

Document 1

HOW RESTAURANTS CAN HELP THE ENVIRONMENT

Large-scale corporations have taken the initiative, in contributing to more eco-friendly proposals. Becoming an eco-friendlier restaurant is possible. Once all necessary actions have been taken, you will be confident in reducing your overall carbon footprint.

If you are a restaurant owner looking to be more environmentally friendly, here are ways on how restaurants can help the environment.

Conserving water: It is easy not using flowing water when not needed. That means turning off the sinks, and filling dishwashers once or only when necessary. [...]

Food waste: Be smart with how you purchase your food items, and only buy according to shelf life¹. There are also digital management tools that help tracking each product's expiration date. [...]

Restaurant equipment: Although energy efficient equipment and supplies may seem initially costly, the benefits outweigh the disadvantages. Make the switch to kitchen and appliances that are friendlier on the environment. As a result, you will save tons of money. [...]

Paper: In our technology advanced society, paper is seldom used for restaurant operations. This allows the business to be much friendlier on the environment. Instead of giving a paper receipt, email it. Social media can help promote your restaurant more than paper marketing materials ever could.

www.earthfriendlymomma.com, October 30, 2020

1. shelf life: expiration date

Document 2



www.insider/2020/how-a-chef-tackles-sustainability/

ORAL SECTION EUROPEENNE : ANGLAIS SECTEUR HOTELLERIE

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