



EECA

TE TARI TIAKI PŪNGAO
ENERGY EFFICIENCY & CONSERVATION AUTHORITY

Energy Efficiency Checklist

Food and Beverage service

Cost-saving measures, productivity
enhancements, and optimisation
opportunities

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This checklist is a practical guide to help food and beverage service operators to look at both low and medium cost opportunities to save energy.

There are four sections within the checklist focusing on:

1. Measuring and setting targets
2. Easy steps to reduce energy use
3. Engagement, training, and staff awareness
4. Future planning

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TASK	DETAIL	COMPLETE?
MEASURING AND SETTING TARGETS		
	Monitor and track energy consumption (electricity, gas, petrol) as well as water usage monthly.	
	Compare monthly energy consumption data to the same month a year prior and on a rolling 12-month basis to identify trends (i.e., increasing/decreasing energy consumption).	
	Set an energy use reduction goal/target.	
	Consider installing energy meters to allow you to track energy usage in more depth.	
EASY STEPS TO REDUCE ENERGY USE		
Turn equipment on/off	Do not turn equipment on until it is needed (i.e. dishwasher, ovens, gas hobs, exhaust fans, range hoods, lights, heaters).	
	Ensure all computers are turned off when not in use. Consider putting them on sleep mode.	
	Turn off lights when not in use.	
	Do not leave gas hobs running all service, turn off between uses.	
Lighting	Put time switches on lighting and heating.	
	Consider implementing sensors/automated lighting controls.	
	Consider replacing lighting with LEDs to save money.	
Water	Ensure there are no water leaks (especially hot water); survey taps to identify any leaks.	
	Consider use of low flow valves where possible.	
Equipment	Use the right equipment for the job (i.e. pressure cooking, sous vide, right sized pot).	
	Implement appropriate scheduling to ensure equipment is cleaned and serviced regularly.	
	Where possible, ensure heating equipment is not close to cooling equipment.	
Fridges, freezers, and HVAC	Keep doors on fridges, chillers and freezers shut when not in use.	
	Check calibration of your oven thermostat to make sure it's accurate and recalibrate annually.	
	Check seals on fridges and freezer doors and replace if needed.	
	Check fridges, freezers, and HVAC systems are set for optimal working conditions stated in the manual or online.	
	Consider using a suitably qualified contractor to 'tune up' refrigeration units and HVAC annually.	
	Keep windows and doors closed when running HVAC systems if possible.	

