

WHY SUSTAINABILITY?

Chowgirls lives out a commitment to sustainability by making mindful decisions that improve our planet, support the people in our community, and sustain our profits.

REGIONAL SOURCING

We source our ingredients from 50 main local farms and other purveyors and our ingredients travel an average of 37.5 miles to get to our kitchen. We focus on local, organic, and seasonal ingredients for all of our menu items.

LOCAL

Buying local helps us to know our farmers and food sources, encourages a strong local economy, and reduces the waste of environmental resources needed to transport food.

ORGANIC

Organic food is grown without the use of pesticides and is less harmful to humans and the environment.

SEASONAL

We prepare and sell food that is appropriate for the season in which an event is held. Sourcing seasonal ingredients requires fewer resources to get food from its source to eater.

EMPLOYEE EDUCATION

Because education is critical, our servers and staff must be knowledgeable and well versed in all of the ways Chowgirls is committed to sustainability. Sustainability shouldn't just stop at knowledge, but our actions at events should consistently demonstrate to our clients that sustainability is a **core value**.

WASTE DIVERSION

We have a very strong commitment to diverting as much waste from landfills as possible. At events, we set up tray stations where guests can leave all their "trash" items. Onsite staff then takes these items and sorts them in the back to ensure that everything makes it into the proper container. All disposable products we use are 100% compostable. If a venue we are working in doesn't have compost services, we bring the compost from the event back to our headquarters to dispose of it there.

We **recycle** all cans, bottles and plastics onsite. We recently just started being able to recycle much of our plastic packaging and plastic wrap that we previously had to throw in the trash. We have very few items that go in the trash now, mainly just rubber gloves and a few bottle caps. We extensively educate our staff on the different waste bins and proper sorting of items.

We partner with Hennepin County and Second Harvest Heartland in **food donation programs** aimed at distributing prepared food to organizations feeding individuals experiencing food insecurity. This program allows us to donate perishable and shelf-stable prepared food that meets food safety criteria set forth by Second Harvest Heartland and local health departments.

We also aim to **reduce our use of materials**. To avoid plastic water bottles, we offer tureens of seasonal fruit water with compostable cups or glass-bottled water as requested. If clients would like to get a delivery, our team encourages them to go with our sustainable delivery option in which we use real platters that we pick up after their event.