

## piloting change

Good news. By the numbers.

How can more restaurants make a measurable difference to the future of our world? By taking a few steps at a time - and by following the leaders.

Members of the Green Table Network are helping set the benchmark for sustainable foodservice operations in BC and Canada.

The tools and techniques developed and tested here will help encourage all segments of the restaurant industry, from food courts to fine dining, family-owned independents to national brand multi-unit systems, to add more 'green' to their daily operations.

The Green Table Network expects to add a minimum of 500 new members in Greater Vancouver in the coming two years. We also expect to put up some impressive numbers in terms of triple-bottom line (social, environmental and economic) benefits, based on results measured by the pilot (Oct.06 - Apr/07).

In simply implementing the basic Green Table requirements, the 12 pilot operations will have:

- diverted 52 tonnes of organic waste to compost creating healthier soil for local farms and gardens, reducing use of petrochemical fertilizers (and saving GVRD taxpayers \$3,500)
- used 300,000 fewer litres of water the volume of a typical 10-metre pool
- saved 30,000 kW of electricity and 1000 gJ natural gas equivalent of 5 tonnes of greenhouse gases, which is the average total impact of a typical Canadian driving, flying, washing, cooking, etc.
- saved nearly \$8,400, or about \$800 each, in total operating costs.  
an important offset as utility and service costs rise.

And these results represent simply the bare minimum. There'll be more and larger numbers... coming soon.