

eco Ai circular



Assessment Exercise



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Assessment Exercise

1. How can GreenBite reduce its environmental impact while promoting circular economy principles in its operations?

- a. **By investing in renewable energy sources for restaurant operations**
- b. By offering discounts on high-emission menu items
- c. By focusing solely on fast food menu options
- d. By importing all ingredients for variety

CORRECT ANSWER

Explanation:
Using renewable energy sources reduces the carbon footprint of restaurant operations.

Incorrect answers

- **(b)** Offering discounts on high-emission items increases environmental impact.
- **(c)** Fast food options often result in more waste and are less sustainable.
- **(d)** Importing ingredients increases emissions due to transportation.

2. What is a key benefit of promoting the consumption of local and seasonal ingredients at GreenBite?

- a. **Reducing transportation emissions and supporting local economies**
- b. Increasing the variety of menu items.
- c. Reducing food quality to lower costs.
- d. Promoting non-seasonal ingredients to meet customer demand.

CORRECT ANSWER

Explanation:
Local sourcing reduces transportation emissions and supports local farmers.

Incorrect answers

- **(b)** Variety can be increased, but it should prioritize sustainable sourcing.
- **(c)** Lowering quality does not align with sustainability practices.
- **(d)** Non-seasonal ingredients require transportation from afar, increasing environmental impact.

3. Which of the following strategies would best reduce the environmental impact of food packaging at GreenBite?

- a. **Using biodegradable or compostable packaging materials.**
- b. Offering packaging in plastic bags for convenience.
- c. Increasing packaging size for easier storage.
- d. Switching to styrofoam for better insulation.

CORRECT ANSWER

Explanation:
Biodegradable or compostable packaging reduces waste and environmental impact.

Incorrect answers

- **(b)** Plastic bags are harmful to the environment and contribute to pollution.

- **(c)** Larger packaging increases waste without offering sustainability benefits.
- **(d)** Styrofoam is harmful to the environment and does not align with sustainable practices.

4. How can GreenBite further its sustainability mission while encouraging customers to be part of the solution?

- a. **By implementing a rewards system for customers who bring their own containers**
- b. By encouraging customers to buy more takeout.
- c. By limiting menu options to reduce ingredient waste.
- d. By increasing advertising for single-use plastic products.

CORRECT ANSWER

Explanation:

Rewarding customers for eco-friendly behavior encourages participation in sustainability.

Incorrect answers

- **(b)** Encouraging more takeout increases waste and environmental impact..
- **(c)** Limiting menu options may reduce waste but doesn't fully engage customers in sustainability.
- **(d)** Promoting single-use plastics contradicts sustainability goals.

5. Which initiative could GreenBite take to actively reduce food waste in its operations?

- a. **Implementing food waste tracking and reduction programs in all locations.**
- b. Increasing portion sizes to ensure customers get enough food.
- c. Allowing customers to discard food freely without consequences.
- d. Serving pre-packaged meals that reduce kitchen preparation waste

CORRECT ANSWER

Explanation:

Tracking and reducing food waste in restaurants helps identify areas for improvement and minimizes waste.

Incorrect answers

- **(b)** Larger portions can lead to more food waste, especially when customers leave uneaten food.
- **(c)** Allowing food discarding without consequences promotes wasteful behaviors.
- **(d)** Pre-packaged meals increase packaging waste and may reduce food quality.

6. Which action would best foster customer engagement in GreenBite’s sustainability efforts?

- a. **Organizing sustainability workshops and events that involve customers in the restaurant’s mission**
- b. Offering discounts on non-sustainable items to increase sales
- c. Focusing on expanding the menu to appeal to more consumers
- d. Limiting educational efforts to internal staff training only

CORRECT ANSWER

Explanation:
Organizing workshops and events directly involves customers and educates them on sustainability practices.

Incorrect answers

- **(b)** Offering discounts on non-sustainable items contradicts sustainability efforts.
- **(c)** Expanding the menu does not directly contribute to sustainability engagement.
- **(d)** Limiting education to staff leaves customers out of the sustainability conversation.

7. What is the primary advantage of using local farmers and suppliers at GreenBite?

- a. It reduces food transportation costs
- b. **It minimizes the carbon footprint associated with long-distance food transport**
- c. It allows GreenBite to offer exotic foods that attract more customers
- d. It supports global supply chains, improving food variety

CORRECT ANSWER

Explanation:
Sourcing food locally reduces transportation emissions, supporting sustainability goals.

Incorrect answers

- **(a)** While transportation costs may be reduced, the primary benefit is the environmental impact reduction.
- **(c)** Exotic foods usually involve higher environmental costs, not promoting sustainability.
- **(d)** Global supply chains often contribute to higher emissions, which GreenBite seeks to minimize.

8. How can GreenBite engage customers in reducing food waste while dining?

- a. By encouraging customers to order more food than they need
- b. **By offering smaller portion sizes to reduce food waste**
- c. By eliminating menu options that might lead to waste
- d. By offering free refills to encourage customers to consume more

CORRECT ANSWER

Explanation:
Offering smaller portions allows customers to only consume what they need, reducing waste.

Incorrect answers

- **(a)** Encouraging over-ordering increases food waste and goes against sustainability principles.
- **(c)** Removing menu options may not directly address food waste; portion control is more effective.
- **(d)** Free refills encourage overconsumption, which could increase food waste.

9. What role do GreenBite's in-restaurant sustainability experiences play in customer engagement?

- a. **They provide customers with hands-on activities to learn about sustainable practices**
- b. They serve as a marketing tool to increase sales of high-impact items
- c. They focus solely on improving the aesthetics of the dining experience
- d. They highlight the convenience of non-sustainable practices

CORRECT ANSWER*Explanation:*

These experiences educate customers on sustainable food choices, fostering long-term engagement.

Incorrect answers

- **(b)** Marketing high-impact items contradicts GreenBite's sustainability goals.
- **(c)** Focusing only on aesthetics does not contribute to environmental education or engagement.
- **(d)** Promoting non-sustainable practices would undermine GreenBite's mission.

10. What is an important strategy for reducing single-use plastic at GreenBite?

- a. **Encouraging customers to bring their own reusable containers for takeout**
- b. Introducing a wider variety of plastic-based packaging
- c. Offering only single-use plastic products for easier disposal
- d. Allowing customers to opt for plastic packaging when they prefer it

CORRECT ANSWER*Explanation:*

Encouraging the use of reusable containers reduces the reliance on single-use plastics.

Incorrect answers

- **(b)** Increasing plastic packaging contradicts GreenBite's sustainability objectives.
- **(c)** Single-use plastic products contribute to environmental harm and waste.
- **(d)** Giving customers the option to use plastic packaging supports wasteful behavior.

11. What is the main objective of the GreenBite challenge?

- a. Increase restaurant sales
- b. **Reduce the ecological footprint through collaboration between the company and customers**
- c. Introduce new fast food items
- d. Expand the restaurant chain internationally

CORRECT ANSWER

Explanation:

Aims to reduce ecological footprint through active collaboration with customers, enhancing sustainability.

Incorrect answers

- **(a)** Focuses on profitability rather than sustainability.
- **(c)** Does not necessarily contribute to reducing ecological footprints.
- **(d)** International expansion isn't directly related to ecological concerns.

12. What does 'Kilometer Zero Menu' mean in the context of the circular economy?

- a. Low-quality food to reduce costs
- b. **Food made with local ingredients to reduce environmental impact**
- c. Food transported over long distances
- d. Food produced in industrial facilities

CORRECT ANSWER

Explanation:

Promotes the use of local ingredients to minimize transportation emissions and support local producers.

Incorrect answers

- **(a)** Misrepresents the concept; does not imply lower quality.
- **(c)** Contradicts the principle by increasing carbon footprint.
- **(d)** Industrial facilities are often less focused on local and sustainable production.

13. Which of the following actions is NOT an example of circularity applied in a restaurant?

- a. **Using single-use plastic containers for customers**
- b. Reusing organic waste for composting
- c. Promoting the use of reusable containers
- d. Encouraging selective waste collection

CORRECT ANSWER

Explanation:

Single-use plastics are antithetical to circular economy principles, which promote reuse and recycling.

Incorrect answers

- **(b)** Facilitates the reuse of materials and reduces landfill waste.
- **(c)** Encourages a reduction in waste generation.
- **(d)** Helps segregate waste for effective recycling processes.

14. What is one of the goals of the 'Zero Waste' program?

- a. Increase food waste
- b. **Reduce food waste by 20% within six months**
- c. Reduce the use of local products
- d. Completely eliminate raw food

CORRECT ANSWER

Explanation:

Targets significant waste reduction within a defined timeframe.

Incorrect answers

- **(a)** Counterintuitive to the program's goals.
- **(c)** Reducing local product use is not related to waste reduction.
- **(d)** Eliminating raw food does not relate to zero waste principles.

15. Which of the following is a key action to reduce single-use plastic at GreenBite?

- a. **Implement a system of reusable containers**
- b. Introduce single-use biodegradable containers
- c. Eliminate takeout service
- d. Increase the use of recyclable plastics

CORRECT ANSWER

Explanation:

Introducing a reusable container system directly reduces the need for single-use plastics.

Incorrect answers

- **(b)** Biodegradable containers still promote a single-use mindset.
- **(c)** Elimination of takeout service isn't practical or directly impactful.
- **(d)** Recyclable plastics still require resource-intensive recycling processes

16. How can GreenBite educate its customers about sustainability?

- a. Offering discounts on fast food
- b. Creating educational programs about the environmental impact of their food choices
- c. **Organizing events to showcase the importance of sustainability**
- d. Only advertising the most popular dishes

CORRECT ANSWER

Explanation:

Organizing educational events engages and informs customers about sustainability practices effectively.

Incorrect answers

- **(a)** Focuses on increasing sales rather than educating on sustainability
- **(b)** While educational programs are beneficial, direct engagement through events often has a stronger impact
- **(d)** Advertising focuses on sales rather than educational outreach.

17. What practice can help promote local and sustainable production?

- a. **Encouraging the purchase of seasonal and local products**
- b. Collaborating with local farmers to obtain fresh ingredients
- c. Buying imported products for variety
- d. Reducing the number of dishes on the menu

CORRECT ANSWER

Explanation:

Encouraging the use of local and seasonal products significantly reduces the carbon footprint and supports local economies.

Incorrect answers

- **(b)** While collaboration is beneficial, direct encouragement to customers to choose local products drives demand.
- **(c)** Imported products increase transportation emissions.
- **(d)** Menu size reduction doesn't directly promote local or sustainable production.

18. What strategy can GreenBite use to involve the community in its sustainability mission?

- a. **Organizing community events to raise awareness about the importance of sustainability**
- b. Creating a website to sell sustainable products
- c. Encouraging collaborations with local organizations
- d. Reducing service times to increase efficiency

CORRECT ANSWER

Explanation:

Community events foster a sense of involvement and awareness, enhancing sustainability efforts locally.

Incorrect answers

- **(b)** While selling sustainable products online is positive, it doesn't actively involve the community.
- **(c)** Collaborations are good but less direct than events in raising awareness.
- **(d)** Efficiency in service does not engage the community in sustainability.

19. What is one advantage of reducing single-use plastics in restaurants?

- a. **Decreasing environmental pollution and improving brand image**
- b. Increasing customer satisfaction
- c. Raising operational costs
- d. Decreasing food preparation time

CORRECT ANSWER

Explanation:

Reducing single-use plastics not only helps the environment but also enhances the restaurant's reputation among consumers

Incorrect answers

- **(b)** Customer satisfaction may improve, but it's not the primary advantage.
- **(c)** Reducing plastics can actually lower costs long-term, not raise them.
- **(d)** Has little impact on food preparation times.

20. What initiatives can be implemented to reduce food waste?

- a. **Establishing collaborations with food banks to donate excess food to those in need**
- b. Introducing cooking practices that minimize waste
- c. Increasing portion sizes on the menu
- d. Reducing the price of the most popular dishes

CORRECT ANSWER*Explanation:*

Collaborating with food banks allows restaurants to effectively manage and reduce food waste while helping the community

Incorrect answers

- **(b)** Cooking practices that minimize waste are important but not as impactful as donation programs.
- **(c)** Increasing portion sizes could potentially lead to increased waste.
- **(d)** Price reductions may drive sales but do not directly reduce waste.

