

We are excited to invite you to join in the formation of the Portland Restaurant Sustainability Council.

We are hosting our first meeting for restaurant owners and other service industry workers in the Greater Portland area.

The session will introduce our group's mission and goals and serve as an open forum where attendees are encouraged to share concerns, experiences, and potential opportunities to increase sustainability within the industry.

We will highlight courses of action for the group as well as work towards an environmentally regenerative food hospitality sector.

Whether you're looking to improve your restaurant's overall sustainability practices, wanting to learn more about a specific topic or just interested in new ways to reduce food waste and save money, there are many ways we can help each other accomplish our sustainability goals. Even if sustainability hasn't been on your mind, it is increasingly a concern for our customers and influences how they spend their money.

We're all at different stages of our sustainability journey; our goal is to help one another step forward in the right direction.



**Purpose:** The Portland Restaurant Sustainability Council (PRSC) is intended to create a network of restaurant professionals in the Greater Portland Area and connect around sustainability issues in our industry. The Council's purpose is to support industry members by identifying barriers and opportunities to meet their sustainability goals, and assist them in identifying and implementing solutions to achieve those goals.

**Values:** The values of the PRSC will follow the three pillars of restaurant sustainability:

**Environment – Sourcing – Social Equity**

\*Expanded pillars attached

**APRIL 17, 2023 – 6pm**

**The Gulf of Maine Research Institute**

**350 Commercial St.–Portland**

Please RSVP, as space may be limited, and let us know if you will be attending in person or would like to receive a zoom link. Please email us at [info@prscme.org](mailto:info@prscme.org).

