Green Kitchens

The kitchen can contain a wide range of power hungry appliances and produce a large amount of waste, but there are many ways to create a sustainable kitchen.

Why this is important

- Reducing energy, water and waste consumption will decrease the amount of harmful greenhouse gas emissions.
- Many items that are disposed of may be recycled or remanufactured, reducing the amount of waste that goes to landfill.
- Many products found in the kitchen have a more environmentally friendly option available. Purchasing sustainable products is better for the environment and reduces an office’s ecological footprint.

WHAT YOU CAN DO

- Use a co-mingled recycling bin in kitchen areas.
- Recycle food waste by participating in the Green Office composting program.
- Provide reusable mugs, dishes and cutlery for staff and visitor use.
- Use tea towels for drying dishes in preference to disposable paper towels.
- Use environmentally preferred dishwashing soap.
- Completely fill the dishwasher when using.
- Purchase fair trade food and support local farmers.
- Turn appliances and lights off when not in use.
- Buy energy and water efficient appliances.