



Restaurants
Canada

The voice of foodservice | La voix des services alimentaires

Nova Scotia's Foodservice Industry and Sustainability

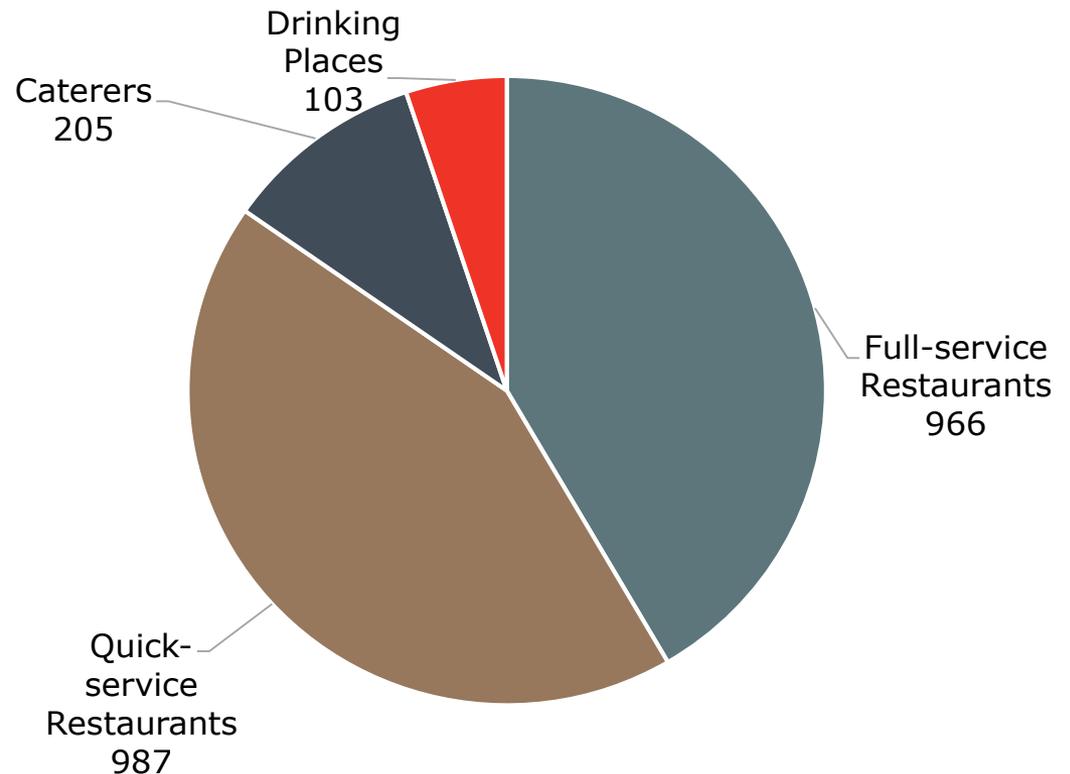
Luc Erjavec
Vice-President, Atlantic
March 2020

Nova Scotia's Restaurant Industry

Number of Commercial Foodservice Establishments

- \$2.1 billion in sales
(Commercial + non-commercial)

- 2,260 establishments



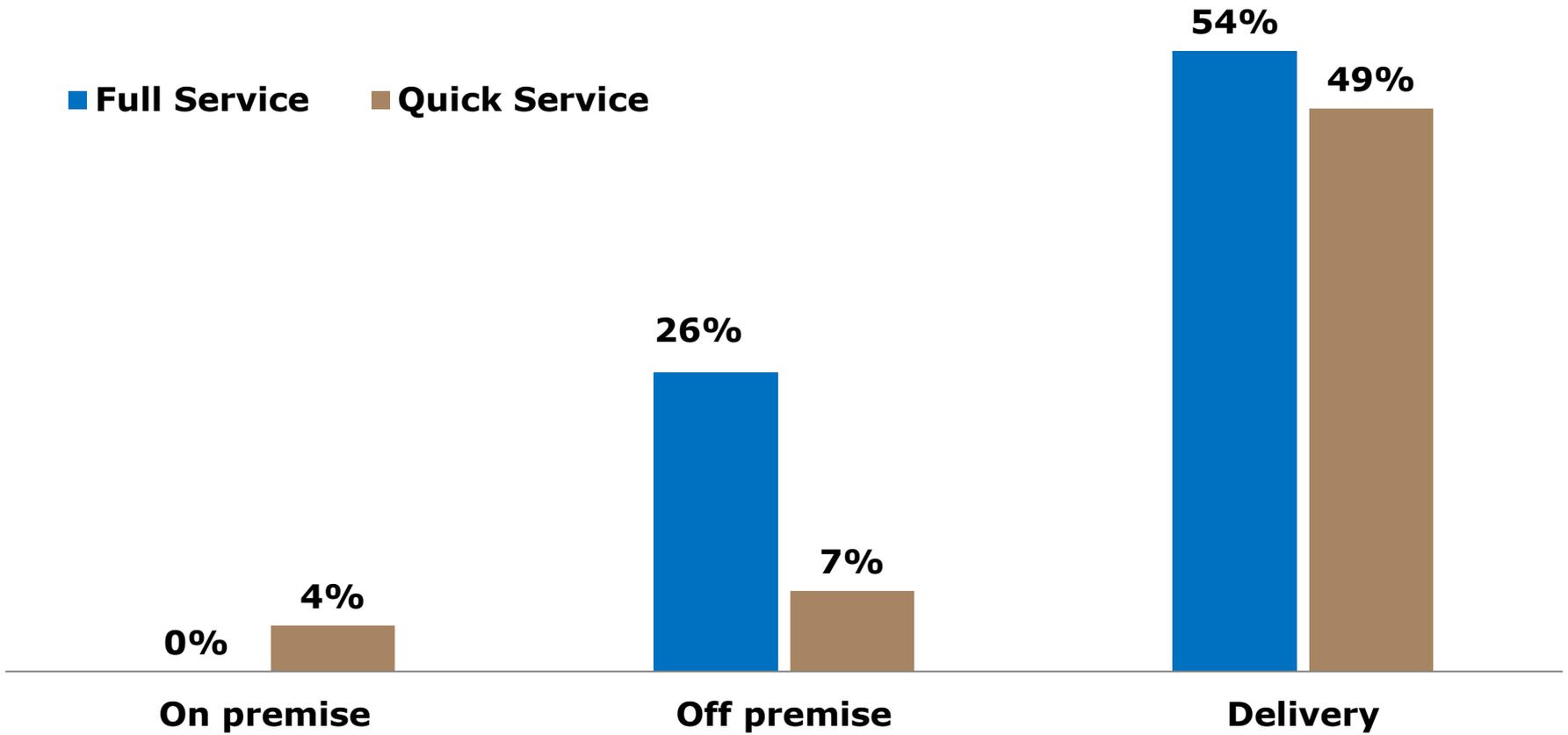
Single Use Packaging is Essential to Meet Customer Needs

Package type discussions don't negate the need for packaging

- Protects the integrity of food
- Helps operators adhere to strict food safety standards
- Affordable
- In many cases plastic reduces the carbon foot print
 - Less energy and GHG to produce than comparable products
 - Transportation costs are lower
 - Washing requires a lot of energy, GHG, water and chemicals
 - Plastic can be recycled
- Customer demand for off-premise service is increasing dramatically

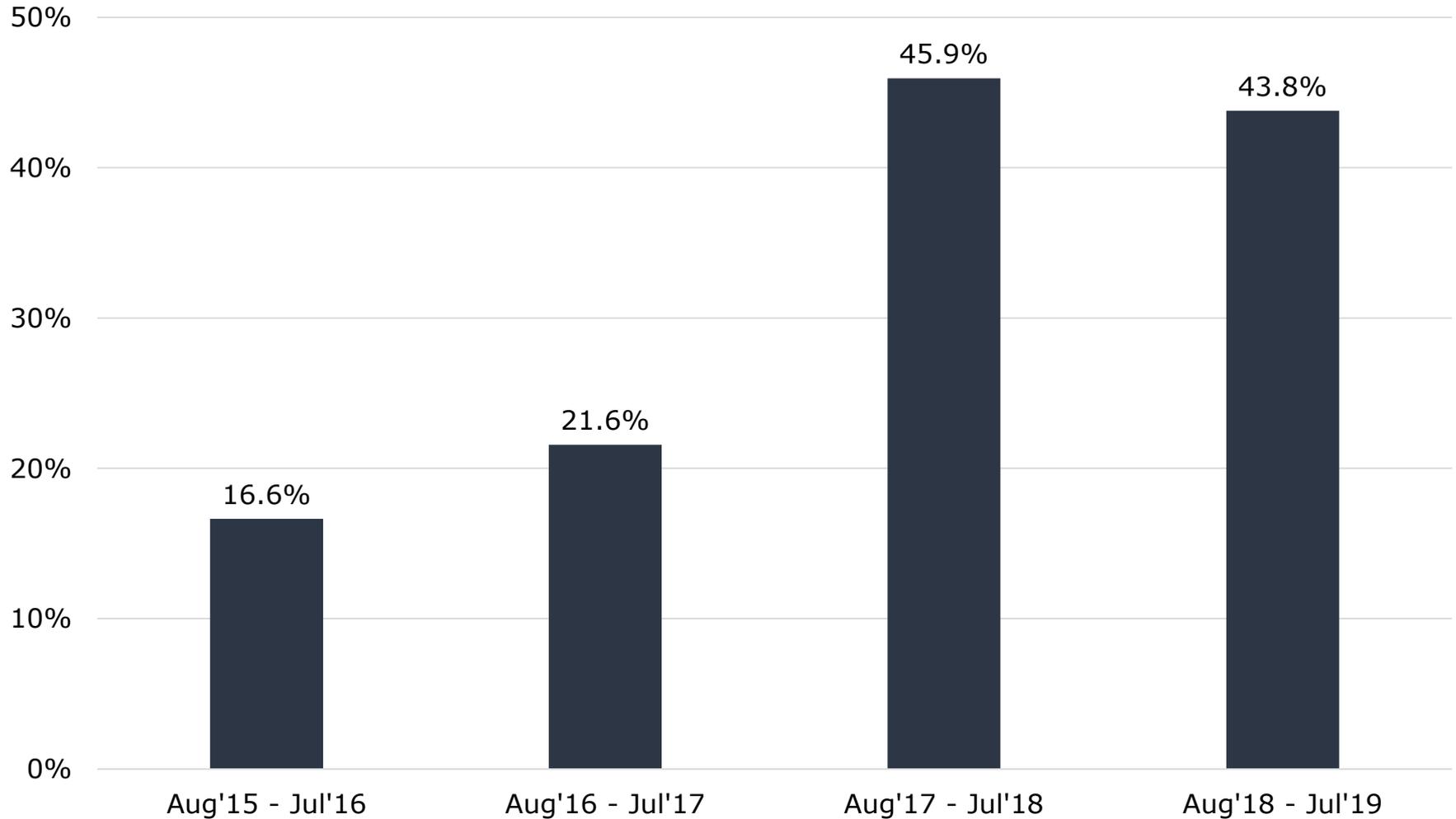
Customer Demands are Changing the Market

Restaurant Sales Growth 2018 over 2017



Customer Demands are Changing the Market

Growth in Digital Sales at Restaurants

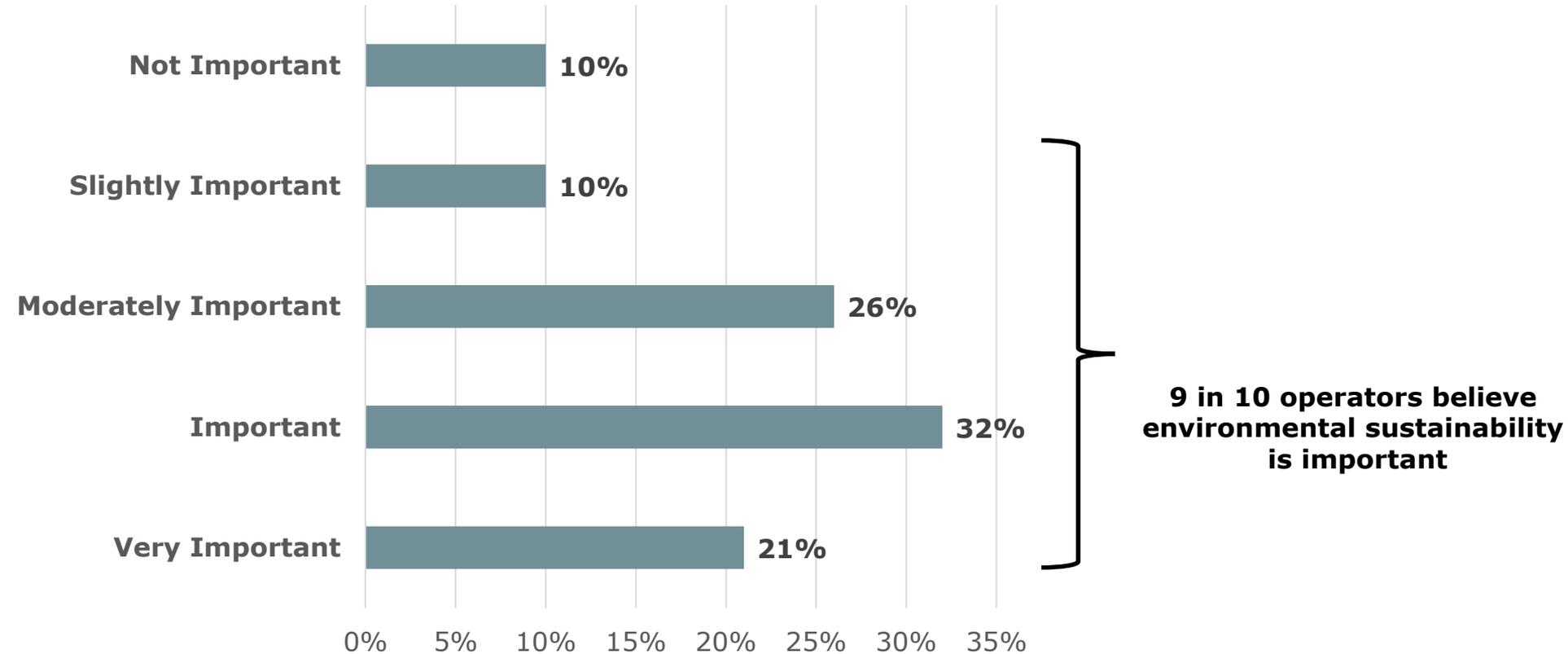


Delivery boosting off premise sales



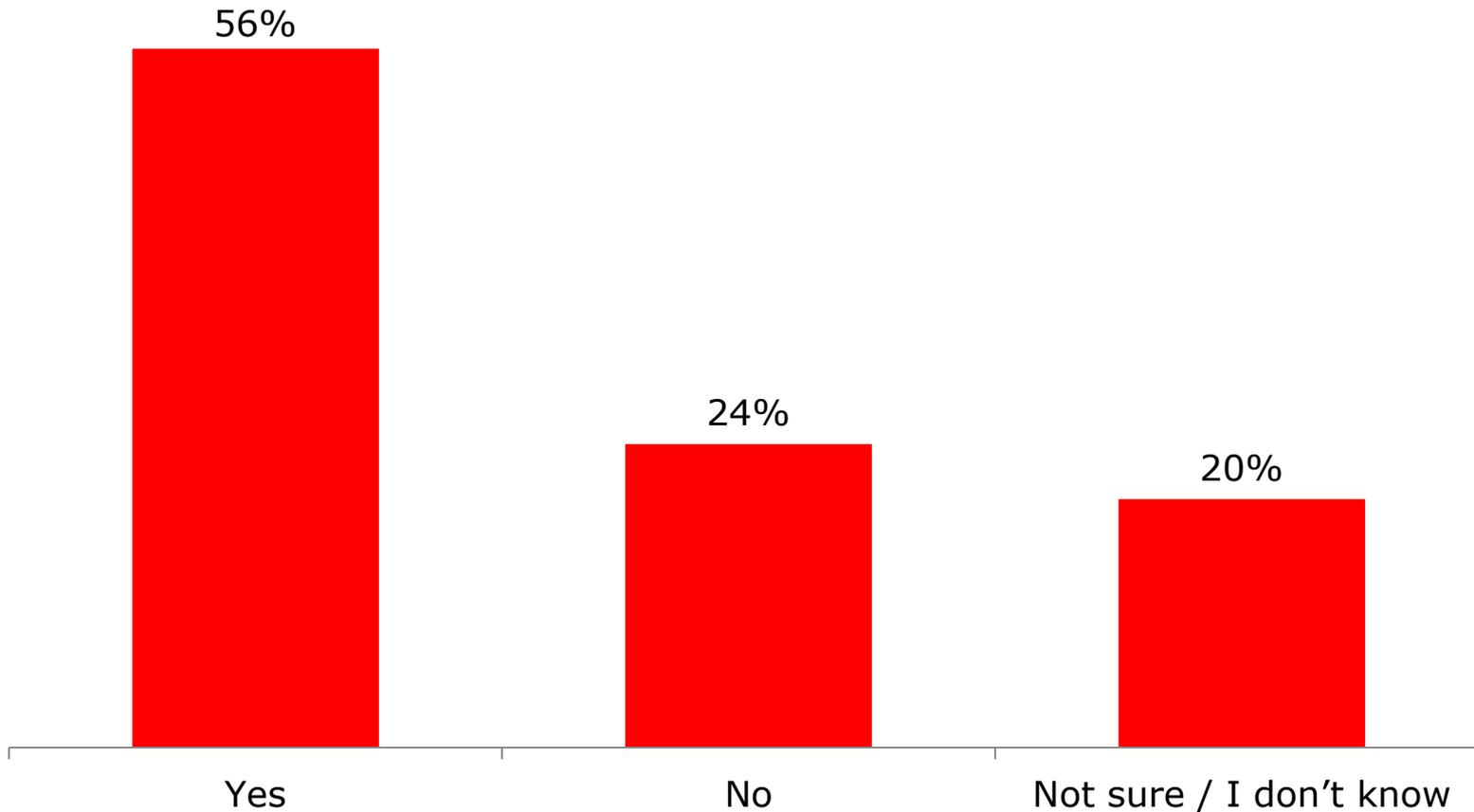
- **30%** of 18-34 year olds say they are increasingly replacing carry out orders with delivery orders
- **35%** of consumers are ordering a wider variety of food for delivery, compared to two years ago
- **22%** are using third-party delivery more than they used to

How important is environmental Sustainability to the success of your business?

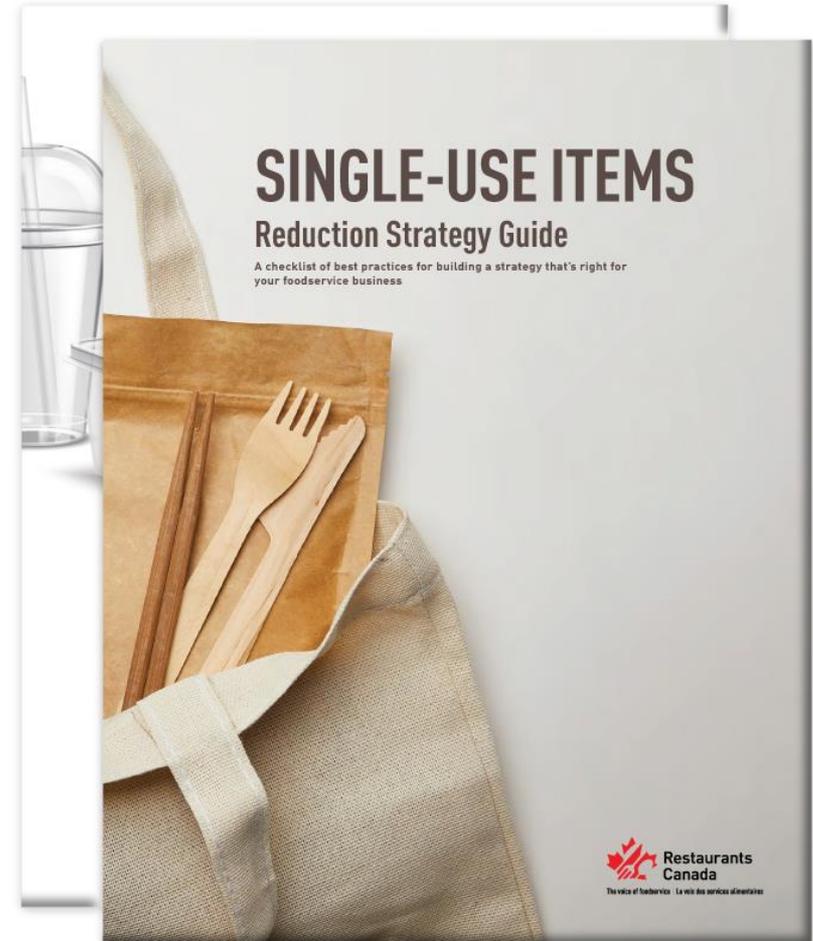
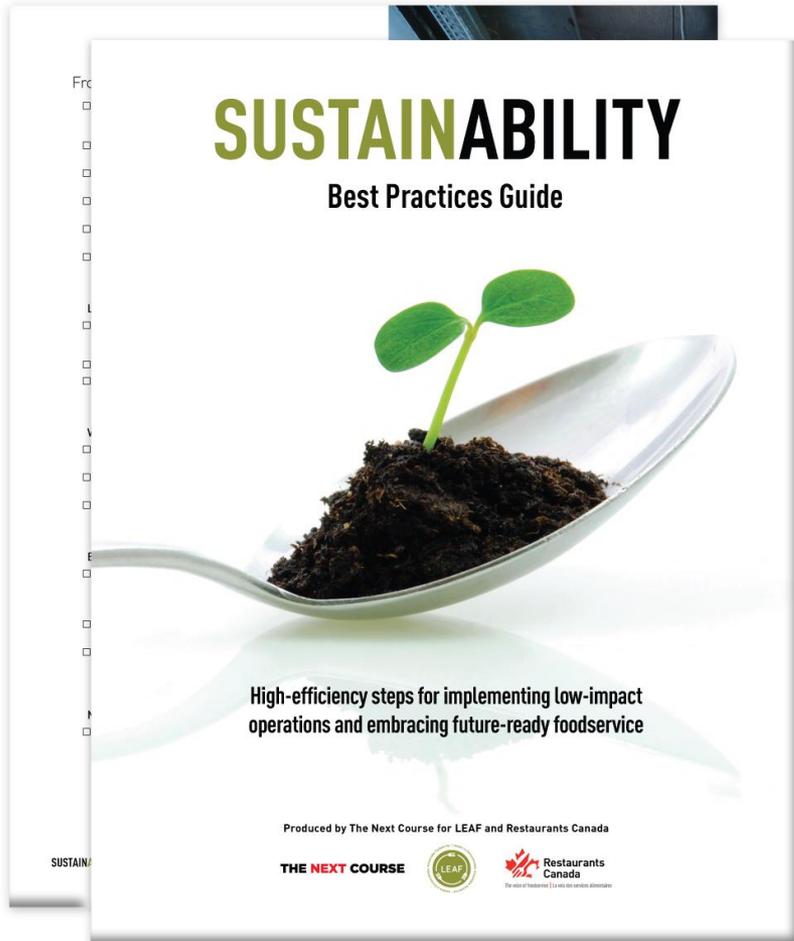


The Industry is Responding to Customer Environmental Concerns

Does your business have any plans to reduce/eliminate single-use items?



Restaurants Canada is Taking Action to Educate Members



Foodservice Recommendations

- Work with industry
- Science-based decisions
- Provincial regulatory harmonization in concert with the federal strategy
- Reasonable timelines
- Standardization