

catersource® + **THE SPECIAL EVENT®**

Better The Second Time Around

Reinventing leftovers



Fighting Food Waste



Executive Chef
Hunter Hunt



Chef de Cuisine
Robert Mendoza

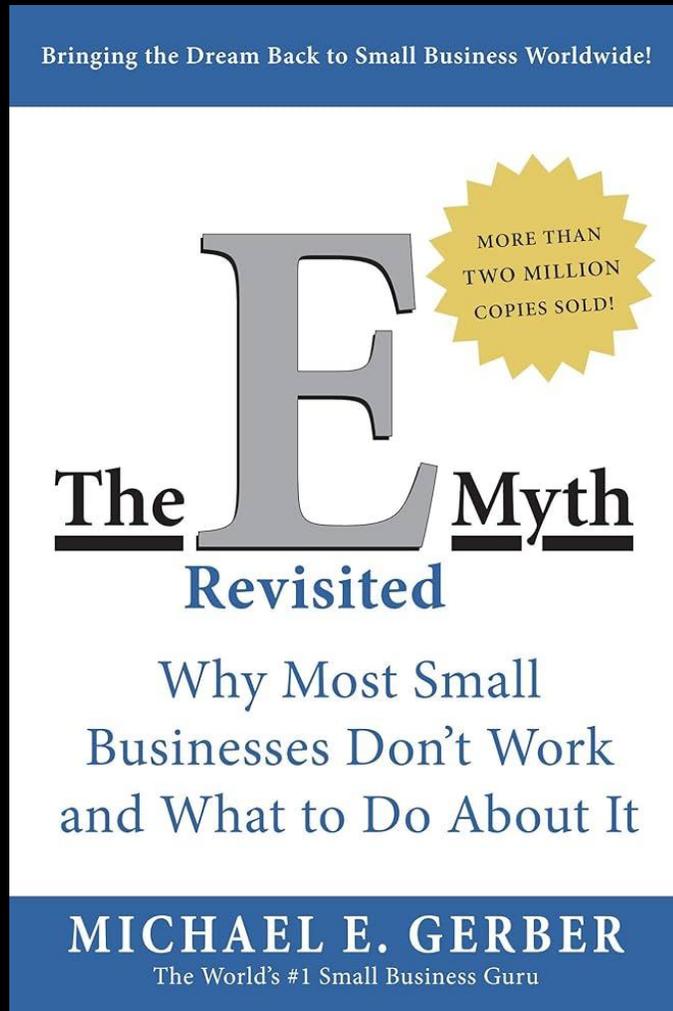


CULINARY CRAFTS

Prevention: Standard Operating Procedures



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- 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



Prevention: Training



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- Adjusting your mindset
- Cooking practices
- Proper food handling





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Sloppy Seconds:



- Dehydrating
- Pickling
- Jams + Compotes

- Infused Oils
- Crostinis + Croutons
- Stocks



Local Philosophy



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

Ingredients Not Leftovers



CULINARY CRAFTS

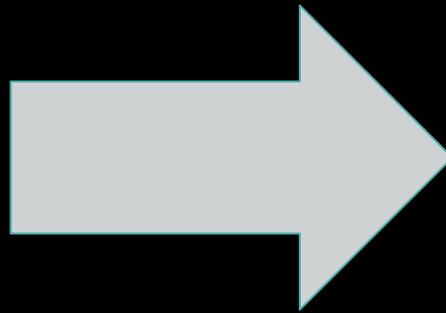


- Cohesive menu
- Value added products
- FIFO

Fighting ALL Waste



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