

# Hospitality Speaks!

*My job, how I got it, and where I'm heading*

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## Video Series Worksheet: Kate De Cesare - Food Waste Business Advisor | **Answer Key**

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1. Where was Kate's first job and what kinds of jobs has she done in a restaurant?

In a snack bar, server, bartender

2. What was her focus in school?

Sustainability Education

3. What is her personal mission statement?

To be part of the solution to reduce the global waste stream

4. What company did she work for when she got started in food waste and what do they do?

LeanPath is a tech company that has software businesses can use to prevent food waste

5. Who does she work for now and what does she do?

Washington County, helps businesses get started with reducing food waste, recycling special items or whatever the business is interested in

6. Kate is working with Metro on what for 2022?

Helping to educate people on a new food scrap separation policy coming into effect

7. Success is when \_\_\_\_\_.

We build relationships

8. What are the three Rs? And which two are 20 times more effective than the other one?

Reduce, Reuse, Recycle. Reduce and Reuse

9. What's the hardest part of her job? The easiest part?

Losing a contact and have to start over building a relationship, working with people and giving free resources

10. What does she wish people knew about food waste?

She wishes people would track their waste so they knew how much they were wasting

11. What's her recommendation for getting a job in food waste and what's her suggestion for life?

Think outside the kitchen you don't need to be a chef, create a personal mission statement

