

ZERO WASTE EVENT GUIDE

People <u>care</u> about where their food comes from. They also *care* about where it goes.

The industry average for restaurant food waste is 0.5lbs p/Plate (higher % with buffet service).

When you become part of the T2F network, either at your business or at a community event, you can reduce the food waste almost entirely.

We will work with you to create a Zero-Waste Event designed for your special occasion (food scrap diversion). *Contact us today*, see the information below!

WHAT WE PROVIDE

- 1. T2F will work with you to plan the logistics around your event, and help you streamline the diversion process based on your specific needs.
- 2. T2F staff will help to determine how many and what size containers work best for capturing the food scraps; 5, 10 gallon buckets, or 23 gallon Slim Jim containers. We will set up a time and location for delivery and pickup of the containers and signage we provide.
- 3. Digital or print logos to promote our services for your event, let your guests know you value sustainable habits. We include signage or posters on site, promoting/explaining our services. We also encourage cross-promotion of our partners through our social media channels. For example, we like to receive pictures from the event highlighting one of our buckets, or even a short video of diversion in action!

WHAT YOU PROVIDE

- 1. Our standard Zero-Waste Event fee is \$250. Payment required before the event begins.
- 2. Clean food scraps from your event! T2F Does Not accept compostable products, plastics, metal, wood utensils, paper plates, paper cups, or other related items. We Can accept most all food scraps, unbleached coffee filters, paper towels and napkins. Please see attached list for more details.

T2F reserves the right to refuse the final compost that is collected after the event should it have a high level of cross-contamination. Let's work together to provide education and outreach at your event!