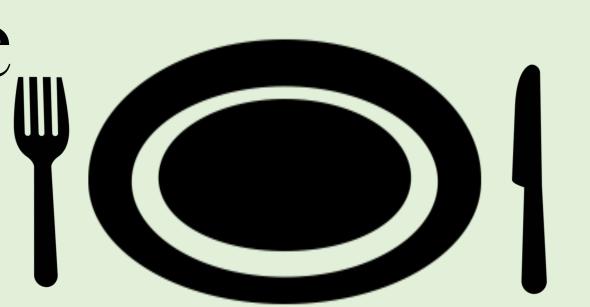


Eat Smart - Saving the Earth One Worcester Restaurant at A Time

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Problem

People are ill informed about restaurants that exhibit sustainable practices.

Background

• 50% of consumers say that a restaurant's efforts to recycle, donate food, or reduce food waste contributes to where they choose to dine.

Solution

- Eating in Worcester" to inform consumers of restaurants exhibiting sustainable practices
- Publish guide online for convenient access

What Makes a Sustainable Restaurant?



Deadhorse Hill





Farm to

Table

Vegan Nest Cafe

Small Portion
Sizes

Impact

People who would normally go to other restaurants now have the information to make an educated choice of where to eat. This supports restaurants that exhibit sustainable practices.

Conclusion

- This resource informs people on restaurants that use sustainable practices
- Prompts a discussion about the importance of sustainability
- Encourages other restaurants to consider these practices

Website

https://tinyurl.com/y7kndlmh

References

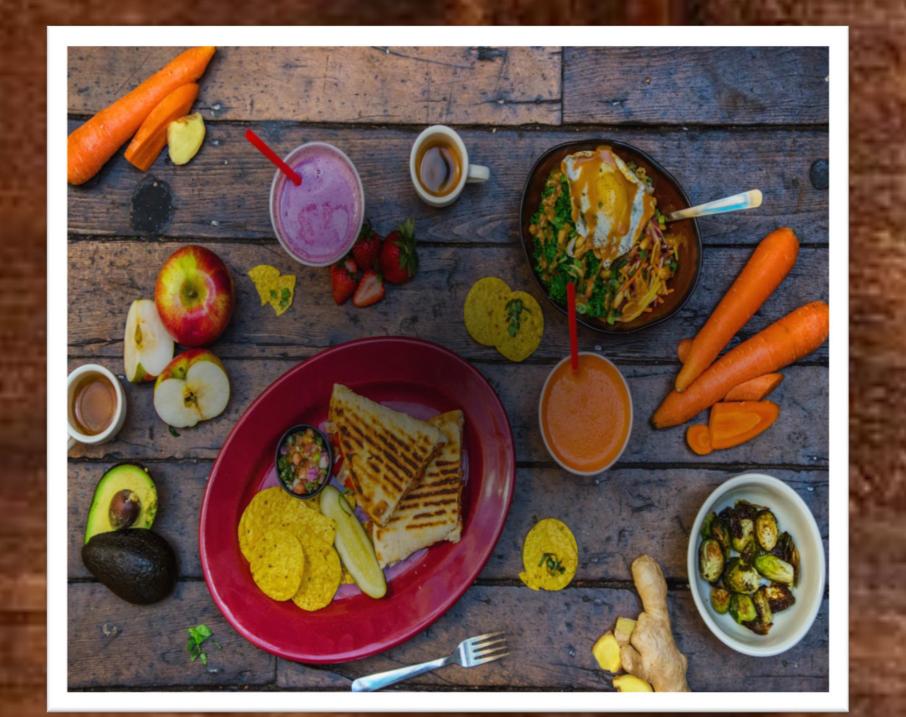
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- Boost public awareness of local restaurants that sustainably support the community
- Create a social trend where consumers spend money with intention to help the environment
- Prompt social change towards sustainable practices



Nu Kitchen