

COMMUNITY FOOD SYSTEMS: RESTAURANTS

GOALS

The **DEMAND FOR LOCAL FOOD** is rising as grocery shoppers are embracing the need for increased local food options. Grocers providing local food help the local economy, deliver seasonal and assorted products, improve their carbon footprint, and typically increase options for natural and organic production. The National Restaurants Association is noticing more interest in what people are eating and where it comes from, thus leading to increased purchases from local and regional producers. Customers are demanding: **LOCALLY SOURCED** protein and produce, environmentally sustainable options, healthy meals, restaurants that have **PERSONALIZED GARDENS**. The use of local food is mutually beneficial among producers, consumers and business owners because it increases profits, provides customers with high quality products, and builds the infrastructure for effective local food shed.

BENEFITS

- Niche Market
- Large retail/ wholesale
- Food system education
 - -farm to fork
- Promote healthy lifestyle
- Contribute to local community
- Increased accessibility of fresh products
- Food travels shorter distance
- Support local farmers
- Good public relations
- Great variety of food
- Creative menu options
- Know the source + location of food
- Understand growing practices

COMMUNITY IMPACT

- **Superior taste and freshness:** buying local gives exceptional flavor and nutritional content because products do not travel as far
- **Know where your food comes from:** provides education on where + how food is grown and prepared; also incorporate opportunities to meet the farmer or chef
- **Supporting the local community:** the dollar spent in the community stays in the community and grows

NATIONAL BEST MANAGEMENT PRACTICES



Arrows Restaurant: Ogunquit, Maine
<http://www.gardendesign.com/entertaining/farm-to-table-restaurants-with-gardens?pnid=125100#gallery-content>

ARROWS:
Ogunquit, Maine:
 A restaurant with a two-acre garden and greenhouse for special occasions. More than 80% of what is used in the restaurant grows on the adjacent land



Bell Book and Candle, New York
<http://www.gardendesign.com/entertaining/farm-to-table-restaurants-with-gardens?pnid=125102#gallery-content>

BELL BOOK AND CANDLE:
New York:
 A restaurant that grows nearly 60% of its produce on a rooftop terrace with aeroponic towers



Uncommon Ground, Chicago, IL
http://www.uncommonground.com/pages/organic_roof_top_farm_home/200.php

Uncommon Ground:
Chicago, IL
 A restaurant with the nation's first certified organic rooftop farm. They feature a variety of fresh vegetables and herbs; and everything grown on the roof ends up on the menu.



Salt and Time
<http://www.saltandtime.com/>

SALT & TIME, Austin, Texas:
 A butcher shop and salumeria. They buy direct from local Texas ranches and use as much of the animal as possible.

LET US KNOW ABOUT YOUR COMMUNITY'S BEST PRACTICES

NAME:

CONTACT INFORMATION:



GREAT CATERERS OF IOWA
<https://www.facebook.com/Great-Caterers-Of-Iowa>