



Sustainable Menus Ordering Checklist

This short checklist is designed to help ensure that the farmers and food suppliers you work with value nature on and surrounding the farms. Use the items below as starting points in discussing, encouraging, and determining sustainability.

**chefs
collaborative**
local. sustainable. delicious.

Certified Products		Notes on Suppliers / Farmers
<input type="checkbox"/>	Organic	
<input type="checkbox"/>	Bird Friendly / Shade Grown Coffee	
<input type="checkbox"/>	Salmon Safe	
<input type="checkbox"/>	Predator-Friendly	
<input type="checkbox"/>	Sustainably Harvested	
<input type="checkbox"/>	Other	
Non-Certified Products		
<input type="checkbox"/>	Local and in Season	
<input type="checkbox"/>	Pasture-Raised	
Biodiversity Actions		
<input type="checkbox"/>	Values the Presence of Native Plants & Animals	
<input type="checkbox"/>	Maintains or Restores Wildlife Corridors	
<input type="checkbox"/>	Safeguards Rare Species & Habitats	
<input type="checkbox"/>	Co-Exists with Large Predators	
<input type="checkbox"/>	Controls Invasive Species	
<input type="checkbox"/>	Works With Neighbors to Protect the Watershed	
Farm-Based Conservation Practices		
<input type="checkbox"/>	Uses Cover Crops and Compost	
<input type="checkbox"/>	Installs Native Plant Hedgerows & Conserves Streamside Buffers	
<input type="checkbox"/>	Protects Soils and Water with Year-Round Plant Cover	
<input type="checkbox"/>	Uses Water Efficiently	
<input type="checkbox"/>	Supports Pollinators, Beneficial Insects, Birds, & Bats	
<input type="checkbox"/>	Encourages Diversity of Farm & Native Species	

Make Extra Copies of this Checklist to Work with Your Suppliers!

For Links to More Information on These Topics, or to Print More Copies of this Checklist, Visit: www.wildfarmalliance.org/chefstoolkit.htm