



Sustainability is integrated into every aspect of Shedd Aquarium’s operations. A conservation ethic permeates our culture, energizes our staff and volunteers, inspires our guests and colleagues, and is based on a vision for a global environment in which ecosystems are healthy, understood and valued.

Providing sustainable dining options to our 2 million guests poses daily challenges, which have inspired flexibility, innovation and many creative solutions.

Your organization can become more sustainable too! You may choose to replicate our best practices or you may create new and different ways of increasing sustainability. A key ingredient is a commitment to routinely assessing the overall impact of your decisions and making choices that support a healthy bottomline for your business and the environment.

SHEDD’S APPROACH TO WASTE MANAGEMENT: (REDUCE, REUSE, RECYCLE AND COMPOST)

WHY WE REDUCE AND REUSE:

We consider a product’s impact to the environment before purchasing –from dinnerware and glassware to straws and napkins. The energy and materials used and where the product or its parts will end up after use are factors that help us determine if a product is right for us. Often the more sustainable option is also the most cost effective. Savings can be achieved by budgeting upfront. Many reusable products are less expensive than disposables when the costs are factored over time.

HOW WE REDUCE AND REUSE:

- Plates & flatware in Bubblenet (Cafeteria)
- Plates, glasses, cups and flatware in Soundings (Restaurant) and catering
- Refillable salt & pepper shakers
- Bulk condiment dispensers
- Linen tablecloths and napkins in Soundings (Restaurant)

WHY WE RECYCLE:

Having a comprehensive recycling and composting program helps limit the amount of material that is destined for landfills. We are able to lessen our waste and often save money. Recycling

prevents useful material from being wasted and reduces consumption of raw materials and energy.

WHAT WE RECYCLE:

- Aluminum cans
- Glass bottles
- Plastic bottles
- Used paper
- Cardboard
- Paper
- Fryer oil
- Pickle buckets
- Wine corks

WHAT WE COMPOST:

- Produce scraps
- Bread scraps
- Some napkins
- Biodegradable food containers
- Coffee grounds



GREEN PURCHASING:

- Environmentally-friendly cleaning products
- Biodegradable straws
- Post consumer products (unbleached paper napkins and hand towels, coffee cups and sleeves, copy paper)
- Shade grown organic coffee
- Local buying when possible
- Organic items on menu
- Soy products, including soy crayons
- Compostable containers for “grab & go” Kiosk (non-petroleum based)
- Compostable disposable service ware (plates, bowls cups and flatware)
- Energy Star Equipment

OTHER PROGRAMS:

- Staff education and awareness is part of new hire training for all foodservice staff and annual sustainability training
- Right Bite Sustainable Seafood awareness—serving and promoting eco-friendly seafood
- Green coffee service—washable dishes and silverware, organic shade-grown fair-trade coffee, water and juice in pitchers, sugar bowls, cream in pitchers
- Replacing disposables with compostable products
- Staff beverage program—free refills offered when using a refillable mug for coffee or fountain soda
- Staff meal program in reusable containers with a frequent user incentive for returning the container
- Reusable glasses, mugs, plates and flatware for staff to borrow for use during work hours

