



# Recipe for Success

## Take Your Sustainability Training to the Highest Level

### Solution

When it comes to food waste and managing food costs, operators must educate from within to ensure the team always has an eye on sustainability and the bottom line. When these costs are not monitored, they can easily become a source of lost revenue and misuse. **Zero Waste eStart™** is a food waste, food cost and sustainability training program designed for managerial and crew level staff. This instruction serves as the missing link between food costs, food waste and the employees who are the hands-on executors of a dining operation's day-to-day activities.

### Advantages

Students are educated on the parameters of food waste, sustainability strategies, food costs, inventory management and other related topics which boost employee engagement while strengthening an organization's management of overall food costs. With **Zero Waste eStart™**, operators are able to bring these important concepts to top-of-mind across an operation.

To take control of food waste and cut overall food costs, an operator must first provide education on the best practices of waste prevention and sustainability those employees are expected to follow. This course can serve as the linchpin in any operator's efforts to achieve their cost-cutting and sustainability initiatives.

**Zero Waste eStart™** is available for \$399.00. For this purchase price, a location will receive access to the course for 50 employees as well as the benefits of our Learning Management System for record management and data storage of the operation's training statistics.

For more information visit:  
<https://foodservicetrainingportal.com/zero>

## Zero Waste eStart™

### Food Waste, Food Cost & Sustainability Training

#### Key Takeaways:

- The Importance of Food Cost
- Understanding Portion Control
- Limiting Food Waste
- Regulating & Rotating Inventory
- Implementation of Quality Control Protocols
- Considering the Cost From Prep to Service
- Implementing Sustainability Strategies to Prevent Food Waste, Reduce Energy Costs & Promote Local Food Sources

