

DESIGN YOUR GREEN RESTAURANT!



WORKSHOP 3

Design your Green Restaurant!

Estimated duration: max 1.5 hours.

Objective of the Workshop:

To encourage students to explore and implement innovative ideas to enhance sustainability within a restaurant.

ACTIVITY:

Students shall be divided into small groups that will participate in a "virtual construction" project to design a green restaurant.

This process shall be divided into several stages, each contributing to the development of a sustainable approach for the restaurant.

1. Assignment of Areas of Expertise:

Assign to each group a specific area of expertise where they can identify opportunities to improve sustainability. The areas include:

- **Sourcing:** Exploring ways to use local, seasonal, and organic ingredients to reduce the environmental impact of transportation.
- **Cleaning:** Developing strategies for using eco-friendly cleaning products and managing waste properly, with a focus on recycling and waste reduction.
- **Energy Efficiency:** Designing a low-energy lighting system that reduces energy needs while creating a welcoming atmosphere and implementing techniques to reduce energy consumption.

- **Kitchen Operations:** Identifying methods to reduce food waste through innovative preparation and storage techniques.

2. Group Work and Brainstorming:

Students shall be gathered in "round tables" to discuss and collaborate on their areas of expertise. During these sessions, they will be encouraged to brainstorm ideas to improve restaurant sustainability, sharing creative ideas and proposals.

3. Projects presentations

After the brainstorming sessions, each group will present their proposal on sustainable practices developed within their area of expertise to the rest of the class. Together, they will evaluate the compatibility of the various proposed activities.

OUTCOME

This workshop encourages students to think holistically about sustainability, addressing themes such as energy, waste, food sourcing, and customer engagement. By promoting teamwork and creativity, students will contribute to the creation of an innovative, sustainable restaurant while gaining practical skills they can apply in their future careers.