



Green partnership targets restaurant sustainability

Running a green business is an attractive option for restaurants and caterers – but as Sally Neville points out, it's usually just one priority in a very long list.

The CEO of Restaurant & Catering SA (RCSA) says many businesses – especially small and micro operators – need convincing that there are commercial as well as environmental benefits before they spend precious time in pursuing green alternatives.

That evidence is now being compiled through a special partnership involving RCSA, some of its members and Zero Waste SA's Industry Program.

Two RCSA members – Enzos in Hindmarsh and the Edinburgh Hotel in Mitcham – have won Industry Program funding to help them develop wide-ranging sustainability programs and environmental best practice. Eight other restaurants and caterers have also received specialist advice from Zero Waste SA to implement sustainability initiatives to qualify for

Green Table Australia^{*} accreditation. Sally says data collected from the Industry Program will be used to convince other RCSA members about the benefits of sustainable business practices.

"Over the next 12 months we'll be monitoring improvements from initiatives such as recycling, energy and water savings from all 10 businesses," says Sally.

"We'll then be using the results to demonstrate the commercial benefits and to build a compelling business model for sustainability. It's all about showing the industry that this is a viable road to take, not just a feel-good one."

FOOD WASTE

Cutting food waste is a priority under RCSA's partnership with Zero Waste SA. Every year an estimated 100,000 tonnes of commercial food waste is generated in South Australia by the hospitality sector and other businesses – and only 6000 tonnes is recycled or composted. Food that ends up in landfill creates methane – a greenhouse gas 21 times more powerful than carbon dioxide.

* Green Table Australia is a national initiative of Restaurant & Catering Australia to improve sustainability in the industry. For more information visit www.greentable.com.au



Government of South Australia

Zero Waste SA

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SNAPSHOT Zero Waste SA Industry Program



Green Table

Eight companies have qualified for Green Table accreditation after receiving support from Zero Waste SA in its partnership with Restaurant & Catering SA:

- Café Neptune, Adelaide Shores
- Epicure Catering, Adelaide
- The Hilton Hotel, Adelaide
- Montezuma's, North Adelaide
- Playford Restaurant, Adelaide
- Stirling Organic Market and Café
- Topiary Café, Newmans Nursery, Tea Tree Gully
- Zootz Kitchen Bar, Henley Beach.

Restaurant & Catering SA

The peak industry body representing the hospitality industry in South Australia. Members include restaurateurs, café operators, caterers and suppliers to the industry. More than 90 per cent of restaurant and catering businesses employ less than 20 people.

www.rcsa.asn.au

Zero Waste SA

A South Australian Government agency that advances improved waste management policies and the development of resource recovery and recycling. The Zero Waste SA Industry Program advises and supports companies to achieve sustainability goals in waste, water and energy.

www.zerowaste.sa.gov.au

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