

# A CHEF'S VIEW ON SUSTAINABILITY

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## U.N.'s Sustainability Goals

LET'S START WITH THE FIRST FOUR OF THE U.N.'S SEVENTEEN SUSTAINABILITY GOALS AND FOCUS FIRST ON THOSE HIGH PRIORITY AIMS ON WHICH WE, AS FOOD PEOPLE, CAN HAVE A DIRECT AND SUBSTANTIAL IMPACT:

- GOAL 1: NO POVERTY
- GOAL 2: ZERO HUNGER
- GOAL 3: GOOD HEALTH AND WELL-BEING
- GOAL 4: QUALITY EDUCATION

The logo for the Sustainable Development Goals (SDGs) features the words "SUSTAINABLE DEVELOPMENT GOALS" in a bold, blue, sans-serif font. The word "GOALS" is significantly larger than the others. The letter "O" in "GOALS" is replaced by a circular icon composed of 17 colored segments, representing the 17 goals. The entire logo is set against a white background within a dark grey rectangular frame.

**SUSTAINABLE  
DEVELOPMENT  
GOALS**

## Goal 1: No Poverty



- FARESTART- AN ORGANIZATION PROVIDING FOOD SERVICE TRAINING AND PLACEMENT PROGRAMS FOR HOMELESS AND DISADVANTAGED PEOPLE IN THEIR COMMUNITIES.
- FARESTART REPORTS THAT 90% OF ITS STUDENTS FIND JOBS WITHIN 90 DAYS OF THEIR GRADUATION, A SUCCESS RATE THAT RANKS RIGHT UP THERE WITH WELL-RESPECTED AND MUCH MORE EXPENSIVE CULINARY EDUCATION PROGRAMS, INCLUDING THOSE OF JOHNSON & WALES UNIVERSITY WHERE I ATTEND.
- THERE MUST ALSO BE A FOCUS ON PAYING "LIVING WAGES" TO FOODSERVICE MEMBERS AND PROVIDING SICK DAYS AND HEALTH COVERAGE.
- AND, EVEN IN A WEALTHY NATION LIKE AMERICA, RECENT SURVEYS FOUND THAT MORE THAN 50% OF NEW YORK CITY CHEFS DO NOT HAVE PAID TIME OFF OR SICK DAYS, AND ONLY 31% OF THE 1,253 RESTAURANTS THAT PARTICIPATED IN A NATIONWIDE SURVEY PROVIDE EMPLOYEES WITH HEALTH INSURANCE.
- SOMEHOW, BY RAISES IN THE MINIMUM WAGE, HIGHER PRICES, TIPPING ALTERNATIVES, OR A COMBINATION OF THESE, RESTAURANTS MUST FINALLY PROVIDE LIVING WAGES AND COMPETITIVE BENEFITS TO ALL THEIR EMPLOYEES OR CEASE TO EXIST.

## GOAL 2: ZERO HUNGER



- ACCORDING TO THE BORGES PROJECT, APPROXIMATELY 842 MILLION PEOPLE, OR 12% OF THE WORLD'S POPULATION, SUFFER FROM HUNGER WORLDWIDE. NINETY-EIGHT PERCENT OF THOSE WHO SUFFER FROM HUNGER LIVE IN DEVELOPING COUNTRIES. IN 2014, OVER 190 MILLION WERE UNDERNOURISHED SADLY RIGHT HERE IN INDIA. APPROXIMATELY NINE MILLION PEOPLE DIE OF WORLD HUNGER EACH YEAR, MORE THAN THE DEATH TOLL FOR MALARIA, AIDS, AND TUBERCULOSIS COMBINED.
- JOIN RESTAURANTS AGAINST HUNGER THAT ENABLES DINERS AT MEMBER RESTAURANTS, SUCH AS LE RIVAGE, UNION LEAGUE CAFÉ, AND ZUMA, TO DONATE A PORTION OF RESTAURANT CHECKS TO THE INTERNATIONAL ACTIONS AGAINST HUNGER, A FORTY YEAR-OLD HUMANITARIAN AND DEVELOPMENT ORGANIZATION TREATING AND PREVENTING HUNGER IN NEARLY 50 COUNTRIES. IT SERVED MORE THAN 21 MILLION PEOPLE IN 2018. INSTAGRAM HASHTAG: #RESTAURANTSXHUNGER.

## Goal 3: Good Health and Well-Being

**3** GOOD HEALTH  
AND WELL-BEING



- IT IS OUR DIRECT JOB AND PASSION, AS CHEFS TO DELIVER NUTRIENTS AND FOOD FOR SURVIVAL.
- WE DO THIS BY COOKING WELL, USING TIME-HONORED AND MORE MODERN TECHNIQUES, BY INCORPORATING MORE VEGETABLES IN OUR CREATIONS, BY USING BETTER MEAT, SOURCING MORE FOOD LOCALLY AND WITHIN SEASON, AND DOING IT ALL IN A PLEASING, ATTRACTIVE, AND DELICIOUS WAY.

## Goal 4: Quality Education



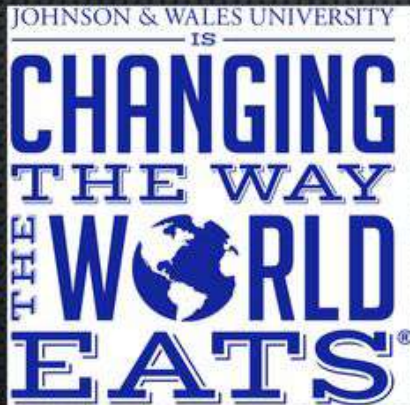
- TODAY CHEFS HAVE A LARGER PLATFORM THAN EVER BEFORE.
- GOOD CHEFS ARE BEING LISTENED TO AND EVEN ADMIRERD, AND THAT GIVES THEM THE JOB TO EDUCATE THE PUBLIC ON THEIR FOOD: WHERE IT COMES FROM, WHAT IT IS, AND HOW IT IS PREPARED.
- A CHEF, ON A PLATFORM, CREATES A MORE SUSTAINABLE CONNECTION FROM EATERS TO FOOD.

## Chefs Showing Sustainability



North, a restaurant located in the Dean Hotel in Providence, Rhode Island, where I live, gives nearly 2% of its profit to the Rhode Island Food Bank, a group that feeds impoverished Rhode Islanders year round. Chef James Mark has not requested any special attention or publicity. All he asks is that other chefs show where their restaurant profits are spent and share this with the public

## MY SCHOOL



I attend Johnson & Wales University, a winner of many sustainability, where sustainability is a focus of daily life. We provide record low food waste percent, we provide local pig farms food scraps, and even find use for the weather conditions on campus. In 2020, JWU will also be offering a Bachelor's in Science for Sustainable Food Systems.



## Connection to Young Chefs

"The future of food is taking shape on the campuses of Johnson & Wales University. We stand upon our reputation as a global leader in culinary education to push the boundaries of learning and action. The Sustainable Food Systems program takes you through the web of the food system, from the farm to supply chains, from the debate hall to the kitchen, and from the community to the Capitol."



- [HTTPS://YOUTU.BE/UMMYctPUI10](https://youtu.be/UMMYctPUI10)

## WORKS CITED

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