafeterias.

The especially high density of food trucks in Nuremberg is thanks to Klaus P. Wunsch, who, in 2010, made his passion for food into a vocation and brought one of the first food trucks in Germany to the streets: RibWich. This truck serves a special sandwich roll filled with smoked pork ribs, BBQ sauce and various toppings. In the meantime, there are three RibWich trucks in Nuremberg and the area.

The idea to bring the Franconian cult classic, the Schäuferle, to the streets also comes from Klaus P. Wunsch. With the food truck “Goud” and its home-roll – filled with meat from a pork shoulder, dumpling, red cabbage or sauerkraut and gravy – he has established a second food truck with a new concept. It’s a delicious and creative new interpretation of tradition.

The scene doesn't focus on competition, but cooperation. That's why Wünsch continues to work to create a nationwide network alongside his Franconian – with success. The start-up Facebook page “Foodtrucks Deutschland” was soon followed by the website [foodtrucksdeutschland.de](http://foodtrucksdeutschland.de). Here and in the free-of-charge Foodtruck-Deutschland App, the daily routes of the trucks are published. From the beginnings of a simple list of truck locations, the services of “Foodtrucks Deutschland” have grown to include consulting, marketing, digitalization, catering and workshops on the topic of mobile gastronomy. An app and website round out the online presentation. Together with the NurembergMesse, the large Street Food Convention (SFC) was founded in 2015, in which the street food and food truck scene meet. In the meantime, regular round ups – also initiated by Wünsch – take place all over Germany, which draw thousands of visitors each time.