



CHEFS Guide to Getting Started

Accompaniment to video at:

http://www.cleanair-coolplanet.org/for_campuses/chefs.php

Here are some steps and guidelines to help as you begin to set goals and gather data:

CHEFS: Charting Emissions from Food Services

CHEFS is a new tool slated for release in 2010 by Clean Air-Cool Planet that quantifies the carbon impact of food production, processing, distribution, preparation and disposal. The goal is to create a tool like the Campus Carbon Calculator™-- one that is flexible enough to be used by any campus-based organization, simple enough for someone that does not have a degree in industrial ecology, and accurate and relevant enough to truly inform better decision-making by dining service operators and their patrons.

First Things first:

- Identify who has the needed data
- Meet with them and set research questions and goals.
- Start gathering data
- Clarify information you don't understand on invoices or other documents (e.g units, product names)
- Identify gaps in specific data points you need to meet your goals

Data Requirements:

Required:

- Items purchased and quantities

Potentially helpful but not required:

- Energy used in dining facilities, kitchens
- Estimate of amount of waste generated and disposal method
- Any special attributes, such as organic, IPM, free-range, etc
- Brands/sources of items
- Miles traveled from warehouse to campus, and/or in overall supply chain
- If the product was transported refrigerated or frozen
- Density of product on delivery truck
- Water used in dining facilities, kitchens
- Brief description of packaging (exe: "two plastic bags inside a cardboard box")
- Demographic benchmarking metrics: the number of meals served annually, number of customers, square feet of "dining services space"