



 **beyond  
green**  
sustainable food partners

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**01**

# **OUR MISSION**







# Healthy food for everyone

We're working towards making our food systems efficient and sustainable, and building a world in which everyone can enjoy wholesome meals sourced with local ingredients.

Beyond Green Sustainable Food Partners is a foodservice and consulting company that promotes fresh-cooked foods, local sourcing, and zero-waste.

"Love yourself more.

Forgive yourself more.

Make daily moves towards sustainability.

Every little bit makes a difference."

—**Chef Greg Christian, Founder, Beyond Green Sustainable Food Partners**



**02**

**HOW  
WE WORK**







## DETERMINE GOALS



We assess your needs and create a customized strategy.

## REVIEW OPERATIONS



We review all systems and staff skills to make changes to meet your goals.

## SET-UP & MENUS



We set-up new systems, train staff, and source new foods and menus.

## BUILD COMMUNITY



We help promote your new menus and sustainable practices to your customers and the community.



# Sustainable and fresh doesn't have to mean expensive

Our model helps reduce costs, waste, and time by investing in sustainable, green practices. We believe in teaching everyone involved how to create sustainable food systems and provide wholesome, fresh meals.

## THE RECIPE FOR SUCCESS

- 🌱 Engage the whole organization
- 🌱 Start slow, get early wins
- 🌱 Measure to manage
- 🌱 Keep it honest



**03**

# **OUR FOUNDER**





Greg Christian

COOKING STAR



# Greg Christian

Chef Greg Christian is a sustainable foodservice consultant, chef, author, and ecopreneur with more than 30 years of experience in the industry.

Greg graduated from the Culinary Institute of America and worked in famous Chicago-area restaurants before he started his own catering business, which he successfully operated for more than 17 years.

Greg's efforts as founder and developer of the Organic School Project led him to launch Beyond Green Sustainable Food Partners in 2009.

## Education, experience & accolades

- B Corporation® Founding Member
- Culinary Institute of America, New York
- Founder of Organic School Project
- U.S. Green Building Council® Education Partner

**04**

**IN THE  
COMMUNITY**



# Communities thrive when the food system works for everyone

Beyond Green Sustainable Food Partners is working in local communities to bring together everyone involved in the food system to reconnect with and respect food. Chef Greg works with farmers, distributors, chefs, and consumers to build healthy, sustainable food environments.

Chef Greg Christian is a founding member of B Corporation®, and was named a B Corp® “I Have a Dream” award winner. Chef Christian is a community leader promoting social and environmental business, and has been recognized by government, industry, and the media for his contributions making our world a healthier place. He’s received numerous awards including:

- Illinois Governor’s Sustainability Award
- NBC Chicago’s Top 14 “Ecopreneurs”
- Award of Excellence in Promoting Sustainable Food by Commissioner Frank Avila
- B Corp® Champion: “I Have a Dream” Award







# Healthy food everyone loves to eat

Working to bring delicious, wholesome meals to schools and other large institutions, Beyond Green Sustainable Food Partners believes that locally-sourced, fresh-cooked foods make for healthier people and more sustainable communities—starting with school lunch. Beyond Green Sustainable Food Partners builds healthy food programs based upon fresh-cooked foods that everyone loves, made in zero-waste kitchens.



Fresh ingredients



Fresh-cooked



Zero-waste

**05**

# **CUSTOMER RAVES**







# Customers tell our story best

“We had many ideas about sustainability floating around in the ethers.  
Chef Greg immediately translated them into specific actions.”

—Paul O’Malley, Niles Illinois Township High School, Skokie, IL

“Chef Greg Christian’s hard work, passion, and experience have resulted  
in a school food transformation for 3 schools, and helped Hawaii develop  
a model for transformational change in our state’s approach to school food.”

—Anna-Lisa Okoye, The Kohala Center, Kamuela, HI



# We don't make cookie-cutter solutions

"Greg listened, guided, and fine-tuned a program that is ours, and ours alone. Greg digs deep to find out what is important, what will work, and what won't."

—**Megan Beckert**, Field Museum, Chicago, IL

"Beyond Green helped us look at our entire ecological footprint. The students participated in waste and energy management, measurement, and decisions. They now comprehend the global impact of the decisions they make, and that's amazing."

—**Leslie Johnson**, Nardin Academy, Buffalo, NY



**06**

# **MAKING AN IMPACT**



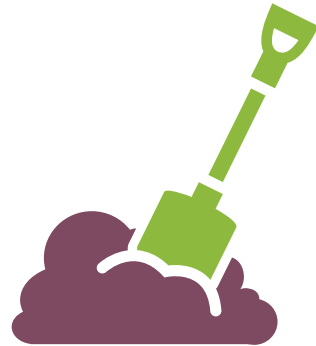




# Making an impact building healthy, sustainable communities



**Zero-Waste.**  
Beyond Green creates zero-waste kitchens to reduce environmental impact.



**Grow Local.**  
Beyond Green supports local communities, striving to have the majority of food grown within 500 miles of where it is served.



**Healing.**  
Beyond Green works beyond the plate to make healthier communities by providing access to better foods.



**B Corp®.**  
Beyond Green is one of the first B Corporations® in Illinois, working towards shared, sustainable prosperity for all.



**07**

**IN THE  
MEDIA**







# Interviews, media appearances and speaking engagements

Chef Greg Christian is an industry-recognized thought leader in sustainable food practices and healthy eating. He is available to speak and publish on a range of topics to help improve the quality and sustainability of our food system, including menu development, zero-waste institutional kitchens, cost-effective sourcing, and implementing change in foodservice environments.

## Recent coverage includes:

- Hawaii Public Radio: [Kids Get Excited About School Lunch](#)
- IdeaFestival®: [Does Doing Good Mean Doing Better?](#)
- Green Schools Conference & Expo: [Envisioning the Future of School Food](#)
- Chicago Tribune: [Governor's Sustainability Award for Green Cafeterias](#)
- The Daily Meal: [EDspaces Conference & Expo on Learning Environments](#)
- Fresh Fruit Portal: [Changing School Food Starts with Changing Minds](#)
- EAT THINK DRINK: [School Lunch: Hawaii's Farm to School Initiative](#)








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