



Welcome to the Rosen College
Florida ProStart





Sustainability in Foodservice



UCF Rosen College of Hospitality Management with Florida ProStart

Sustainability in Foodservice?



What is it?



Foodservice Sustainability

- 1** Core priority for foodservice establishments
- 2** Holistic approach to foodservice that:
 - a** Reduces negative environmental impacts
 - b** Uses resources efficiently
 - c** Improves social responsibility
 - d** Ensures economic viability for the future
- 3** Must involve entire supply chain



WHAT DOES THIS LOOK LIKE?

- 1 Food waste reduction
- 2 Energy + water conservation
- 3 Sourcing local food
- 4 Using sustainable packaging
- 5 Promote responsible + ethical labor practices





GROUP FORMATION

Teams will be assigned a restaurant type:

- A** Fast Food
- B** Fast Casual
- C** Casual Dining
- D** Fine Dining
- E** Food Truck
- F** School Cafeteria



GROUP CHALLENGE 30 MINUTES

Each group receives:

SCENARIO CARD: Includes
restaurant type + sustainability
challenges

PRESENTATION SUPPLIES:
Poster board paper + markers





GROUP PRESENTATIONS 15 MINUTES

*Teams will be assigned a
restaurant type:*

- A** Fast Food
- B** Fast Casual
- C** Casual Dining
- D** Fine Dining
- E** Food Truck
- F** School Cafeteria



REFLECTION & WRAP-UP

After your presentations, we will discuss:

- 1** Which solutions seemed most realistic?
- 2** Which ideas were most creative or innovative?
- 3** How can you apply these practices in your school and at





Well done! Thank you!

