

Practical Exercise Template

Exercise Name: GreenBite Restaurant information

- **Description:**

GreenBite Restaurant information

1. General Company Information:

- Company Name: GreenBite
- Year Established: 2016
- Mission: To provide a sustainable and healthy dining experience by prioritizing local ingredients and responsible practices that benefit both the environment and local communities.
- Number of Restaurants: 30 locations in various cities across Europe, including London, Berlin, Amsterdam, and Barcelona.
- Customer Demographics: Primarily young customers (ages 18-40) and families interested in sustainability, health, and ethical food.

2. Supply Chain Data:

- Suppliers:
 - Local Suppliers: 75% of ingredients come from local farms and producers within a 150 km radius of each restaurant.
 - Non-Local Suppliers: 25% sourced from sustainable sources in other parts of Europe (e.g., olive oil from Spain, cheeses from France).
- Sourcing Practices:
 - Purchasing policies that prioritize organic and sustainable production, focusing on regenerative agriculture.
 - Agreements with local farmers to ensure fair pricing and decent working conditions.

3. Operational Data:

- Food Flow:
 - Waste Upon Reception: 4% (from damaged or unaccepted products).
 - Waste in Preparation: 12% (vegetable trimmings, food scraps).
 - Waste When Serving: 8% (uneaten dishes).
 - Total Waste: Approximately 24% of the food received.
- Plastic Usage:
 - Plastics Used: 40,000 plastic containers and 80,000 disposable utensils annually across all restaurants.
 - Reduction Initiatives: Use of biodegradable packaging and compostable utensils in 70% of operations.
- Energy Consumption:
 - Average Consumption: 25,000 kWh per restaurant per month.
 - Energy Sources: 50% renewable energy (solar and wind) and 50% non-renewable sources.

4. Waste Data:

- Food Waste Statistics:
 - Total Waste Amount: 120,000 kg of food wasted per year.
 - Waste Destinations: 50% goes to landfills, 40% composted, 10% donated to food banks.
- Plastic Analysis:
 - Environmental Impact: Disposable plastics take up to 500 years to decompose. GreenBite estimates each restaurant generates 900 kg of plastic waste annually.
- Recycling Practices:
 - Current Recycling Rate: 30% of recyclable materials (paper, cardboard) are recycled, with a recycling program in place at each location.

5. Social and Ethical Data:

- Social Responsibility Initiatives:
 - Collaborations: GreenBite partners with local organizations in each city to provide meals for those in need and educational programs about nutrition and sustainability in schools.

- Labor Conditions:
 - Diversity Policy: 55% of the workforce comprises women and minorities.
 - Employee Benefits: Sustainability training and professional development programs, as well as flexible working hours.

6. Innovation and Circularity Data:

- Innovation Projects:
 - Sustainable Initiatives: Implementation of a waste reduction program that has decreased total waste by 15% over the past year through donations and composting.

- Best Practices Research:
 - Study on the feasibility of a reusable container return system, which has shown good customer acceptance potential.

- Opportunity Evaluation:
 - Potential to partner with local recycling and composting companies to improve waste circularity.