

FLIPPING YOUR BAR PROGRAM



“How to ease your bar into having the low waste conversation.”

**Slane Sustainability
Amber Aristy
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DEFINE “SUSTAINABILITY”

Sustainability has two definitions:

1. The ability to exist constantly.
2. Avoidance of the depletion of natural resources in order to maintain an ecological balance.

For Bar Owners:

Lowering the environmental impact while maintaining a profit.

Set a mutual goal using a common language.

Money

Focusing on their wallet helps them understand the benefit even if they cannot see the environmental upside.



WHERE TO START?

Step One:

Trace Your Waste
Create a Par Sheet

Step Two:

Implement a systems for reuse in at least
one area of waste.
Add more areas as the systems become
familiar.

Step Three:

Get your staff on board! Incentives, prizes,
constant encouragement!

Every little bit helps when we all work
together.



TRACE YOUR WASTE

Step One:

- Create a spreadsheet to track everything that is lost, tossed, transferred, or composted.
- Spent fruit, garnishes, juice, spoilage, wine, and even packaging.
- Put a dollar amount on each item and total the amount at the end of each business day
- In 3 – 4 weeks you will have a solid number on loss.
- These types of changes are small and easy to make and can save loads of cash.



NEW FRAME OF MIND

Step Two:

Every item wasted is an opportunity lost!

Consider:

If you're going to throw something away, the money is already spent!

Why not try to create something with it?

Ex: Red Wine Syrup

Wasting 1.5 bottles of red wine each week

\$16 bottles of wine - \$96 a month wasted

Reduce the oxidized wine down by $\frac{1}{2}$ and turn into a 1:1 syrup with white sugar (\$.05 oz)

30 min of prep each month

\$7.60 extra on sugar



GET CREATIVE

Garnishes

- With the money saved from limiting your waste, invest in tools/ingredients that will make your life easier!
- Dehydrator, Spice Grinder, Blender/vitamix, Acids, Thickening agents
- Make more shelf stable garnishes, like fruit leathers, from leftover fruits or berries. Get the kitchen involved!
- Ingredients from leftover infusions and syrups can have multiple uses. Aim for 2-3 uses per ingredient.

Example:

- Leftover ingredients from syrups can be used again to make tinctures!
- Detritus from Spirits infusions are great for rims!
- Most fruit remains can make taffy!



Get Your Staff on Board

Step Three:

- Encourage creativity!
- You won't always get it right on the first try, but what you learn along the way will create seamless work ethic!
- Limit waste in other ways, like zero-waste pop ups! Let your staff choose the theme!
- Get the community involved by partnering with a neighboring bar, restaurant, or off-premise account.
- Share ideas and successes!

Incentivize:

- Who can have the lowest waste numbers in a week?
- Most creative second-use garnish gets a prize!
- Weekly featured no waste cocktails, or specialized garnishes.

