



## New York State Restaurant Association Educational Foundation (NYSRAEF)

The NYS Restaurant Association Educational Foundation (NYSRAEF) was developed to support the National Restaurant Association's Education efforts at the state level. The Foundation's primary focus is to strengthen the restaurant industry in New York State by developing a stronger workforce and building the next generation of industry leaders. The Foundation's educational initiatives provide culinary, management, food safety and employability training to build a pipeline of talent for the growing industry.

The Green Hospitality Initiative (GHI) is an EPA-funded project sponsored by the NYSRAEF. The GHI works to develop sustainable programs, trainings, educational material and innovative green technology for the hospitality industry in New York. The GHI supports hospitality businesses to become more sustainable in areas such as: energy, water, less hazardous cleaning chemicals, waste reduction, recycling, and many other related areas.

The GHI has consistently exceeded proposed grant deliverables while working with restaurants to increase energy and water efficiency and reduce the use of hazardous chemicals and while increasing restaurant profitability.

### THE PROJECT: HOSPITALITY GREEN WATER CHALLENGE (2015)

The goal of this project was to educate restaurants about reducing water usage. The Environmental Protection Agency (EPA) states that "water used in hospitality food service establishments accounts for approximately 15% of the total water use in commercial and institutional facilities in the US." Reducing water usage could increase profitability for restaurants. This program highlighted cost effective and simple options that could be implemented immediately, as well as provide trainings for restaurant owners, employees, and culinary students to increase their awareness of water usage.



Oyster raw bar at participating restaurant Aquagrill in NYC

### RESULTS

The Hospitality Green Water Challenge project created a stronger partnership with NYC Department of Environmental Protection (NYSDEP). Through their combined efforts, NYSRAEF successfully trained 118 individuals at 16 different events. The challenge to bring restaurant owners out of their establishments

### WATER CHALLENGE

- Educate restaurant owners, staff, and culinary students about reducing water usage to increase profitability

### RESULTS

- 4,875 hardcopy water conservation brochures developed and distributed
- 1 powerpoint presentation created as well as presentation evaluation
- 9 training sessions conducted for 32 restaurant staff and owners
- 6 hospitality presentations completed for 62 students
- 1 water conservation article written and published in NYSRA electronic magazine "Smallbytes" and on the [NYSRAEF website](#)

### CLEANING CHALLENGE

- Provide education & training on creating safer working conditions for employees and staff of the hospitality industry, as well as a healthier environment for customers

### RESULTS

- 131 culinary students were educated about how to choose safer cleaning products in the restaurant environment
- 8 Restaurant Green Cleaning trainings were presented to restaurant owners and staff, reaching 37 individuals

was successful. Of those trained, 49 individuals indicated increased knowledge of water conservation strategies and pollution prevention opportunities.

Macelleria Restaurant January 1, 2015-December 31, 2015			
Water Usage 2014	Projected Water Usage 2015	Projected Gallons Saved & Percentage Saved	Projected Yearly Savings in Dollars (\$/.01/gal including sewer charges)
2,800,000 Gallons	2,483,000 Gallons	317,000 Gallons 17% Savings	<b>\$3,170.00</b>

## THE PROJECT: HOSPITALITY GREEN CLEANING CHALLENGE (2014)

NYSRAEF developed a program focused on reducing the use of toxic cleaning chemicals in New York's hospitality industry. The goal of this project was to assist in creating safer working conditions for employees and staff of the hospitality industry, as well as a healthier environment for restaurant customers. Additionally, this project wanted to create awareness of safer and cost competitive chemicals available in the market and provide education and training for culinary students, restaurant owners and staff. Ultimately, this will lead to the reduction of many hazardous cleaners which will positively influence air quality and the aquatic ecosystem.



## RESULTS

The Hospitality Green Cleaning Challenge project reached over 16,300 people. Due to this outreach, 131 culinary students were educated on how to choose safer cleaning products in the restaurant environment. Restaurant Green Cleaning trainings were presented to restaurant owners and staff at 8 locations across New York State.

## CONTACT INFORMATION

ALAN SOMECK  
 asomeck@gmail.com  
 516-448-1504  
 www.nysra.org/?GHI



## TESTIMONIAL

"Our projects with NYSP2I have resulted in helping us supply information and strategies to New York City area restaurant operators who have conserved water and saved money. With NYSP2I support, we have been able to further our goals of moving the hospitality industry towards a more sustainable way of operating while becoming more profitable."

– Alan Someck, Project Director

"We have been very fortunate to have worked with the Green Hospitality Initiative for several years. It has given us an outlet to educate restaurants on steps they can do to completely eliminate toxic pesticides from their establishments and by working together to maintain a pest free restaurant utilizing natural and sustainable green products."

– Michael Broder, BHB Pest Elimination

## NYSP2I PARTNERS



10 Regional Technology Development Centers

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For more information please contact us:

111 Lomb Memorial Drive, Bld 78  
 Rochester, NY 14623

Tel: 585-475-2512  
 Web: nysp2i.rit.edu  
 e-mail: nysp2i@rit.edu

