



ENERGY BENCHMARKING – RESTAURANTS

Terasen Gas is building a database of information on how natural gas is being used. The aim is to allow our customers to compare their own gas usage against benchmark data. For example, data provided may indicate that a customer is 15% above average usage, in the lower quartile of similar users, or 25% above the benchmark for the sector. This will enable our customers to realize the potential to save gas and help Terasen Gas to provide targeted assistance.

All individual customer data will remain confidential.

CUSTOMER DATA

Name	
Position	
Location / site name	
Phone / fax	
E mail	
Account number	
Gas rate	
Annual GJs	

KEY DATA FOR BENCHMARKING

Floor area (squ.feet)	
Hours of operation	
Number of meals served on average per week	
Is gas used for space heating?	
Is gas used for water heating?	
Is gas used for cooking?	
Is gas used for patio heating?	

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	No	Yes	If yes:	
Do you have any sub-metering of gas?				
			How many sub-meters?	
Do you monitor gas usage versus number of meals served?				
Do you turn on cooking equipment only as required?				
Do you have a tank type gas water heater(s)?				
			How many / size?	
Do you have a domestic water boiler(s)?				
			How many / size?	
Is space heating supplied from a gas fired roof-top unit(s)?				
			How many / size?	
Do you switch off make-up and exhaust air when restaurant is closed?				
Do you set back the space heating temperature at night when the restaurant is closed?				
			To what temperature?	
Is the restaurant cooled?				
Is it possible to have heating and cooling running at the same time?				
Are you running any energy saving initiatives now?				
			Which initiatives?	
Do you believe there is scope to reduce your gas usage?				
			% reduction?	

ADDITIONAL NOTES: