



## Idaho Department of Environmental Quality Pollution Prevention Champion

### Bon Appétit Management Company

Caldwell, Idaho

2010

## Environmental Commitment

Bon Appétit Management Company is an on-site restaurant company that provides café and catering services to corporations, colleges and universities, and specialty venues all over the nation. In Caldwell, Bon Appétit primarily provides café and catering food services to The College of Idaho and offers catering services to the Treasure Valley. Bon Appétit's dream is to be the premier on-site restaurant company known for its culinary expertise and commitment to socially responsible practices. The company believes in a culture driven to create food that is alive with flavor and nutrition and prepared from scratch using authentic ingredients in a socially responsible manner for the well-being of its guests, community, and environment.

## Pollution Prevention Successes

Bon Appétit has successfully prevented pollution through three key strategies: minimizing waste, using environmentally preferable purchasing practices, and conserving energy and water.

### Waste Minimization

Bon Appétit reduced its food waste in Caldwell by 66.7% from January 2010 through April 2010, reducing the amount of waste by just over 500 pounds per week. Many strategies were used to achieve this reduction including a "scrape bucket" campaign, in which The College of Idaho students were encouraged to scrape uneaten food from their plates each day into a 5-gallon bucket. Food waste collected in the 5-gallon bucket and in the kitchen was measured daily and weekly and posted for The College of Idaho students and consumers to see. This campaign successfully raised awareness and helped to reduce the amount of food being wasted.

Other strategies to reduce food waste included educating staff about the proper storing and receiving of food products and production control, and training staff on portion control, production techniques to minimize waste, and how to properly utilize leftovers. Lastly, Bon Appétit began working with a College of Idaho student who created The College of Idaho Food Bank to distribute some of the company's leftover food to needy families in the Caldwell area.

Bon Appétit has also reduced the amount of packaged and processed food offered by 10%. Instead of traditional disposable to-go containers, the company offers reusable to-go containers made of recycled materials, which eliminated the use of more than 400 disposable to-go boxes a week and approximately 1,600 pounds of waste per year. Additional methods Bon Appétit uses to reduce packaging waste include the following:

- Using china and silverware whenever possible (especially for catering)
- If possible, charging for to-go containers to promote china and silverware use
- Keeping all to-go packaging in one place in the servery. This way, guests must proactively get it and hopefully think twice before grabbing a to-go container
- Placing to-go containers under the counter at each station so guests don't automatically request one
- Making sure the size of the to-go containers is equal to the china plates
- Eliminating condiment packets and offering condiments in bulk containers (especially in catering)
- Encouraging guests to bring their own reusable coffee mugs or beverage containers by rewarding them with a discount

In another effort to reduce waste, Bon Appétit started a vermiculture (worm composting) bin. Vermiculture uses worms to aid in the process of composting food scraps and other waste. As a result of its vermiculture bin, Bon Appétit prevented 20 pounds per week of organic waste from entering the landfill.

## Environmentally Preferable Purchasing

Bon Appétit purchases 100% of its fresh vegetables, non-tropical fruits, and bottled water from North America and at least 20% of its food from within 150 miles of Caldwell. The company also works with 20 different small local farms and has eliminated the purchase of air-freighted seafood and produce.

Bon Appétit began an organic garden on The College of Idaho campus that provides the kitchen with a variety of vegetables cared for by the college's Student Sustainability Stewards.

## Energy and Water Conservation

Bon Appétit completes annual energy and water audits to find ways to conserve resources. The company has since replaced its outdated dish machine with an updated energy efficient machine that uses less than half the amount of water. It has also created a comprehensive plan to update light fixtures, older equipment, and plumbing to reduce water and energy consumption.

## For More Information

For more information about Bon Appétit Management Company at The College of Idaho, visit its website at [www.cafebonappetit.com/collegeofidaho/?ID=campus](http://www.cafebonappetit.com/collegeofidaho/?ID=campus).

*Information on this webpage represents examples of projects undertaken by the organizations only and does not constitute Departmental certification or approval of compliance at this or any other time with federal, state and/or local regulations, but is solely presented as an example of projects undertaken by organizations in order to prevent pollution and/or conserve resources*