

Hospitality Speaks!

My job, how I got it, and where I'm heading

Video Series Worksheet: Melinda Casady - Food Waste Journey

1. What program did Melinda start in High School?
2. What is her degree in?
3. Why is a good chef concerned with food waste?
4. What are some things she says a chef can do to prevent waste from being created?
5. Where was Melinda teaching when composting started in Portland?
6. What are a couple things you need to consider when sourcing "compostable" products?
7. At Portland's Culinary Workshop _____ shared a compost bowl and they used it to _____ the public about what can be composted. They also taught a class called _____.
8. What does Melinda say you can do about getting into recycling/composting?

