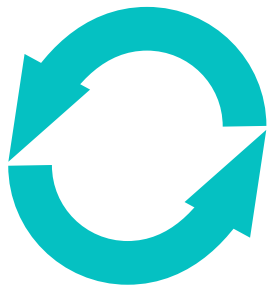


SUSTAINABILITY:

FOOD FOR THOUGHT

WHAT DOES IT MEAN “TO BE SUSTAINABLE”?

Using resources at a slower rate than they can be produced – applies to natural resources, like



water or wild fish, to manmade resources, like food products.

DOES IT REALLY MATTER?

It's not about beliefs, it's about business.

INCREASE PROFIT MARGINS

Anything wasted further decreases the profit margin. Think of items as cost centers.



- Shift from garbage can to clear containers for food waste.
- Start dishwasher with full rack.
- Turn faucets off.
- Turn burners off when not in use.
- Use low flame versus high flame.

CONDUCT A KITCHEN AUDIT:

- Waste
- Energy
- Product
- Water
- Production

IMPROVE CUSTOMER SATISFACTION

Customers want to know where the product used to make their meal came from and are likely to pay more for environmentally friendly processes.

Guests will walk away from food service operations that can't show environmental friendliness.



LEAD THE WAY IN SOCIAL CHANGE



Chefs have become the new rock stars and celebrities that people look up to and who people expect will change the world.

STAY AHEAD OF GOVERNMENT REGULATIONS

- Restrictions/bans on single-use plastics, polystyrene food service packaging, plastic carry-out bags.
- Mandatory donation or composting versus throwing away leftovers and scraps.
- Standardization of food labels.
- Regulations supporting electrification and decarbonization.

