

# EcoChef™

The World's First  
Electric Commercial  
Kitchen Certification

"Putting Sustainability on Easy Mode"



## About EcoChef Certification

EcoChef is grounded in four core pillars.

1. Energy Efficiency
2. Health & Comfort
3. Performance
4. Waste

Our certification helps commercial kitchens transition from inefficient, fossil gas-fired appliances to high-performing electrified systems.

By aligning technology, operations, and environment, EcoChef sets the gold standard for sustainable kitchens, ensuring healthier workspaces and improved performance while drastically cutting carbon emissions..

## Why EcoChef?

There are currently no comprehensive standards guiding the design and operation of electric and decarbonized sustainable kitchens.

EcoChef was developed by the nation's foremost culinary and design experts at Forward Dining Solutions. We combine decades of expertise with the latest data from some of the world's most advanced decarbonized facilities.

With our certification, kitchen operators and designers will not only meet today's standards but will be prepared for the future, ensuring compliance with evolving regulations and carbon emission goals.

# Introducing the EcoChef Scorecard

Our EcoChef Scorecard provides a clear, actionable pathway for commercial kitchens to improve sustainability.

It's a data-driven tool that measures a kitchen's performance across several categories including energy efficiency, waste, & operational performance.

This transparent system highlights opportunities for improvement and offers clear guidelines for achieving EcoChef certification. With the scorecard, we make sustainability achievable for every kitchen—no matter where you start.



## Join the EcoChef Revolution

Our built environment accounts for over 70% of carbon emissions. There are over 1 million commercial kitchens and restaurants in the US alone. Many rely on unsustainable fossil gas-fired appliances creating inefficient, unhealthy, and inhospitable working conditions for hospitality professionals.

With the country beginning its journey toward electrification, the presence of fossil gas in kitchens has come under fire. Resulting in designers and operators asking how to create high performance electrified commercial kitchens. EcoChef seeks to empower kitchen operators and designers, transforming the hospitality industry into a beacon of sustainability.

## Learn more

### WEBSITE

[www.EcoChef.org](http://www.EcoChef.org)

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