



Chef Talks Food Recycling

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Executive Chef Kevin Templeton of [barleymash](#) (courtesy photo)

Reduce, reuse, and learn about Food Recycling in San Diego. Each year on November 15th, America Recycles Day is celebrated as millions of citizens across the United States participate in activities to create awareness in the importance of recycling. And with the recent call-to-action from global scientists asking for individuals and governments to make small, daily changes (that can have big impacts), recycling is as vital as ever.

Kevin Templeton, Executive Chef at San Diego's [barleymash](#), along with consultant for [The Smoking Gun](#) and [Spill the Beans](#), does a lot in the way of recycling food used at each restaurant.

- Chef Kevin works weekly with [Olivewood Gardens and Learning Center](#) to deliver over 700 pounds of unused scraps for composting. He also leads classes with children sourcing sustainable ingredients, gardening tips and composting how-to's.
- He encourages getting creative in the kitchen by using as much as possible, and therefore wasting very little (if any at all). For instance, if a main entrée consists of

a pork belly but not the ends, the restaurant will incorporate the tasty pieces to a plate of fries, with fresh veggies and melted cheese.

- In addition to these food-waste management practices, Chef Kevin also delivers leftover food to the homeless of San Diego.

“We believe everything you take should be given back tenfold,” says Templeton.

Whether it be demanding product packaging be more easily converted into reusable material or paying attention to how to better incorporate recycling into our everyday lives, we can all do our part to help and America Recycles Day is a great reminder of this.