

Sustainability in Food Service: Where We Stand Today E-zine Article Review

Note: E-zine is a magazine published only in electronic form on a computer network.

Refer to the link and read the article. Be prepared to answer the following questions.

<http://www.fesmag.com/features/foodservice-issues/11479-sustainability-in-foodservice-where-we-stand-today>

1. In your words, explain what the core concept of sustainability is today.
2. What is the Conserve Sustainability Advisory Council (CSAC) and who launched it?
3. What is the CSAC's mission?
4. What is the industry now suggesting for sustainable packing?
5. What areas may business owners see money savings in the incorporation of LEED into their standard business practices?
6. As more restaurants use efficient equipment, how will the demand affect the price of the equipment?
7. How will sustainability education play an important role for future generations?
8. What is the key factor of the success of sustainability programs at colleges, such as Michigan State University?
9. What is Sky Farm and how is it practicing sustainability?
10. Briefly explain the Partnership for a Healthier America.
11. What is the top restaurant trend in 2014 as stated by the National Restaurant Association?
12. Explain the "top-down approach" that Sohlberg takes when deciding what to plant for his restaurant's farm.
13. The city of Dallas has approved banning plastic grocery and take-out bags. If customers want to use them they will be charged an extra fee. What affect could this have on restaurant owners and customers in Dallas? (Student's opinion)
14. What could we do to begin to become a more sustainable and environment friendly establishment in our Culinary Arts program? (Student's opinion)