



LEVY RESTAURANTS (Food & Beverage) OBJECTIVES & TARGETS

	2013-2015 OBJECTIVES	TARGETS 2013-2015	INDICATORS	DEADLINE
1	ENERGY: Reduce Electricity Consumption 12% by 2015 Reduce Fuel Consumption	1. Work with Engineering to develop & implement a procedure to communicate when exhaust hoods can be shut off--especially on dark days 2. Ensure all natural gas-powered equipment is turned off when not in use	1. Documented procedure 2. Natural gas-powered equipment is turned off when not in use	1. December 2013 2. December 2014
2	WATER: Reduce Water Consumption 10% by 2015	1. Identify water conservation procedure around sink use i.e. reducing amount of running water to melt ice & reporting leaky fixtures to Engineering 2. Continue to enforce water conservation procedures around defrosting of food	1. Documented procedure and/or signage & communications with Engineering 2. Documented procedure	1. December 2014 2. December 2014
3	WASTE: Achieve 75% Diversion Rate by 2015	1. Ensure all Levy Team Members are familiar with composting and recycling program 2. Increase compost of leftover/wasted food 10-15% and/or post-event donations of perishable food 3. Maximize composting to collect 100% of pre-consumer food waste and 100% of post-consumer food waste from kitchens and suites. Introduce public composting 4. Reduce the use of 4-compartment carrier trays by 10-15%	1. Training Material (handout or PPT) and Training Records & increased signage on receptacles 2. Increased donation or composting of post-event perishable food 3. Compactor is converted to food waste & Mixed Recycling Compactor is clean of food-waste 4. Reduction in quantity purchased & quantity going into waste stream	1. December 2013 2. December 2014 3. December 2015 4. December 2015
4	WASTE: Increase Diversion of Hazardous and Universal Waste	1. Train team members on how to properly handle Hazardous and Universal Waste i.e. batteries and Sterno containers	1. Training Material (handout or PPT) and Training Records & increased signage on receptacles	1. December 2013
5	SUSTAINABLE PURCHASING: Increase Sustainable Purchasing: Consumable Goods & Technology	1. Continue to source sustainable options for supplies purchased in bulk as well as appliances, printers, new technology equipment, etc.	1. Increase in supplies that meet Levy Cares environmental initiatives and AEG's Environmentally Preferable Purchasing (EPP) Guidelines	1. On-Going
6	EDUCATION: Increase Environmental Education to 100%	1. Increase environmental messaging to team members and ensure they can speak to guests about the environmental program 2. Increase promotion of sustainable food options to all guests 3. Assist Premium Sales & Event Suites with sustainable food packages for Eco-Suite/Eco-Event Options for Suite Clients and Event Suite Sales	1. Environmental messaging included in existing training materials & meeting agendas 2. Signage and environmental messaging in guest communications 3. Sustainable food messaging to guests and sustainable food packages for Eco-Suite/Eco-Event Options for Suite Clients and Event Suite Sales	1. December 2013 2. December 2014 3. December 2015
7	EDUCATION: Increase Emergency Preparedness to 100%	1. Implement refresher training on emergency preparedness	1. Tracked emergency preparedness training	1. December 2014