

VECCI's business sustainability products and services for small businesses

Compass

Carbon Compass, an exciting initiative from Carbon Down, is a web based community of businesses and organisations sharing their sustainability and carbon reducing knowledge, experience and practical solutions.

Visit www.carboncompass.com.au or call 03 8662 5490 to register your business.

Grow Me The Money

A 12-step program, Grow Me The Money will take your business through strategies to reduce your carbon footprint, save money and report credibly on your savings to customers, staff and the community. Grow Me The Money participants save on average \$7019, across all three utilities, and deliver over 60 tonnes of carbon abatement (from a sample of 288 business participants).

Join Grow Me The Money today at www.growmethemoney.com.au or by calling 03 8662 5333. Prices start from \$99 and are tax deductible.

Sustainability Consulting

Experienced VECCI Sustainability Consultants can show you how to achieve great outcomes for your business, your community and the environment, with expertise in:

- Sustainability strategy and policy development
- Environmental opportunity assessment
- Action planning and implementation
- Carbon footprint assessment.

VECCI consultants come to you, saving valuable time, and their assistance is tailored to your unique circumstances. Visit www.vecci.org.au/sustainability or call 03 8662 5480. Discounts apply for VECCI members.

Sustainability Training

Want to know more and learn from other businesses? In a new era of 'green choices', VECCI's dedicated training and briefings can help your business reduce its environmental footprint, save money, and give you a competitive advantage. Delivered throughout Victoria, prices start from just \$49.50.

The following programs are currently available:

Carbon Management 101: cutting through the carbon jargon. Who should attend? All small business representatives interested in climate change, carbon management practices as well as identifying opportunities for making environmental and financial savings.

Sustainability in Action workshop: hands on sustainability practices for SMEs. Who should attend? Small business representatives interested in tools and techniques that assist to track their resource use and realise financial savings.

Creative Thinking and Sustainability workshop: Your sustainable edge in changing times. This half-day workshop is packed with practical tips and hands on examples demonstrating the four cornerstones of creative thinking and uniting these with opportunities for sustainable business practice. Who should attend? All business representatives interested in smarter decision-making and sustainable business practices.

Green Office Briefing: simple steps to green your office. This two hour briefing is for SME's and larger businesses who wish to educate their staff regarding electricity consumption, paper use, waste disposal and purchasing practices in the office. This interactive briefing empowers staff to take immediate action in implementing green office practices.

To book, visit www.vecci.org.au/training or call VECCI on 03 8662 5333.



VICTORIAN EMPLOYERS' CHAMBER OF COMMERCE AND INDUSTRY

IR ADVICE

TRAINING

NETWORKING EVENTS

TOOLS & TEMPLATES

ADVOCACY & REPRESENTATION



small business and climate change what affects you and what you can do



Cafés and restaurants

Drivers of change in small to medium café and restaurant businesses

- Climate change and actions to respond to it from governments, businesses and consumers are affecting the Australian business environment
- Energy market changes are driving increased energy and other input prices, but at the same time provide further reasons to become energy efficient and reduce costs in your business
- For cafés and restaurants, price increases are likely to affect:
 - Energy and water
 - Agricultural products (food and beverages).
 - Cleaning products
 - Paper and cardboard products and plastic packaging.
- Energy efficiency standards for new buildings and appliances will affect new premises fit-outs and building requirements.

What you can do in your small business

- Review your exposure to increased prices and adjustment costs, and that of your competitors
- Take action to reduce costs by reducing your energy and water use and waste generation
- Improve your environmental credentials and promote yourself as a sustainable business by:
 - Using locally produced goods where possible to reduce transport costs and emissions
 - Using re-usable, biodegradable or recyclable bags and take-away containers
 - Providing information on the carbon footprint of your business and products.

Fact sheets in this series

General climate change information:

- Drivers of change affecting small business
- Weathering climate change impacts
- Changing climates for large and small consumer markets.

Sector-specific climate change information:

- Accommodation
- Business and professional services
- Cafés and restaurants
- Manufacturing
- Retail and wholesale trade
- Tourism
- Transport.



A changing business environment

Small to medium enterprise (SME) café and restaurant businesses will be impacted by rising energy prices from changes to the energy market and climate change policies and changing consumer preferences. The physical effects of climate change will also have some flow-on effects, in particular through increasing water prices.

Adjusting to climate change policies and energy and water prices

The Australian emissions trading scheme has been delayed until at least 2012. Despite this delay, action to reduce emissions remains high on the policy agenda for Governments and a range of supporting policies are being implemented. Other key climate change policies with implications for SME café and restaurants include the expanded renewable energy target and energy efficiency standards for products and appliances.

Energy market changes

The renewable energy target is driving changes in how we produce electricity, leading to greater investment renewable technologies like wind.

Regardless of the emissions trading delay, ongoing changes to the energy market will increase energy prices and present challenges and opportunities to SME café and restaurants.

Increased energy prices will have a direct impact your energy bill but can be mitigated by taking action on energy efficiency in your business.

Energy efficiency standards

The Government has proposed to increase the stringency of energy efficiency standards for appliances. Changes will increase the availability of information about energy efficiency and assist you in making decisions when purchasing appliances such as air conditioners, clothes washers and dryers, refrigerators and dishwashers.

What you can do in your small business

No regrets to improve energy efficiency

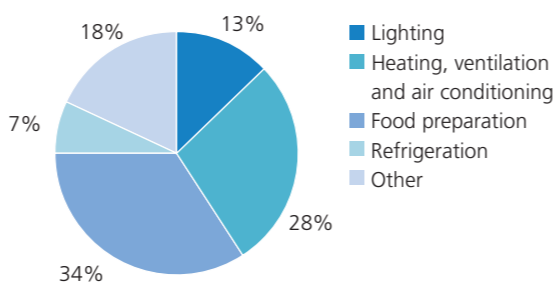
In all cases, we recommend identifying and implementing 'no regrets' actions. No regrets actions are those that will benefit you regardless of the impact of climate change policies. For example, improving the energy or resource efficiency of your business is likely to provide long-term gains from reduced costs.

Energy efficient appliances and equipment may be more expensive up front, but can result in savings in energy costs over a fairly short timeframe. They may also provide other benefits such as water efficiency improvements.

The majority of energy use for café and restaurant businesses is likely to be related to:

- Heating, ventilation, cooling and air conditioning systems
- Food preparation
- Lighting
- Refrigeration.

Energy use in cafes and restaurants



Source: National Restaurants Association, USA

Some simple actions that can be taken to reduce your energy use and minimise the impact of increased energy costs on your business include:

- Maximising the use of natural ventilation and insulation to reduce air conditioning and heating
- Setting the cooling temperature to as high as possible, and the heating temperature to as low as possible. An increase of 1°C in cooling temperature or a decrease of 1°C in heating temperature can reduce energy use by up to ten per cent!

- Optimising the operation of your existing heating, ventilation, cooling and air conditioning system or installing a more efficient system
- Using gas rather than electric cooking and heating appliances
- Installing variable speed drives on kitchen fans
- Ensuring refrigerator door seals are effective and placing refrigerators in well ventilated areas.

Simple actions to reduce waste from your business

In addition to creating land-fill, solid waste releases greenhouse gas emissions as it decomposes. Reducing your waste can be an effective way to minimise costs, and also an effective marketing strategy in terms of increasing your credentials as an environmentally sustainable business.

The majority of waste for café and restaurant businesses comes from plastics, paper and cardboard from packaging, and organic waste from food scraps.

Activities that can be taken to reduce waste and waste disposal costs include:

- Separating and recycling as much of your waste as possible (glass, paper and most plastics)
- Composting can be an effective way to deal with organic waste (and is increasingly available to commercial premises)
- Using re-usable rather than disposable utensils and tableware where possible
- Working with your suppliers to explore opportunities for managing recycling sorting in the operation of your business and using re-usable, recyclable or biodegradable packaging.

Simple actions to make your business water efficient

Increased water scarcity will increase prices for water use and water-based products.

Café and restaurant businesses can also use a lot of water in cooking and cleaning. Actions that can be taken to reduce your water use include:

- Washing food in the sink or a bowl rather than under running water
- Purchasing water efficient kitchen and cleaning appliances
- Installing low flow tap fittings, dual-flush toilets and waterless urinals.

Leverage consumer preferences to your market advantage

Climate change and changing consumer preferences present challenges and opportunities for SME cafés and restaurants. Consumers are more aware of the environmental impact of the products they consume.

Food choices in particular are increasingly being recognised as having the potential to make a significant impact on the environment, through greenhouse gas emissions (especially from livestock), water use, transport and land impacts.

As a SME café or restaurant owner, this presents an opportunity to improve your environmental credentials and promote yourself as a sustainable business. Actions that can be taken to take advantage of new business opportunities include:

- Sourcing locally produced goods, such as agricultural produce, to reduce transport costs and emissions
- Using recycled packaging and replacing plastic bags and take-away containers with paper or re-usable bags and containers
- Developing a strategy and marketing your credentials and achievements by providing customers with information about the environmental impact of your products and actions you are taking.

Trade waste charges

Reducing your water use can also reduce the liquid waste (trade waste) produced by your business. However, this may increase the concentration of pollutants in your trade waste, increasing charges. Careful maintenance of your grease trap and minimising the use of detergents can improve the quality of your trade waste. Talk to your water retailer about measures you can take to reduce your trade waste costs.

Climate change, water, energy and the restaurant industry – what you need to know

Agricultural production requires a significant amount of energy in the form of direct use for running machinery and indirectly through energy-intensive production inputs. The price effects of changes to energy markets – particularly increased fuel, energy and fertiliser costs – will increase production costs for the agricultural sector.

The physical effects of climate change will also have impacts on the agricultural sector. Lower levels of rainfall, water allocations, water security issues and infrastructure investment – like desalination plants, water pipeline investments and 'drought-proofing' initiatives – will increase water prices and production costs and affect costs of production for agricultural producers and food manufacturers.

These impacts are likely to lead to increased costs of production for the agricultural sector and put pressure on wholesale domestic supplies of food and beverages, affecting prices to cafés and restaurants.