

WEBINAR 3

MENU ENGINEERING FOR SUSTAINABILITY



Designing menus with
cross-utilisation of ingredients



Seasonal and local
sourcing strategies



Reducing menu size to
minimize waste



Plant-based menu integration
to lower environmental impact



Using specials to
move surplus stock



This webinar will take place online via Microsoft Teams
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8 September



16:00 - 17:15

Cross-Utilization

- Both raw and prepared foods used in multiple fashions
 - Helps reduce inventory
 - Streamlines production
 - Decreases overall procurement costs



South African Association of
Family Ecology and Consumer Science

PROUDLY PRESENTS



Webinar Series

Sustainability, Food Waste Reduction & Maximizing Ingredient Use

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Kitchen Practices**



— 25 AUGUST —

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Without Compromising
Quality**



— 8 SEPTEMBER —

**Menu Engineering
for Sustainability**



— 13 OCTOBER —

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**Sustainability in
Hospitality
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16:00 – 17:15



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