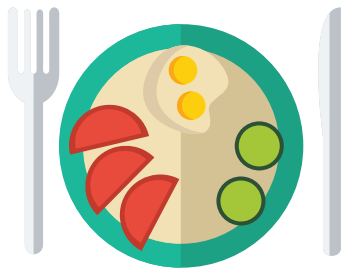


Sustainable Kitchen Checklist

Businesses who are responsible for serving food have a lot to gain from adopting more sustainable commercial kitchen practices such as reducing their impact on the planet to saving money on food waste.

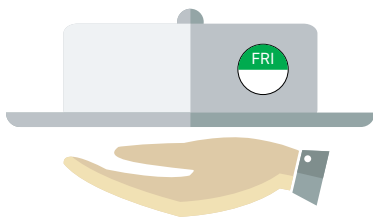


Business owners, chefs and commercial kitchen managers looking to operate more sustainability might wish to re-evaluate the following areas.



Food Preparation and Menus

Re-evaluate how food is prepared and served at your establishment by sourcing local ingredients, limiting portion sizes and introducing eco-friendly supplies.



Food Storage

Reduce waste by implementing comprehensive labelling systems, monitoring inventory and storing food safely.



Energy Consumption

Implement the use of temperature monitoring and control equipment to reduce energy consumption in your commercial kitchen.

1 Food Preparation and Menus

- Use portion bags to minimise waste and serve consistent portions
 - Use local or Australian ingredients where possible
 - Try to use produce that is in season
 - Create menu items that use entire food products
 - Store food correctly to reduce waste
 - Use biodegradable piping bags to limit the impact of single-use items
-

2 Food Storage

- Implement the FIFO systems with use by/use first labels
 - Evaluate individual portion sizes
 - Use clear lids on ingredient bins to easily monitor inventory
 - Store food in air-tight containers to reduce the risk of cross-contamination and spoilage
 - Vacuum seal bags to preserve freshness
 - Serve takeaway food in cardboard containers to reduce plastic use
-

3 Energy Consumption

- Monitor oven temperatures to reduce energy consumption
- Spot faulty appliances with fridge/freezer thermometers
- Switch off lights and appliances when not in use
- Install a smart meter to monitor and reduce energy consumption in real time
- Source local ingredients for a smaller carbon footprint
- Only run the dishwasher when full to limit water and energy consumption

Orders for the checklist items above can be placed through the website or through a Fildes Food Safety representative.

