

Sustainable Dining Initiative to Promote Eco-Friendly Packaging in Local Restaurants

Three rising sophomores from Benjamin Franklin High School, Alvin Su, Adele Adjmi, and Charles Adjmi, are making waves in the local sustainability scene. Sponsored by the YMCA of Greater New Orleans, these students are spearheading a pioneering project titled **Sustainable Dining**, aimed at helping local restaurants transition to eco-friendly packaging and reduce their environmental footprint.



This initiative is made possible through funding from the **Youth Climate Action Fund (YCAF)**, a City of New Orleans program supported by Bloomberg Philanthropies. The YCAF empowers young leaders aged 15–24 to design and implement climate solutions in their communities through micro-grants ranging from \$1,000 to \$5,000. To date, the fund has awarded over \$150,000 to 27 youth-led climate projects, including Sustainable Dining.

Recognizing the growing environmental impact of single-use plastics and foam containers, Alvin, Adele, and Charles are developing a comprehensive guide for restaurants across New Orleans. This guide offers practical solutions for adopting compostable forks, bagasse containers, and other sustainable alternatives to significantly reduce plastic waste.

“The goal is to make it easier for restaurants to understand and switch to greener packaging options,” said Alvin Su. “By engaging with business owners and sharing resources, we hope to make a meaningful difference in reducing waste in our community.”

The project emphasizes collaboration and education by connecting students with local restaurant owners, suppliers, and environmental organizations. As Sustainable Dining evolves, the students hope to broaden outreach and inspire greater use of eco-friendly practices within the New Orleans food community.

- IN PARTERSHIP WITH -



**Resilience +
Sustainability**
CITY OF NEW ORLEANS



Sustainable Dining

Steps Toward a Greener Restaurant

Why Go Green



Reduce single-use plastic and Styrofoam waste



Improve food quality and freshness



Meet growing customer demand for eco-friendly options



Strengthen your restaurant's brand and community leaps

Steps to Sustainability



Switch to compostable containers and utensils



Reduce food waste and donate leftovers



Conserve water and energy in daily operations



Source locally to reduce carbon footprint



Recycle packaging and kitchen materials



Train staff on green practices

Benefits for Your Restaurant



Cost savings from efficient practices



Positive environmental impact



Enhanced customer loyalty and reputation



Leadership in Louisiana's sustainable dining movement

Why Go Green in Louisiana



Save Money

To operate green is to save money on energy, water, and waste. Successful instances indicate a restaurant chain achieved **\$2,000-\$8,000** in savings per restaurant.



Boost Your Brand

Show customers you care about the environment. Eco-conscious dining attracts loyal patrons who value sustainability.



Protect the Environment

Reduce pollution and waste. Using compostable or reusable containers helps Louisiana communities and ecosystems.



Stay Ahead of Legislation

With single-use plastic and foam container restrictions becoming the norm, proactive sustainability measures help restaurants comply before laws take effect.



Get Support & Guidance

We provide tips, resources, and guidance for implementing sustainable practices in your restaurant or business.



Reach Out

Contact us at voicesinmotionus@gmail.com and let us know a suitable time for a brief meeting!