

JamesBeard
IMPACT
Foundation



WASTE NOT

Designed to introduce the topic food waste reduction methods into working kitchens everywhere

COURSE OVERVIEW & HIGHLIGHTS

To combat this startling and untenable trend in food waste, the James Beard Foundation is focused on supporting an industry-wide change in the way our nation's restaurants value and respect our food resources. Waste Not provides technical and creative approaches to food waste, and examines the need to reduce food loss along the entire supply chain.

THE CURRICULUM



Orientation & Course Overview



Food Waste Overview



Intro to Food Safety



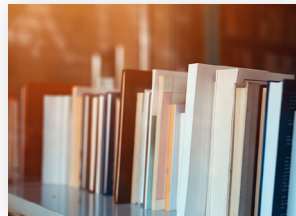
Technical Approaches



Gastronomic Approaches



Food Processing



Course Assessment & Resource Library



American Culinary Federation

Recognized by the American Culinary Federation Education Foundation as an Approved Program.

WASTENOT.ROUXBE.COM