

Sustainable Foodservice “Quick” Checklist

Rate the organization's implementation of Sustainability Foodservice practices. Check all that apply.

Food & Products	Practice	Tick if applicable
	Base menus on seasonal availability.	
	Cook recipes from scratch.	
	Purchase food 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	Purchase food and supplies in bulk whenever possible and minimal use of pre-packaged items.	
	Minimal, if at all, use of disposable service and/or use compostable service ware.	
Equipment / Service	Maximize the opportunities to use tools and equipment in the processing and preparation of fresh, whole ingredients.	
	Method and style of service reflect a fresh, made-to-order experience.	
Facilities	Closely monitor and manage all waste.	
	Kitchen design, storage, cooking/heating and food preparation arrangements include adequate equipment and space for scratch cooking.	
	Evaluate and adjust energy consumption to maximize efficiency.	
	Evaluate and adjust water consumption to maximize efficiency.	
Customers	Communicate with your customers so they fully understand and support sustainable and environmental practices.	
	Have customers participate in the development of sustainability initiatives.	
Staff & Employees	Train staff with the proper skill set to best implement maximum sustainability practices. Staff are capable of teaching the program to others.	
	Foodservice staff education and development are a regular part of the service program, especially in regards to sustainable foodservice theory and technique.	
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 foodservice program, especially in regards to sustainable foodservice 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.	
	Establish and follow comprehensive institutional policies and	

	procedures regarding sustainability to ensure successful implementation.	
Collaboration	All institutional stakeholders commit to and are 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	Implement a comprehensive internal marketing strategy to ensure support for the sustainability foodservice practices.	
Education & Curriculum	Internal and external education programs and curricula are available to all stakeholders to ensure the implementation and understanding of sustainability foodservice practices both in day-to-day institutional processes as well as in everyday life	
Fiscal Responsibility	Develop and utilize financial management systems to measure cost impacts from improvements proposed and implemented into the program.	

Program score.

Number of checks out of 26: _____

0 – 5	Considerable effort is necessary to develop an effective sustainable foodservice program.
6 – 10	Some effort has been demonstrated; additional areas remain to be addressed.
11 – 15	Your program is halfway there, but there's still some room for improvement.
16 – 20	You have demonstrated a firm commitment to sustainable foodservice and methods. Refinements are needed.
21 – 26	Your foodservice program is a sustainability champion!