

Diners

What defines a Green Table Network restaurant or foodservice outlet?

Certainly not its location, cuisine or menu prices. From food courts to fine dining, family-owned independents to brand name chains, it starts with the conscious desire of a growing number of chefs and restaurateurs for clear, measurable steps to effectively reduce their operations' impact on the environment. As a first step, the Green Table program helps them get all these ideas on paper (recycled, naturally).

Small changes. Big results.
To find the way to go, you need to know where you are.

We begin with a detailed benchmark review of a restaurant's 'inputs and outputs,' from the lights on the sign out front to the bins at the kitchen door, employing standards recognized both locally and internationally. We then compile all the opportunities, big and small (most are small) into a balanced, custom-tailored plan and timeline for success. In completing the Green Table process, a foodservice operator can demonstrate significant, measurable results from front to back, including:

- reduced waste and more recycling
- efficient energy use and water conservation
- fewer pollutants and more eco-friendly practices
- more products and services that benefit the local economy

Sustainable change.
New ideas and habits can be rewarding, but there's no 'quick fix';

Our members receive on-going support from a local network of 'green experts' and like-minded businesses to help them realize a wide range of benefits including, not incidentally, saving money. And, with regular support from conscious consumers like you, Green Table can help them do even more in the years ahead.

Just the basics

In a few simple steps, every Green Table member operation annually (on average) can :

- reduce water use by 120,000L
- divert more than 5 tonnes of organic waste from landfill to compost

- conserve 3,000 kWh electricity and 100gj natural gas
- reduce its greenhouse gas impacts by 10 tonnes.