

Sustainability in Food Service: Where We Stand Today E-zine Article Review (Key)

Note: E-zine is a magazine published only in electronic form on a computer network.

Refer to the link and read the article. Be prepared to answer the following questions.

<http://www.fesmag.com/features/foodservice-issues/11479-sustainability-in-foodservice-where-we-stand-today>

1. In your words, explain what the core concept of sustainability is today.

Businesses doing their part to reduce emissions and not deplete resources, thus saving costs whenever possible in a post-recession world.

2. What is the Conserve Sustainability Advisory Council (CSAC) and who launched it?

The CSAC was launched by the National Restaurant Association to help restaurateurs understand environmental awareness and become more resource efficient.

3. What is the CSAC's mission?

The mission of CSAC is to research and provide best practices for industry at large, the association's members and its Conserve Sustainability Education Program for operators.

4. What is the industry now suggesting for sustainable packing?

The CSAC suggests using compostable disposables, buying in bulk, encouraging customers to use reusable mugs.

5. What areas may business owners see money savings in the incorporation of LEED into their standard business practices?

Business owners are seeing savings in cutting waste, water, and energy.

6. As more restaurants use efficient equipment, how will the demand affect the price of the equipment?

As demand for the product increases, supply will increase and prices will come down.

7. How will sustainability education play an important role for future generations?

Sustainability education will set the groundwork for actual sustainability. This education is important to effect long-term change.

8. What is the key factor of the success of sustainability programs at colleges, such as Michigan State University?

The key factor to sustainability programs at Michigan State University is the student's role in implementing sustainability practices.

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9. What is Sky Farm and how is it practicing sustainability?

Skyfarm is a rooftop garden with raised beds accessible to wheelchair patients and volunteers and it supplies the produce needs for the entire hospital.

10. Briefly explain the Partnership for a Healthier America.

Partnership for a Healthier America is an organization made up of private, public, and non-profit organizations that fight against childhood obesity.

11. What is the top restaurant trend in 2014 as stated by the National Restaurant Association?

According to the National Restaurant Association in 2014 independent restaurants are building and operating their own sustainable, self-sufficient farms.

12. Explain the “top-down approach” that Sohlberg takes when deciding what to plant for his restaurant’s farm.

The “top down” approach is to let growing interest assist in menu design.

13. The city of Dallas has approved banning plastic grocery and take-out bags. If customers want to use them they will be charged an extra fee. What affect could this have on restaurant owners and customers in Dallas? (Student’s opinion)

Answers may vary.

14. What could we do to begin to become a more sustainable and environment friendly establishment in our Culinary Arts program? (Student’s opinion)

Answers may vary.