

Analyzing Green Practices at RESTAURANTS

Restaurants serve as centers of American culture and community. It comes as no surprise then that the growing U.S. environmental culture is also visible in restaurants. Serving meals can require large amounts of land, water, pesticides and packaging. The decisions of restaurants can influence environmental issues from global warming to water pollution. With the suggestions below you can improve the environmental practices of your restaurant.



Environmental business practices look for

You may be able to recognize new ideas and techniques that could improve the sustainability of your restaurant's operations. Review the list below and then ask: **Are you able to implement any of these steps? Why or why not? If your employer is already doing some of the following, when did the begin doing so and why?**

- **"Sustainable" items, such as organic and local foods on the menu**
 - Sustainable food products support the long-term maintenance of ecosystems and agriculture for future generations. Organic agriculture prohibits the use of toxic pesticides, fertilizers, and genetic engineering. Locally grown foods reduce the amount of pollution associated with transportation primarily by fossil fuels.
- **Energy & water efficiency and conservation**
 - Restaurants can use energy efficient technologies and conservation practices for lighting, heating, appliances, office equipment, and transportation.
- **Recycling services existing for waste products such as glass, plastic, metal, cardboard, mixed paper, grease, and ink and toner cartridges. Food waste can be diverted from landfills and made into nutrient-rich soil through the use of a composting service or an on-site system.**
- **Sustainable paper and cleaning products such as reusable silverware and flatware for in-house diners and to-go products that are made of recycled materials**

(Tips from dinegreen.org)

Tell us what you found out through an essay, art project or photos at: [greenheartwork@ cci-exchange.org](mailto:greenheartwork@cci-exchange.org)