

Hospitality Speaks!

My job, how I got it, and where I'm heading

Video Series Worksheet: Melinda Casady - Food Waste Journey | **Answer Key**

1. What program did Melinda start in High School?

Paper recycling

2. What is her degree in?

Sociology, Biology and an Associates in Culinary Arts

3. Why is a good chef concerned with food waste?

It's money on the table. Loss that can be prevented

4. What are some things she says a chef can do to prevent waste from being created?

Track it, food waste sheets, use the entire plant/animal, stand by the dishwasher and see what's coming back, train staff about how to do it properly

5. Where was Melinda teaching when composting starting in Portland?

Le Cordon Bleu

6. What are a couple things you need to consider when sourcing "compostable" products?

What is the carbon footprint of that product? Will the compostable product breakdown and create usable compost?

7. At Portland's Culinary Workshop _____ shared a compost bowl and they used it to _____ the public about what can be composted. They also taught a class called _____.

4, educate, From Roots to Shoots

8. What does Melinda say you can do about getting into recycling/composting?

Forgive yourself, educate yourself, do the best you can and try to be better

