



2013 Leadership Award Winner

# LA PRIMA FOOD GROUP



## ABOUT LA PRIMA FOOD GROUP

La Prima Green Team Leaders meet monthly to review green policies and performance in their kitchens, offices and at event locations. Farm field trips, garden training sessions, company-wide environmental statements and kitchen evaluations have created a culture of sustainability among its employees who are able to relay useful information to clients.



5101 Berwyn Road  
College Park, MD 20740

[www.laprimacatering.com](http://www.laprimacatering.com)  
[www.cateringbyseasons.com](http://www.cateringbyseasons.com)



## ACHIEVEMENTS

- La Prima kitchens include farm fresh, organically grown produce in every meal with over 30,000 lbs of food sourced each year from La Prima's own gardens and local farms. Catering by Seasons, its full-service catering division, specializes in farm-to-table celebrations with produce, fruit, livestock, flowers and more sourced locally from sustainable partner farms.
- La Prima uses Energy Star equipment in its kitchens and offices and is working to further improve efficiency by replacing motors in kitchen refrigerators to conserve energy. Its Maryland locations purchase renewable wind energy credits from Clean Currents.
- La Prima is considered a Near Zero Waste producer by the Green Restaurant Association based on its recycling and composting practices. The College Park kitchen composts over 10,000 lbs of food waste per month.
- La Prima works to reduce water consumption through efficient plumbing fixtures, proper irrigation systems, and the use of rain barrels to collect rainwater run off from the roof. They are also exploring greywater recycling in their kitchens.



The Maryland Green Registry Leadership Awards recognize organizations that have shown a strong commitment to the implementation of sustainable practices, the demonstration of measurable results, and the continual improvement of environmental performance.