

the Sustainable Chef

For Student Chefs

The purpose of this cookbook is to encourage students to develop and maintain environmentally conscious habits when the move to or off of campus. The end product is to share a portable book of twenty relatively easy and delicious recipes. This way, residents can host their own version of Environmental Eats in community kitchens or when students cook for themselves they better understand the significance of knowing how to properly store food, where the food came from, and other skills aside from cooking!

BACKGROUND



Currently, Environmental Eats and the small index cards with simple recipes are the closest event HDS has to this cookbook.



PROGRESS Complete!



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IN THE FUTURE



- Students (maybe HDS?) add their own "Green" recipes/tips and expand the cookbook.
- The cookbook will be physical in addition to digital.
- People outside of CSU will cook from this book or use the ideas found to improve their cooking.

QUESTIONS



Do these recipes actually taste good?
Can these recipes be done well on a college budget?
How can this cookbook accommodate various culture and location?

