



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



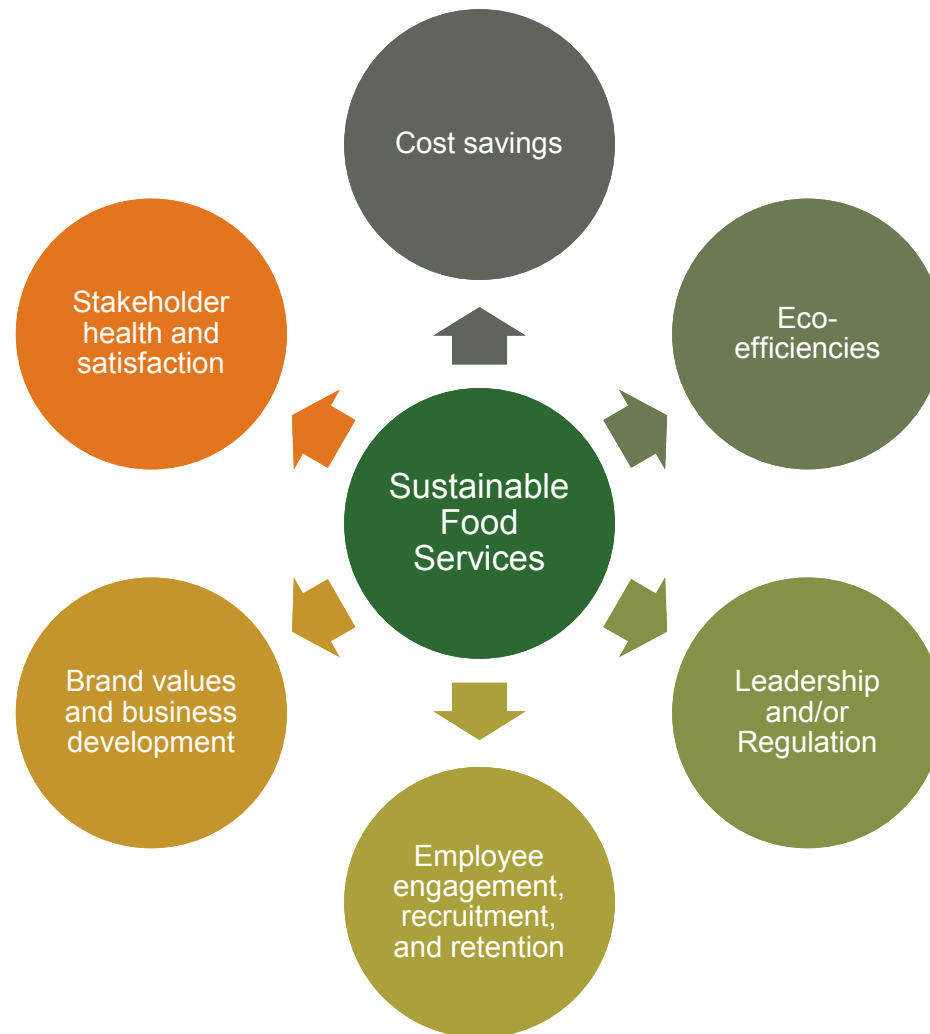
Holly Fowler

Managing Director, Northbound Ventures, LLC

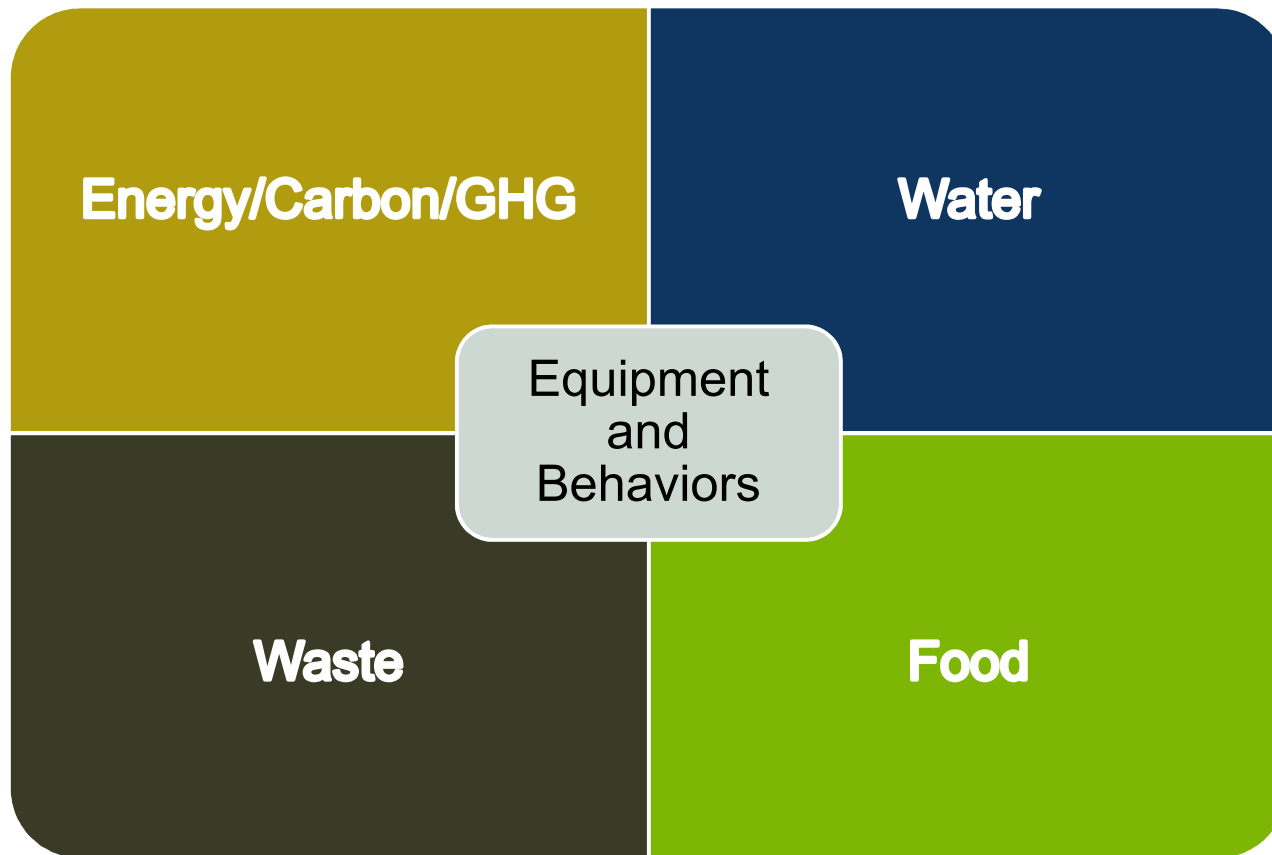
Commercial Kitchens



Business Case



Best Practices



Energy/Carbon/GHG

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



Photo: Melink Corp

Water

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



Photo: H. Fowler

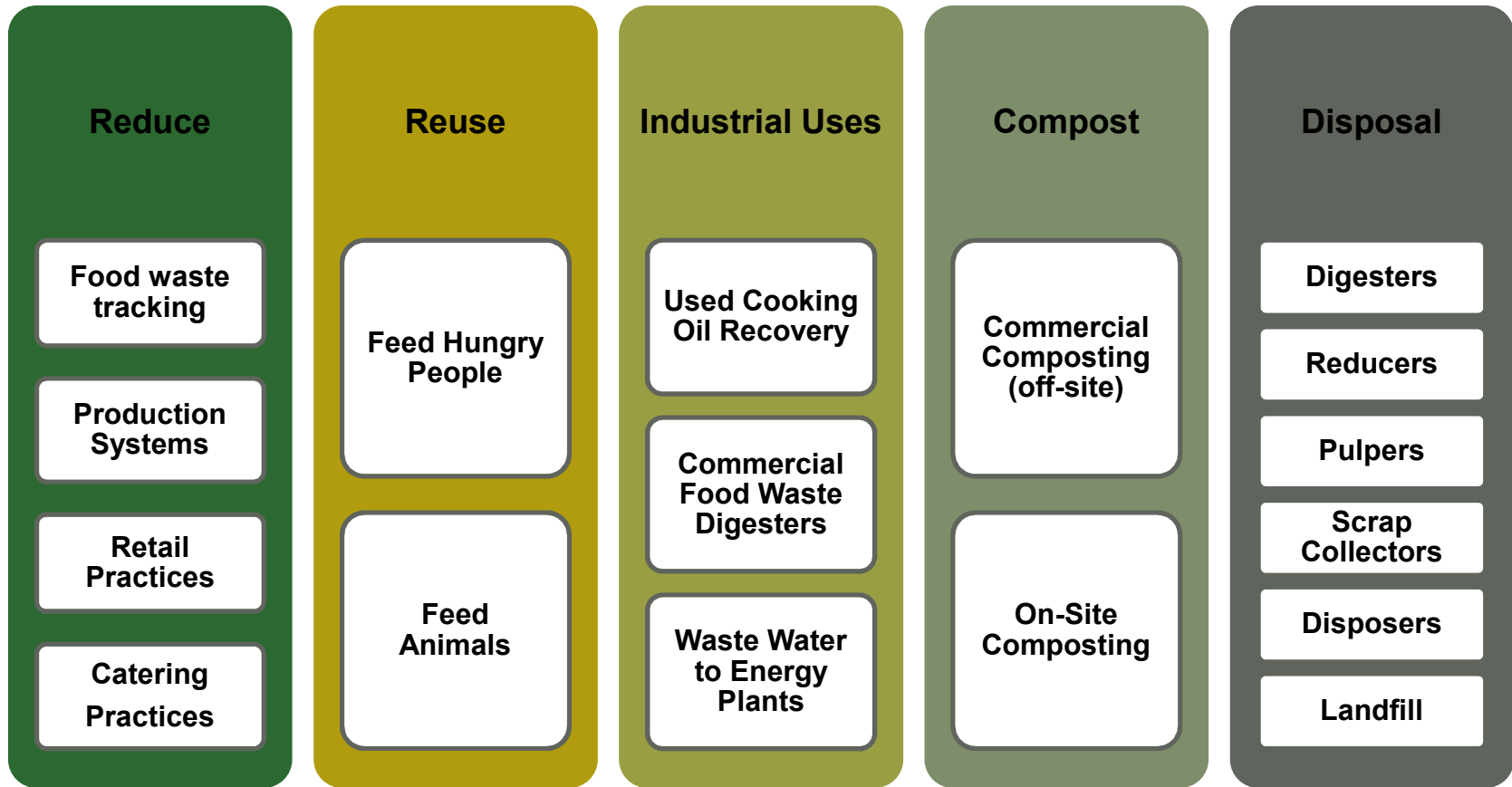
Waste: Non-organic

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



Photo: H. Fowler

Waste: Organic



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

Building/Equipment

- EPA EnergyStar
- EPA WaterSense
- FSC
- SFI
- No-VOC
- USGBC LEED
- ILFI

Service ware

- Reusable
- FSC
- SFI
- Rainforest Alliance
- Green Seal
- EcoLogo
- Chlorine free
- Recycled content
- Recyclable (#1-7)
- Compostable
- USDA Bio-based
- BPA free

Food

- USDA Organic
- Fairtrade
- Rainforest Alliance
- Salmon-Safe
- Marine Stewardship Council
- Non-GMO
- No rBGH/rBST
- Certified Humane
- Bird-friendly
- Cage-free

...and more

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>





Contact

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