Greening Hospitality Food Services

Green Hotel Webinar Series – Session 2
April 2, 2014
Presenter

- Sustainable communities and food systems expert
- Formerly Sr. Director of Sustainability & CSR, Sodexo North America
- 15 years advising institutional food service and facility management clients and operational teams
- Focus at the nexus of energy, water, waste, food, health, and the built environment
Commercial Kitchens
Business Case

Sustainable Food Services

- Cost savings
- Eco-efficiencies
- Leadership and/or Regulation
- Employee engagement, recruitment, and retention
- Brand values and business development
- Stakeholder health and satisfaction

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Best Practices

- Energy/Carbon/GHG
- Water
- Equipment and Behaviors
- Waste
- Food

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Energy/Carbon/GHG

- Kitchen Equipment
- HVAC
- Lighting
- Refrigeration
- Dishwashing
- Renewables
- Incentives
Water

- Faucets
- Food prep/thawing
- Refrigeration
- Ice machines
- Dishwashing
- Cleaning

Photo: H. Fowler
Waste: Non-organic

- Reusables
- Single-use and disposables
- Bulk dispensers
- Flow and placement
- Staff engagement
- Customer education
- Waste hauler collaboration

Photo: H. Fowler
Waste: Organic

Reduce
- Food waste tracking
- Production Systems
- Retail Practices
- Catering Practices

Reuse
- Feed Hungry People
- Feed Animals

Industrial Uses
- Used Cooking Oil Recovery
- Commercial Food Waste Digesters
- Waste Water to Energy Plants

Compost
- Commercial Composting (off-site)
- On-Site Composting

Disposal
- Digesters
- Reducers
- Pulpers
- Scrap Collectors
- Disposers
- Landfill

Source: LeanPath
Food

- Certifications by category
- Define priorities
- Define terms (local = miles, state, region, tiered, variable)
- Small and medium suppliers
- Ability to source directly from farmer
- Tracking and reporting
- Preparation
- Nutrition and ingredient labeling
- Partnerships

Photo: H. Fowler
# Sustainable Criteria and Certifications

<table>
<thead>
<tr>
<th>Building/Equipment</th>
<th>Service ware</th>
<th>Food</th>
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<tbody>
<tr>
<td>• EPA EnergyStar</td>
<td>• Reusable</td>
<td>• USDA Organic</td>
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<tr>
<td>• EPA WaterSense</td>
<td>• FSC</td>
<td>• Fairtrade</td>
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<td>• FSC</td>
<td>• SFI</td>
<td>• Rainforest Alliance</td>
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<td>• SFI</td>
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<td>• Salmon-Safe</td>
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<td>• No-VOC</td>
<td>• Green Seal</td>
<td>• Marine Stewardship Council</td>
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<tr>
<td>• USGBC LEED</td>
<td>• EcoLogo</td>
<td>• Non-GMO</td>
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<tr>
<td>• ILFI</td>
<td>• Chlorine free</td>
<td>• No rBGH/rBST</td>
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<tr>
<td></td>
<td>• Recycled content</td>
<td>• Certified Humane</td>
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<td></td>
<td>• Recyclable (#1-7)</td>
<td>• Bird-friendly</td>
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<tr>
<td></td>
<td>• Compostable</td>
<td>• Cage-free</td>
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<td></td>
<td>• USDA Bio-based</td>
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<td>• BPA free</td>
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...and more

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Measuring Progress and Impact

- What can be measured?
- By who?
- Frequency?
- Units (volume, $, %)
- Baseline
- Goal-setting
- Reporting results
- Beware perverse incentives
Resources

- Energy Star Commercial Food Service
  http://www.energystar.gov/certified-products/detail/commercial_kitchen_package

- EPA WaterSense
  http://www.epa.gov/watersense/commercial/bmps.html

- EPA WasteWise
  http://www.epa.gov/epawaste/conserve/smm/wastewise/

- PG&E FSTC
  http://www.FishNick.com

- LeanPath
  http://www.leanpath.com