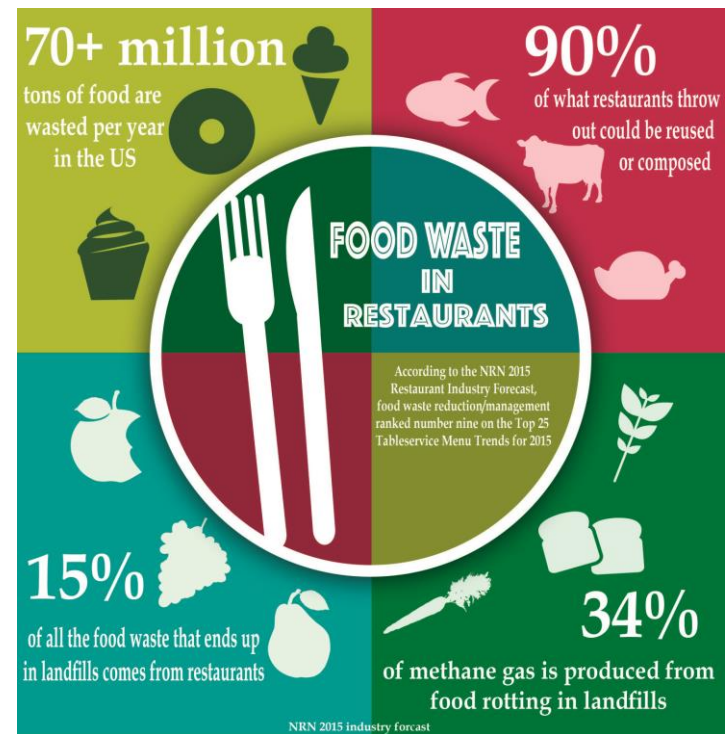


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Positive Waste Management
And Sustainable Trends

FACTS !

- 70+ MILLIONS TONS OF FOOD WASTE PER YEAR
- 90 % OF THE WASTE COULD BE REUSED
- 15 % OF ALL FOODS WASTE IN LANDFILLS COMES FROM RESTAURANTS
- 34 % OF METHANE GAS IS PRODUCED BY FOOD ROTTING IN LANDFILLS



The “ 3 R’s” Philosophy

- **Reduce** the quantity of food prepared
- **Reuse** the food prepared in a smart and innovative way
- **Recycle** everything you can



Reduce the quantity of food prepared

- Eliminate or Reduce Buffet Style and Self-Served setups
- Prepare food in smaller adapted batches
- Review Portion Sizes
- Standardize Recipes for accuracy
- Monitor Stock Control & Stock Rotation



Reuse the food prepared in a smart and innovative way

- Create recipes using 100 % of the products
- Train staff to use “Second Life “foods
- Don't be too quick to throw away
- Extend prepared food life with proper storage



Recycle everything you can

- Implement recycling systems
- Sensibilize employees to the importance of recycling
- Eliminate “One Time Use” containers in kitchens



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FOOD WASTE IS NOT AN OPTION !



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Positive Waste Management
And Sustainable Trends

Sustainability Ideas for Restaurants

- Tracking and reducing energy waste
- Reducing greenhouse gas emissions
- Reducing food waste
- Replacing or eliminating disposable products
- Sourcing organic, sustainable ingredients
- Develop customer awareness of your actions

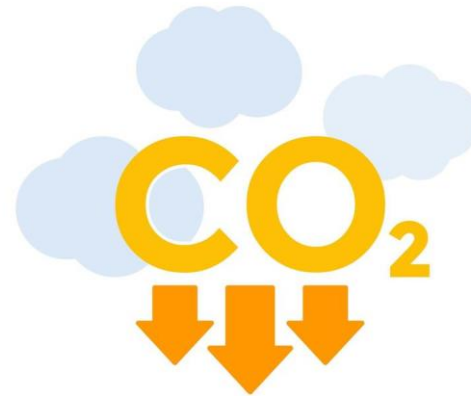
➤ Tracking and reducing energy waste

- INSTALL TIMERS AND MOTION SENSORS ON YOUR LIGHTS
- USE LEDS OR COMPACT FLUORESCENT LIGHTBULBS
- USE NATURAL LIGHT AND FRESH AIR WHEN POSSIBLE
- INVEST IN LOW-FLOW TOILETS, SINKS AND SPRAY VALVES
- CLEAN YOUR REFRIGERATOR'S
CONDENSER COILS



➤ Reducing greenhouse gas emissions and reducing energy waste

- RECYCLE AND REUSE
- UPGRADE APPLIANCES
- RECYCLE AND REUSE
- ENCOURAGE CARPOOLING AND PUBLIC TRANSPORT
- OFFER MEATLESS MENU OPTIONS OR CHANGE MEAT SUPPLIERS
- CONSIDER ALTERNATIVE ENERGY



➤ Replacing or eliminating disposable products

- RETHINK PLASTIC STRAWS
- SWAP OUT PLASTIC CUTLERY
- AVOID DISPOSABLE PLASTIC CONTAINERS



- Replacing or Sourcing organic, sustainable ingredients
- Develop customer awareness of your actions

