

Unit 305: Sustainability in professional kitchens

Handout 8: Sustainable energy management

Extract from an article by *By Josh Prigge, CEO and Founder, Sustridge:*

Sustainability is a buzz word that continues to be thrown around in businesses of all sizes and in all industries, but what exactly does it mean for the restaurant industry? Imagine a restaurant that runs on 100 percent renewable energy, produces no waste, captures and recycles water, supports and helps grow local farms, has a customer line out the door and has local community members eager to get hired.

Sustainability for restaurants means operating in a way that protects, preserves or restores the natural environment, promotes social equity, enhances the lives of people and communities and contributes to economic prosperity for shareholders and stakeholders.

With the emergence of three interrelated and interconnected trends that include:

1. A decline of our planet's natural resources
2. An increased demand for transparency
3. Increasing consumer expectations

implementing sustainable practices isn't just a good opportunity for restaurants, but it will be imperative for the long-term health and success of the industry. The restaurant industry is facing many challenges today including slowing growth, high operating costs, employee recruitment and retention and the need to attract a younger demographic customer.

Within the restaurants, sustainable practices will benefit a business's bottom line by reducing operating costs. Reducing a business's impact on the environment means reducing waste and reducing waste means saving money.

Cut energy waste

Most restaurants have enormous opportunities for cost savings through energy efficiency upgrades and renewable energy investments.

Move towards zero waste

Reducing solid waste, and especially food waste, is a major opportunity for many restaurants to save money and enhance public perception and community relations.

Reduce water waste

Many of us are aware of the important water security issues facing California and other parts of the country and recognize that reducing water use is becoming more important to be a responsible business and good neighbour in the community.

Manage your emissions

Greenhouse gas emissions are associated with many different aspects of a restaurant business from electricity, propane, and natural gas used in operations, to fuel used in employee commuting and embedded energy in supply chain activities.

Impact your supply chain

By sourcing more local, organic and healthy ingredients, restaurants can reduce the social and environmental impacts of doing business while also appealing to a new demographic of customers that are becoming more conscious about their food choices.

Source:

<https://www.environmentalleader.com/2017/12/time-fire-restaurant-sustainability-heres/>