

We're serving up
something special for
commercial foodservice customers:



ONLINE ON-DEMAND TRAINING

Minnesota Power is proud to announce Foodservice Energy Efficiency Expert (Fe3) training for customers in the commercial foodservice business.



Fe³ is specifically designed to educate and certify foodservice professionals in the fundamentals of energy and water efficiency.

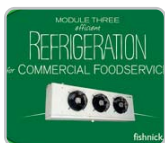
Created by the experts at the Frontier Energy Food Service Technology Center, this interactive learning program features six distinct modules that will help you save energy and improve your bottom line:



Module 1: Intro to Energy Efficiency
Learn why energy efficiency is key to your commercial foodservice sustainability program.



Module 2: Effective and Efficient Lighting
Learn how to choose lighting products that use less energy, look good and meet the special needs of commercial foodservice.



Module 3: Efficient Refrigeration
Learn how to select and maintain energy efficient refrigeration systems.



Module 4: Water Conservation
Learn basic principles of water usage and conservation in a foodservice operation and how to select and compare an energy and water efficient dish machine.



Module 5: Energy Efficient Cooking Equipment
Learn the basics of food prep and cookline energy use and how to reduce cooking appliance operating costs.



Module 6: Commercial Kitchen Ventilation
Learn best practices to optimize kitchen ventilation systems.

Fe³ fits your busy schedule. Coursework is accessible 24 hours a day, seven days a week. You learn when and where you want at your own pace.

The commercial foodservice industry has been especially hit hard by the Covid 19 pandemic with many businesses struggling to survive and rebound from crippling losses. **Managing energy and water use is a good business strategy that returns savings to the bottom line.**



Minnesota Power is committed to helping commercial foodservice customers through these trying times:

- Rebates and incentives for energy efficient lighting, refrigeration, ventilation and equipment upgrades in commercial kitchens
- Direct installs of energy and water saving products such as LED lights, faucet aerators and low-flow spray heads

Who should apply?

This pilot program is available to commercial foodservice professionals working in **restaurants, event centers, catering kitchens, institutional cafeterias** and similar facilities served by Minnesota Power.

Contact:

customerprograms@mnpower.com
218-355-2843 (option 4)

