**Problem**
People are ill informed about restaurants that exhibit sustainable practices.

**Background**
- 50% of consumers say that a restaurant’s efforts to recycle, donate food, or reduce food waste contributes to where they choose to dine.

**Solution**
- Create “A Guide to Sustainable Eating in Worcester” to inform consumers of restaurants exhibiting sustainable practices
- Publish guide online for convenient access

**Goals**
- Boost public awareness of local restaurants that sustainably support the community
- Create a social trend where consumers spend money with intention to help the environment
- Prompt social change towards sustainable practices

**What Makes a Sustainable Restaurant?**
- Focus on Environment
- Small Portion Sizes
- Farm to Table

**Impact**
People who would normally go to other restaurants now have the information to make an educated choice of where to eat. This supports restaurants that exhibit sustainable practices.

**Conclusion**
- This resource informs people on restaurants that use sustainable practices
- Prompts a discussion about the importance of sustainability
- Encourages other restaurants to consider these practices

**References**

**Website**
https://tinyurl.com/y7kndlmh