

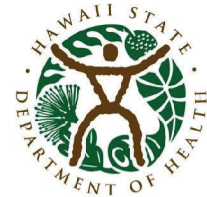


**HAWAII
GREEN**
10-ENTRY LEVEL

2023
**BUSINESS
PROGRAM**



**HAWAII
STATE
ENERGY
OFFICE**



Background:

Four years ago, after winning multiple Food Network competitions, Chef Orly Yado—with his dedication and experience of pastries—opened Orly Patisserie. While supporting local farmers and vendors, they've developed a deep sense of connection with the people in the community they call “Ohana”. This local patisserie creates a magical connection and experience in Kauaʻi.

Highlights

- To reduce food waste, imperfect French macarons that aren't in perfect condition are put together in an “Ugly Duckling Box” and sold on sale.
- Eligible leftover breakfast items that don't sell are used to make their famous bread pudding.
- Leftovers breakfast items that can't be turned into bread pudding (ie. muffins, twice baked croissants, savory items, etc.) are donated to the local food bank.
- Egg shells are given to one of their local farmers, who uses them as compost at his loʻi.
- Use of high quality organic and local Ingredients, such as Hanalei Vanilla Bean from a farm in Hanalei and Kauai Sweet Potatoes from “Lin's Farm” on Kauaʻi.

