



CASE STUDY: LE CROISSANT CATERING CATERING COMPANY

Stats & Facts:

- Primary hauler: Momentum Recycling
- 90% of waste stream is diverted from the landfill through mixed recycling, glass recycling and composting.
- Two 8-yard recycling dumpsters and four 65-gallon green waste bins picked up twice per week, and two 65-gallon glass bins picked up once per week.

Key Challenges:

- Educating employees about what material can be recycled.
- Implementing a streamlined recycling process in a busy kitchen setting.
- A significant portion of waste stream is created at off-site catering events.



Best Practices:

- Consulted with their recycling provider, who helped analyze their waste stream and determine what combination of recycling services would maximize their waste diversion.
- Since their kitchen produces an average 150 pounds of food waste per day, Le Croissant incorporated composting service to divert food waste from the landfill.
- Recycling and composting bins are placed at all employee workstations so they are always within arm's reach.
- Provides reusable utensils and dishware at catering events, which significantly reduces their off-site waste stream.

Consumer Education & Engagement:

- All waste and recycling bins at their facility are clearly labeled with images to show what goes into each bin. This is especially important since Le Croissant diverts waste using several different types of recycling (mixed, glass) and food waste composting.
- Le Croissant features information about their environmental initiatives on their website, highlighting these practices and using it as a tool to attract "eco-chic" events.