
Revolution Farm & Kitchen

Can a small food business be sustainable?
Can it affect meaningful change in Dublin and Ireland?

What is Sustainable?

- *Environmentally Sustainable*
- *Socially Sustainable*
- *Economically Sustainable*

Is there a balance between them?

If so, what is the balance?

Revolution Farm & Kitchen

Based in UCD, we grow fresh oyster mushrooms from spent coffee grounds collected from around campus.

The mushrooms are then made into ready made sauces that are then for sale on campus and around Dublin.



Revolution Farm



Revolution Kitchen

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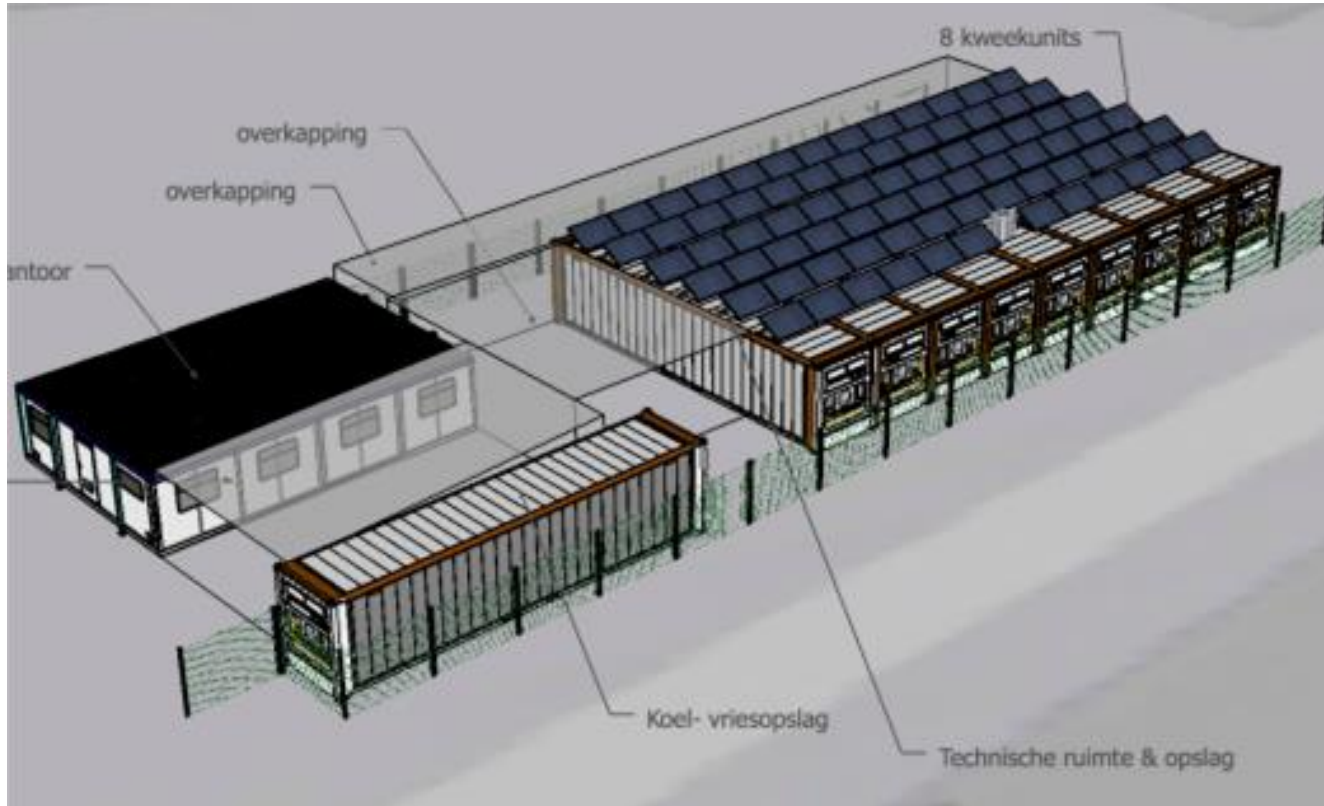
Revolution Farm is about using organic surplus around us in Dublin to grow healthy food and healthy soil.

But are we sustainable?

Is Revolution Farm sustainable?

- *Environmentally Sustainable*
- *Socially Sustainable*
- *Economically Sustainable*

How can we maximise the economic value from it?



Scale and Efficiencies



Scale and Efficiencies



Integration and Transparency

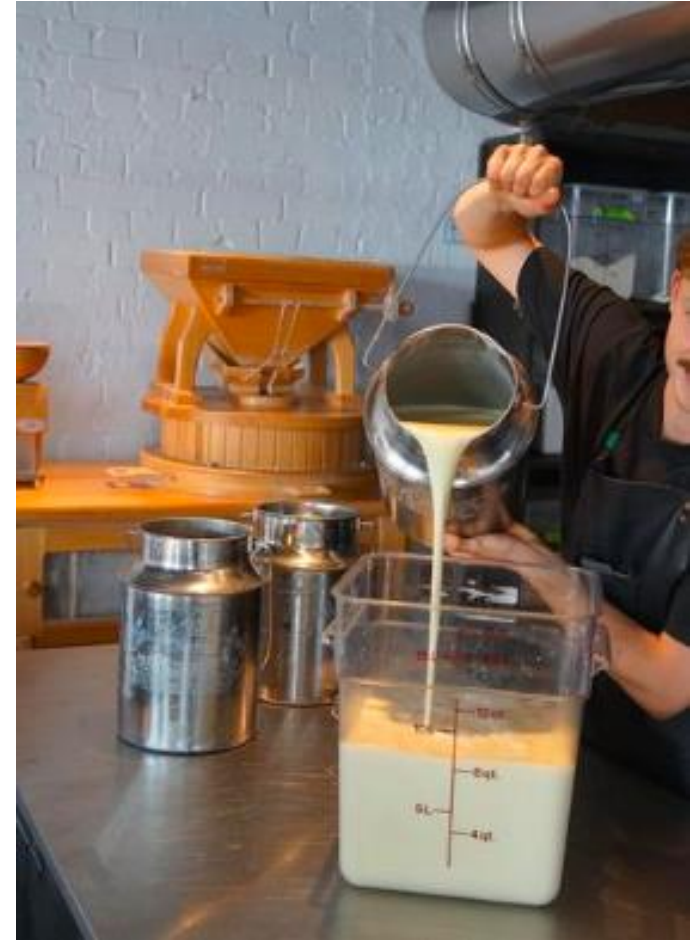
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Revolution Kitchen is about cooking and serving tasty, nutritious food while also highlighting the importance of sustainable food systems.

Can it be sustainable?

Can Revolution Kitchen be sustainable?

- *Environmentally Sustainable*
 - *Socially Sustainable*
 - *Economically Sustainable*
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Working Together



Telling Your Story



Team, Trust and Community

Can Revolution Kitchen be sustainable?

- *Environmentally Sustainable*
- *Socially Sustainable*
- *Economically Sustainable*

Will increasing the social value increase the economic value?

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Can a small food business be sustainable?

Can we affect meaningful change in Dublin and Ireland?



Thank you for your time

Feel free to get in contact if you
have any thoughts or questions.

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