

Career and Technical Education Learning-In-Place Activity for Culinary Arts

Going Green!!!

Activity Summary: As a restaurant owner, you are looking for ways to cut costs. You must save money or you will have to cut wages for your staff or even close your business. To save your restaurant, you came up with the idea of “Going Green”. This means that you will develop ways to make your restaurant more energy efficient and/or sustainable. To make this happen, you first must pitch this idea to your investors and sell it to your staff. Using the guide below, begin to brainstorm your plan and create a draft of your pitch for turning things around within your restaurant. Make sure that your ideas are well thought out and creative. The future of your business depends on this outcome.

Workplace Readiness Skills related to this activity

- Creativity and Resourcefulness
- Critical Thinking
- Problem Solving
- Efficiency and Productivity
- Big-Picture Thinking

Some Related Vocabulary

• Creativity • Sustainability • Conservation • Efficiency • Materials • Improving products • Initiative • Responsibility • Adapting to new situations • Overcoming obstacles • Operational policies • Carbon footprint • Recycle and re-use of resources • Costs

Guidelines for this Activity

You will create a draft proposal/pitch for the “Go Green” plan for your restaurant. Make sure that your draft addresses the questions provided below. You can submit your draft as a power point presentation, a video, social media message, or simply use regular paper and pencil to write out your pitch. Everyone will have a chance to create an electronic version of your pitch (presentation) once you return to school.

Don't forget...Make sure that you answer the following general questions at some point during your pitch (presentation). You may expand beyond these questions, if desired.

Questions to consider...

1. What type of restaurant do you own?
2. Where is the physical location for your restaurant? What are some of your costs associated with having this restaurant, including utilities?
3. What does it take, other than money, to run your restaurant? What would be some more efficient ways to save on costs, especially energy?
5. Specifically, identify the “Going Green” ideas that you have. Specifically, what steps or changes will your restaurant take to be more energy efficient? How will you support your employees in following your “Going Green” idea? Are there any behaviors that they must change in order to be more energy efficient?
6. How will your restaurant benefit from implementing these “Going Green” strategies. Will your restaurant earn new profits?
8. Why should other businesses think about “Going Green”?

Part II: Reflection for Students

Please take a moment to reflect on the item below. Your reflection should be written in paragraph form. You do not have to include this section within your “Going Green” pitch (presentation).

You have just finished creating a plan to make your business GREEN. Now... reflect on a few ways in which you could GO GREEN while at home. Think about ways in which you could contribute to a more energy efficient community?