

# COMMUNITY GRANTS PROGRAM



## CASE STUDY

### Engaging in the Food Fight - NYSRAEF Aims to Reduce Food Waste

The Green Hospitality Initiative (GHI) is an EPA-funded project of the New York State Restaurant Association Educational Foundation (NYSRAEF) designed to assist restaurants in becoming greener through comprehensive and wide ranging resources, articles, manuals, and training. The GHI model includes helping restaurants understand that they can also become more profitable by being greener. By training more than 450 restaurants and providing free energy, water and chemical audits for many of them, the GHI has begun building a “green mentality” among New York restaurant operators.

#### Challenge

Food waste is an issue that has significant and wide ranging implications. Today, 1 in 7 people in the United States struggle with hunger. By reducing food waste by 15 percent, there would be enough food available to feed more than 25 million Americans each year while reducing environmental impact. Not only is food waste an issue, but the environmental consequences are wide spread and substantial. According to Jean Schwab, senior analyst in the waste division of the Environmental Protection Agency, “Food waste is now the No. 1 material that goes into landfills and incinerators.” The food then produces methane gas, which is 20 times more potent than carbon dioxide, and is attributed to 25 percent of the warming we are experiencing today.

The US wastes over \$218 billion growing, processing, transporting, and disposing of food that is never eaten. Half of restaurant waste is food scraps. Consumer facing businesses such as distributors, retail grocers, restaurants, food service providers, and institutions result in 40 percent (24M tons) of the country’s annual food waste. How do we prevent this waste and save hundreds of billions of dollars?



#### Solution

The Green Hospitality Initiative’s goal is to reduce food waste, primarily in the New York City and Long Island regions, by increasing food waste prevention outreach and education efforts within restaurants and culinary schools. They partnered with CommonGround Compost, the Institute of Culinary Education (ICE), and New York Institute of Technology (NYIT), to prepare and disseminate educational materials and educate food industry professionals on

#### CHALLENGE

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#### SOLUTION

- NYSRAEF’s goal is to reduce food waste by increasing food waste prevention outreach and education efforts within restaurants and culinary schools
- NYSRAEF, along with partners, prepared and disseminated educational materials to educate food industry professionals on food waste prevention strategies

#### RESULTS

- They created 5,400 brochures, a webinar, and a PowerPoint presentation that highlights sustainable and profitable food waste strategies available on their website
- They trained 6 restaurants providing accompanying materials
- The presentations, brochures, and studies developed by the NYSRAEF’s “Green Hospitality Initiative” can be accessed at [NYSRA.org/the-green-hospitality-initiative.html](http://NYSRA.org/the-green-hospitality-initiative.html)

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food waste prevention strategies, coordinating New York State Chefs Food Waste Challenge, and produce a case study and articles for the New York State Restaurant Association Educational Foundation website.

### Results

NYSRAEF achieved their goals through the development of educational materials in partnership with CommonGround Compost, including 5,400 brochures, a webinar, and a PowerPoint presentation available on NYSRAEF's website that has over 2,500 views highlighting sustainable and profitable food waste strategies. In addition, they sponsored the New York Chefs Food Waste Challenge, compiled 30 food waste prevention strategies from the challenge, and produced a brochure with chef provided solutions. They also conducted six restaurant training sessions with accompanying materials, a food management issue presentation tailored to culinary students with four total presentations, and a case study of a restaurant that implemented food waste management practices. Additionally they published two articles summarizing the Restaurant Food Waste Project. The project facilitated further partnerships with NYC DEC, NY Dept. of Sanitation, New York University, chefs, and Hangzhou University in China.

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### Online Media:

- [Website](#)
- [Facebook](#)
- [Twitter](#)
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## TESTIMONIAL

"We believe that through the success of our deliverables we gained great traction towards our overall goal of creating awareness and reducing food waste in the restaurant industry. We are eager to continue our work now that we've developed materials and partnerships."

- Alan Someck, Director  
Green Hospitality Initiative

## NYSP2I PARTNERS



New York Manufacturing Extension Partnership

Funding provided by the New York State Department of Environmental Conservation.  
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