

Rate your organization's implementation of sustainability food practices.

Check all that apply.

●● **FOOD & PRODUCTS**

- Menus are based on seasonal availability.
- All recipes and menus are cooked from scratch.
- Food is purchased locally, even directly from farmers.
- Socially-focused, sustainably-produced and Fair Trade ingredients are a priority.
- Only certified environmentally-friendly cleaning supplies are used.

●● **PACKAGING**

- Food and supplies are purchased in bulk whenever possible and pre-packaged items are minimally used.
- Disposable service ware is used at a minimum, if at all, and/or compostable service ware is used.

●● **EQUIPMENT/SERVICE**

- Opportunities to use tools and equipment in food processing and preparation of fresh, whole ingredients are maximized.
- Method and style of service reflect a fresh, home style cooked-to-order experience for your customers.

●● **FACILITIES**

- All waste is closely monitored and managed.
- Kitchen design, storage, cooking/heating and food preparation arrangements include adequate equipment and space for scratch cooking.
- Energy consumption is evaluated and adjusted to maximize efficiency, and a plan is in effect to continue improvement.
- Water consumption is evaluated and adjusted to maximize efficiency, and a plan is in effect to continue improvement.

●● **CUSTOMERS**

- You communicate with your customers so they fully understand and support sustainable and environmental practices.
- Your customers participate in the development of sustainability initiatives.

●● **STAFF & EMPLOYEES**

- Your staff is trained with the proper skill set to best implement maximum sustainability practices. Staff are capable of teaching the program to others.
- Food Service staff education and development are a regular part of the service program, especially in regards to sustainable food theory and technique.

Sustainable Food Systems LLC

88 South Main Street, Wallingford, CT 06492 | ph 203.294.9683

SustainableFoodSystems.com | SFS@SustainableFoodSystems.com

●● **MANAGEMENT**

- ___ Management has the skills to grow and enhance the sustainability program to its highest levels.
- ___ Management education and development are a regular part of the food service program, especially in regards to sustainable food theory and technique.

●● **ADMINISTRATION**

- ___ Your institution's administration understands and fully supports the importance and relevance of sustainability and its impact, and gives your program its highest priority.
- ___ Comprehensive institutional policies and procedures regarding sustainability are established and followed to ensure successful implementation.

●● **COLLABORATION**

- ___ All institutional stakeholders are committed and responsible for ensuring the success of your sustainability program.
- ___ External stakeholders of the institution (community, business leaders and the public) are committed to the success of your sustainability program.

●● **MARKETING**

- ___ A comprehensive internal marketing strategy is in place to ensure support for the implementation of sustainability practices.

●● **EDUCATION & CURRICULUM**

- ___ Internal and external education programs and curricula are available to all stakeholders to ensure the implementation and understanding of sustainability practices both in day-to-day institutional processes as well as in everyday life.

●● **FISCAL RESPONSIBILITY**

- ___ Financial management systems are in place and utilized for measuring cost impacts from improvements proposed and implemented into the program.

Let's see how your program scored.

TOTAL NUMBER OF CHECKS OUT OF 26: _____

- 0 - 5** Considerable effort is needed to develop an effective sustainable food system.
- 6 - 10** Some effort has been demonstrated; additional areas remain to be addressed.
- 11 - 15** Your program is half way there, but there's still some room for improvement.
- 16 - 20** You have demonstrated a firm commitment to sustainable food systems and methods. Refinements are needed.
- 21 - 26** Your food service program is a Sustainability Program champion!



No matter the level of your current commitment to supporting a sustainable program, we find that we all can do better.

Whether you are just starting out, or have written the book, there's always one more thing you can do to create a planet-healthy program.

Contact us at 203.294.9683 to find out how to identify opportunities to successfully bridge the gap to a more sustainable future.

