

 SACRAMENTO COUNTY FOOD INDUSTRY WORKING GROUP
FREE SPECIAL EVENT

Restaurants: Tips for Being Green and Saving Energy

Guest Speaker:

Richard Young

**Senior Engineer and Director of Education at the
Food Service Technology Center (FSTC)**

According to Energy Star, restaurants use about five to seven times more energy per square foot than other commercial buildings. High-volume quick-service restaurants may even use up to 10 times more energy per square foot than other commercial buildings. Join us to learn no-cost and low-cost energy efficiency best practices that apply to most commercial kitchens. The following topics will be discussed during this informative talk:

- ➔ **Identifying no-cost and low-cost ways to save energy and water in foodservice operations.**
- ➔ **Calculating dollar amounts for energy savings using online tools.**
- ➔ **Locating and using utility incentives and rebates.**
- ➔ **How to use The National Restaurant Association's: Conserve Sustainability Education Program as a tool for your operations**

Who Should Attend: Restaurant owners and operators, facility managers, contractors, building owners and anyone involved in commercial food service.

Date/Time: Tuesday, July 15, 2014 3-4pm

Location: Sacramento County Environmental Management Department
10590 Armstrong Avenue, Mather, CA 95655

RSVP/Contact: For more information or to reserve your spot, please contact Zarha Ruiz at (916) 876-7241 or RuizZ@SacCounty.net. RSVP requested by Monday July 7, 2014.