

Food Trucks – Delicious Meals on Wheels

You'll find them on almost every corner in the large cities of the US: Food trucks bring fast and delicious food to every part of a city. In Germany, the trend towards food trucks is relatively new, but these rolling mini-kitchens are becoming more and more popular. Nuremberg is known among insiders as the secret "Food Truck Capital" and is the center of the scene in Germany. The region has a particularly high density of providers, with a total of 28 food trucks.

What is behind this trend? A typical food truck is a truck, that is, a transportation vehicle. A favorite food truck is the "Freightliner MT 45" with a diesel motor. These trucks – which are mostly scraped US-Army vehicles – are marked by a high gross vehicle weight and therefore allow smooth operation even on a rough road. Sometimes a trailer is used, which is then stabilized once it reaches its daily destination.

Another characteristic: All genuine food truck owners value freshly-prepared dishes and try to buy their ingredients from local companies. The food is prepared on site – so freshness is guaranteed and special customer requests can quickly be fulfilled. From home cooking to burgers to vegan food and sweet treats – you can find almost everything.

The big advantage of food trucks is their flexibility: A truck can stand at a different place every day. Often, the point of sale is on the edge of town; there they don't compete with other restaurants or food trucks. They are most popular in places where many people work, but there are not many places to shop or eat. And even if there is lunch available in a company cafeteria, most people enjoy a little variety now and again. And as the same food truck isn't there every day, there are even more culinary possibilities. You can even find these mobile take-outs at farmer's markets, street fairs and festivals.

The high density of food trucks in Nuremberg is thanks to Klaus P. Wunsch, who, in 2010, turned his passion for food into a career and created one of the first food trucks in Germany: RibWich. His special sandwich bun is topped with smoked pork ribs and BBQ sauce with a choice of various toppings. In the meantime there are two RibWich trucks traveling in Nuremberg and the area.

The idea to bring Franconian food legend the "Schäuferle" pork shoulder to the street also comes from Klaus P. Wunsch. The food truck "Goud" and its "Heimat Weggla" – a bun stuffed with pork shoulder

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meat, dumpling, red cabbage or sauerkraut and sauce – has established itself as a favorite food truck on Nuremberg's streets. Here, tradition is interpreted in a new and creative way.

The scene is not marked by rivalries, but working together. That's why Wünsch is working to create not just a Franconian, but also a German-wide network – with success. The founding of a Facebook page "Foodtrucks Deutschland" was quickly followed by the website foodtrucksdeutschland.de. Here, and in the free-to-download "Foodtruck Deutschland" App for smartphones, you can find the daily route of participating vehicles.

Food truck round ups now take place regularly throughout Germany, each time with several thousand visitors. Wünsch is also the initiator of these events. The Street Food Convention Deutschland, which will take place each year in November at the Nuremberg Messe, is another project supported with enthusiasm by this food truck pioneer.

Since March 2016, Nuremberg has a (first) food truck spot. At a permanent location at the Milchhof Palais, fans will find a wide variety of trucks from Monday to Thursday.