



How **SMALL STEPS** can have a **BIG IMPACT** on reducing waste and **PROTECTING THE PLANET**



JOIN THE CONVERSATION:
#86FOODWASTE

FALL 2019 • RESTAURANTKITCHEN.ORG

A combined effort with



FIGHTING FOOD WASTE IN RESTAURANTS

Monica McBride, WWF
Angel Veza, Manhatta



11 Million Tons



15.3 million employees



73% is back of house waste

HERE.



Food Scraps

**NOT
HERE.**



**Diversion is sometimes
the only option**

Garbage



It is all about the people



**Kitchen waste must
be top of mind**



**Staff & customers
must be engaged**

A chef in a white uniform and hat is looking at a tablet in a kitchen. In the foreground, there are two cutting boards with various vegetables like yellow squash, broccoli, green bell pepper, and red and yellow bell peppers. The background shows a kitchen with a stainless steel sink and a wooden pepper mill.

It requires a champion







TRANSMITTER

BREWING
FARMHOUSE ALES





Thank you!

A wooden cutting board with various food waste items. On the left is a banana peel. Next to it are several pieces of green lettuce. In the center is a cracked brown egg with its shell broken into many pieces. On the right is a pile of dark, rich soil. A pink banner is overlaid at the bottom left, and a teal banner is on the far left edge.

[Restaurantkitchen.org](https://www.restaurantkitchen.org)