

HOW THE INDUSTRY IS ADAPTING

Across the country, restaurants, universities and hospitals are changing their menus, with our help:

Fast-casual chain **La Prep** added a new plant-based burger to their menu, which quickly became their second most popular sandwich, and is introducing additional plant-based proteins in 2020.

Gordon Food Service, which provides prepared foods for health-care facilities, is introducing 1-2 new plant-based entrées per week, as well as modifying several popular dishes to be more plant-forward.

Chat Photography



The **University of Ottawa**, **University of Waterloo**, and **McMaster University** have launched new, 100% plant-based dining concepts on their campuses. Feedback from students has been very positive. The **University of Winnipeg** will launch its first 100% plant-based dining hall in September 2020. **Trent University** and the **University of Windsor** have launched weekly plant-based feature days, like Plant-Powered Mondays, to promote their new, more sustainable dishes.

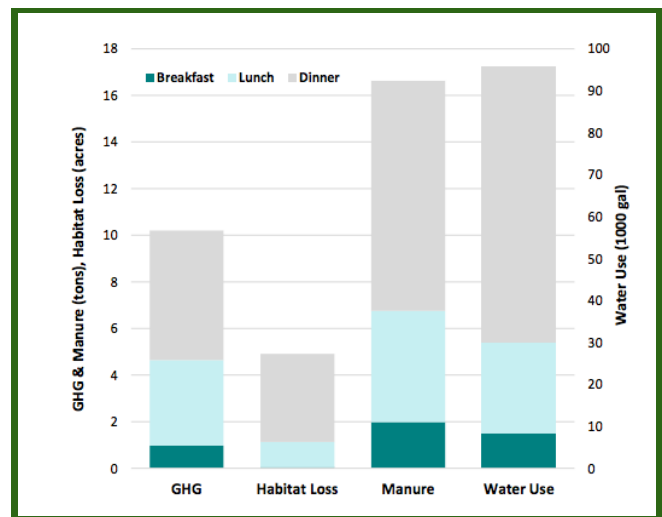
In 2020, we are urging institutions and businesses to sign onto the Forward Food pledge, to **transition 20% of their current menu offerings to plant-based**. This achievable yet impactful goal demonstrates a strong commitment to better, more sustainable food. Plus, we are here to help every step of the way.

IMPROVING SUSTAINABILITY

The meals served by large-scale dining operations have a big impact on the sustainability of our food system. Our environmental impact assessment expert, Dr. Isaac Emery, has done extensive research into the benefits of low-impact “Earth-friendly” plant-based menus. His findings show that:

Replacing traditional breakfast items with plant-based alternatives can **reduce GHG emissions by 60%**. Changing lunch and dinner menus to be plant-based can **reduce emissions by 85%**.

The GHG savings from one person choosing low-impact meals instead of conventional dishes for one full day (3 meals) are equivalent to cutting the pollution of **driving 41 miles, powering the average home for one day or charging 2,100 smart phones**. Plus, they spare over 400 square feet of farmland, prevent about 100 pounds of manure pollution, and save 250 gallons of water.



Environmental footprint reductions from providing low-impact dishes instead of conventional dishes for 500 people over a two-day event.

Center for Biological Diversity

Are you ready to get more exciting plant-based options on your menu?
Let us help you bring food forward!



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