

## FACT SHEET

The Academy Cafe is a modern, casual, kid-friendly restaurant inside the California Academy of Sciences, with an emphasis on quick service. The cafe serves a wide variety of multi-cultural cuisine, made fresh, with healthy, seasonal and organic ingredients.

EXECUTIVE CHEF:	Kelly Degala
EXECUTIVE PASTRY CHEF:	Angela Gong
MANAGER:	Barbara Connor Daisy Mae Nunez Reyna Young
HOURS OF OPERATION:	9:30 AM – 5:00 PM Monday – Friday 10:00 AM – 5:00 PM Saturday – Sunday Closed Thanksgiving & Christmas
PRICE RANGE:	Entrées \$6.00 - \$12.50 Sides and Desserts \$0.75 - \$5.00
CREDIT CARDS:	Visa, MasterCard, American Express, Diner's Club
PARKING:	Music Concourse garage or street parking
SEATING CAPACITY:	140 Main Dining Room, 100 Heated Patio Covered outdoor seating in Piazza
PHONE:	415.876.6121
WEBSITE:	<a href="http://www.academycafesf.com">www.academycafesf.com</a>
ADDRESS:	California Academy of Sciences 55 Music Concourse Drive Golden Gate Park, San Francisco, California 94118
PROPRIETORS:	Charles Phan and Loretta Keller
OPENING DATE:	September 27, 2008
ARCHITECT:	Olle Lundberg, Lundberg Design Cathy Simon, SMWM

## SUSTAINABLE PRACTICES:

- Both the Academy Café and The Moss Room are committed to sustainability, organics and proper farming — values which are harmonious with the California Academy of Sciences' mission to explore, explain and protect the natural world.
- All seafood meets the Academy's Seafood Watch criteria.
- Both restaurants operate aggressive recycling and composting programs.
- Ingredients are sourced from suppliers which are local, certified, and/or organic whenever possible.
- Menus emphasize the seasonality of ingredients.
- Unnecessary packaging materials are avoided, and all packaging products are compostable or biodegradable.
- Reusable plates and silverware are used in both restaurants.
- In the Academy Café, signage helps communicate the aforementioned values to diners.