

catersource® + **THE
SPECIAL
EVENT®**

Better The Second Time Around

Reinventing leftovers



Fighting Food Waste



Executive Chef
Hunter Hunt



Chef de Cuisine
Robert Mendoza

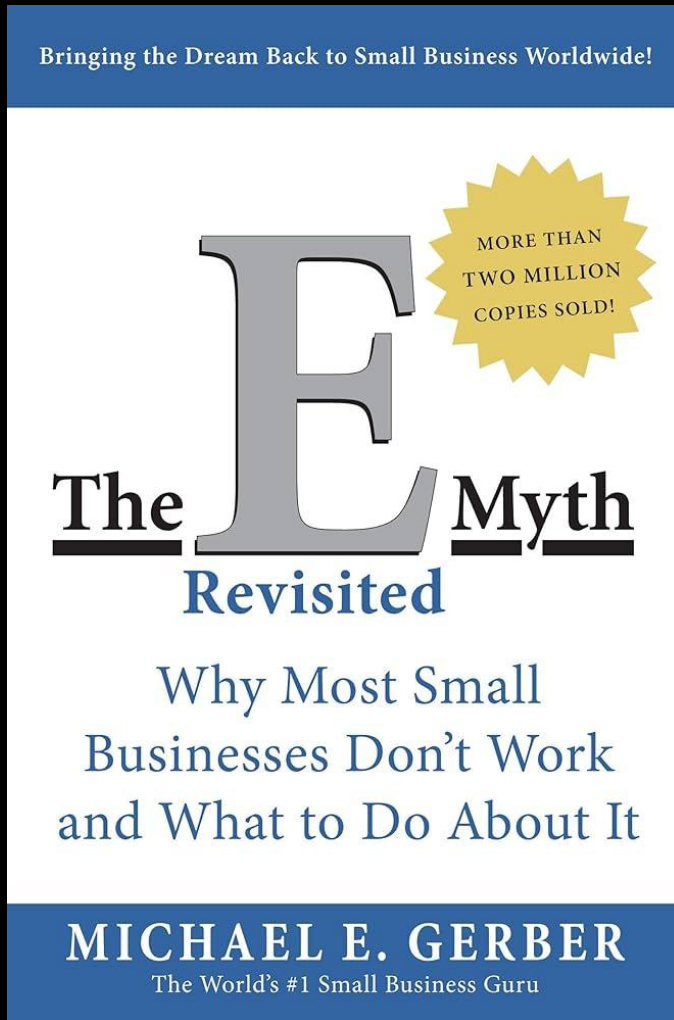


CULINARY CRAFTS

Prevention: Standard Operating Procedures



CULINARY CRAFTS



- Save money \$\$
- A step by step (anyone can do)
- Food safety

...sense of awareness/passion

Prevention: What 2020 taught us



- Ability to adapt/thinking out of box
- Long term storage
- Vendor meals
- Availability of staple items



CULINARY CRAFTS

Prevention: Training



CULINARY CRAFTS

- Adjusting your mindset
- Cooking practices
- Proper food handling



Sloppy Seconds:



CULINARY CRAFTS



- Dehydrating
- Pickling
- Jams + Compotes

- Infused Oils
- Crostinis + Croutons
- Stocks



Local Philosophy



CULINARY CRAFTS



- Family meals
- Feed local farms livestock/fields
- Local vendor partnerships
- Sponsor Local nonprofits/donate

Ingredients Not Leftovers



CULINARY CRAFTS

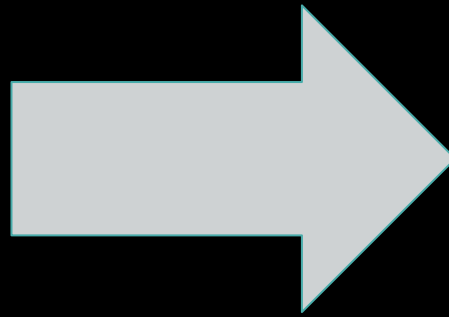


- Cohesive menu
- Value added products
- FIFO

Fighting ALL Waste



CULINARY CRAFTS



- Repurposing our empty wine bottles
- Buy used equipment/fix broken down
- Recycling bin + composting bins