

# Tualatin's Village Inn

**stands out through its food waste prevention efforts**



**Since 1958, Village Inn locations across the country have been known as destinations for delicious breakfast food and endless coffee. Now, the restaurant's Tualatin location is working to be recognized for an additional offering: less food waste.**

With a restaurant comes a host of moving parts. Servers juggling multiple orders, chefs balancing meal prep and customers simultaneously throwing out new requests combine to create plenty of room for errors and wasted food.

Village Inn Tualatin owner Ryan Sweeney says his restaurant has implemented a variety of strategies to cut down on food waste and maintain the health of both his business and the environment.

"We focus a lot on portioning, like how we use compotes and scoopers – our employees know what to use and how much," said Sweeney. "We say you can always bring the customer more, but if you've already served it and they don't want it, then there's no getting it back; it's wasted."

The restaurant's kitchen manager also is proficient at not over-ordering, ensuring the restaurant always has just the right

amount of food to meet demand. Sweeney also constantly monitors the compost bin and dish pit to see what ends up there, and finds that doing so creates plenty of training opportunities.

"If I notice something that's not supposed to be in the compost, it's a great chance for on-the-spot training to ensure it's disposed of properly next time," said Sweeney. "We also train employees to scrape containers with a spatula to get everything out before recycling them – we can usually save another serving or two by doing so. It's all about reducing our footprint as much as possible in order to improve the health of our business and the environment."

## **Learn how you can prevent food waste FoodWasteStopsWithMe.org**

Food Waste Stops with Me is a collaboration between Metro, the Oregon Restaurant & Lodging Association, the Oregon Department of Environmental Quality, as well as city and county governments to help food service businesses reduce food waste.

**Food Waste  
Stops With Me**