



National Restaurant Association

Restaurant.org/Conserve

HELP SERVE UP SUSTAINABILITY

The National Restaurant Association's Conserve program can help you navigate the right sustainability path for your business.

Environmental sustainability for restaurants is complex, evolving and rewarding. The National Restaurant Association's Conserve program can help you get started and keep you moving forward.

We can advise you on choosing the best technologies, strategies and practices to help you reach your sustainable goals affordably.



Engage with us! We'll help you navigate the right sustainability path for your restaurant:

- **Sign up today** for our free Bright Ideas monthly newsletter and get ideas, best practices, cost-cutting solutions, and practical advice. Visit Conserve.restaurant.org/Bright-Ideas.
- **Check out industry Voices** with our "Walking the Talk" blog and great videos at www.youtube.com/cafes-conserve. Here you'll get expert advice from industry leaders sharing their own hard-won environmental lessons and operational successes.
- **Follow us** on [Facebook.com/RestaurantsConserve](https://www.facebook.com/RestaurantsConserve) and Twitter [@ConserveNow](https://twitter.com/ConserveNow) for daily insights.
- **See our Tools and Solutions** page, featuring everything from toolkits to discounted product offerings.

Did you know...

... environmental sustainability, sustainable seafood and food-waste reduction are all among the top trends at restaurants this year?¹ Chefs say sustainability will remain center of the plate in 2015.

- **74%** of respondents were recycling their used fryer oil, fats and grease.
- **66%** were recycling cardboard and paper.
- **22%** donated leftover food to food banks or similar organizations.

Together we can do more! To learn more about what your peers are up to, download the report from our Tools and Solutions page.

¹ National Restaurant Association's annual What's HotCulinary Forecast





CREATE A TEAM OF FOOD WASTE WARRIORS.

LEARN MORE

YES, YOU CAN PREVENT FOOD WASTE.

SEE HOW

Food is NOT “just part of running a restaurant.”

Eliminate food waste. LeanPath can help!

The NRA and LeanPath have teamed up to offer Association members a 10 percent discount on Zap, LeanPath’s food-waste prevention program.

Cut kitchen waste by 50 percent or more and trim your food costs too. Ask us about 60 free days of free food waste monitoring via LeanPath to help you fight waste and engage your team. Visit Conserve.Restaurant.org/LeanPath.

About Conserve

Created in 2009, Conserve is an education tool that shows restaurateurs how to reduce their carbon footprint and save money and resources at the same time.

NRA also manages the Zero Waste Zones initiative (“Conserve made local”) for the Atlanta restaurant market, in partnership with the Georgia Restaurant Association.



Conserve is also zeroing in on Atlanta

