

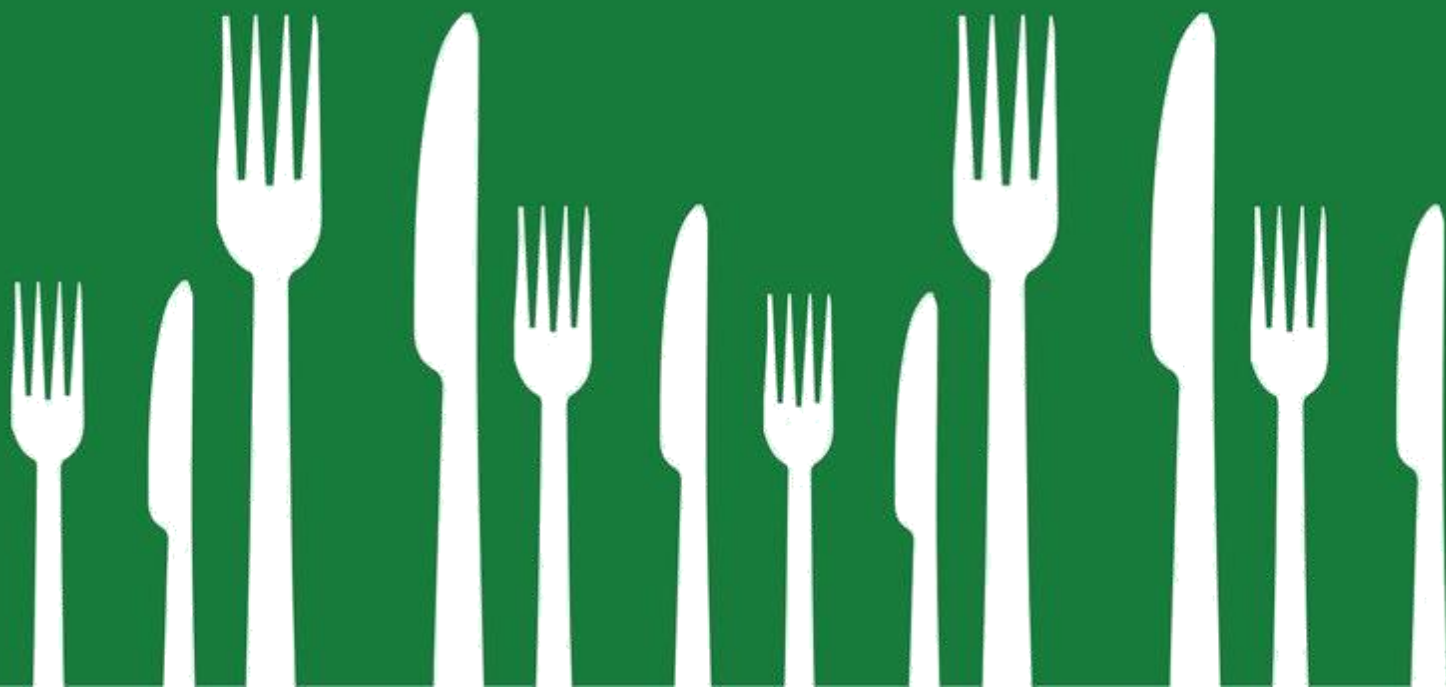


Restaurant
& Catering

GREEN TABLE

Environmental

sustainability Accreditation





ABOUT THE GREEN TABLE PROGRAM

What is the Green Table Sustainability Accreditation Program?

The Green Table Accreditation program is an education and certification program that recognises restaurants, cafes and catering businesses that do their bit to reduce their impact on the environment. Established as the first of its kind in 2009, the Green Table Accreditation program was the first program to formally recognise hospitality businesses becoming environmentally friendly.

What is the benefit?

The Green Table Accreditation recognises your business as one that has committed to and utilises environmentally sustainable products and practices. The Green Table symbol builds recognition among consumers of your environmentally-friendly practices. In addition to this recognition, businesses receive:

- A point of difference from competitors;
- Staying ahead of impending government legislation;
- Supporting corporate social responsibility aims;
- Reduction of operating costs through savings on water and energy;
- Improvement in staff morale, customer satisfaction and contribution to a healthier world;
- Program certificate and endorsement logo for use on marketing collateral and in promotions; and
- A Green Table Manual and comprehensive guide to best practices and protocols to assist businesses comply and keep on track.

What is the Process?

The program requires businesses to already be utilising and/or commit to making changes within their business to support environmentally sustainable products and practices. Businesses are required to submit an application form, and if requested provide further evidence of their commitment to:

- Recycling all paper material, glass and metal;
- Sending food waste to compost or green waste;



- Using appropriate stock management techniques to reduce waste in general;
- Using natural gas to run stoves and ovens (where gas is used); or using a minimum of 20 per cent green electricity or offsetting a minimum of 20 per cent green electricity;
- Replacing all light fittings with energy efficient globes;
- Installing water-efficient/low-flow taps on all faucets;
- Installing dual flushing toilets or dual flushing cistern valves in toilets;
- Undertaking to reduce water use and energy consumption;
- Using biodegradable and non-toxic cleaning products; and
- Using products that are recycled, that can be recycled and are biodegradable wherever possible.

How to apply?

Businesses can apply for Green Table Accreditation by completing the application form found at www.rca.asn.au/green-table and returning it to the Association with their supporting documents. Applications can be returned via post, fax or email.

Further Information?

For further information on the Green Table Accreditation program, please contact the Association on 1300 722 878 or by emailing restncat@restaurantcater.asn.au