

Savory & Sweet Catering, Sunnyvale, California

Catering to a Sustainable Crowd

In this caterer's kitchen, creating a feast doesn't have to be environmentally messy.

Savory & Sweet's President, Leanne Pomellitto, has been working to make her company 'green' while also helping clients become more environmentally-friendly. Since the business opened in 1993, Savory & Sweet Catering has implemented a few key strategies to help reduce their carbon footprint.

Savory & Sweet makes it a point to drive less, conserve energy, save water, recycle, use environmentally preferable products, reduce food waste, reduce paper usage and encourage climate-friendly practices. In 2008, Savory & Sweet underwent energy, pollution prevention, water conservation and waste audits. Upon completion of these audits they became Sunnyvale's first Green Business certified caterer.



Photo Credit: Savory & Sweet



Savory & Sweet's scheduling staff works with employees to organize carpools. This saves gasoline and reduces greenhouse gas (GHG) emissions.

Business Snapshot

Green business certified caterer that implemented energy efficiency practices as well as recycling and transportation policies to reduce their impact

Actions to Save Energy & Drive Clean

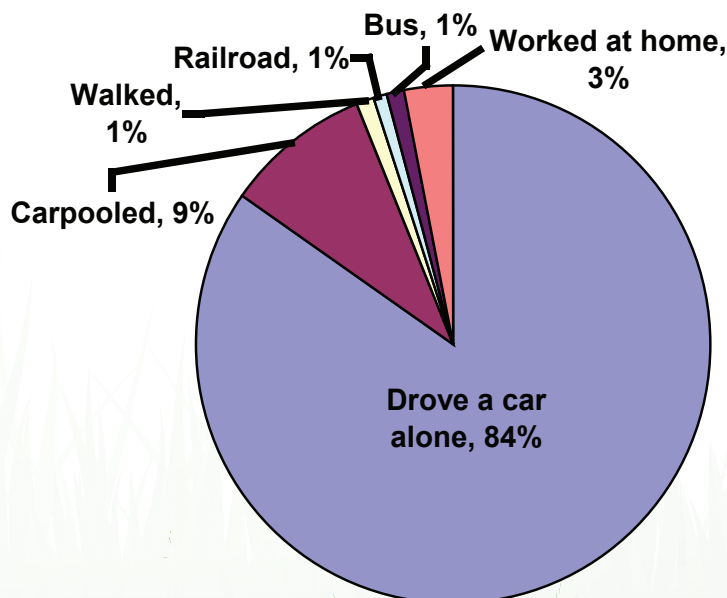
- Carpools staff to catering events
- Upgraded lighting and uses task lighting
- Uses a timer for heating offices
- Upgraded hot water heater
- Uses low flow water restrictors on kitchen high powered faucets
- Recycles all paper, cardboard, glass and bottles
- Distributes an electronic newsletter that features a green section

Estimated Yearly

- Cost Savings:
 - 12% on fuel costs
 - 10% on electricity bill

Average Transportation to Work in Sunnyvale

The majority of residents in Sunnyvale drive alone to work (84%). If more people carpooled like Savory & Sweet's employees do, there would be a great reduction in greenhouse gas (GHG) emissions. This data is from City-Data.com (2008).



What Actions Did Savory & Sweet Take to Drive Less?

As caterers, Savory & Sweet delivers food and equipment to companies and party sites. They have reduced their fuel consumption in many ways. They try to combine deliveries so that they have fewer trucks on the road at any one time. To avoid being on the road during peak traffic times, they offer clients other pick up times at reduced fees. When staffing is required for an event, their scheduling department works with employees to organize carpools to save on fuel and reduce greenhouse gas (GHG) emissions.

What Actions Did Savory & Sweet Take to Save Energy?

In their offices, Savory & Sweet reduces energy usage by using task lighting wherever possible. They upgraded their lighting to more energy efficient compact fluorescent (CFL) bulbs and upgraded their hot water heater to a more energy efficient model. As for cooling, they are fortunate to use natural ventilation because they have many windows and doors. They created a schedule of opening the windows and doors to keep the office cool in the summer based on the position of the sun.

What Actions Did Savory & Sweet Take to Buy Green?

Savory & Sweet uses recycled and post-consumer content products when possible, including compostable dining utensils when requested over reusable utensils. Reusable mugs are used at the office. Products are purchased in bulk with minimal wrapping to reduce waste and vendors are required to ship using less packaging.

Savory & Sweet has taken catering to a whole new level by offering sustainable services to clients while reducing their own impact on the environment.

"We became a green company by doing the right things for our business, our customers, and our community.

First, we desired to minimize our impact on the environment. We chose better and friendlier products; we purchased services from like minded businesses, and looked for ways for our customers to lessen their impact on the environment."

-Leanne Pomellitto, President & CEO
Savory & Sweet Catering



Photo Credit: Savory & Sweet

To avoid being on the road during peak traffic times, Savory & Sweet Catering offers their clients other pick up times at reduced fees.

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