

the ROOTS ACADEMY WEBINAR SERIES

WEBINAR 1

ZERO-WASTE KITCHEN PRACTICES



Root-to-stem cooking
(vegetables)



Nose-to-tail cooking
(meat & fish)



Turning "waste" into
value-added products
(stocks, powders, oils)



Composting vs. repurposing:
what should *actually* be
thrown away?



Case studies from restaurants
implementing zero-waste systems



This webinar will take place online via Microsoft Teams
Click **THIS LINK** to join



11 AUGUST



16:00 – 17:15





South African Association of
Family Ecology and Consumer Science

PROUDLY PRESENTS



Webinar Series

Sustainability, Food Waste Reduction & Maximizing Ingredient Use

Join us for six online webinars on the following topics



11 AUGUST

**Zero-Waste
Kitchen Practices**



25 AUGUST

**Extending Shelf Life
Without Compromising
Quality**



8 SEPTEMBER

**Menu Engineering
for Sustainability**



13 OCTOBER

**Smart Purchasing &
Inventory Control**



27 OCTOBER

**Sustainability in
Hospitality
Operations
(Beyond the Kitchen)**



10 NOVEMBER

**Training Future Chefs &
Hospitality Professionals
in Sustainability
+
The Business Case for
Sustainability**



16:00 – 17:15



All webinars take place
online via
Microsoft Teams

Click any webinar topic above to join the session on Microsoft Teams

www.saafeecs.co.za