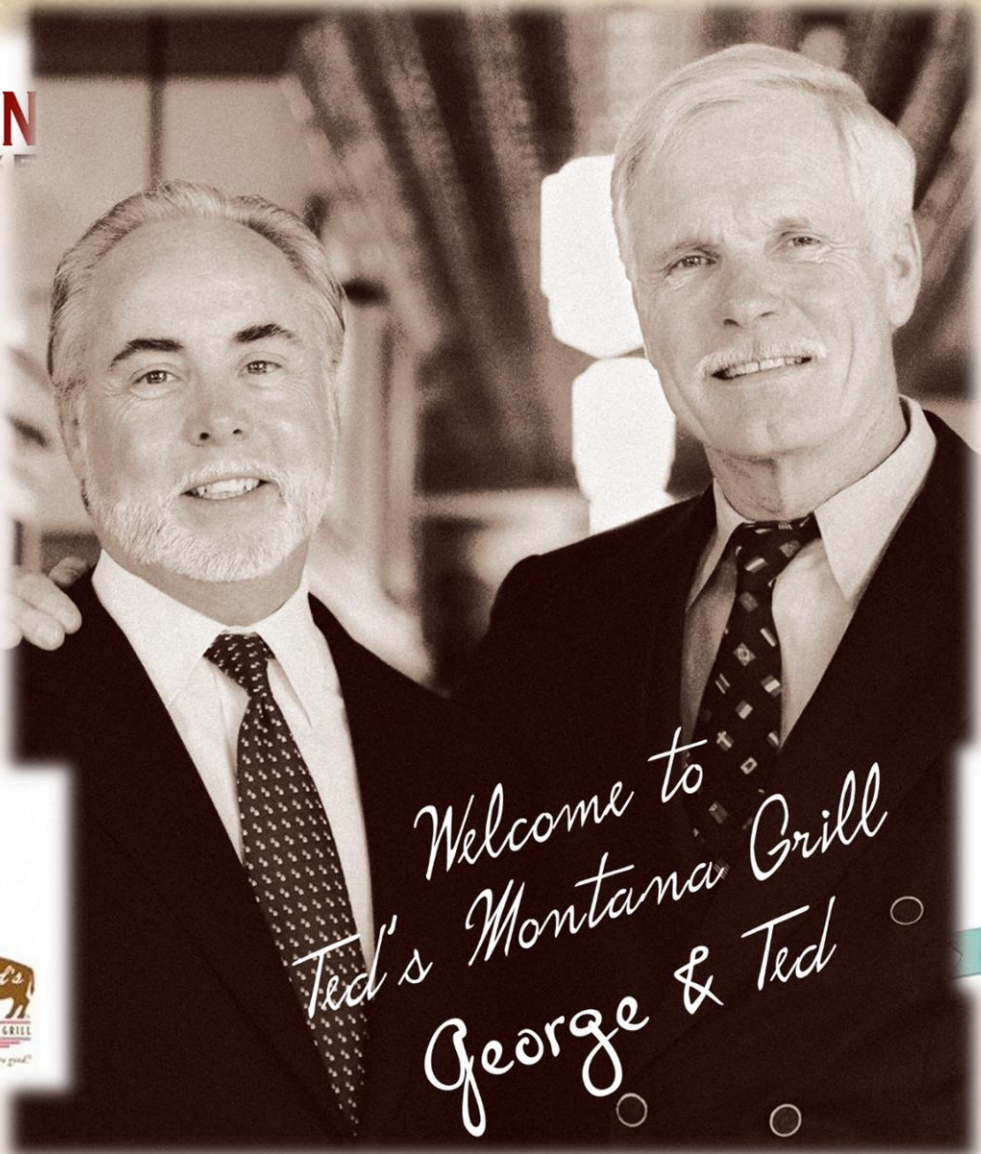


Elemental Impact Partner Meeting
November 17, 2016

Paula Owens
Purchasing and Sustainability Manager





The Green Restaurant Revolution



presented by Ted's Montana Grill

Welcome to Ted's Montana Grill George & Ted



Authentic American Dining

In The Beginning

- **Bison Restoration**
 - ❖ Protect and grow the Herd
 - ❖ Protect/Restore grazing meadows
- **Waste Reduction**
 - ❖ To Go Packaging
 - ❖ Recycling program
 - ❖ Spent grease recycling
 - ❖ Food Waste prevention
- **Energy Conservation**
 - ❖ LED lighting
- **Water Conservation**
 - ❖ Low flow toilets
 - ❖ Waterless urinals



Authentic American Dining

From The Beginning



Paper Straw

100% chlorine-free
and biodegradable
Made in Ft. Wayne, IN



Bio-Mass Cutlery
made from corn starch
and tapioca
Made in Attalla, AL



Authentic American Dining

From The Beginning

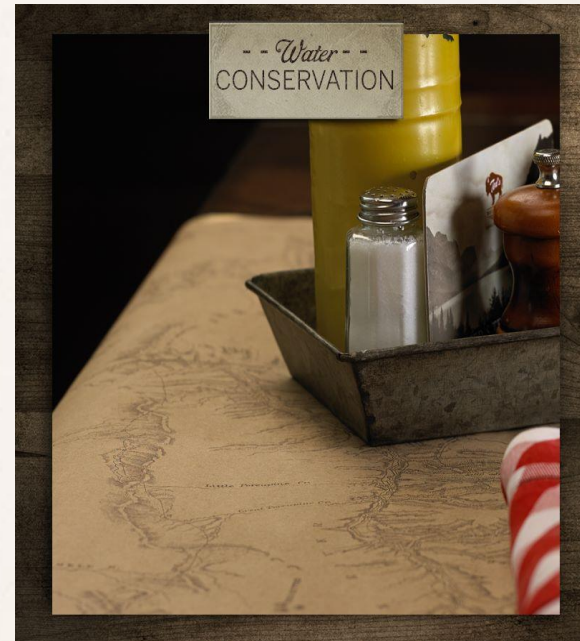


Drink Cups

100% compostable,
made from corn starch
in Kalamazoo, MI

Table Paper

made with 100% recycled
kraft paper
Made in Virginia Beach, VA



Authentic American Dining

From The Beginning



Beverage Coasters

made exclusively with timber
from reforestation programs
100% biodegradable and
recyclable



Pan and Basket Liners

100% unbleached,
chlorine free natural paper
Manufactured in Atlanta, GA



Food Waste Prevention

- ✔ Premium Ingredients
- ✔ Careful Preparation
- ✔ Made from Scratch
- ✔ Cooked to Order
- ✔ On-premise Butcher Shops
- ✔ Small Batches Made Often
- ✔ Shelf-Life Guidelines



Food Waste Prevention

- ✔ Beef and Bison ground in house twice a day
- ✔ Burgers weighed and hand-crafted to order
- ✔ Fresh guacamole made throughout the day using 3 avocados per batch
- ✔ Fresh baked cookies, baked 9 at a time throughout the day
- ✔ Roasted Chickens cooked every 30 minutes
- ✔ French fries cut and fried to order



Average Food Waste in Full Service Restaurants is 3-4%



**Annual Food Waste at Ted's
is 1.57%**

Pioneers

- Green Restaurant Revolution
- Zero Waste Zone inaugural member
- 1st Zero Waste Zone Commercial Building
- Food Recovery Challenge
- Conserve Sustainability Advisory Council



Platform Expansion

- **Bison Restoration**

- ❖ Conservation vs. Production

- **Waste Reduction**

- ❖ Recycling/Composting
- ❖ Sugarcane paper
- ❖ Toxic free environment
- ❖ Spent grease recycling
- ❖ Wine cork recycling

- **Energy Conservation**

- ❖ LED lighting
- ❖ Fire Up/Fire Down
- ❖ Solar power

- **Water Conservation**

- ❖ Low flow toilets
- ❖ Waterless urinals
- ❖ Water restoration – Colorado River Basin



Colorado River Basin Water Restoration



LEED Certified Restaurants



Christiana Towne Center



In The Future

- **Expansion of Water Restoration Projects**
- **Sustainability Improvements in the Supply Chain**
- **Sustainable Food Sourcing**
- **Ei Airborne Kitchen Grease Pilot**



Authentic American Dining

Founders' Challenge

*Do something. Either
lead, follow or get out of the way.
Ted Turner*



Paula Owens

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