

SUSTAINABILITY

TOTAL FOOD UTILIZATION

Total Food Utilization refers to using the whole ingredient and minimizing food waste from food preparation. In the event where there is excess produce, or even with ugly produce, Cultivated chefs employ these foods in picklings, purees, soups and more.

GREASE RECYCLING

The grease recycling program filters fryer oil to maximize usage and streamlines the changeover of spent oil with new oil.

DONATIONS AND FOOD RESCUE

Perishable produce, leftover food, bulk items, and excess prepped food are rescued and donated to local community partners.



WASTE MANAGEMENT

All kitchens sort waste into various streams to optimize waste diversion. Streams include compost, plastic, metal, glass, cardboard/ paper and landfill.

WATER COOLERS

We encourage the use of reusable water bottles by having many water coolers and stations throughout our campus

SKIP THE STRAW

Strawless lids allow consumers to sip their drinks without a straw

THE FARM

Spanning one acre on our rooftop, the Farm provides up to 40,000 pounds of produce a year that is incorporated into the meals we serve our guests.

FARMSHELF

Hydroponic Farmshelf units grow herbs, edible flowers and leafy greens that are incorporated into catered meals.



THE FARM ICON

This icon denotes CULTIVATED food and beverage items that are made with ingredients harvested from our rooftop Farm, Greenhouse, Orchard, or Farmshelf.

