



# Sustainable Food and Beverage

**LEVY AT DLCC**

# LEVY

As the exclusive food and beverage provider at the DLCC, supporting the prestigious LEED® Platinum Certification through pre and post consumer efforts is one of our top priorities. These efforts are tracked and recorded monthly and annually. We participate in the DLCC's recycling and composting program, and we are passionately committed to its success.

**Pre-Consumer Efforts: Eliminating food waste before it's purchased.**

**Post Consumer Efforts: Eliminating food waste after it's purchased.**





# ROOFTOP GARDEN

IN PARTNERSHIP WITH CHATHAM UNIVERSITY AND SOIL SISTERS

Nine garden beds are designated for Levy to creatively plant and tell local stories through food.

This was all made possible with the Levy team partnering with Chatham University's Agroecology Department and Soil Sisters Nursery. Chatham collaborates with Levy on design and execution. Levy's seedlings are purchased from the local Soil Sisters Nursery.

Blending our project with Chatham summer classes, allows our rooftop garden project to guide the summer curriculum.

The students create garden box themes that aim to produce an array of food and crops that will elevate culinary offerings, while also igniting engagement with students, staff, and visitors; demonstrating the way food can build deeper relationships and foster a more vibrant community in Pittsburgh and beyond.

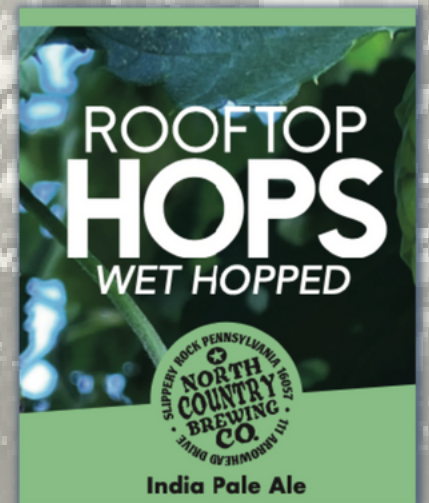


**chatham**  
UNIVERSITY

# ROOFTOP HOPS

WE GROW THE HOPS, THEY BREW THE BEER

Hops grown on the DLCC rooftop are used through an innovative local partnership with North Country Brewery to produce the DLCC's beer, branded "Rooftop Hops," which debuted in 2018.



Grown Here ● Brewed Local ● Served Fresh



# COMPOSTABLE PRODUCTS

86% of Levy's cleaning products are ecologically friendly

99% of the disposable service-ware utilized is compostable; exclusive of bottled/canned water, prepackaged snacks, soft drinks and juices

Any remaining food and all plant-based service-ware from catered meals and restaurant services events are composted

Our compost completes an annual cycle, as it is transported back each year from AgRecycle, to replenish and fill our garden boxes for the upcoming growing season, including our hop plants used to brew Rooftop hops



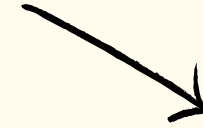
# COMPOSTING

## AGRECYCLE

All food waste is gathered and taken to an onsite composting dumpster that is picked up daily/weekly by the AgRecycle Compost Center located on North Braddock Avenue in Pittsburgh, PA.

Our compost completes an annual cycle, as it is transported back each year from AgRecycle, to replenish and fill our garden boxes for the upcoming growing season, including our hop plants used to brew Rooftop hops.

**In 2022, these efforts diverted over 27 tons of pre-consumer and post-consumer waste from landfills.**



# WATER

## AQUAFINA

Effective May 1, 2023, all 12oz Bottled Water has transitioned to a 16oz Aquafina Aluminum Bottle

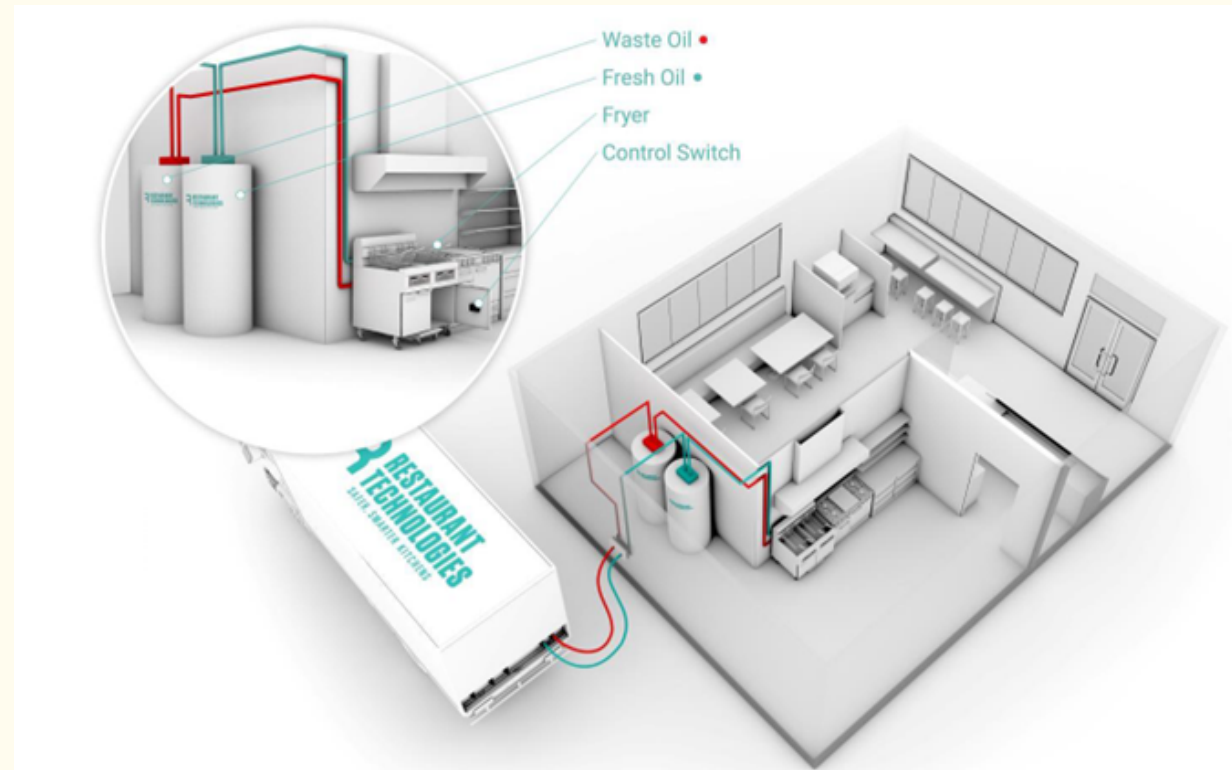
Aluminum reduces carbon foot print as this material can be recycled over and over into other aluminum cans. Recycling plastic is more complex, leads to degradation and has lower reuse rates than aluminum.



# FRYER OIL

## REUSE

The Restaurant Technologies Oil Management system is designed to make it safer to handle, filter and extend the life of the oil. The system also has as a strong sustainability impact on the environment by changing the carbon footprint of standard plastic and cardboard products associated with cooking oil, as well as cutting back on emissions via the two-tank system.



**5.29 tons of used fryer oil to be converted into biodiesel fuel in 2022**



# LOCAL

In 2022, Levy sourced from 23 different local food and beverage vendors, as well as an additional 12 local nonfood and beverage vendors.

Local nonfood and beverage items include compostable paper products, equipment rentals, printed materials, linens, temporary labor, beer line service, etc.

**80% of local vendors are within 15 miles of the DLCC**



*Pittsburgh Born & Bread*



# COMMUNITY

Levy has donated "tons" of left over food items from events to 412 Food Rescue & Jubilee Soup Kitchen



# SUSTAINABLE PITTSBURGH

We are a Sustainable Pittsburgh Restaurant, doing our part to build vibrant communities and support environmentally responsible practices. The designation recognizes the commitment we have to our community, our economy, and our planet.

Sustainable Pittsburgh Restaurants are evaluated based on overall sustainability performance across a range of categories and actions designed to help restaurants care for the communities they touch, while working to protect the environment and enhance regional economic growth.



YOUR PLATE TODAY

All service-ware utilized during this event is created from a compostable, plant-based material. Following the use of the service-ware, the products lifecycle continues as it is hand-sorted into compost piles and sent out for processing. Food waste products are transported to local composting centers, where the organic material is transformed into a usable soil. This soil then returns to the DLCC, and is incorporated into the Levy Rooftop garden beds.



IS A PLANT TOMORROW