

Ethical Eats and the Sustainable Restaurant Association invite you to:

Why Waste Workshop: good clean ways to go green and improve the bottom line

Did you know?

- 600,000 tonnes of glass bottles are thrown out from restaurants and other hospitality establishments every year
- Companies are collecting waste oils such as chip fat to be reused as bio-fuel
- An audit of a restaurant revealed 97% of their daily waste could be reused or recycled

This interactive event will bring together waste experts, restaurateurs and caterers to share ways to reduce the cost of waste management both for the business and the environment. Learn about complying with the law, new technologies and brilliant opportunities to turn your waste into a valuable resource.

When: 9:00 to 11:00, Tuesday 13th July 2010

Where: Café Spice Namaste, 16 Prescott Street, London E1 8AZ

Cost: £10 for members of the Sustainable Restaurant Association (www.thesra.org) or London Food Link (www.londonfoodlink.org). £20 for non-members. *If the fee is not, for whatever reason, a fair reflection of your organisation's ability to pay, please get in touch.*

Includes: Workshop, advice and refreshments

Register: Please contact Kirsty@sustainweb.org on 020 7837 1228 or go to <http://www.surveymonkey.com/s/9RPCBWB>

Agenda

- 8.30am – 9.00am Arrival and coffee
- 9.00am – 9.15am **Welcome and Aims**
London Food Link
- 9.15am – 9.30am **Wise words on waste**
LRS Consultancy
Why manage waste
Complying with the law
Introducing the waste hierarchy
- 9.30am – 10.50am **Waste workshops**
Activity 1
A case of managing waste
Situations to Reduce, Reuse and Recycle
Activity 2
Finding the right contractor for the job
- 10.50am – 11.00am **Summary and next steps**

