



Ten Tips for Making Your Restaurant Sustainable

1. ***Reduce with your waste:*** The average UK restaurant produces 21 tonnes of food waste per year. 30% is left by diners, so why not encourage them to take their leftovers by actively promoting doggy bags.
2. ***Switch to better lighting:*** Install movement triggered lighting in WCs to minimise energy consumption, and change all light bulbs to energy-efficient ones.
3. ***Switch from paper to energy saving hot air hand dryers:*** This will help cut your energy bills, the amount of waste you produce and your carbon footprint. It will also mean an end to restocking of paper towels and avoid toilet blockages and untidiness.
4. ***Save Water:*** Fit: low flow spray heads for rinsing; Dual Flush or High Efficiency Toilets; sensors on WC sink taps; Energy Efficient Dishwashers
5. ***Source Local Food:*** Use the EatSheffield Awards to Network and find out about our great local suppliers! Make friends with ethical/sustainable local producers
6. ***Avoid Disposables:*** Use reusable napkins, avoid individual cartons (e.g. cream) and sachets
7. ***Source Organic, Sustainable and Ethical Ingredients:*** Go for certified organic where possible, avoid using fish that are not Marine Stewardship Council certified. Go for fair trade wines, as these are generally organic too.
8. ***Switch Off and Save:*** Switch off everything that has a standby switch, unplug or switch off chargers when not in use, don't leave PCs and printers switched on
9. ***Engage With Your Staff:*** Ensure that your staff know about saving energy, recycling and promoting your green credentials to customers and suppliers. Remind your staff periodically, as people slip back into old habits. Take them to see a local farm to help reinforce the message.
10. ***Avoid Greenwash:*** Over exaggerated green claims and meaningless words such as "Natural ingredients" should be avoided. Don't claim that food is "locally sourced" just because it was bought round the corner but imported. Promote the great things you do but be honest.