



Save energy in the kitchen by giving your appliances a really thorough clean and moving anything that cools away from anything that heats.

Engage your team in your commitment to going green and enlist their help in saving energy and reducing waste.

Whilst customers want great value when they eat out, an average of [15% of every main course goes uneaten](#)! **Combat food waste** by offering smaller portions or encouraging (recyclable) doggy bags.



[Bees are utterly essential to our eco-system](#). **Re-plant some of your garden** with 'wild', pollinator-friendly flowers like poppies, scabious & yellow rattle.

Choose one ingredient and **go organic** - you'll reduce the impact of chemical pesticides. Double points if you source it locally.

So maybe not low low cost (although our friends at [Initial Washrooms](#) will do their best for you), **a water management device** like [a PIR can reduce the water consumption of a urinal by up to 80%](#)!



[Rearing meat is one of the biggest contributors to greenhouse gasses](#). **Remove one meat dish** from your menu and replace it with a plant-based option.

Reduce single use plastic anywhere you can - refillable containers, glass bottles, [bamboo take-away cutlery...](#)

When the time does come to invest, **change your suppliers** to ones who make products built to last, with a credible record in sustainability, like [Churchill](#) for serveware (available through [Alliance](#)).