

The UN Secretary-General's Advisory Board on Zero Waste

BetterTable Certificate



Zero waste good practice

BetterTable.ca

Vancouver, Canada

Disclaimer

The designations employed and the presentation of material in this publication do not imply the expression of any opinion whatsoever on the part of the secretariat of the United Nations concerning the legal status of any county, territory, city or area or its authorities, or concerning the delimitation of its frontiers or boundaries regarding its economic system or degree of development. Excerpts may be reproduced without authorization, on condition that the source is indicated. Views expressed in this publication do not necessarily reflect those of the United Nations Human Settlements Programme, the United Nations Environment Programme, the United Nations and its member states.

Copyright © United Nations Secretary-General's Advisory Board on Zero Waste
All rights reserved

This good practice is based on the information submitted by the owning organization. The language is based on the submission and only minor edits have been made.

Citation: UN SG's Advisory Board on Zero Waste. (2024). BetterTable Certificate. BetterTable CA.

Table of Contents

Synopsis	01
Stakeholders and Partners	01
Zero Waste	02
Sustainable Development Goals	02
Background, Challenges, Objectives	03
Actions and Implementations	04
Outcomes and Impact	05
Inclusion and Innovation	06
Accountability and Sustainability	07
Financial Data	07

About

Synopsis

The BetterTable Academy is an online course packed with best practices to prevent food waste in F&B operations. The course is free, but you can also get a completion certificate, to show your employers you have basic food waste prevention skills (like for food safety): <https://rethink.restaurant>

Implementation
period

2021 - now

Country

Canada

Location

Vancouver

Stakeholders and Partners: BC Hotel Association, Thompson Okanagan Tourism Association

Connection Zero Waste

It helps our clients prevent food waste, which is the first priority in the zero waste hierarchy.

Contribution to Sustainable Development Goals

SDG 12.3: reducing food waste by 50% by 2030

SDG 13: according to the UN, 8 to 10% of global GHG emissions are linked to food waste. Yet food is too often missed to climate emergency action plans

Background, Challenges and Objectives

The training is directly related to food waste prevention in a commercial kitchen.

The challenge is the time for chefs, which is why our course is packed with helpful information in under one hour.

The key objective is to empower commercial kitchens to achieve SDG 12.3: reducing food waste by 50% by 2030

“By integrating zero-waste practices into the educational system, the initiative aims to transform challenges into opportunities for sustainable development.”

Actions and Implementation

In our actions and implementation chapter, we outline some steps taken to achieve sustainable waste management:

We are discussing with various stakeholders, and part of the National Zero Waste Council.

Outcomes and Impact

200 students have taken our course.

Our clients usually save 2% on food costs.

Every transaction will give \$0.25 to the Indigenous Tourism Development Fund, aligned with our commitment to reconciliation.

200 students

Participated in the BetterTable food waste course.

2% cost savings

Our clients usually save 2% on food costs.

USD0.25

Every transaction will give \$0.25 to the Indigenous Tourism Development Fund, aligned with our commitment to reconciliation.

Inclusion and Innovation

We are a benefit company certified diverse supplier by the CGLCC. Diversity is part of our articles of incorporation.

Accountability and Sustainability

It should be mandatory to have basic food waste prevention skills in the restaurant industry.

Financial Data

USD 20,000 budget

Contact

UN Secretary-General's Advisory Board on Zero:
advisoryboardzerowaste@un.org

Email: ben@BetterTable.ca

Website: <https://BetterTable.ca>

Shortcast: <http://www.bettertable.ca/shortcast>