



SERVICES OFFERED: GUIDE TO SUSTAINABLE MENUS

OPTION A

TRAINING ON THE
GUIDE

Presenting the
Guide to
Sustainable
Menus

Describing each
chapter themes

Visualizing
website
functions



OPTION B

WORKING SESSION
ON YOUR MENU

Examining your
menu

Analyzing your
menu using
sustainable
criteria

Listing
foodservice
priorities to think
about an action
plan



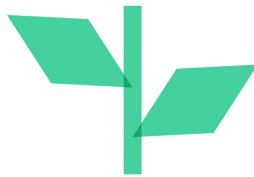
OPTION C

IMPLEMENTING AN
ACTION

Examining and
analyzing menu
sustainability

Making
recommendations
based on your
priorities

Support in taking
one action



OPTION D

CREATING AN
ACTION PLAN

Examining and
analyzing menu
sustainability

Creating an action
plan based on
your priorities

Coaching and
adapting to food
service context



OPTION E

COMPLETE MENU
REVISION

Revising your
menu completely

Creating action
plans over time

Support in taking
many actions

