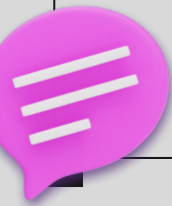
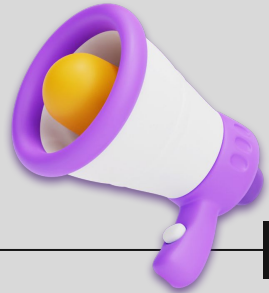
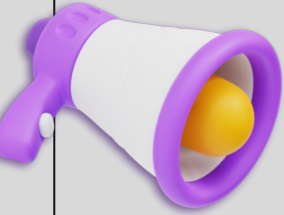




Sustainable Plan

For the Food Industry





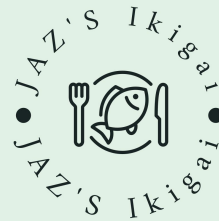
Our company

Our company is called JAZ'S and our main location is in Philadelphia, Pennsylvania. We have restaurants called JAZ'S Ikigai near the Atlantic Ocean and Gulf of Mexico. Every place under our company practices sustainability.

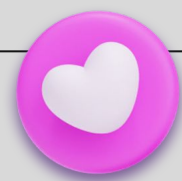


JAZ'S

We make everything sustainable



JAZ'S Ikigai



01

Food Industry





JAZ'S



Background research

- It produces different types of food for consumers whether it's for humans or animals.
- The natural resources utilized encompass water, animal products (meat), vegetables/plants, beverages, dairy products, baked/dried/frozen goods, candy, and seafood.
- These resources are derived from various spheres of the Earth, including the biosphere, lithosphere, and hydrosphere.
- Resources gathered from regions such as Brazil, China, India, and the United States, these resources originate from farmlands and natural landscapes. Transportation methods, including trains, planes, trucks, and boats, facilitate their shipment to their destinations.

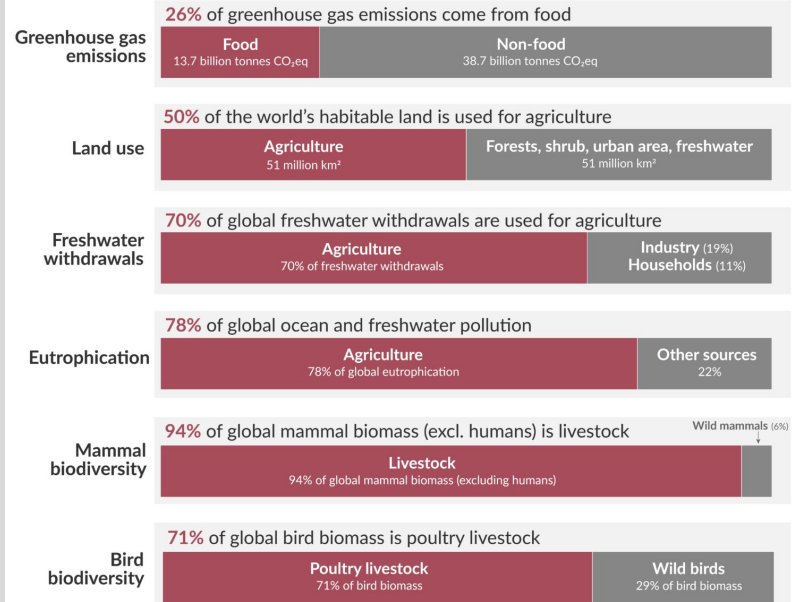
Background research

PT. 2



- Through our company's research it was found that the eco-footprint of the food industry is about 13.7 billion metric tons, taking up 48 billion square kilometers of land. You can figure out eco-footprints by multiplying the consumption of the product by the corresponding emission factor.
- Industrial activity significantly impacts the biosphere by releasing toxic substances, while indirect effects may occur due to adverse effects on the atmosphere, hydrosphere, or geosphere.

The environmental impacts of food and agriculture Our World in Data



Data sources: Poore & Nemecek (2018); UN FAO; UN AQUASTAT; Bar-On et al. (2018). OurWorldinData.org - Research and data to make progress against the world's largest problems. Licensed under CC-BY by the author Hannah Ritchie. Date published: November 2022.



02

About us



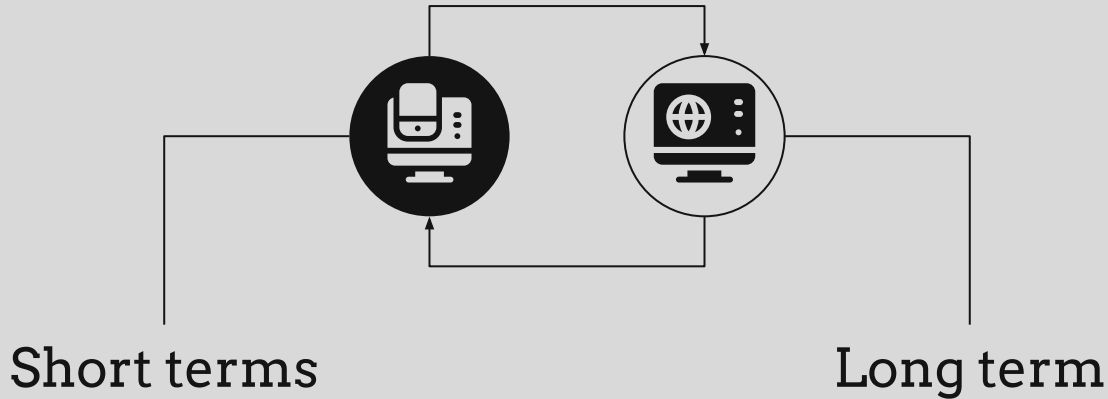
Why this matters/ JAZ'S Focus



The food industry is important for the survival of humans. Currently the Food industry is not sustainable because land needs to get flattened, trees need to be removed, and soil has to be maintained to make space for animals and crop farms plus people hunt/fish more than needed.

Our focus is on reducing food and agricultural product demand, increasing food production without expanding agricultural land, protecting and restoring natural ecosystems, increasing fish supply, and while also trying to reduce greenhouse gas emissions from agricultural production. We suggest ways to reduce these harmful factors, protect and restore natural ecosystems, increase fish supply, and reduce greenhouse gas emissions from livestock farming, nitrogen fertilizers, and energy use.

Our goals

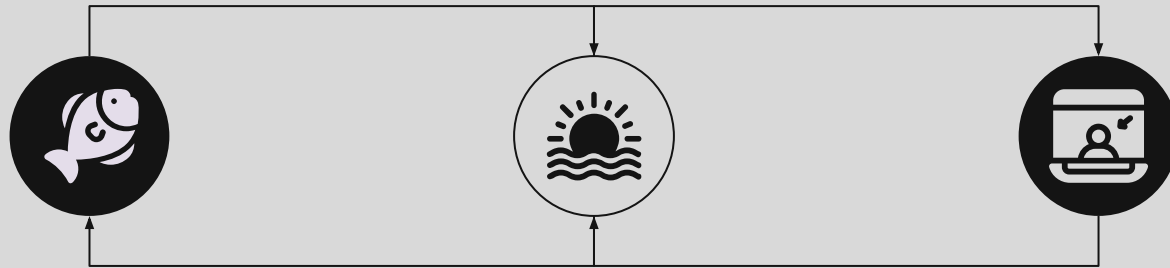


We would want other food businesses to come together to agree with benefiting our planet starting off with the smaller ones. By making a more eco-friendly or sustainable for the other inhabitants.

Our plan is to make the food industry more sustainable. By expanding the idea of making the markets think more sustainably. One of our ideas is to change the way they produce process meats from farms and the oceans. To keep the ecosystems balanced while, also getting the amount of food that the people want for a better and healthier place.



What sets us apart?



Fresh fish

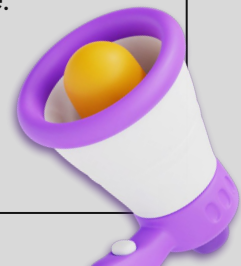
Our fish is fresh from the fishery in the back of our locations by the shore of America.

For the Environment

We at JAZ'S Ikigai want to help the environment in our own way with the sustainable fishing/farming techniques and our use of reusable products in our restaurants.

Customer service

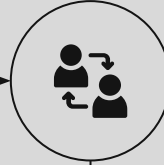
We focus on providing a high level of customer service so that the experience is positive.



Our guiding principles

Future Plans

What we want the most is to benefit the the land and sea for our future generations that will come after us.



Our start

We want to change the fishing industry to move it from constant mass fishing that dries up the fish population to provide for the general public to extinction and focus on cleaner, reusable fish to feed the masses.

Collaboration

Collaboration with small restaurants enhances sustainability initiatives by fostering partnerships, sharing best practices, and addressing common challenges, accelerating eco-friendly practices, reducing costs, and building a resilient community.



Innovation

Our business plan promotes sustainable practices like recycling, waste reduction, and shelter donations to minimize environmental impact, promoting resource management and promoting improved product quality and environmental responsibility.

Collaboration



We will persuade other businesses to come aboard our plan to clean harmful materials, making the water safe, and while making the ocean & land life thrive and healthier. With this plan companies products will be of higher quality than it is now. Due to harmful chemicals and materials damaging the environment around them the quality of products go down. This plan insures that your will product thrive while also make the surrounding environment more sustainable.

One business that is working with JAZ'S is the Center for Food Safety which is promoting sustainable agriculture and promoting restaurants to reduce single-use plastic. This community aims to influence legislation and promote plastic-free practices.

Our Plan

	First quarter	Second quarter	Third quarter
Key action 1	Analyze the current practices to understand their environmental impact.	Set up composting systems to turn food waste into fertilizer.	Work with other food businesses to share ideas and make sustainability a standard practice.
Key action 2	Work with environmental consultants to assess how the food industry affects the environment.	Donate excess food to help communities in need.	Talk to policymakers about supporting laws that encourage eco-friendly practices.
Key action 3	Partner with scientists to find new ways to make food production more eco-friendly.	Find alternatives to plastic packaging to help reduce waste.	Educate people about why sustainability in the food industry is important
Key action 4	Research where our food resource come for how they're transported.	Set catch limits for the fishery.	

Trade-off

Mass donations to shelters may incur additional expenses and logistical challenges, such as transportation costs and time spent organizing shipments.

Implementing sustainable fishing practices may require changes in fishing techniques and equipment, potentially impacting the livelihoods of fishermen and the profitability of fishing operations in the short term.

Transitioning to alternative packaging materials may involve higher initial costs compared to conventional plastic packaging.

Cost and Logistics of Donations

Transitioning to Sustainable Fishing Practices

Cost of Eco-friendly Packaging

Benefits

Donations can be costly initially, but the long-term benefits of reducing food waste and supporting needy communities outweigh these trade-offs, thereby minimizing environmental impact and addressing food insecurity.

Sustainable fishing practices, such as avoiding overfishing and reducing bycatch, preserve fish populations and marine ecosystems, ensuring the sustainability of the seafood industry and preserving future generations.

Eco-friendly packaging reduces non-renewable resource reliance, minimizes plastic pollution, and promotes a healthier environment, demonstrating our commitment to environmental stewardship and consumer well-being over short-term cost savings.





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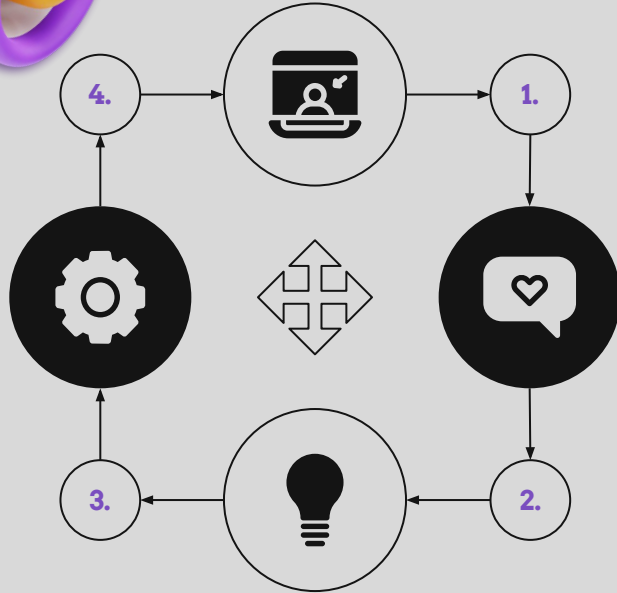
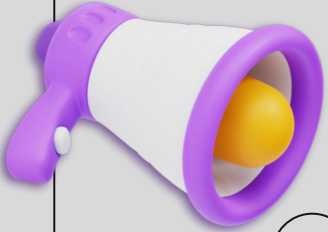
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Thanks!

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