CASE STATEMENT: REDUCING FOOD WASTE

Grand Central Bakery

Grand Central Bakery opened in Portland in 1993. Since then, making a difference has been a central part of their mission.

They are a certified B Corporation, grounded in the belief that businesses can be a force for good. Their sustainable practices include making it a priority to buy from independently owned and local vendors (59% of expenditures). So, it's a natural fit for them to be leaders in food waste reduction; valuing the products and ingredients they source and using them to the full extent possible.

The Opportunity

The culture of Grand Central Bakery has been environmentally conscious from the start. They have a green mission statement and a long history of operating efficiently and buying locally to minimize environmental impacts. Over the past year and a half, they've created a new green team to explore questions related to food waste reduction and design systems to ensure that reducing waste is always a priority.

The Process

Grand Central Bakery has designed systems to ensure that food waste reduction is always a priority. For retail locations, their commissary kitchen portion sizes every ingredient and retail locations track what they use so they don't over order. Staff diligently monitors food waste and have come up with meaningful responses to ongoing problems, such as shredding leftover cheese that cannot be be sliced for use in other recipes and using the ends of bread to make bread pudding. And to ensure that the culture of food waste prevention is continuous, Grand Central Bakery incorporates these practices into orientation for new hires and offers ongoing training and support to ensure that everyone is engaged and supporting these efforts.

The Results

- **They've created a new green team to explore questions related to food waste reduction and to build on their current practices.** And their waste hauler provides weights of what they throw out, so they can be fully aware of the amount of waste, compost and recycling the bakery generates.

- **In, partnership with Portland State University and the Department of Environmental Quality, Grand Central Bakery took a comprehensive look at what they were throwing away by sorting and weighing it.** They found that the food waste reduction systems they have put into place are working extremely well, with little room for improvement. What food they can't repurpose or donate is either composted or sent to farmers to feed livestock.

- **Lastly, Grand Central Bakery Fremont earned Sustainability at Work gold certification.** This is the highest level awarded through this City of Portland program.

Grandcentralbakery.com