

MUCHO VERDE: GREEN DESIGN FOOD SERVICE



The Mucho Gusto/Revival project was an overall sustainability assessment of the restaurant's operations, creating a baseline to catapult Chad's business into a future of sustainability. The team focused on Energy, Materials, Water, Employee Training, Recyclables, Composting, Cleaning Products, and Marketing to establish a report with recommendations for implementing sustainable practices.

GREENLIGHT GREENPAPER

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CREATED BY GREENLIGHT AT
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Challenges & Opportunities

Mucho Gusto is a local Tempe restaurant that specializes in southwestern/Mexican cuisine. They came to GreenLight during their transition to become “The Revival,” and were seeking a bit of a sustainability revival a well.

At the time, the client was going through a remodeling and rebranding of the restaurant. As part of their re-branding, they wanted to incorporate more sustainable practices to enhance their bottom line, understand where they fell on the sustainability spectrum, and open up avenues to reaching younger customers.

Recommended Solutions

The solution was to create an overall sustainability assessment of their operations and management. The report included an energy and water analysis, mapping the usage and providing recommendations for energy and water reductions. It also included a training module for kitchen, servers, and bartenders, an assessment of green cleaning products, recommendations and best practices for composting and recycling, and a section on marketing opportunities.

Project Benefits

BENEFITS TO PROJECT PARTNER

This project served as an initial analysis for The Revival’s opportunity to implement sustainability. This report could be used for several years as tiered recommendations can be achieved as the restaurant continues to enhance their sustainability. The project lead, Frank Trombino, also worked at The Revival, making implementation of the employee training a low hanging fruit and something that was achieved within three months of the report.

BENEFITS TO SOLUTIONEERS

Five students worked on this project and were able to get a sense for what a sustainability analysis looks like. We had several walk-throughs of the restaurant, giving us ample opportunity to identify sustainability gaps. This project also brought a sense to the challenges of small businesses when implementing sustainability. Although many of the recommendations were great, the business has a limited amount of resources, beyond financial, that create barriers to implementation of practical sustainability concepts.

BENEFITS TO THE COMMUNITY

By decreasing waste production, the community’s land use, resource utilization, and greenhouse gas emissions that would be put out by the waste in landfills are improved.