

The business that we hope to create is a Zero Waste Bakery Cafe, called Treats by Taboni. For my whole life, I have always wanted to own my own pastry shop and develop gourmet baked goods for those in my community. Treats by Taboni will serve as a small bake cafe for a variety of gourmet farm to table baked goods. The business model will emphasize community and the environment through different initiatives to make larger impacts beyond the delicious baked goods.

Currently there are no food businesses that are zero waste in the Buffalo region. There is one shop that opened recently, The Little Salmon, that is focused on zero waste serving as the first zero waste shop in Buffalo. [The Little Salmon](#) sells a variety of products from environmentally friendly businesses and works to inspire others to be zero waste. With regard to food business, part of my inspiration comes from [Arthur Potts Dawson](#) who is a UK chef that has developed a slew of zero waste cafes as well as the first ever non-profit supermarket. His cafes tie in a variety of green aspects to develop delicious, environmentally conscious meals.

A local bakery that has some eco-friendly options is Elm Street Bakery in Buffalo, NY. Elm Street has a few sustainable features including: Farm to table menu options, using the whole animal in their dishes, and simple dishes cooked sustainably. Sustainability is not part of their mission, but just part of their operation with creating delicious dishes here in Buffalo, NY. None of the small businesses we analyzed directly contributed to environmental degradation, but it is likely that many of the businesses they support/use contribute in many ways.

Treats by Taboni sets out to be different, by putting sustainability and community at the core of our mission. The business would involve many actions to positively impact people and the environment.

1. Food Rescue & Donation

- a. In the normal course of business, bakeries can waste a lot of food at the end of the week and in production. Treats by Taboni will include a robust food rescue and donation system that donates leftover products to soup kitchens at the end of the week. Also after cakes are leveled, sometimes there is a lot of cake left over. We are going to reuse that cake to make cake pops that will also be donated to those who are in need to celebrate special occasions. The bakery will plan to reuse or recover 100% of food throughout production.

2. Composting

- a. When items cannot be reused or recovered, such as egg shells, we will have a compost collection system to lessen our food waste and environmental impact as

much as possible. The compost will then be donated to local community garden organizations if not being used in the local garden at the bakery.

3. Waste Water Reuse & Gardening

- a. In the back of the restaurant, we are going to borrow a system from Arthur Potts Dawson, and develop a waste water filtration system to be able to reuse the waste water. Building a multi-tier filtration system out of rocks and other materials the cleaned water will then be used to water the plants or other maintenance roles.
- b. Treats by Taboni will also include a few hydroponic and outdoor gardens to grow fresh produce, vegetables, and herbs to be used in the recipes.

4. Locally Sourced Products

- a. We believe that locally sourced ingredients are crucial to reducing our carbon footprint and for freshness and quality of the ingredients. The recipe will be designed to highlight the seasonal produce of the time and be handpicked and purchased from local farmers or from the garden itself!

5. Sustainably Sourced/ReUsed Materials

- a. We will source bakery equipment to be 100% reusable or sustainably made. We will work with other local bakeries and cafes to source gently used equipment to ensure we are not adding unnecessary equipment to the business ecosystem. Any of the equipment we do purchase, we will ensure has been made sustainably and track the environmental impact of each item.

6. WorkForce Development Programs

- a. To focus on our community impact, we are going to partner with culinary workforce development programs to offer job training and employment to those who are disproportionately impacted. There are many workforce development programs in WNY teaching culinary skills, so we will work closely with those programs to hire their graduates and further their education.

Hi, I am Matt Taboni from UB Green Team, and we want to be the first Zero Waste Bakery in Buffalo, NY. Treats by Taboni will sell locally sourced gourmet pastries and desserts that are good for the earth and delicious for the people. Our zero waste pastry shop will include hydroponic farms, a water filtration system, and sustainably sourced products and equipment to be one of the most environmentally friendly businesses in the area. Beyond the environmentally friendly features, we also put the community first by developing a robust food recovery system and using leftover cake and other ingredients to donate elegant desserts to those in need. Treats by Taboni to employ individuals who graduate from workforce development programs such as those who were recently incarcerated or recently unhoused. Come join us for a sweet time while helping to impact the planet at Treats by Taboni!

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ubgreenteam Treat by Taboni strives to be the first zero waste bakery in Buffalo, NY. Serving community in a healthy, sustainable, and delicious way.

Creating and mobilizing around climate action and environmental justice! We are Team UB Green, from the University at Buffalo. [#pgc2022](#) [@turninggreenorg](#) [@treatsbytaboni](#)

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