

Saturday, March 20, 2010
11:00 am – 12:00 pm

**Serving Up Sustainability: Improving the Environmental
Impacts of Food Service Operations
(1 CEU)**

Presenter:

Cheryl Baldwin, Ph.D., Vice President of Science and Standards, Green Seal

What are the environmental impacts of food service operations? How can they be reduced? How does an operation decide what to do to make meaningful environmental improvements? How can an operation be recognized for their efforts? Green Seal conducted life cycle research on a range of food service operations to identify their leading sources of environmental impacts. The results of this research will be discussed and how operations can include these findings into their business to create meaningful environmental improvements. Included in the discussion will be an overview of the Green Seal comprehensive standard for environmentally and socially responsible Restaurants and Food Service Operations, GS-46 and how the standard can be used as a resource for food service professionals and how