



## FOOD & BEVERAGE

### Waste Minimization



- 1 Provide bulk services for condiments, beverages and other food items instead of individually packaged.
- 2 Ensure that food and beverage packaging is recyclable and that it will be recycled.
- 3 Give attendees reusable mugs at start of meeting/conference.
- 4 Donate left over food to a local food bank, soup kitchen, or non-profit organization and/or use a compost bin.
- 5 Offer sustainable menus.
- 6 Avoid use of boxed lunches to reduce generation of waste.
- 7 Select centerpieces and decorations that can be reused or given away as prizes.
- 8 Provide well marked recycling bins that are conveniently located around food service areas.
- 9 Use reusable containers, tablecloths, linen napkins, dishes and silverware OR biodegradable products.

Supporting Hospitality Sustainability

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