

Unit 305: Sustainability in professional kitchens

Handout 10: How to develop a sustainable team

- Inspire your team to be more sustainable by praising best practice and working together to improve bad habits
- Follow the market leaders – the most sustainable restaurants are constantly innovating not only what they cook but how they cook.
- Share the success – if you're making cost savings through efficiencies and better working practice then give your staff a little bonus to share the success. It will motivate them to do more!
- Remember to keep searching for the best local suppliers – work with them to help you reach your goals, for example by showing how inconvenient their packaging is, or discussing delivery schedules to reduce food miles.
- Check if staff can walk, cycle, use public transport or car-share to work to reduce travel impacts.
- Communicate to make sure everyone knows about all the amazing things

Reference: <https://spacegroupuk.com/wp-content/uploads/2015/04/SRA-Sustainable-Kitchens-Guide.pdf>