



GREEN CATERING

for a sustainable production



approximately
\$1 TRILLION
 is lost on wasted food production and consumption systems worldwide

Know before you throw
 Reduce ● Reuse ● Recycle
COMPOST
 Set up designated waste stations with signage for sustainable waste management

TIPS

- Use a NO Styrofoam Policy
- Have reusable dishes & cutlery available
- Don't purchase single use plastic water bottles
- Avoid single use condiments & buy bulk
- Offer vegetarian options

US demand for bottled water uses **17 million** barrels of oil annually, enough to fuel **1.3 million** cars for a year

DONATE

Donate left overs to charitable food recovery programs. To date... **MILLIONS** of pounds have fed those in need

GPG

Green Production Guide

Learn more and download PEACH or PEACH+ for a sustainable production at greenproductionguide.com