

# Cooking for the Planet: Preserving Water

## #14 Project: Taps



**Goal:** Reduce water consumption by 10% in our central kitchen and toilets through facility improvements.

We are focusing on improving water efficiency within our central production kitchen. The current facility is using outdated manual taps in both the toilets and kitchen areas, leading to potential water wastage. To address this, we aim to replace these with more efficient fixtures, including automatic taps in the toilets and pedal-operated taps in the kitchen.

### Objectives:

#### Reduce Water Consumption:

Minimise overall water usage in toilets and the central production kitchen.

#### Enhance Efficiency:

Improve workflow in the production kitchen with pedal, hands-free taps and automatic taps in the toilets.

#### Reduce Costs:

Lower water bills associated with reduced consumption.