

The **GREEN** GOURMET



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What's Cooking with Sustainability?

Ever wonder about the impact of dining choices beyond the plate? Consider this: according to the Green Restaurant Association, a staggering 25,000 to 75,000 pounds of food waste can accumulate in a restaurant in just one year. It's a stark reminder of the significant environmental footprint of the food industry. Yet, in the face of this challenge, restaurants globally are increasingly embracing sustainability as a core value, revolutionizing how people dine and inspiring change in the culinary landscape.

Cooking with Sustainability means encouraging individuals to consider the sustainable aspects of cooking. In 2020, Michelin launched the Michelin Green Star, recognizing restaurants not solely for their culinary excellence, but for their commitment to sustainable and eco-conscious practices. Globally, there are around 458 Michelin Green Star restaurants. Let's explore some restaurants and chefs who have made a sustainable change in the food industry.



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DINE GREEN



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FYN

| CAPE TOWN, SOUTH AFRICA |



Fyn Restaurant in Cape Town has garnered international acclaim for its dedication to sustainability, earning the prestigious Flor de Caña Sustainable Restaurant Award¹ in 2023. Prioritizing local sourcing, seasonal ingredients, and championing fynbos, native South African vegetation, Fyn reduces its carbon footprint while supporting the local economy and biodiversity. With carefully vetted suppliers adhering to sustainable practices, the restaurant ensures ethical farming methods and responsible water usage. Overall, Fyn Restaurant exemplifies culinary excellence intertwined with environmental responsibility and social impact.

The Flor de Caña Sustainable Restaurant Award recognizes restaurants demonstrating exceptional commitment to sustainability and environmental stewardship in their operations.



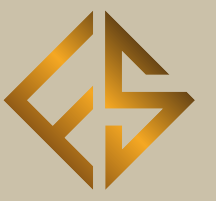
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HAOMA

BANGKOK, THAILAND



Haoma, located in Bangkok, stands out as Thailand's pioneer in sustainable dining, earning the prestigious Michelin Green Star in 2023 and becoming the city's first zero-waste restaurant. Operating with a zero-waste philosophy, Haoma minimizes waste through innovative cooking techniques and on-site farming practices, sustainably cultivating herbs, vegetables, and edible flowers. The restaurant's commitment to sustainability extends to eco-friendly practices like energy-efficient lighting and water-saving fixtures. Haoma further solidifies its leadership in Bangkok's culinary scene through community engagement and educational initiatives, paving the way for a more sustainable food system in Thailand.



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OCD

RESTAURANT

TEL AVIV, ISRAEL

OCD Restaurant in Tel Aviv is renowned for its innovative cuisine and has earned accolades like the Middle East & North Africa's Sustainable Restaurant Award 2023. Embracing a zero-waste ethos, OCD utilizes every part of an ingredient, showcasing creative approaches to sustainability in the kitchen. In 2020, they launched Tenne, a groundbreaking initiative that fosters a circular economy within their restaurant group. Tenne transforms leftover ingredients and "waste" from OCD and other group restaurants into new products like sauces and pantry staples, reducing food waste while maximizing resource efficiency. Their seasonal menu features sustainable options, complemented by waste reduction strategies and innovative culinary techniques, all without compromising culinary excellence.





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SUSTAINABILITY SAVANTS

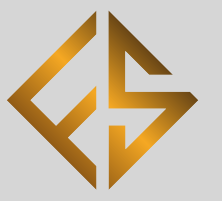


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MASSIMO BOTTURA

Italian chef Massimo Bottura is celebrated not only for his culinary expertise but also for his profound commitment to sustainability and social responsibility in the culinary world. In 2016, Bottura co-founded Food for Soul, a global non-profit that addresses food waste by repurposing surplus ingredients into nutritious meals for those in need. He prioritizes fresh, locally sourced seasonal ingredients and collaborates with like-minded organizations and chefs to promote sustainability and social responsibility. His efforts extend beyond the kitchen, working to combat food waste, hunger, and environmental challenges worldwide.



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DAN BARBER

Dan Barber, an influential American chef, is renowned for championing sustainable cooking practices at the forefront of the farm-to-table movement. Committed to minimizing food waste, embracing nose-to-tail principles for meat and root-to-stem for vegetables. His most notable achievement is co-founding Blue Hill at Stone Barns in Pocantico Hills, New York, a Michelin-starred restaurant operating on a working farm, offering an integrated farm-to-table experience. Barber's cooking philosophy promotes an ecosystem-based approach, respecting and enhancing the surrounding environment.





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DOMINIQUE CRENN



Dominique Crenn, a celebrated French chef and the first woman in the United States to receive three Michelin stars, champions sustainable dining practices. She emphasizes plant-based ingredients in her menus, showcasing the versatility and flavors of vegetables, grains, and legumes while reducing the environmental impact of meat consumption. Crenn is also an advocate for sustainable seafood, sourcing responsibly to support marine ecosystems and coastal communities. Through her engagement with local communities, Dominique Crenn promotes ethical and sustainable food choices. She sets a high standard for responsible dining practices in the culinary world through partnerships with environmental organizations.

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Learn how Community Supported Agriculture and renewable energy are co-related

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Did you know this fact about chef Dominique Crenn?

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