

"Going Green" in Dietary Saves Green!

This new program from Donna Manning DTR, Senior consultant with Maun-Lemke, LLC, will help you champion success in going green. Healthcare facilities have many opportunities to be environmentally friendly and potentially reduce operating costs in the process... they just need direction and inspiration!



You can make a difference AND make a profit!

Ready or not, "Going Green" in food service is gathering momentum. Are you ready to incorporate environmentally sound principles into your kitchen? Are you looking for a quick and easy way to assess how "green" your food service operation is? Could you use help developing a sustainable food service plan?

Healthcare dietary leaders are finding themselves at the center of a national movement to embrace "green", but what is the general meaning of the term "green"? "Green" has developed from multiple movements and sharing of ideas for easy implementation in healthcare facilities, which can save you money.

Going green however is not without challenges. The first and most important step to going green is an Assessment. Rather than stumbling blindly, Assessments help determine which methods will save the most money. Implementing a training system in your commercial kitchen or establishment will make going green second nature. All session attendees will receive a "Going Green" Information Guide which includes green practices, Assessment tools and checklists, products, information, technologies, sustainable alternatives and related news.

Great Takeaways!

- ✓ Understand "going green" terminology (definitions of green terms)
- ✓ Learn the Top 10 energy saving tips for the kitchen
- ✓ Effectively conduct a "green" Assessment and complete their own "green" food service checklist to track progress
- ✓ Identify and evaluate policy and procedures on going green
- ✓ Identify and refine current practices to recycle, reuse, reduce waste and conserve energy
- ✓ Create a model for change and implement a going green action plan



Donna will show you how to serve up a world of great taste in an eco-friendly and profitable way!

Review Donna Manning's Biography and References at <http://www.maunlemke.com> or call Kathy Cain or Chad Maun at (800) 356-2233 for more information



Book multiple speakers for a \$\$\$ discount. Ask us how!