

# Success with Food Waste

**ANCOLIE**  
the epicurean cantine

Ancolie is a sustainably operated restaurant located in the heart of Greenwich Village which sources local and seasonal ingredients to serve delicious and nutritious meals in reusable glass jars.

---

## Motivation

Since opening in November 2016, Ancolie has successfully diverted 100% of its food waste from disposal. Owner, Chloe Vichot, operates a green business to show people that, “By taking small steps, we together can have a big impact.” Both staff and customers are very excited to be a part of the solution. Customers love bringing their jars back as it helps them feel like they are part of a community. For Chloe, it’s just the natural thing to do, noting “This is how our grandparents used to do it and we can do it too.”



## Solutions

### Source Reduction

Source reduction is the most effective food recovery strategy for saving money, as both food purchasing and waste hauling costs can significantly decrease when reduction strategies are employed. Ancolie employees practice an assortment of strategies to prevent wasted food at the source. Staff carefully monitor inventory to avoid overstocking, and place smaller purchase orders to ensure fresh, better tasting food, and to prevent spoilage. Chefs prepare recipes in small batches throughout the day to prevent overproduction. Ancolie cooks craft creative recipes that limit waste by using as much of every ingredient as possible, and repurposing leftovers and scraps. For example, Ancolie makes popular apple crisps from apple skins that are collected while making apple sauce. Staff are proactive in Ancolie's food waste reduction efforts; recently, an employee suggested a new pesto recipe using the ingredients leftover from another dish.

### Food Donation

Ancolie feeds their neighbors by donating surplus food to other organizations in the area. The restaurant donates leftover breads and croissants four times a week, and donates jar meals on occasion when they have surplus.

### Organics Collection & Composting

Chloe always knew that she wanted to collect the restaurant's food scraps for composting. She sought out a partner whose values aligned with the restaurant's mission and found that in Common Ground Compost, a business in New York City that facilitates the recycling of organics in many capacities.

The restaurant collects inedible food and organic material separately from the trash both in the kitchen and dining area. Food scraps, compostable utensils, coffee cups and lids, napkins, and paper towels are hauled by bicycle and processed into finished compost. All the organic finished compost is then delivered to a community garden in the East Village where it is mixed back in with the earth to help grow healthy produce. The non organic (cups, utensils and napkins) goes in an industrial compost.

### Training

Chloe discusses Ancolie's food waste program to potential employees as part of her hiring process. She ensures potential staff are aware of the restaurant's values, beliefs, and how they continually strive to improve food sustainability efforts. Restaurant management trains new hires on Ancolie's food waste program. Staff education on this topic is ongoing. Management continuously reiterates beliefs in all of their procedures including reducing wasted food through creative new recipes.

## Other Sustainability Initiatives

In an effort to limit waste and reduce plastic pollution, Ancolie serves their meals in reusable glass jars. In 2017, customers returned 3,600 of these glass jars to the restaurant for reuse. The restaurant stocks compostable coffee cups which have messages encouraging customers to bring their own mugs for a \$0.50 discount. The eatery only offers carry-out bags when requested and provides dine-in customers with reusable silverware, ceramic mugs for hot beverages, and glassware for water. Additionally, Ancolie is now a carbon neutral establishment. For these, and many other sustainable practices Ancolie has adopted, the [Green Restaurant Association](#) and [SPE](#) have both awarded Ancolie the highest certifications they offer. For a complete list of ways in which Ancolie operates sustainably, visit the Green Restaurant Association website.

## Results

Ancolie's food recovery efforts have a positive impact on the restaurant's bottom line in a number of ways. Minimizing wasted food reduces procurement costs and increases efficiency. Ancolie avoids dumpster fees, as the small volume of trash produced does not warrant a large dumpster. Ancolie instead uses one residential-sized trash barrel which are hauled three times a week with other recycling.

In 2017, 30% of sales were to customers returning reusable jars. The community benefits from Ancolie's compost and food donation programs and customers value the restaurant's sustainable operations. Chloe encourages other restaurants to incorporate food waste reduction and diversion strategies into their business model.



This summary was written by the New York State Pollution Prevention Institute (NYSP2I), in partnership with the Center for EcoTechnology. NYSP2I is a statewide research and technology transfer center funded by the New York State Department of Environmental Conservation. To ask about having a summary story written about your business, or to learn more about the NYSP2I Sustainable Food Program, visit our website or contact us:

<http://bit.ly/NYSP2IFood>  
food.p2i@rit.edu



New York State  
Pollution Prevention Institute