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Complete each section with the correct answers from the slide presentation.



- Going "green" focuses on what three areas?



- 2. Indicate the negative effects of a decreased water supply.
- 3. The food service industry can conserve water by:



- frozen food in refrigerator/cooler
- _____ and ____ dirty dishes
- Load _____ correctly
- Repair _____ quickly
- Don't _____ water



4. Five (5) sources of renewable energy are:

Three (3) examples of non-renewable fossil fuels are:

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How do fossil fuels contribute to climate change? Which items use the most energy in a food service operation? To practice energy conservation, you can: Turn off _____ when not in use. Power down _____ equipment, or use _____. Buy _____ - ___ equipment. Use compact fluorescent or ______. Seal off _____ areas. 6. Three (3) ways to consider conserving for construction include: a sustainable building. _____ - repurposing an industrial site _____ - using & incorporating green improvements.



5.

- The 3 R's of Conservation are: 7.
 - _____ which includes repurposing food and using recycled products.
 - _____ uses smart planning and bulk purchasing.
 - _____ in which you may audit your trash.

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- 8. Composting:
 - Turns food ______ into _____ fertilizer
 - Is a natural form of _____
 - Restricts items such as: _______,

composting as they may create odor and bacteria



- 9. A few sustainable food practices include:
 - Use _____ food
 - Identify how _____ affect your food purchases
 - Plan purchasing fish which are not ______
 - Another word for fish farming is: ______
- 10. Other sustainable food improvements include:



- ____ requires large areas of land to cleared.
- _____ can grow under large trees.
- Large scale farming is called: ______.
- _____ food does not use pesticides or fertilizers.
- _____ first promoted using organic foods in her restaurant and supporting local food supplies.