

# CLEAN PLATE CLUB

: An incentive for the Furman community to reduce all possible food waste

Amie Newsome & Celia Castellano, Sustainability Outreach Fellows

Preparing food from scratch in small batches to order, using snout-to-tail and stem-to-root cooking techniques, and being the first company to talk guests out of using trays has all helped Bon Appétit keep their food waste to a minimum.

snout-to-tail= uses the entirety of the animal to support low waste cooking

stem-to-root= using the whole vegetable to support low waste cooking

In 2014 Bon Appétit launched the Imperfectly Delicious Produce program, working with our farmers, suppliers, and chefs to source cosmetically challenged produce that would otherwise be left to rot in the fields or discarded in the processing plant.

Imperfectly Delicious= saving fruits and vegetables that don't meet strict supermarket standards

Kitchen Source Reduction

Food Recovery

Farm Source Reduction

How Does Bon Appétit Reduce Food Waste?

Composting

Promoting Awareness

When there is edible excess food, we try to find a way to get it to people. Around the country, Bon Appétit works with food banks and nonprofit organizations to take excess, nutrient-dense food from their cafés and brings it to food-insecure people.

We work with Loaves and Fishes to ensure food insecurity is diminished

63,810 people in Greenville County are food insecure

We compost food waste on-site here at the Furman Farm, and show the Furman community how to properly sort their waste for composting and recycling. You can even bring your compost from your rooms to the Furman Farm at their drop off station!

Reduces waste that ends up in landfills, in turn, decreasing CO2 emissions. Also supports plant life which soaks up CO2

Teaching people about food waste concerns so they'll be able to make sustainable food choices

We have events like the Weigh Your Waste Days to promote food waste consciousness. So think about the precious resources you're consuming when you pile up your plate!

Creating signage to engage the Furman Community on these issues