



## **Reducing Energy Consumption in Restaurants and Kitchens – Day 1**

**1:00 – 2:15 PM**

**2:30 – 3:45 PM**

Moderator: Rich Shandross, Navigant Consulting, Inc.

# Agenda

- Introductions and review of 2013 projects (15 min)
- Demand Control Ventilation for Commercial Kitchens (40 min)
- Energy Management and Information Systems (40 min – 20+20)
- Franchisees and independents (40 min)
- Putting it all together (15 min)

# Introductions and Review of 2013 Projects

- Introductions
- 2013 project summary:
  - ENERGY STAR® food service building performance scale and certification
  - EMS Guidance
  - EMS Quantification of NSNS Benefits (Maintenance)
  - DCV Guidance
  - Food service Energy Achievement Highlights

# Demand Control Ventilation for Commercial Kitchens (DCKV)

- Presentations:
  - Jason Greenberg, McDonald's: *Demand Control Ventilation for Kitchen Exhaust (Case Study)*
  - Kim Erickson, CEE: *Leveraging Complementary DCKV Efforts*

# Demand Control Ventilation for Commercial Kitchens (DCKV)

## ■ Discussion

### ■ Industry needs and barriers to DCKV adoption

- .
- .
- .

### ■ Gaps in resources

- .
- .
- .

### ■ How BBA and CEE (and NRA, FSTC, and RFMA?) can facilitate market education, adoption, etc.

- .
- .
- .

# Energy Management and Information Systems (EMIS)

- Presentations:
  - Jay Fiske, Powerhouse Dynamics: *Enhancing Asset Management with Advanced EMS*

# Break

Please return on time – Thanks!



*"That's great, but you still have to walk more."*

# Energy Management and Information Systems (EMIS)

- Discussion

- Industry needs

- .
    - .
    - .

- Gaps in resources

- .
    - .
    - .

- How BBA and CEE (and NRA, FSTC, and RFMA?) can facilitate market education, adoption, etc.

- .
    - .
    - .



# Franchisees and Independents

- Presentations:
  - Rich Shandross, Navigant (representing BBA): *Energy Efficiency Approaches for the Resource-Constrained Organization*
  - Adam Jarboe, Yum! Brands: *Recap of the 2014 Better Buildings Case Competition, “A Side of Savings”*

# Franchisees and Independents

- Discussion

- .
- .
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- .
- .

# Webinars

- BBA EMS Guidance ✓
- BBA DCKV Guidance?
- BBA EMIS Benefits Quantification Study?
- .
- .
- .

# Measuring Success

- Possible metrics:
  - Downloads of BBA-produced documents
  - Entries in food service category in PortfolioManager™
  - Metrics among BBA members:
    - Installations of equipment
    - Actual energy saved
  - Survey (performed by NRA and/or RFMA)
  - Other:
    - .
    - .
    - .

# Day 1 – Wrap Up

- Discuss big picture
- Make plans for June decision making team call
- Next steps

# Demand Control Ventilation for Kitchen Exhaust

**Jason B. Greenberg, P.E.,  
CEM**

***Lead Mechanical Engineer***  
**McDonald's USA, LLC**



# DCV Control Options

Some current technologies include:

- Smoke/vapor sensors
  - By the time smoke/vapor is sensed there is probably effluent spillage
- Temperature sensors
  - Temperature drops when frozen food is dropped into the vat or placed on the grill

# DCV Control Options

- Case study control scenario
  - Monitors internal appliance circuits
  - Responds according to appliance activity
- Appliance maintaining temperature vs. cooking
- Future: appliance communication capabilities



# DCV Controls

- Exhaust fan control
  - Belt-drive motor – VFD
  - Electronically commutated motor – DC voltage
- Rooftop units
  - Economizer damper positioning
  - Free cooling override
  - No motor speed control

# DCV Code Acceptance

- Building codes
  - Do not permit airflows below UL listing
  - Ductwork velocity minimum 500 FPM
- Laboratory testing
  - Necessary for acceptance with AHJ
  - Allows for airflows below UL 710
  - Schlieren/shadowgraph imaging is critical

# DCV Exhaust Air Flow Rates

- Visual testing vs. Schlieren imaging
  - UL 710 is only a visual test
  - At part-load cooking – less vapor, more convective heat which is not visible

| Fan Speed | UL 710 | Schlieren Imaging |       |
|-----------|--------|-------------------|-------|
|           |        | Fryer             | Grill |
| Low       | 60%    | 67%               | 77%   |
| Medium    | 80%    | 75%               | 85%   |
| High      | 100%   | 100%              | 100%  |

# DCV Challenges

- System complexity
  - Three (3) hoods, three (3) speeds
  - Up to 27 unique operating airflows
- Commissioning
  - Maintaining a positive building pressure
  - Increased test and balance (T&B) costs

# DCV Economics

- Manufacturer claimed
  - 5% HVAC and 50% fan energy savings
  - Less than 2 year payback
- Information based on:
  - Based on 60% (low) and 80% (medium) speeds
  - Limited to test sites in TN, IA and AZ
  - Only tested on belt-drive fans
  - Did not reflect all-in cost (e.g. T&B)



# DCV Economics

- Payback will vary by:
  - Climate zone
  - Exhaust fan type
- Payback will be extended due to:
  - Increased T&B costs
  - Different low/medium speeds than initial testing

# DCV Lessons Learned

- Appliance utilization
  - Fryers
    - Full-load cooking about 10%
    - 0-1 vat usage about 55%
  - Grills
    - Idle about 45%
    - 1 platen about 20%
- Maintenance is a concern

# DCV Next Steps

- Recommissioning test restaurants
- Expanding testing to cover Climate Zones 1-7
- Third-party data validation

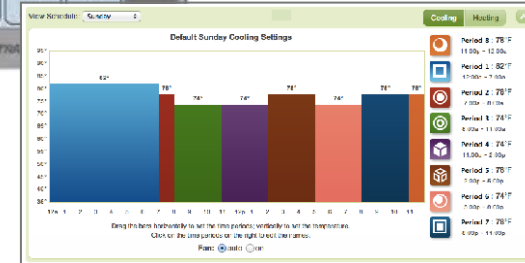
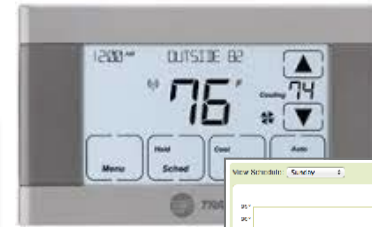
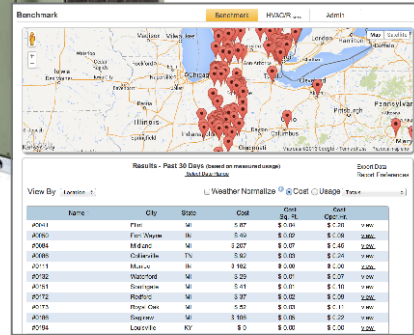


Thank  
you

US  
RD



Building Design | Real Estate | Interiors + Retail | Constructor



# Enhancing Asset Management with Advanced EMS

Jay Fiske

VP Business Development

Powerhouse Dynamics



# Challenges with equipment maintenance

- Common faults in mission-critical equipment such as HVAC can frequently go undetected, yet...
  - Add significantly to maintenance costs
  - Increase energy consumption
  - Decrease equipment lifespan
- A 2012 HVAC survey by the Professional Retail Store Maintenance Association (PRSM) revealed that:
  - Repair procedures are overwhelmingly reactive in nature
  - Reactive repairs cost, on average, \$622 per service call
  - Planned repairs cost, on average, \$207 per service call

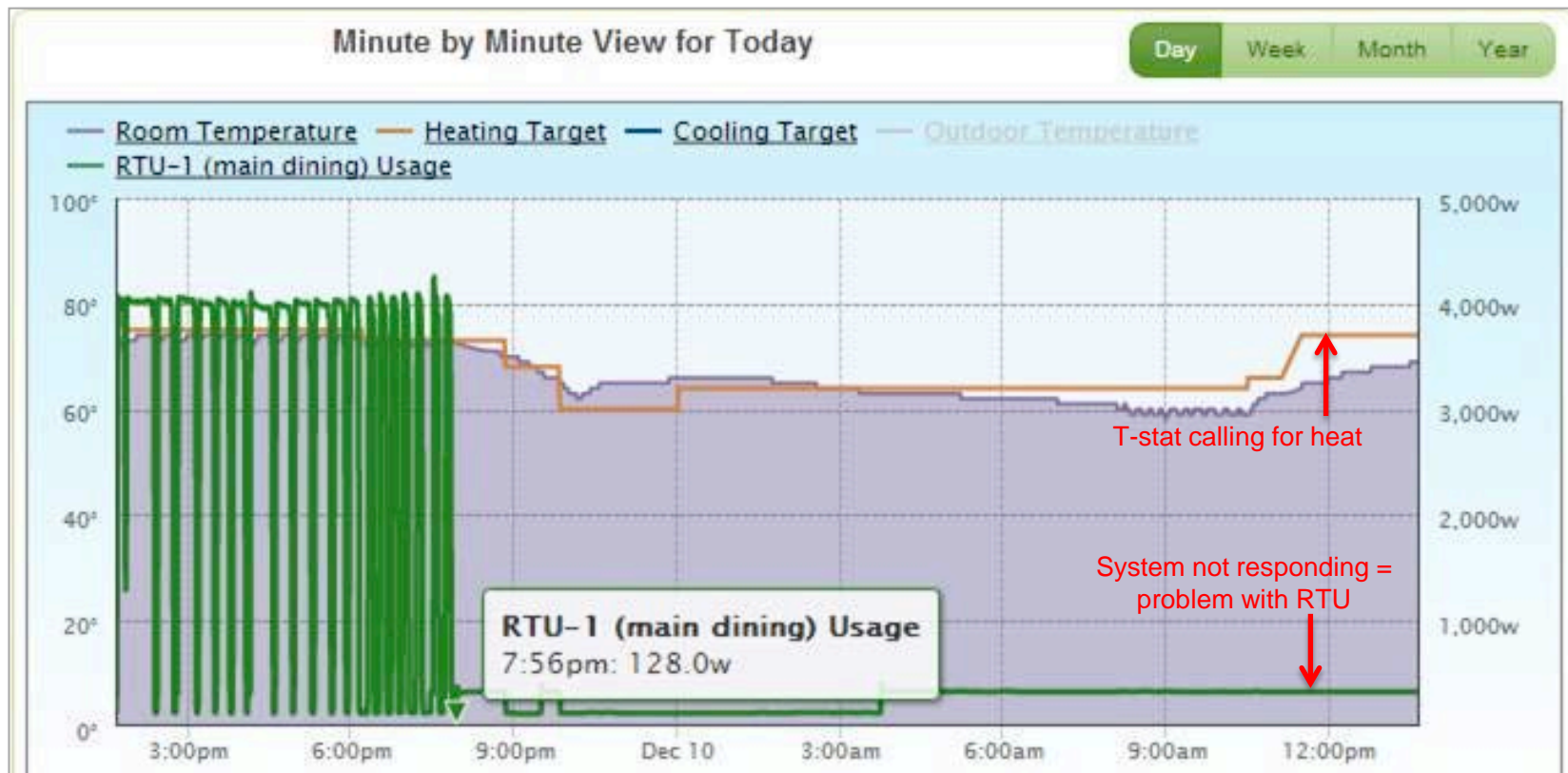


# Challenges with equipment maintenance

- There are more profits available for store managers if reactive repairs can be replaced with planned maintenance
- Advanced Energy Management Systems (EMS) systems can help by identifying undetected faults:
  - Short-cycling compressors
  - Broken economizers
  - Overloaded compressors
  - Over / under temperature
  - Thermostat set-point anomalies & excessive overrides
- A few data points in combination can provide valuable insight
  - Real-time energy consumption at the equipment level
  - Thermostat set-points + ambient temperature
  - Supply and Return-air duct temperatures
  - Outside air temperature



# Thermostat vs. RTU problems



[Source: SiteSage thermostat report]



# Broken Economizer

## Select Circuits - Economizer Malfunction Alert

Select Circuits

Circuit Name

### Heating & Cooling

- Basement AC Condenser
- Basement Air Handler
- Roof GFI/Roof Lights (what is this?)
- RTU (Bar)
- RTU (dining)
- RTU (Kitchen)

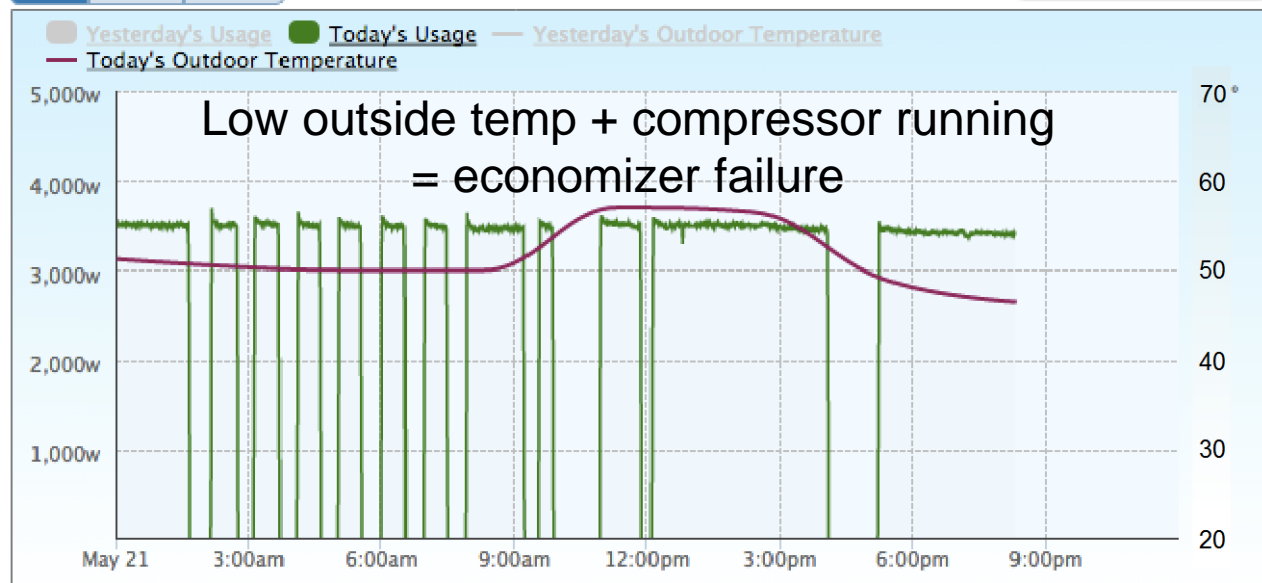
### Ventilation

- Heated MUA
- Heated MUA for EF 1 and 2

## Basement AC Condenser, Minute by Minute View for Today

Day Week Month

[View History Details](#)



Click and drag in the plot area to zoom in.

[Source: SiteSage RTU report]



# Short-Cycling

## Select Circuits - Short Cycling Alert

Select Circuits

Circuit Name

### Heating & Cooling

- Basement AC Condenser
- RTU (Bar)
- RTU (dining)
- RTU (Kitchen)

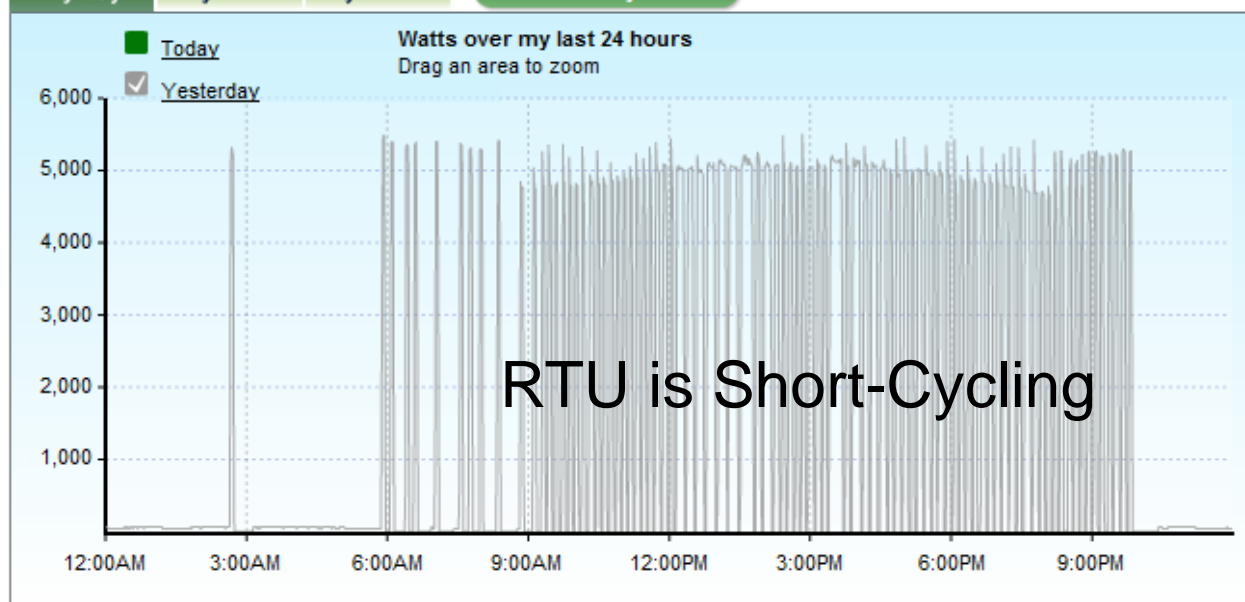
## Asset Management: Proactive Equipment Failure Notification

By day

By week

By month

View History Details



Check a box to show/hide today or yesterday. Drag your mouse horizontally (across time) to zoom into minute by minute detail. This chart updates every minute. If you are zoomed in, you may be "kicked out" to the 24-hour view.

[Source: SiteSage RTU report]



# Over-loaded refrigeration compressor

## Select Circuits - Refrigeration Overload Alert

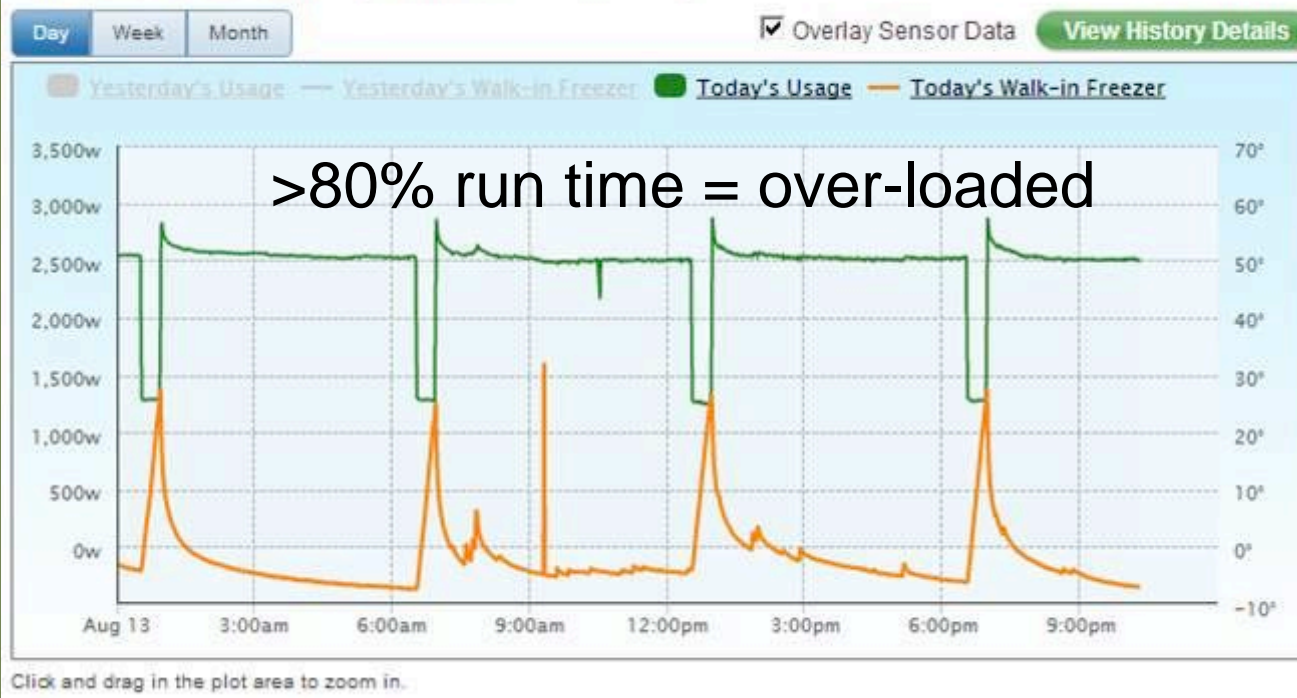
Select Circuits

Circuit Name

### Refrigeration

- Back Bar Refrigerator
- Back Bar Refrigerator (2?)
- Front Beer Chest ?
- ice machine
- mega salad unit "A"
- mega salad unit "B"
- Mega Salad Units?
- New Freezer
- Walk in Compressor (large)
- Walk in Compressor (small)
- Walk-in Cooler (medium)

### Walkin Freezer, Minute by Minute View for Today



[Source: SiteSage compressor report]

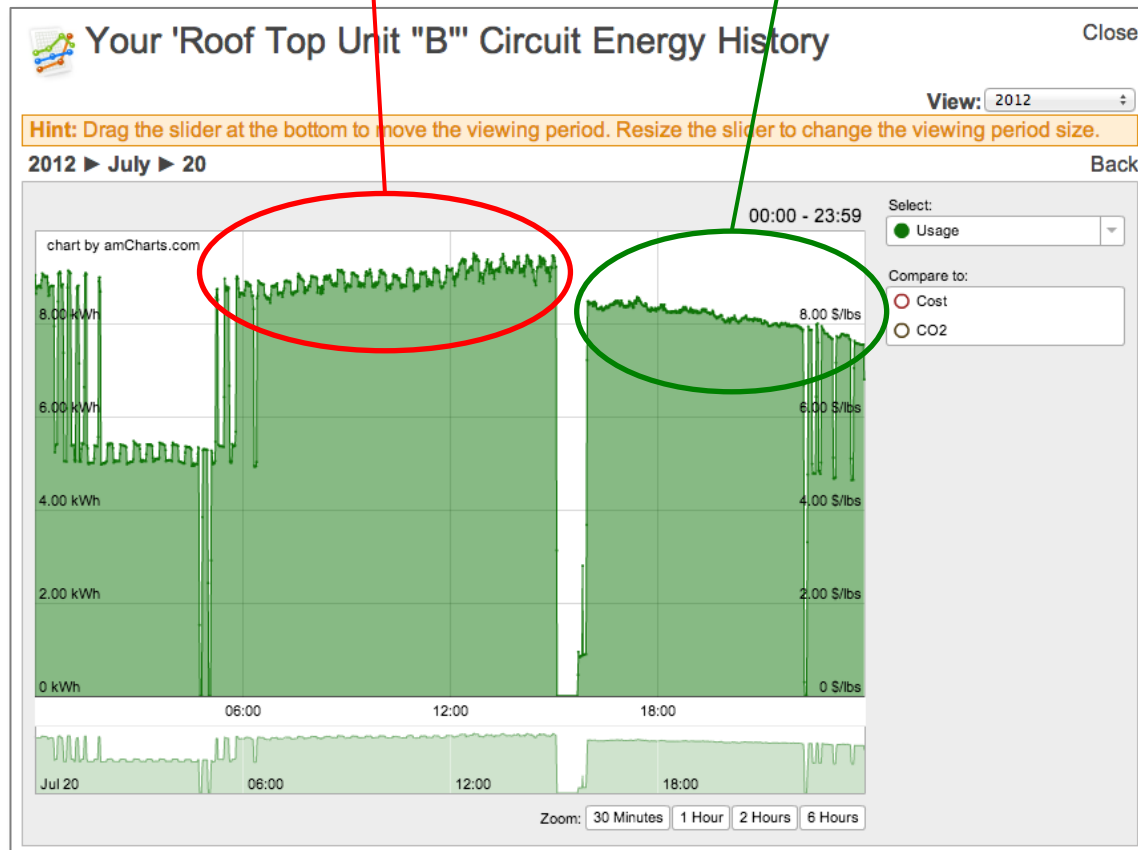




# Inefficient Equipment: Roof Top Unit

**Problem**  
(failed condenser fan)

**Solved**  
(replaced condenser fan)

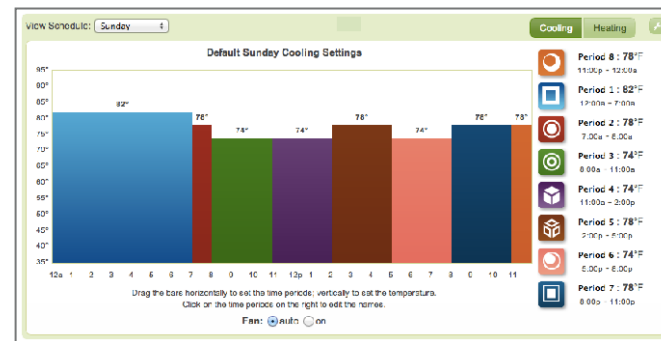
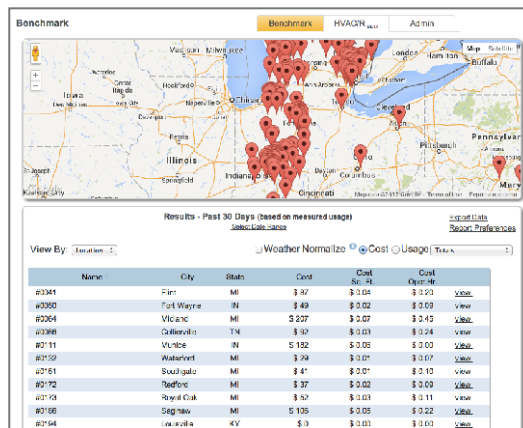


[Source: SiteSage RTU report]



# Problems Become Obvious (when you have the visibility)...

- Roll a truck for the most severe problems
  - RTU failure
  - Refrigeration failure
- For less urgent issues
  - Flag them to be addressed during next PM visit
  - Cut back on expensive reactive repairs



# CEE Quick Facts

- ▶ Accelerate market uptake of efficient products and services
- ▶ Achieve lasting public benefit

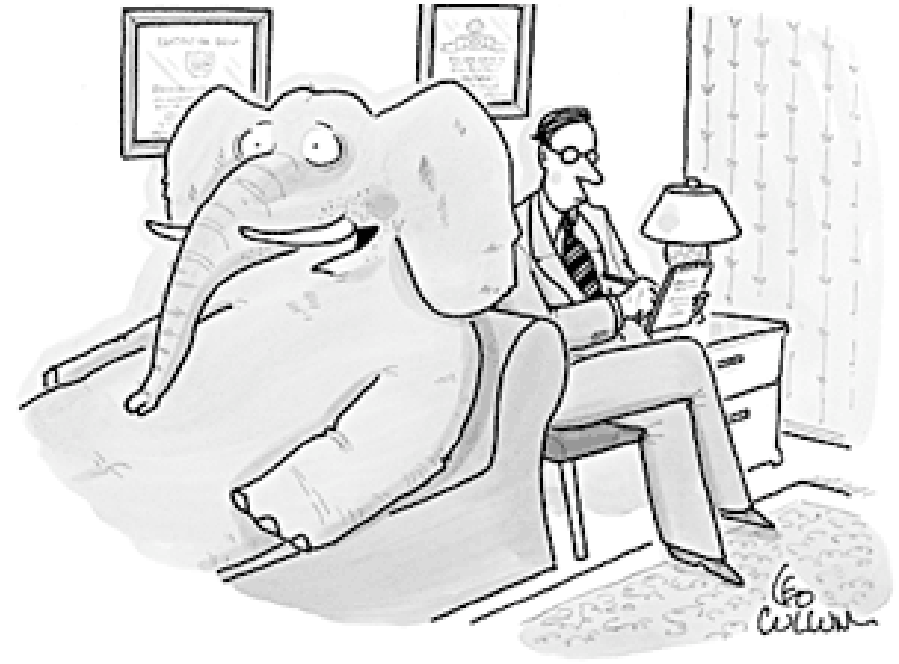
▶ >130 members, 45 states, 7 provinces

▶ Members directed 80% of \$8 billion in efficiency expenditures in 2012

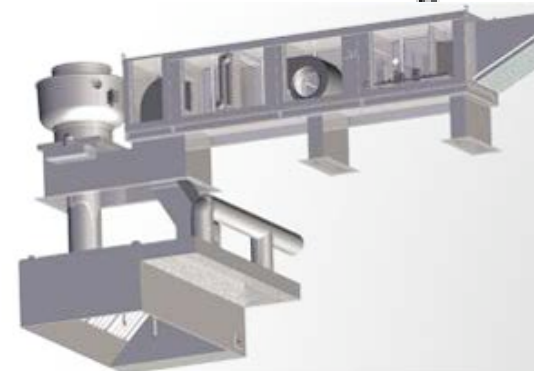


# CEE Commercial Kitchens Initiative

Advance efficiency of cooking, refrigeration, and sanitation equipment



*"I'm right there in the room, and no one even acknowledges me."*



# CEE DCKV Efforts to Date

What is it?

- Guide for program administrators

How much energy?

- Test protocol
- Field test collection

Define Barriers

- Low awareness
- Complexity
- Sales channels

# CEE Member DCV Programs

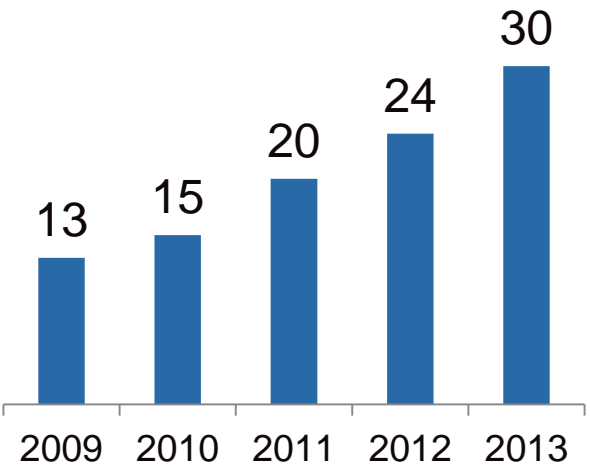


3 provinces



17 states

# of CEE Member DCV Programs



▶ Incentives up to:

- \$500/HP
- \$650/kCFM
- \$8600

More details at: <http://library.cee1.org/content/cee-2013-commercial-kitchens-program-summary/>. See columns DW, DX, and DY.

# What's Cooking

## ▼ Messages and tools

## ▼ 'DCKV for Dummies'

- FAQ
- Checklists
- Product directory

## ▼ Savings calculator (spec)

- Ballpark estimate

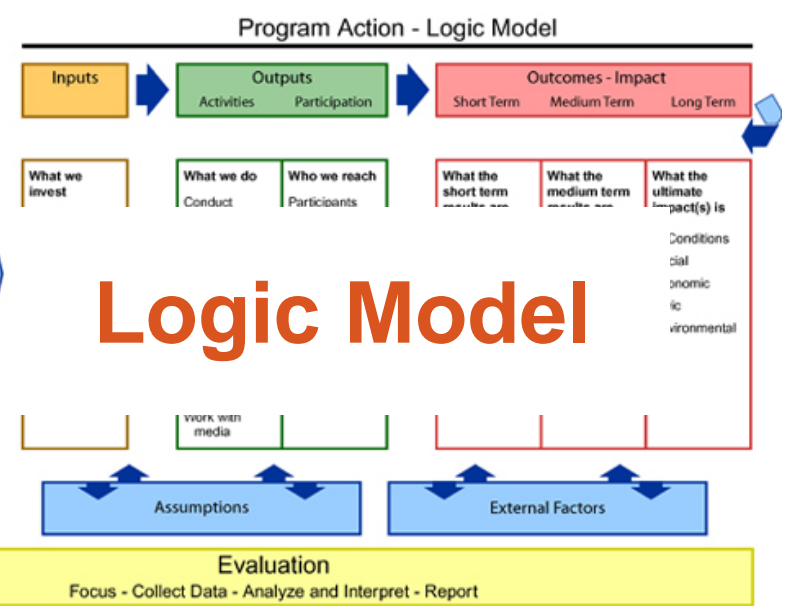




# CEE Next Steps



Vet



Coordinate





# Opportunities to Leverage Complementary Efforts

- ▶ How might the materials we've drafted inform BBA efforts?
- ▶ How might BBA members inform development of CEE materials and approach?
- ▶ What coordination needs to happen for efforts to result in market transformation?

# CEE Contact



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kerickson@cee1.org



# Energy Efficiency Approaches for the Resource-Constrained Organization

Richard Shandross, Navigant  
Technical Lead, BBA Food Service Solutions Team

May 7-8, 2014

# Examining the Barriers to Adopting Energy Measures

- ▶ One can summarize the phases of a project like eliminating energy waste as:
  - **Getting motivated**
    - Nothing is going to happen until people decide to take on the task
  - **Getting started**
    - This can be complicated stuff – where and how does one get started?
  - **Seeing it through**
    - The project requires money, time, effort, know-how, and perseverance
  
- ▶ *Any and all of these phases can represent a barrier to cutting energy costs in resource-constrained organizations*

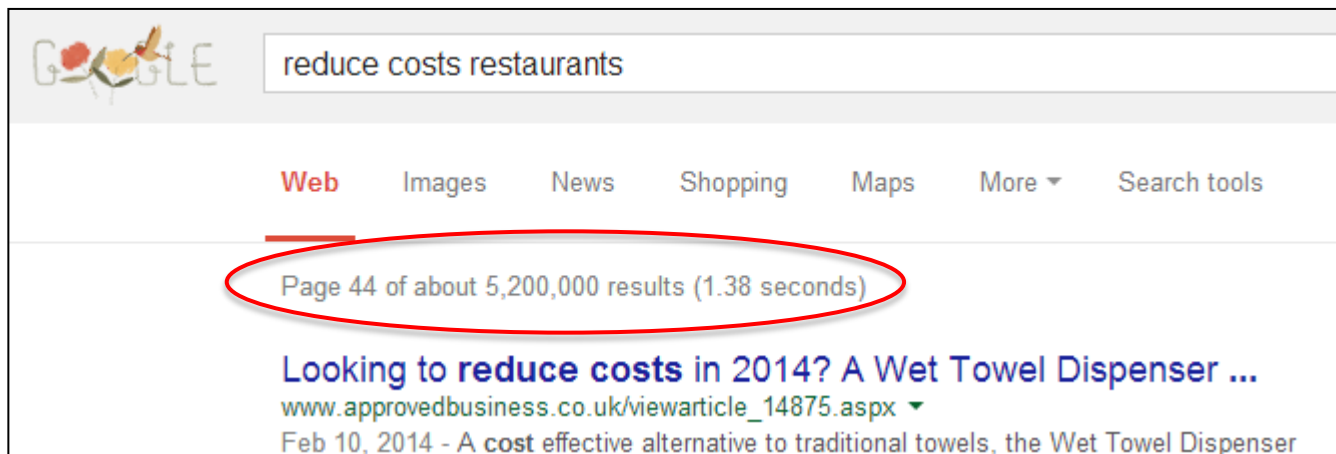
## All Aspects Need to be Addressed to Make the Project Feasible

- ▶ Get people to feel that it's critical to act
  - But give them a way to make it happen, or there will be anxiety and stress
- ▶ Give people a blueprint, tools, and support in addressing wasted energy
  - But give them a way to afford to do it, or there will be frustration and anger
- ▶ Help people to get started
  - But if they don't see it through it can erode morale, let the opportunity slip away, and even affect the bottom line (e.g., expenditures without associated savings)

# The Typical Perspective on Energy Efficiency is Not Always Motivational

- ▶ The usual perspective on energy efficiency improvement is that it results in savings (and that is 100% correct!)
- ▶ But there is an entry barrier to efficiency savings: the money, effort, and time it takes to incorporate energy-saving measures
- ▶ Note that “savings” often has a connotation of a single, i.e., one-time event
- ▶ So when you have significant constraints, “savings” are nice *but they often don't seem important or urgent compared to the constraints*

# But People Do Spend Time and Effort on Cutting Costs In General



- ▶ Endless effort is spent on cutting costs
- ▶ But the usual cost cutting measures don't involve energy ...

# (Really! Where's the Beef on Cutting Energy Costs?)

## GOOGLE SEARCH TERMS: restaurant + cutting + costs

- ▶ “Cut Costs, Keep Quality” by Jamie Hartford in *QSR Magazine*: **NOTHING** about energy
- ▶ “Crafty Ways Restaurants Cut Costs” by Neil Parmar in *WSJ*: **NOTHING** about energy
- ▶ “Cutting food costs, not quality” in *Restaurant Business Online*: **NOTHING**
- ▶ “Ideas for Restaurant Cost Cutting” by Russell Huebsch in *Chron*: **NOTHING**
- ▶ “Top 10 Ways to Cut Costs at Your Restaurant,” *Aaron Allen blog*: **NOTHING**
- ▶ “Restaurants search for small ways to cut costs” by Amanda Gold in *SF Chronicle*: **NOTHING**
- ▶ “Recession Proof: Restaurant Cost Cutting” by Tom Buswell, *SMTM*: **NOTHING**
- ▶ “Fifty Ways to Cut Costs in Your Restaurant without Reducing Quality or Guests' Experience” by Jim Laube in *Restaurant Startup & Growth*: **Only one of the tips (#50!) concerns energy: “Turn off unneeded burners, fryers or ovens during off-peak time.”**



# Why? ⇒ Energy Cost Savings Seem Different from Other Cost Savings

## ▶ Money issues

- As an example, changing suppliers to cut cost is free, or close to it. Buying an ENERGY STAR® fryer means spending money

## ▶ Non-monetary issues

- “I know food and cooking and service. I don’t know anything about this stuff”
- “I don’t have time to do the research”
- “I don’t have the money to hire an expert”
- “It’s going to interfere with my business”
- “It’s not that big a deal”
- “It probably won’t work (especially with my employees)”
- Etc.

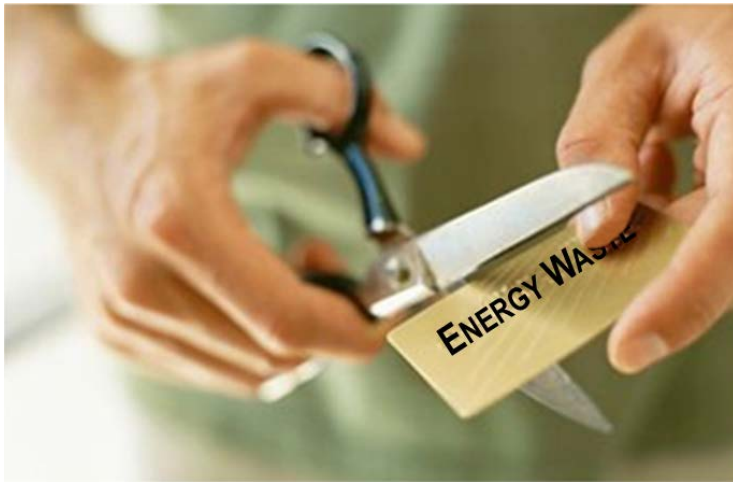
## Scope of This Discussion

- ▶ We are not going to address time, effort, or technical resources in this talk, but note:
  - *Time and effort* are the operators' responsibility ... but we can help immensely by providing resources that reduce the time and effort needed
  - *Technical resources* can also help immensely – **IF** they are provided on a level appropriate to the operators' needs and ability to digest
- ▶ Today's discussion will focus on the financial aspects:
  - Financial perspective, associated motivation
  - Couple of thoughts about solutions

# “Savings Are Nice, But Not For Us – Too Expensive”

Here is alternative perspective – also accurate – that may be more motivational:

(1) Energy waste is *a credit card for which payments don't reduce the balance*



(2) Freedom from 'energy debt' is not "nice to have" – *It frees bound money ... month after month*



## “Energy Debt” Defined

- ▶ **“Energy debt” is regular, continued payment for energy that could be avoided with more-efficient equipment and/or procedures**
- ▶ Naturally, it’s *not really* a debt
- ▶ But it has several important similarities to monetary debt:
  - Takes money out of cash flow
  - Consumes money that would not be otherwise spent (loan ⇔ interest, energy debt ⇔ waste)
- ▶ More importantly, energy debt is *worse* than monetary debt! ...

# Comparison of Monetary and Energy Debt

|   | Monetary Debt                                 | “Energy Debt”  |
|---|---|--|
| <b>Effect on business</b>                           | Monthly payments reduce cash flow and profits | Same as monetary debt  |
| <b>Reason for debt</b>                              | Usually to accomplish a business goal         | Avoids spending money, effort, and time to improve efficiency              |
| <b>How do payments<sup>†</sup> affect the debt?</b> | Debt goes down over time                      | <b>No change in debt</b>   |
| <b>How do you get out of debt?</b>                  | Make regular payments                         | <b>Upgrade equipment, facilities, and/or materials; improve operations</b> |

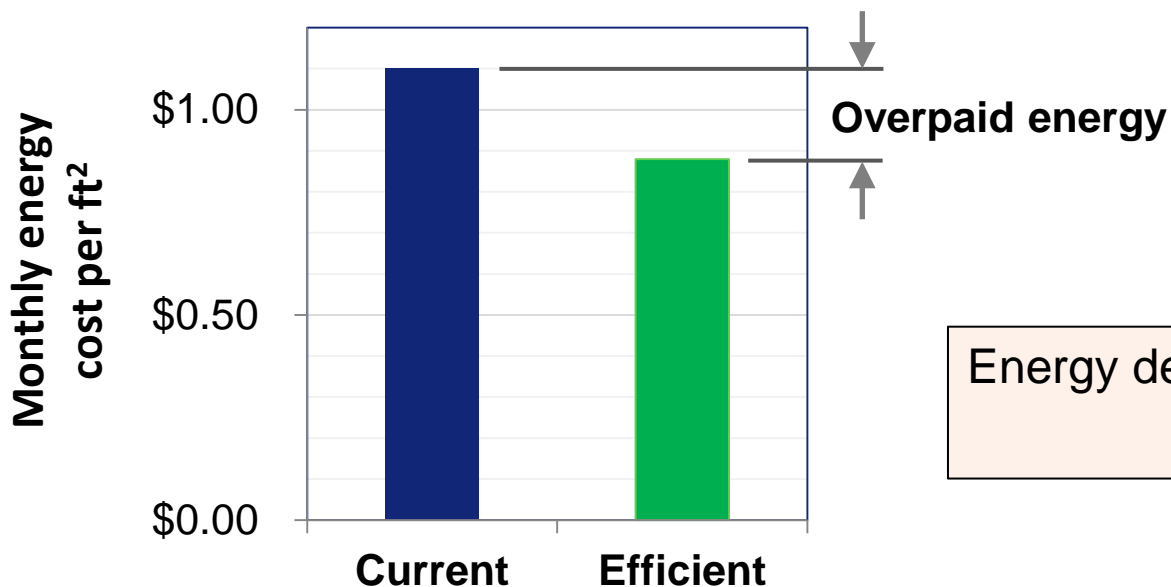
<sup>†</sup> An energy debt “payment” refers to the monthly cost of wasted energy



## Example of Energy Debt

670 kBtu/ft<sup>2</sup>/yr, 4,000 ft<sup>2</sup> QSR “overpays” for energy by 20%\*

\* E.g., just starting to pay attention to energy issues

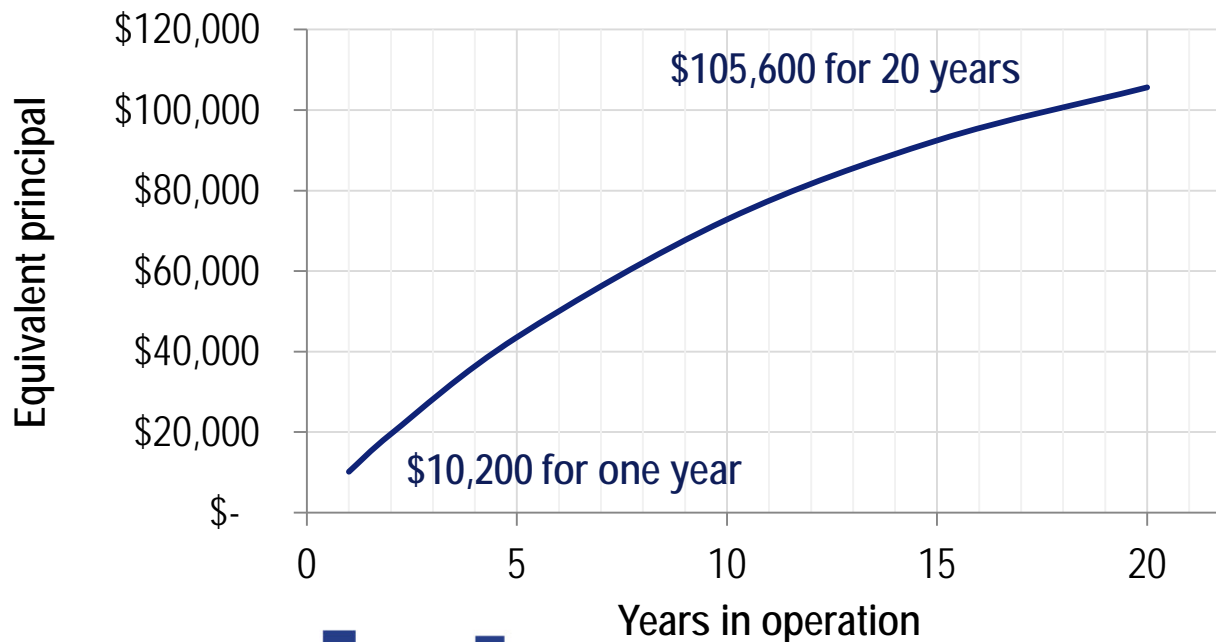


Energy debt = \$884 per month  
= \$10,600 annually

# The “Equivalent Loan”

- ▶ If the extra energy expenditure were payments on a loan at 8% interest,\* what would the equivalent principal be?
- ▶ It depends on how long the restaurant will be open:

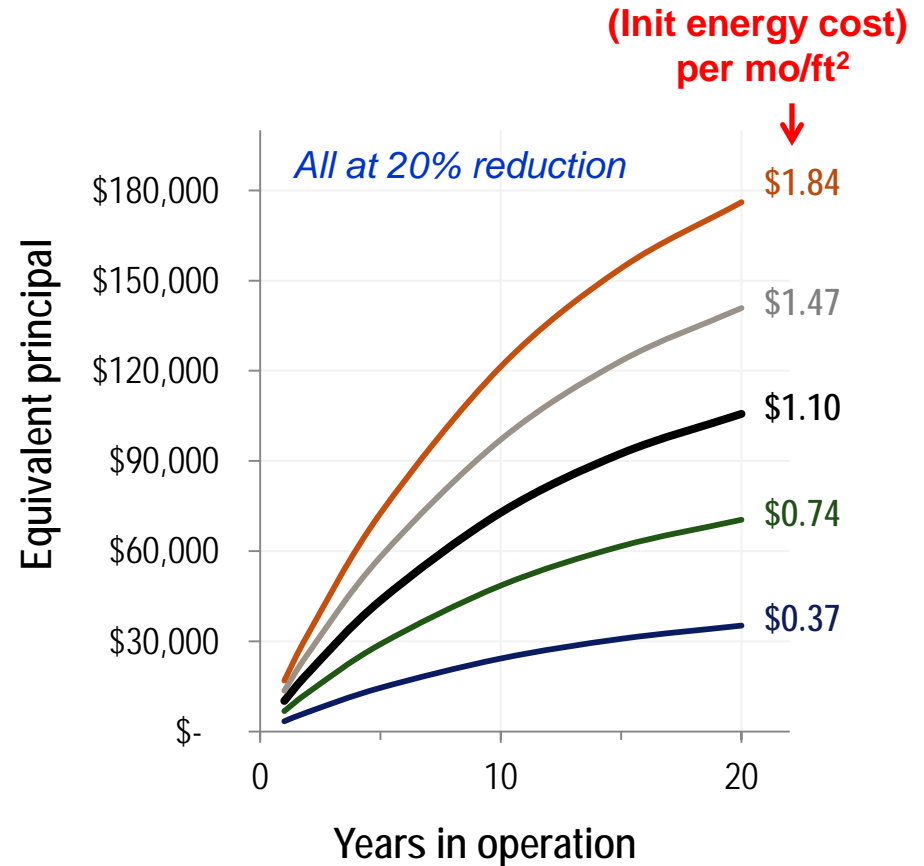
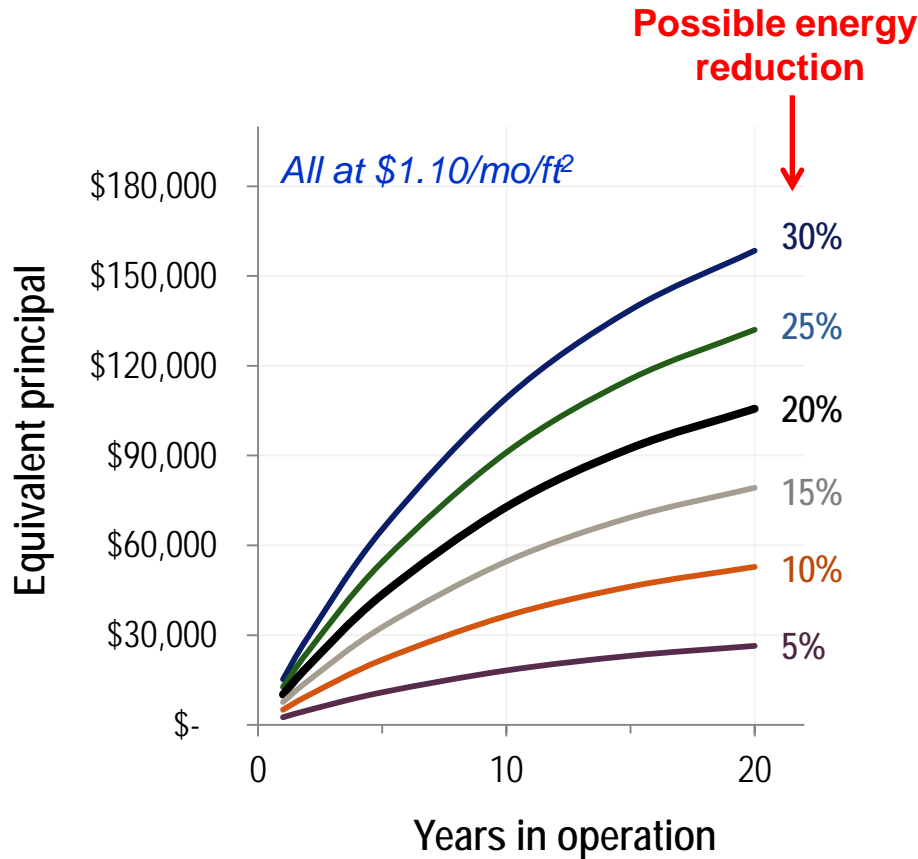
\* Approximate food service cost of capital



Assumes:

- 20% energy reduction is possible
- \$1.10/mo/ft<sup>2</sup> (electric and gas combined)
- 4000 ft<sup>2</sup>

# Size of the Equivalent Loan for Other Scenarios



Assumes:

- 8% interest, 4000 ft<sup>2</sup>



# Some Approaches to Major Efficiency Efforts

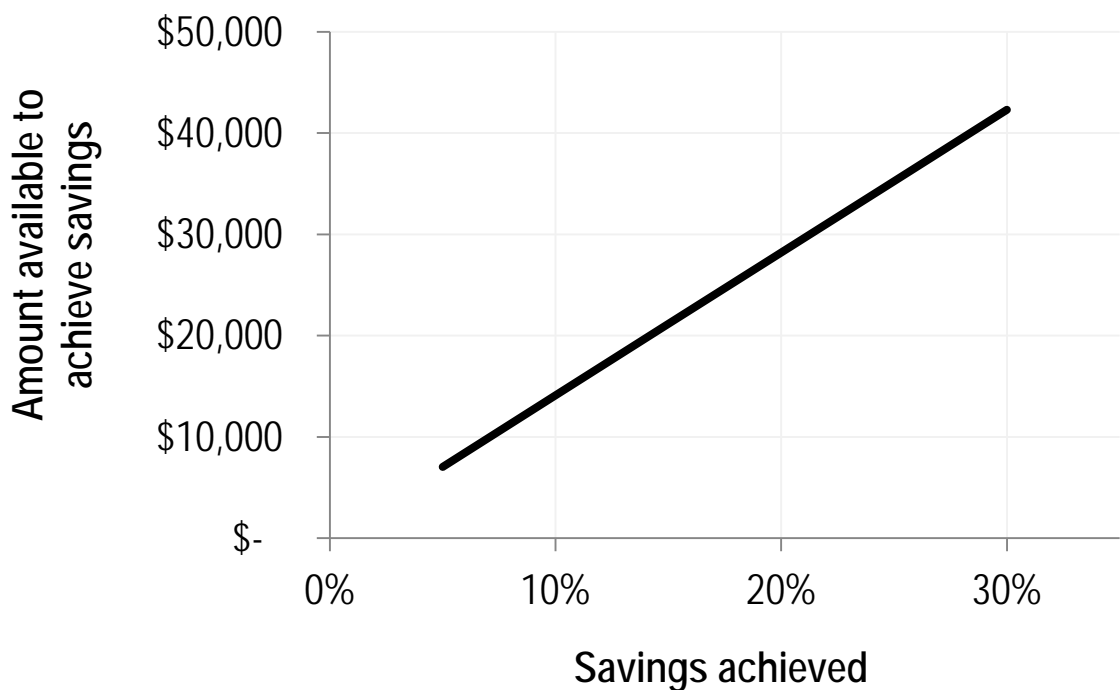
| Approach                     | Cash Flow / Capital Cost                         | Utility Cost  |
|------------------------------|--|---|
| <b>Piecemeal and partial</b> | Lowest capital cost<br>Sporadic cash flow impact | Difficult to assess and model projects' impact on utility costs |
| <b>Piecemeal</b>             | Sporadic cash flow impact                        | Difficult to assess and model projects' impact on utility costs |
| <b>Multi-year plan</b>       | Cash flow impact spread over years               | Utility costs drop gradually over several years                 |
| <b>All at once</b>           | Highest cash flow impact if not financed         | Utility costs drop immediately                                  |

## Start with All-At-Once Approach

- ▶ Key advantage: immediate, maximum “debt reduction” benefit
  - ROI accumulates immediately
  - Compared to a multi-year or piecemeal plan, this can be a **big** plus
- ▶ There are difficulties, of course:
  - Lots of work to do all at once
  - What to do about replacement of newer equipment?
  - Need upfront access to all the capital
- ▶ If capital were the only issue, how might we approach planning?

# Applying the Equivalent Loan Concept: “All-at-once” Financing for 3-Year ROI

- ▶ If financing at 8% with a 3-yr term, *\$1,410 is available for each percent of energy reduction planned (about 1-1½ kW).*



### Assumptions:

- Energy savings are used to make the loan payment
- “\$1,410 per %” assumes \$1.10/mo/ft<sup>2</sup>, which will vary depending on actual energy usage and energy cost
- “1-1½ kW” assumes 560-850 kBtu/ft<sup>2</sup>/yr and 4000 ft<sup>2</sup>
- 128 operating hours per week

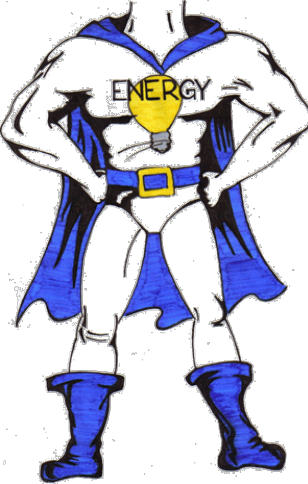
## The Multi-Year Plan Approach

- ▶ While implementing the plan you are still “in debt” ... but less and less
- ▶ More manageable for many (especially time and effort)
- ▶ But planning effort is greater:
  - If you don’t have upfront access to capital, you have to reinvest freed-up money in further efficiency measures (you shouldn’t spend it elsewhere until you’re done!)
  - Getting started and gaining momentum requires extra thought and analysis
    - A certain amount of financial modeling
    - Clever staging is required – inexpensive measures to earn some seed money, then items with optimized combo of first cost, Btu [kWh] reduction per dollar, and equipment age or condition
    - Still might require capital injection at times; first year is a good idea

## To be Continued

- ▶ Ultimately, the support for resource-constrained organizations will need concepts and analysis tools worked out and made easy to customize and apply

# THANK YOU!





# 2014 Case Competition





# What is the Better Buildings Case Competition?



- The Better Buildings Case Competition...
  - started in 2012.
  - engages the next generation of engineers, entrepreneurs and policymakers to develop creative solutions to real-world energy efficiency problems.
- Students are assigned a short case, developed in cooperation with industry, that describes a challenge or barrier endemic to industry. Examples include:
  - difficulty accessing energy data
  - challenges engaging building occupants
  - barriers associated with higher first cost of efficient equipment
  - split incentives
- Interdisciplinary student teams propose solutions.
- Winners are selected by a panel of industry and federal judges.



# Why do we do it?

- Supports the Better Buildings Initiative to make commercial and industrial buildings at least 20 percent more efficient over the next 10 years
- Low-cost, high-value way to identify and deploy solutions to persistent barriers
  - This year 28 teams will produce over 75 replicable solutions to six difficult problems
- Engages federal and industry partners in Better Buildings work, advancing our deployment mission
- Highly valued by participants, both by students and industry judges
  - Students engage in energy efficiency field and gain experience that can lead to career opportunities
  - Judges find it to be a good recruitment tool and a source of new and fresh solutions



# Universities Participating

## 2012 (19)

Columbia University  
Duke University  
Carnegie Mellon University  
University of California, Berkeley  
University of Southern California  
University of California, Irvine  
University of Colorado, Denver  
University of Michigan, Ann Arbor  
Vanderbilt University  
Texas A&M University  
Georgetown University  
The George Washington University  
Georgia Institute of Technology  
Tufts University  
Harvard University  
Babson College  
Massachusetts Institute of Technology  
Dartmouth College  
Yale University

## 2013 (14)

Babson College  
Carnegie Mellon University  
Columbia University  
Cornell University  
Dartmouth College  
Tufts University  
Univ. of Michigan Ann Arbor  
University of Chicago  
University of Pennsylvania  
Yale University  
George Washington University  
University of California Irvine  
Univ. of California Santa Barbara  
Mass. Institute of Technology

## 2014 (25)

Princeton  
Howard University  
Stanford University  
Georgetown University  
Yale University  
Columbia University  
Rutgers University  
University of Iowa  
University of Guam  
Mass. Institute of Technology  
Tufts University  
University of California, Santa Barbara  
University of California, San Diego  
University of Michigan  
Georgia Tech  
UC Berkeley  
Babson College  
Mississippi State University  
UC Irvine  
University of Maryland  
University of Utah  
Harvard University

Carnegie Mellon University  
University of Chicago  
George Washington University

# Participating Industry Partners

## 2012 (4)

City of Houston  
District of Columbia  
Cassidy Turley  
HEI Hotels

## 2013 (17)

The City of Fort Worth, TX  
Oncor Electric Delivery  
Atmos Energy  
Staples  
Kohl's  
Target  
ASHRAE  
Maryland Energy Administration  
General Services Administration  
Institute for Market Transformation  
Montgomery County, PA  
ACEEE  
Alliance to Save Energy  
Energy Efficient Buildings Hub  
Virginia Department of Mines,  
Minerals and Energy  
Real Estate Roundtable  
Senate and House Staff

## 2014 (38)

Lend Lease  
McDonalds  
National Restaurant Association  
YUM Brands  
Environmental Protection Agency  
The State of Delaware  
The City of Denver, Colorado  
The City of Knoxville, Tennessee  
California Energy Coalition  
Southface Energy Institute  
The General Services  
Administration  
The Department of Housing and  
Urban Development  
Clean Energy Solutions  
HR&A Advisors  
NYSERDA  
Federal Practice Group  
Stewards for Affordable Housing  
for the Future  
A&R Companies  
Weatherization and  
Intergovernmental Program

Waypoint  
Solar Energy Technologies  
Program  
Energize NY  
Connecticut Clean Energy  
Finance and Investment Authority  
The City of San Francisco  
DC PACE Program  
Enfinity Solar  
Xcel Energy  
EPA Green Power Partnership  
The California Public Utilities  
Commission  
The National Association of  
Regulatory Utility Commissioners  
The Lawrence Berkeley National  
Laboratory  
Stanford University  
The University of Colorado  
UC Berkeley  
The National Institute of Health  
The Center on Environmental  
Quality  
PACENow

# 2014 Cases

**Welcome Home to Savings: Distributed Generation in Multifamily Housing-** Students will develop a replicable strategy to expand energy efficiency and distributed generation at federally assisted housing complexes.

**Picking up PACE: Taking Commercial PACE Financing to Scale-** Students will develop a program structure and a business plan that states can use to effectively implement PACE financing and achieve scale.

**Electri-City: Energy Management in Public Buildings-** Students will recommend a scalable, sustainable, and replicable data acquisition and management strategy for publicly owned buildings

**Experimenting with Efficiency: Greening the Grant Process for Research Institutions-** Students will develop the business case and implementation strategy for universities to promote energy efficiency in all projects funded with external grant funds, considering every perspective (research facility, grant management, and researcher).

**Here Comes the Sun: Satisfying RPS with Solar-** Students will develop a cost effective solar incentive program strategy for utility companies charged with RPS satisfaction, including a solar carve out.

**A Side of Savings: Energy Efficiency in the Restaurant Franchise Model-** Students will develop a strategy for franchise's to promote energy efficiency in franchisee locations, including consideration of the complicated ownership, investment, and management

## Case Challenge



Yum!

- Reduce energy usage by 10% by 2020 across portfolio
- Knowns
  - Quick Serve Restaurant
  - 5,000 locations. 90% Franchise, 10% Equity.
  - \$750,000 annual sales
  - Utilities cost 3-4% of sales
  - Cooking accounts for 25% of energy used
  - Current Franchise agreement
  - Limited or no upfront available capital

# Judges

Yum!



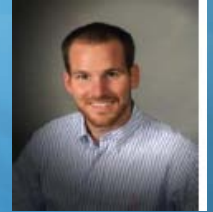
David McDonald, Lend Lease  
*Executive Vice President*



John Herth, Dunkin' Brands  
*Sr. Director of Global  
Design/Const*



Jeff Clark, National  
Restaurant Association  
*Conserve Program Director*



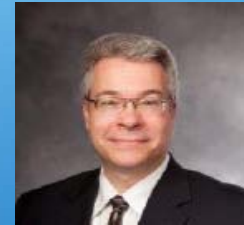
Adam Jarboe,  
Yum! Brands  
*Sustainability Associate  
Manager*



Holly Jameson Carr, US Dept  
of Energy  
*Fellow*



Rich Shandross, Navigant  
Consulting  
*Associate Director of Energy*



Roy Buchert, McDonalds Corp  
*Global Energy Director*





# A Side of Savings

Building Revolutionaries



Solution:

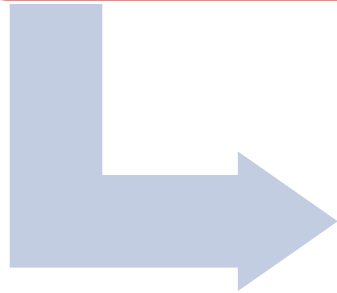
# The Sustainability Initiative



# Conclusion

We can reach the 2020 goal of reducing energy usage by 10% by 2020

- With energy retrofits
- Siemen's Site Control
- Marketing campaign



Everyone benefits

- Happier customers
- Happier franchisees
- Happier planet



# A Side of Savings

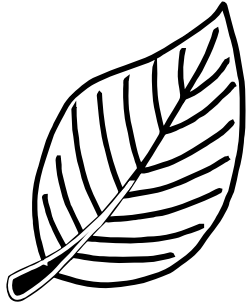
## Team Crown Joules

Department of Energy Better Buildings Case Competition

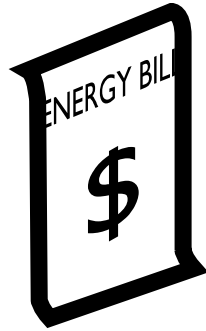
Jordan Smith  
Ben Franta  
Lauren Hartle

Washington, DC  
March 14, 2014

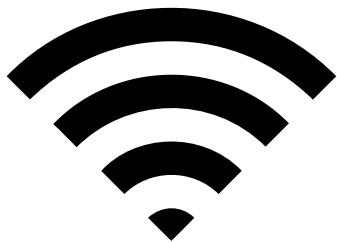
# Bundled Selling Points



Eco-consciousness



Energy Efficiency



Wi-Fi



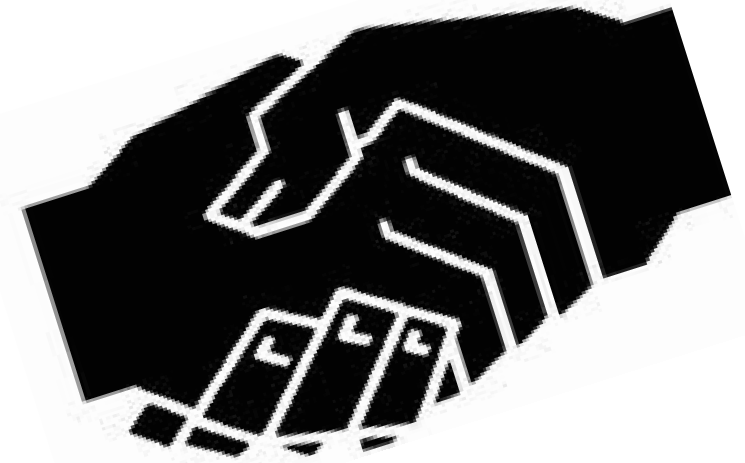
Premium Menu Items



# Conclusion

*This illustration is one proposal which ties revenues to energy savings, but myriad variations based upon the concept are likely to be effective.*

- ★ Psychological bias to respond more to revenue growth instead of cost-cutting, even if effect upon profitability is identical.
- ★ Leverage existing strengths and core competencies.
- ★ Support positive incentives rather than threat of negative repercussions.
- ★ Do not dramatically alter the franchise agreement.
- ★ Short payback period and immediately visible results.
- ★ Align incentives and provide equitable returns for both corporate branch and franchisees.



# Energy savings at Good Burger using technology, data, and behavioral change

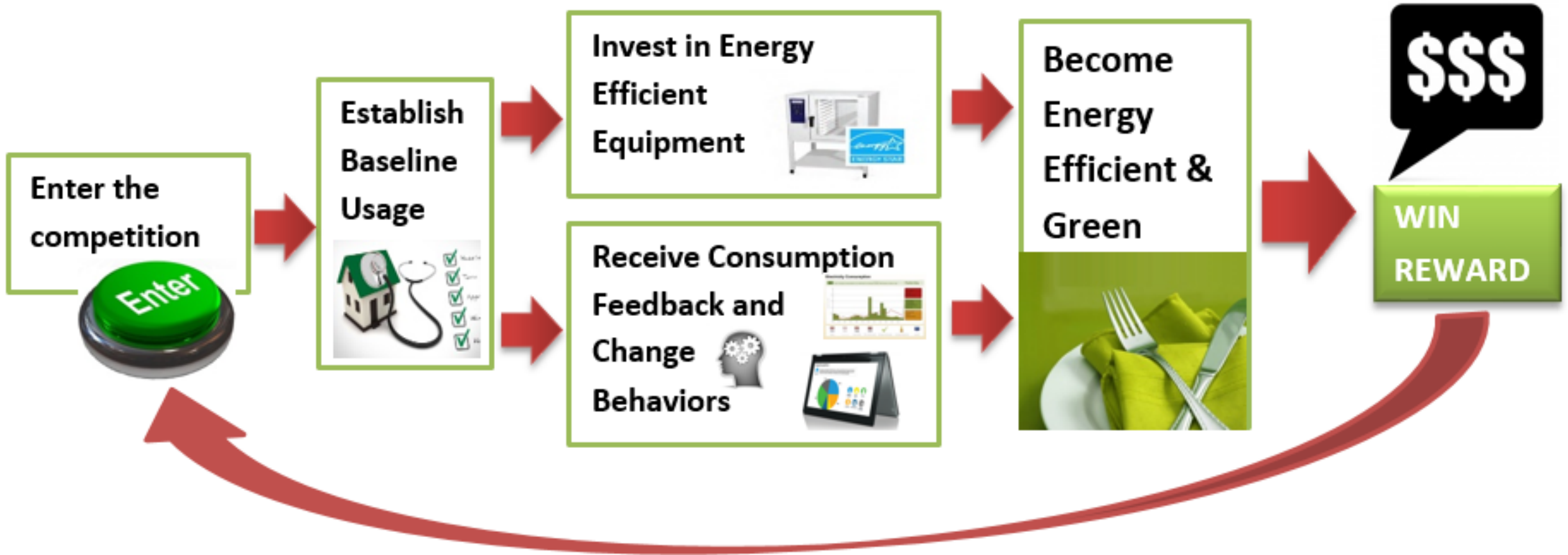


March 14, 2014

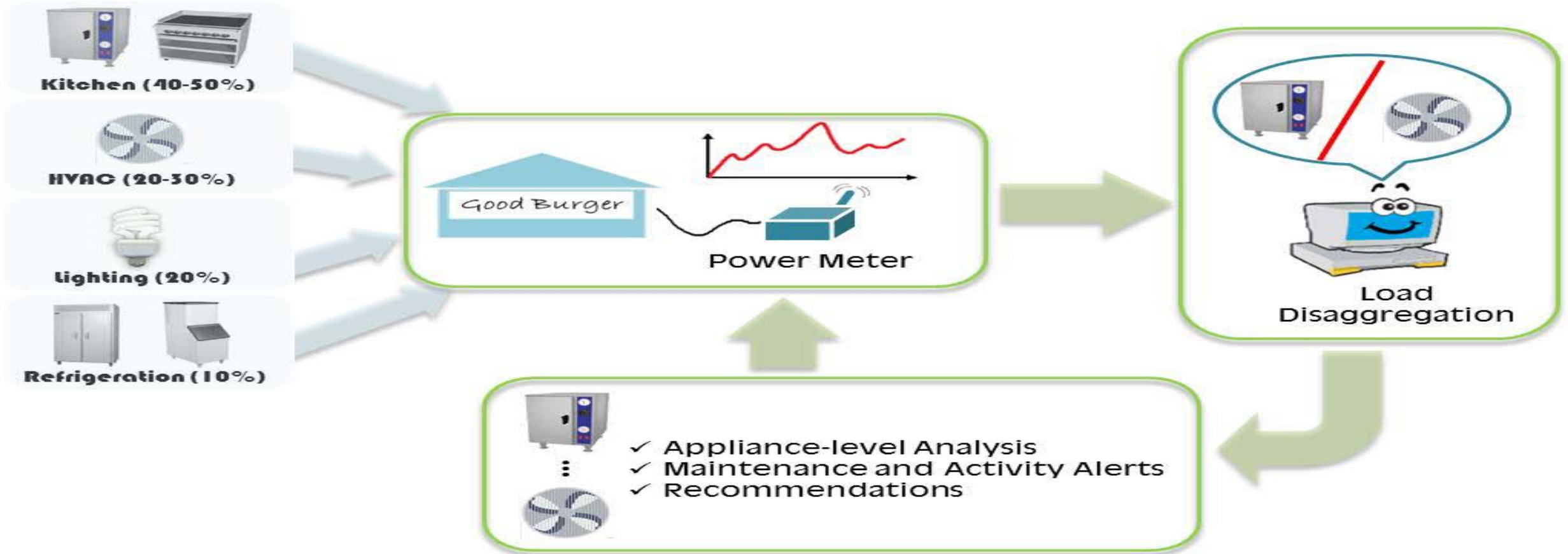
Presenter:  
Matt Plunkett

Casey Canfield  
Matineh Eybpoosh  
Nathaniel Horner  
Julian Lamy  
Vedran Lesic  
Rubén Morón

# Recommendation Overview



- Non-intrusive Load Monitoring



# *Greenolution*

A Side of Savings: Energy Efficiency in the  
Restaurant Franchise Model



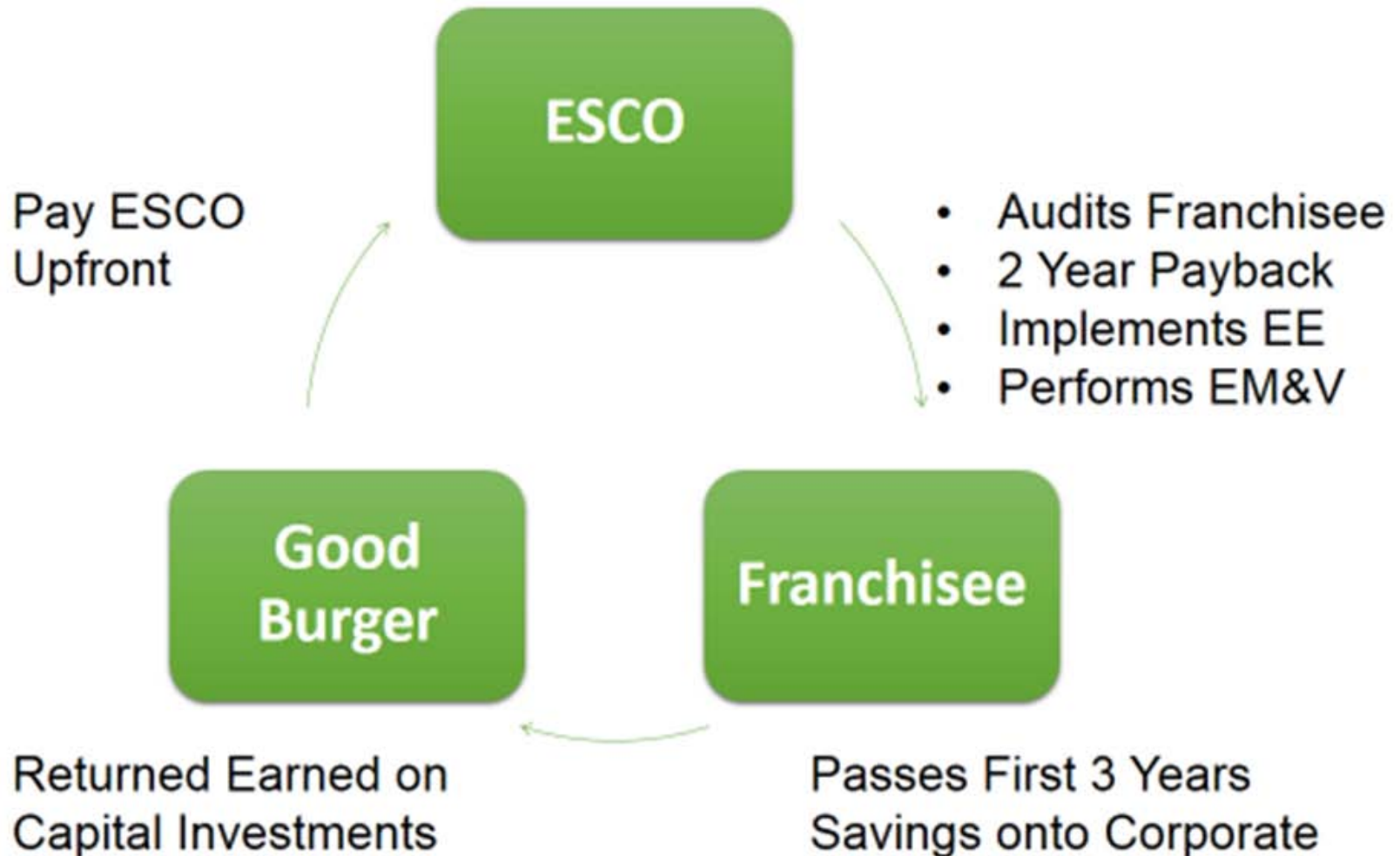
# Recommendations

**Financing  
Solution**



**Employee  
Engagement  
Energy  
Education**

# Recommendations: Finance



# The Lean Green Machines



Energy Efficiency in the  
Restaurant Franchise Model

# Management - Incentives

## Participation Incentives

- Energy STAR participation
  - Cover 5% of purchase price
- Annual franchise fee
  - Reduction of 50 kBTU/yr = 0.25 % reduction
  - Reduction of 100 kBTU/yr = 0.50 % reduction
- Best Franchise Award
  - Based by region
  - Most improved year over year
  - Choice of restaurant upgrade

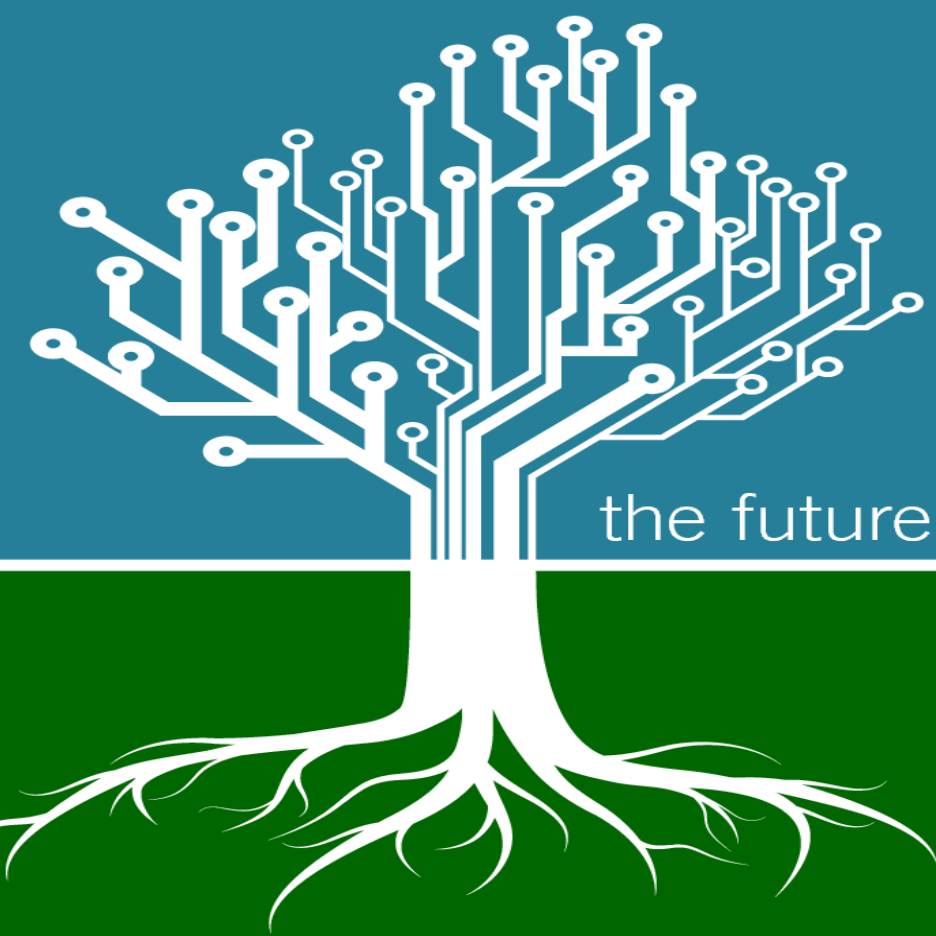


# Conclusion

- Improving long term franchise viability
  - Upgrade incentives
  - Participation incentives
  - Portfolio manager
  - Siemens EcoView
  - Hot water delivery system
  - HVAC







the future of

**green business strategy**

**A SIDE OF SAVINGS**

BETTER BUILDINGS CASE COMPETITION



# Our Solution

## Energy Management Agreement (EMA)

- + Centralized Third Party Energy Management Service Provider
- + No costs to Franchisor or Franchisee
- + No Employee Involvement

## Food Waste Management

- + Crowd Collection of all Restaurant Food Waste in Region
- + Localized Third Party Waste Management Service Provider
- + No Employee Involvement

# Awards

Yum!

- Best Proposal
  - *Effective and is also feasible to implement*
  - *Replicable by many entities in similar situations.*

Winner: Team EverPower

- Most Innovative
  - *Feasible*
  - *Distinct departure from current industry practice*
  - *Break-through solution that catalyzes market growth*

Winner: Team Crown Joules