



RESOURCE LIBRARY

Culinary Arts & Sustainability



**A collection of resources
curated by the Teen & Alumni
Culinary Apprentices**

Sustainability in Culinary Education

[Blog post about culinary arts education focused on sustainability](#)

[Central Carolina Community College explores farm-to-table practices with their program focused on "People, Profit & Planet"](#)

[Article breaks down how Lincoln Land Community College developed their associate degree programs exploring sustainability](#)

Strategies for Sustainable Practices

[Article explores different strategies restaurants can use to become more sustainable](#)

[13 strategies to make your restaurant more sustainable](#)

[Article explores how chefs entering the industry should think about sustainable practices](#)

Words from Experts

[An interview with Amarjit Sahota, the founder of The Sustainable Foods Summit](#)