

126 Expert Ideas for your Restaurant Business Plan (+10 Bonus Tips)

Peter Giannakis of [The Hospitality Coach](#) shares a great way to use silverware instead of plastic:

“Actually something I used to do with our local AlSCO services is collect the silverware that gets into the bags of dirty linens and sorted out at your laundry sites. We would pull out our silverware, then use the rest on festivals where we had a booth so we used reusable silverware rather than plastic.

I've also sent several people to [AlSCO and linen services](#) when they've wanted to get reusable silverware at their schools. Donating silverware to schools, soup kitchens or the like would be an awesome program for you to start company-wide. Over the years we collected buckets and buckets – many hundreds of pounds of silverware from one single site.

Before we collected it, the silverware was kept a while, then thrown out because none of the restaurants came to sort through and collect theirs.”

114. Switch to glass

Instead of using disposable plates, cups, and utensils, why don't you consider a one-time investment for glass, plates and utensils?

115. Get your staff involved in your green initiative

For your restaurant to succeed in your green initiative, everyone should be in on it. Educate your staff about the importance of sorting out recyclable items. Tell them to turn off lights when they're not needed. Encourage them to bring in their own take-home containers instead of using the restaurant take-outs.

Get inspiration on how your restaurants can 'go green' from [Concrete Playground's list of sustainable restaurants and bars](#).

TEN SUSTAINABLE RESTAURANTS AND BARS KICKING ECO-FRIENDLY GOALS FOR SYDNEY



Awesome local businesses making Sydney greener (and not just talking about it, actually doing it).

Words like 'sustainable' and 'eco-friendly' are bandied about left, right and centre these days, but few restaurants really take them on as unswervable principles. After all, going green isn't easy – it means all kinds of adjustments, from making friends with organic farmers to working out what to do with food waste, to installing solar panels and revamping your larder (so it's stocked full of nasty-free ingredients).

