



Greater New York Dietetic Association

*The Hunger and
Environmental Nutrition
Special Interest Group*



Steps to a Healthier & More Sustainable Kitchen Operation

DATE: Tuesday, October 20, 2015

TIME: 6:00-8:00 PM

VENUE: Natural Gourmet Institute
48 W 21 Street, 2nd Floor, NY 10010

Are you looking for ways to make your food service operation more green?

Join SPE Certified's Culinary Nutritionists Andrea Canada and Allison Aaron for a discussion of practical ways your food service operation can be more sustainable. Here's what you'll learn:

- What to ask vendors to better identify sustainable products
- Recommendations to minimize food waste and reduce food costs
- Methods to boost flavor and nutritional value with recipe demo

GNYDA members are eligible for a 15% discount off NGI public classes and Friday Night Dinners.

Light refreshments will be served.

Fees:

GNYDA members: \$35 (includes WRDA, LIDA members)

GNYDA student members: \$25

Non-members: \$80 (includes GNYDA membership for 2015-2016)

Student non-members: \$55 (includes GNYDA student membership for 2015-2016)

Public: \$50

To register online, visit gnyda.org and click on calendar of events.

Approved for 2 CEU's

For more information, please contact HEN co-chairs:

Anna Meister at MeisterAnna02@gmail.com


Danielle Gill at danielledgill@gmail.com

Special thanks to

 **Natural Gourmet Institute**

naturalgourmetinstitute.com

 Natural Gourmet Institute

 @naturalgourmet

 @naturalgourmetinstitute