



GHI Green Cleaning Hospitality Training Guidelines and Tools: *Lessons Learned*

The Purpose of the Green Hospitality Initiative Training

The purpose of the GHI training is to create a clear and concise blueprint for those interested in presenting an alternative to using toxic cleaning chemicals in the hospitality industry. With more and more concern being generated about the harmful health and environmental effects of common chemical cleaning material used in restaurants and hotels, the GHI training proposes a viable alternative for cleaning and pest control. The GHI training primarily consists of a power point which highlights the Keep the trainings short and reasons why this is a critical issue and proposes cost effective alternative that have been proven to work.

What is the GHI

The Green Hospitality Initiative is a New York State Restaurant Association Educational Foundation (NYSRAEF) program funded by the New York State Pollution Prevention Institute (NYSP21) to support the greening of New York area restaurants. The focus of the greening effort for the NYSP21 grant is in the replacement of toxic cleaning chemicals with non-toxic cleaning chemicals.

Some Key Points on Training

Over the past 4 years, The GHI has conducted over 400 green trainings for the purpose of helping New York area restaurants become more sustainable. There are some lessons we have learned that we feel could be helpful in executing effective green cleaning chemical trainings:

1. The best time and days to schedule a training for restaurants is Tuesday or Wednesday morning between 9 and 11 or Tuesday or Wednesday afternoon between 2:30 and 4pm
2. In getting restaurants to sign up, be short and to the point and always confirm at least twice. Give at least 2 clear reasons why the training will be beneficial for the operator, including the fact that it will not cost them more.

3. Schedule the trainings for no longer than 1 ½ hours and leave time for networking. Provide coffee and a light breakfast or snack

4. Start the training by engaging the operators and guests so everyone knows who everyone is. Emphasize that the attendees will get clear take aways from the session with follow up help if desired.

5. Create a packet to give out that includes the power point, relevant articles and a case study for green chemical trainings.

6. In presenting the power point, don't get too technical. Make the basic points and go over them in a few different ways. Primary points to emphasize are that an effective green program needs a dedicated person to implement it, the common chemicals being used are potentially harmful to staff, customers and the environment and finally a change to non-toxic cleaning chemicals can definitely be cost efficient and often more profitable as well as highly effective in getting results.

7. Try to include 1-2 guest speakers from the industry or suppliers who can provide case studies on work they have done. It is always reassuring for operators to hear of other restaurants who have tried these non-toxic cleaning strategies successfully.

GHI Green Cleaning Challenge Training Tools:

- GHI Green Cleaning Challenge Power Point
- Green Cleaning Challenge Brochure
- Green Chemical Case Study
- Article: The Hospitality Green Cleaning Challenge
- Link for above training tools: https://nysra.site-ym.com/?EF_GHI_Home



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