

The UN Secretary-General's Advisory Board on Zero Waste

BetterTable Certificate



Zero waste good practice

BetterTable.ca

Vancouver, Canada

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About

Synopsis

The BetterTable Academy is an online course packed with best practices to prevent food waste in F&B operations. The course is free, but you can also get a completion certificate, to show your employers you have basic food waste prevention skills (like for food safety): <https://re-think.restaurant>

Implementation
period

2021 - now

Country

Canada

Location

Vancouver

Stakeholders and Partners: BC Hotel Association, Thompson Okanagan Tourism Association

Connection Zero Waste

It helps our clients prevent food waste, which is the first priority in the zero waste hierarchy.

Contribution to Sustainable Development Goals

SDG 12.3: reducing food waste by 50% by 2030

SDG 13: according to the UN, 8 to 10% of global GHG emissions are linked to food waste. Yet food is too often missed to climate emergency action plans

Background, Challenges and Objectives

The training is directly related to food waste prevention in a commercial kitchen.

The challenge is the time for chefs, which is why our course is packed with helpful information in under one hour.

The key objective is to empower commercial kitchens to achieve SDG 12.3: reducing food waste by 50% by 2030

“By integrating zero-waste practices into the educational system, the initiative aims to transform challenges into opportunities for sustainable development.”

Actions and Implementation

In our actions and implementation chapter, we outline some steps taken to achieve sustainable waste management:

We are discussing with various stakeholders, and part of the National Zero Waste Council.

Outcomes and Impact

200 students have taken our course.

Our clients usually save 2% on food costs.

Every transaction will give \$0.25 to the Indigenous Tourism Development Fund, aligned with our commitment to reconciliation.

200 students

Participated in the BetterTable food waste course.

2% cost savings

Our clients usually save 2% on food costs.

USD0.25

Every transaction will give \$0.25 to the Indigenous Tourism Development Fund, aligned with our commitment to reconciliation.

Inclusion and Innovation

We are a benefit company certified diverse supplier by the CGLCC. Diversity is part of our articles of incorporation.

Accountability and Sustainability

It should be mandatory to have basic food waste prevention skills in the restaurant industry.

Financial Data

USD 20,000 budget

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