



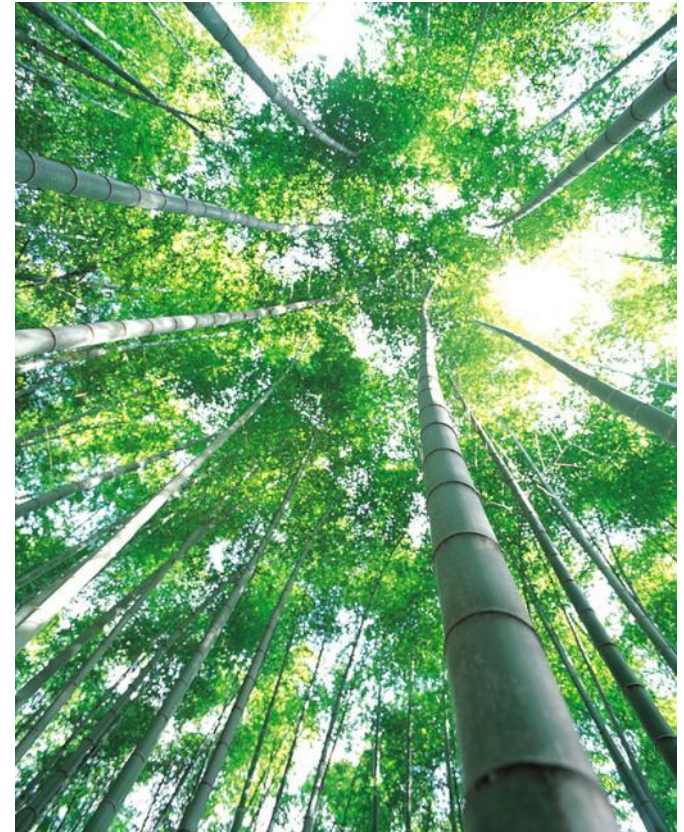
Making every day a better day

Impacting Your Kitchen Eco



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- **Sustainability isn't anything new at ENTER CLIENT SITE HERE. This year, we would like to put the team up to a little challenge...**
  - **Our focus will be areas where all of our meals come together**
  - **This work will make an impact in reducing energy used, greenhouse gas emissions and overall waste**
  - **Our efforts will focus on...**

# Area of Focus - Equipment

- 1. Turn on kitchen equipment no more than 15 minutes prior to use**
- 2. Create a production schedule based upon culinary planning**
- 3. Keep refrigeration clean and organized**
- 4. Plastic curtains must be on every walk in cooler**
- 5. Turn off computers and lights when not in use**

# Area of Focus – Cleaning & Maintenance

- 1. Calibrate all equipment: filters, ovens, fryers, refrigerators (clean filters), griddles, char broilers, hoods, etc.**
- 2. Use sustainable cleaning solutions and concentrates**
- 3. Creating a cleaning schedule that addresses all of the above on a regular basis**

# Area of Focus – Water Conservation

- 1. Replace faucets with water reduction devices**
- 2. Use only water conserving rinse spray heads (1.6 gallons per minute minimum)**
- 3. Thaw foods properly (create a thaw schedule to align with your menu needs – no running water over frozen product...EVER)**
- 4. Turn on dishwashers 15 minutes before needed and turn off after use**

# Area of Focus - Food

- 1. Reduce the number of deliveries to the minimums**
  - a. i.e. produce once or twice per week**
- 2. Follow the recipes, portion properly and batch cook**
- 3. Follow Culinary Foundation Cold Prep Techniques**
  - a. i.e. knife skills and eliminating waste**
- 4. Order local products as available from approved local sources**

# Area of Focus - Waste

- 1. Remove large trash cans from production areas and replace with counter top bins for food waste**
- 2. Use reusable containers for food, where appropriate**
- 3. Recycle cardboard, be sure to break down boxes to conserve space**
- 4. Limit the overuse of disposables, such as paper napkins, condiment packets, small products, disposable hats, aprons. Secure your storeroom!**
- 5. When feasible collect grease and waste oils, use contract collectors to refine waste for bio-diesel**
- 6. Implement trayless dining**





- 1. Evaluator of how to best adopt these practices**
- 2. Provide us feedback and measurement data (energy, water and waste information so we can benchmark)**
- 3. Sharing best practices**



## ○ Greatly reduce

- The amount of energy used
- The amount of water consumed
- The amount of waste generated

## ○ Positively impact

- The local community
- The region
- The country