

Best “Green”
Concessions Practice
or Concept

Green Plate Pilot at
**Portland
International
Airport**

Operated by
Port of Portland

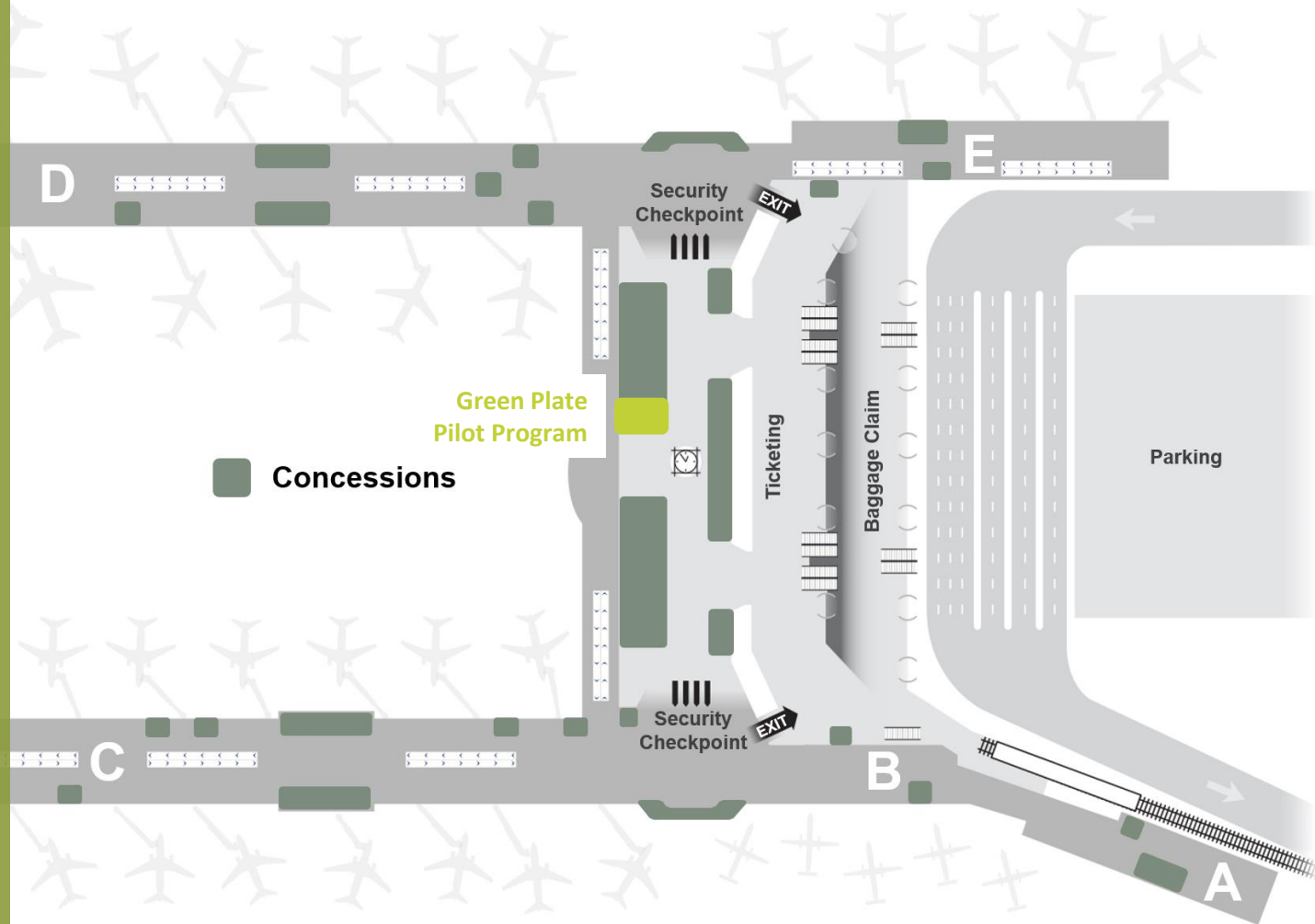


LESS WASTE MORE WORLD
PORT OF PORTLAND



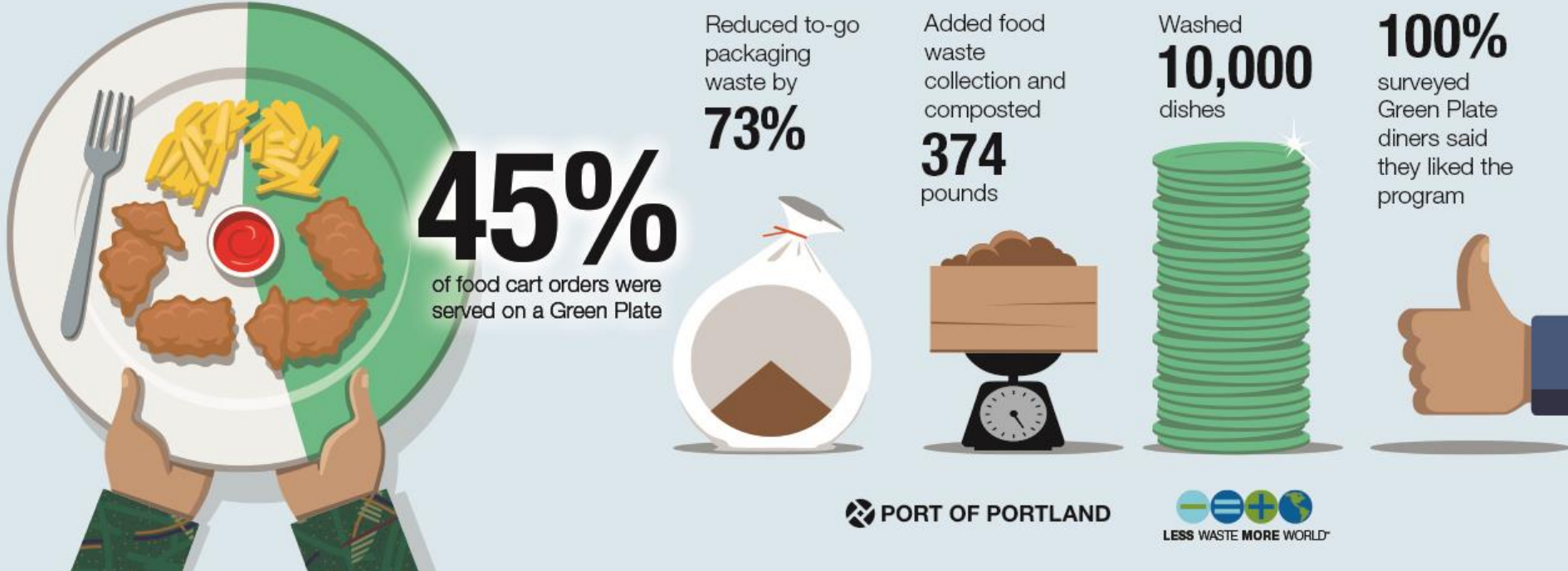
The Green Plate Pilot Program

provided passengers, visitors, and employees a more sustainable dining option at the pre-security food court



Green Plate Pilot Program Serves Up Results

Reusable plates, offered at the Portland International Airport food carts from April through June, proved a big success in reducing waste at the airport:



- The Green Plate Pilot Program provided customers an opportunity to enjoy their meal on real dishware
- Port of Portland employees had the option to order their food in a reusable to-go box
- Janitorial employees collected, washed, and sanitized all dishes and to-go boxes prior to reuse
- The program allowed PDX to evolve beyond recycling to waste reduction and reuse

New program
composted food
scraps that were
previously going to
landfill

Reduced to-go
packaging
waste by

73%



Before

After

100%

of surveyed Green
Plate diners said
they liked the
program

*“Great idea, I
love trying to
reduce waste”*

—Food Cart Customer



91%

of surveyed
Port of Portland
employees said
the to-go box
program was

very easy
to use

*“Loved the
durability and
convenience, as
well as guilt-free
packaging”*

—Port of Portland Employee



The program
saved Food Cart
operators an
estimated
\$150-\$700
per month
(varies based on the type of
container purchased)

*“I liked how well
our food was
presented on the
plates. Added a
nice quality touch
to the food”*

—Food Cart Employee

