**Video Title:** Restaurant Leader Talk Sustainability

**Video Link**: <https://www.youtube.com/watch?v=eS4fU2S7XB0>

**Transcript:**

Restaurant Leader Talk Sustainability

35 restaurants sustainability experts met in DC to discuss reducing food waste, conserving water, reducing energy use, understanding what guests are looking for, working with suppliers and conservation groups.

Kristine Young: Today we got to talk a little bit about energy and water efficiency at the restaurants. We talked also about food waste.

Christina Riley Miller: The key challenge for the industry is there's increasing consumer awareness of, uh, where their food is coming from. So thinking about how are we sourcing, how do we trace it back, how are we, uh, sharing some of that transparency? It's a real challenge, I think.

Jessica Ronson: Food waste has just been ever growing for the last four or five years and I'm really excited by some of the solutions and things that companies and also different, um, innovations and technologies are providing out there.

Christy Cook: One of the things that I'm seeing is that our clients and customers, because there's a focus on food waste, the focus on energy, we're getting more and more requests to be more proactive in those areas. We can learn from each other. We can share what we're seeing. But, by sharing what we're seeing from our customers, it allows us to overcome those barriers and brainstorm, um, about what we can do together.

Kristine Young: The food culture in the US is evolving and changing so quickly that it's a real challenge to keep up with what guests expect. And so events like this really help to bring us together to share some thought leadership of how we can do that as an industry.

National Restaurant Association

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