

# GROUP SALES SUSTAINABILITY GUIDE

## WHAT'S INCLUDED

1. RESPONDING TO MOST COMMON SUSTAINABILITY REQUESTS  
PLASTIC-FREE  
SUSTAINABLE MENU
2. QUESTIONS TO ASK
3. LEVY SUSTAINABILITY PROGRAMS – OUR CONSISTENT OFFERING

The word "Levy" is written in a red, cursive script font, positioned in the bottom right corner of the page.

# IF YOUR CLIENT ASKS FOR PLASTIC-FREE

## BEST

Prioritizing **reusable dishware**, flatware, and cups where possible. This is the best option, even when we factor in labor, soap, and labor.

## BETTER

Using **compostable disposables** when working with an industrial composting facility. Compostable items do not decompose naturally in a landfill and can end up being worse for the environment if sent to landfill.

[Core Standard Vessel List](#) – Filter by compostable & scroll down for customizable and premium options.

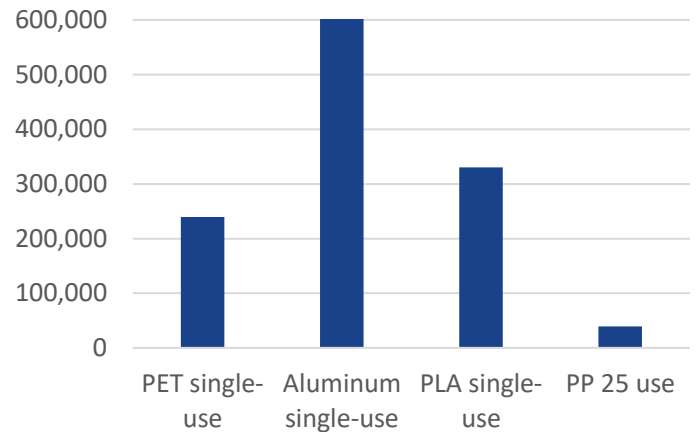
## GOOD

Using **paper & aluminum** disposables can help move away from single-use plastics but have tradeoffs with other sustainability issues.

Paper disposables will most likely not be able to be recycled because of contamination from food and beverage.

Aluminum has a very high recycling rate compared to plastic but also has a very greenhouse gas emissions compared to paper, plastic or reusables.

## Total CO2 (KG) by Packaging Type



## Reusable Service Providers



[Bold Reuse](#) (Portland, Seattle, Kansas City)

[r.world](#) (Seattle, Los Angeles, Las Vegas)

[TURN](#) (Atlanta, Austin, Mobile Unit)

## Premium Compostable Vessel Options



[Indo](#)



[Verterra](#)

## Ask your location leader...

What waste streams does our location use (e.g. composting, plastic recycling, aluminum, etc.)?

What are the existing sustainability programs at our location?

# IF YOUR CLIENT ASKS FOR SUSTAINABLE MENUS

Two primary factors influence the menu sustainability: Plant Forward Menu Design and sustainable sourcing.

## Sustainable Sourcing

### LOCAL SOURCING

All Levy locations work toward the Compass-wide target of **20% local sourcing**.

**Top Tip:** Work with purchasers and Chefs to identify great local products to feature on Private Event menus.

### LEVY SUSTAINABLE SOURCING

100% Certified Humane Cage-Free (Shell) Eggs

100% Dairy free of artificial growth hormones

100% Chicken and Turkey produced without the routine use of human antibiotics

100% Seafood from sustainable sources (SFW Criteria)

25% Eco / Fairtrade Certified Coffee

### Ask your clients...

What are your sustainability goals or priorities?

What is your budget for more sustainable options?

Do you have any sustainability reporting requirements?

## Plant-Forward Menu

### WHY

According to the World Resource Institute, **producing beef emits 20 times the emissions** as producing beans, and 4 times as much as chicken, per gram of protein.

### HOW

Work with chefs to develop plant-forward menus. These do NOT have to be exclusively vegetarian or vegan and should not rely solely on meat-alternatives (e.g. Impossible Burgers).

If your partner wants to quantify the impact of sustainable menus contact Mary McCarthy for more information.

**"Plant-Forward** a style of cooking and eating that emphasizes and celebrates, but is not limited to, foods from plant sources—fruits and vegetables, whole grains, legumes, nuts and seeds, plant oils, and herbs and spices—and reflects evidence-based principles of health and sustainability."

*Culinary Institute of America and the Harvard T.H. Chan School of Public Health's joint initiative, Menus of Change.*

# LEVY SUSTAINABILITY PROGRAMS

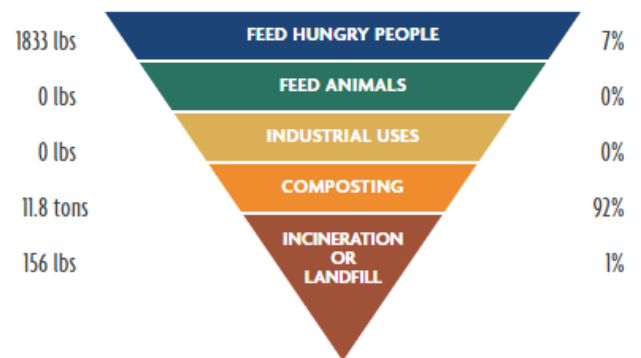
We are members of the United States Food Loss and Waste 2030 Champions and supporters of the U.S. Food Loss and Waste Action plan. Our strategy focuses on prevention, reducing waste at the source, and recovery to divert surplus food. Our goal is to reduce food waste by 50% by 2030.

## Food Waste Reduction – Waste Not 2.0

Waste Not 2.0, our proprietary, tablet-based, waste-tracking program designed to change behavior with real-time tracking and dashboard reporting and is required at all Levy locations. Waste Not 2.0 creates positive impact by focusing on waste-reduction opportunities for chefs.

**Top Tip:** Work with your location leaders to share a food waste reduction report for clients that prioritize sustainability.

### WHERE IT WENT



## Food Donation

We also aim to reduce over production, but when it occurs, all Levy locations have robust food donation programs with local community non-profits to recover surplus food from our events.

Review the [Levy Food Donation Guide](#) for more resources and guidance on Food Donation programs

### Ask your location leader...

Who is our non-profit partner for food donations?

### Food you **CAN** donate

- Unserved prepared foods, including entrees, side dishes, and desserts
- Unopened containers of food, beverages, condiments, sauces, and spices
- Non-food items, including utensils, plates, and napkins
- Fresh produce
- Dairy products
- Fresh or frozen meat
- Expired shelf stable, non-TCS foods