



Welcome Skills  
International School  
of Hospitality

Environmental Initiatives

What is Sustainability?

*“avoidance of the depletion of natural resources in order to maintain an ecological balance”.*

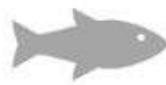
## Our Schools Environmental Objectives 2019-2020

- To educate students on the importance of our actions for the environment
- To inform our students on the impacts of hospitality operations on the environment
- Awareness of global food sustainability trends
- As chefs, how our actions can minimize the impacts on the environment
- Specific training in the areas of ethical food purchasing and preparation

# Key Areas of Teaching around Sustainability



Environment (Water saving, energy efficiency, waste management)



Sourcing (local, seasonality, fair trade, sustainable fish)



3 Rs (Reducing, Recycling & Re-using)

## Student Chef Environmental Initiatives

- Reduce Food Footprints
- Reduce food waste by 30%
- Reduce kitchen energy consumption bills by 25%
- Purchase 95% local food ingredients
- Select wherever possible supplies from sustainable sources



## Specific Initiative

- Efficient Stock rotation
- Careful selection of ethical suppliers (wherever possible)
- Clear communication of strategies and environmental objectives to students
- Dish specs designed to reduce waste
- Close monitoring of objectives
- Creating a culture of food sustainability



In addition

- Work with the local community:
- Donate food wherever possible to the underprivileged
- Working to develop links with local high schools for free cookery training workshops to teenagers.



## Implementation

- The implementation of initiatives will be enforced by the chef lecturer and an environmental task force of students.



## Challenges/ Barriers to Implementation

- Sometime cost is high for better quality ingredients
- Purchase of recycling equipment can be a bit costly
- Need to motivate students to achieve goals

## Making a More Sustainable Food Chain!

