# ESTABLISHING FOOD RECOVERY PROGRAMS

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## **ABOUT FRN**

#### FOOD RECOVERY NETWORK

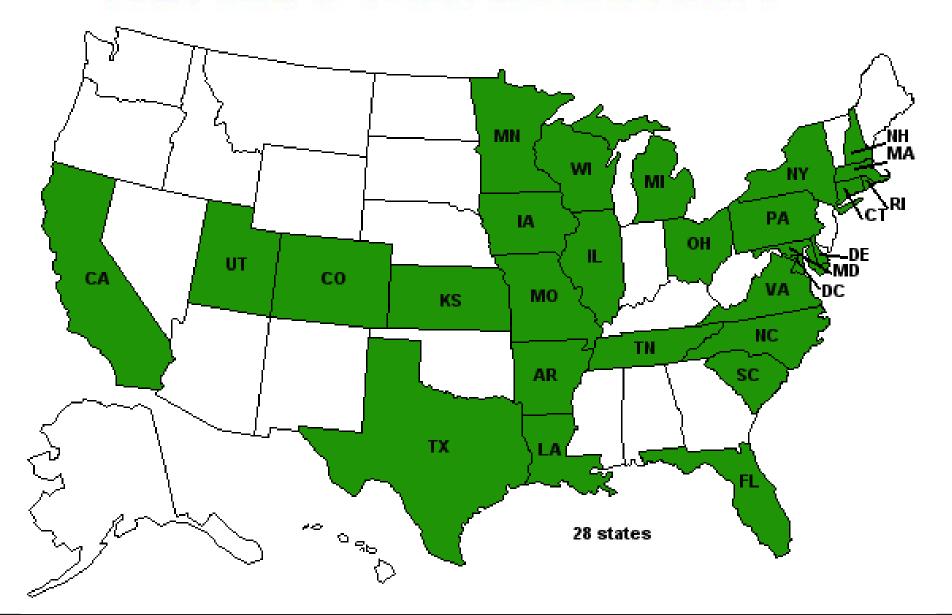
- Founded in 2011 to bring student-run food recovery to all American colleges.
- Nearly 500,000 pounds of unsold surplus food donated from over 100 colleges.



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RECOVERY
NETWORK

# FRN CHAPTERS IN THE USA















## THE UNIVERSITY OF HOUSTON CHAPTER

Operates on the generosity of our **student volunteers** as well as the restaurants and other **food donors and recipients** that we collaborate with.

Our presence continues to grow every academic year in our powerhouse community. In 2018 alone, the Houston chapter recovered approximately **9,700 pounds** of food— ALL of it collected by students!



## THE MISSION

Positively impact the food waste stream and bolster **sustainability**.

Food recovery helps reduce food waste, America's largest waste stream.

**Serve** our Houston community.

1 in 7 individuals in the Houston area live in food insecurity.

Promote awareness of **smart food practices** among consumers and sellers.

40% of food in restaurants is wasted.



## THE RECOVERY PROCESS: FOOD COLLECTION

Can look very different for every organization.

- 3-4 recoveries per day
- Donor Partners: Hilton College, Einstein's Bagels, Chik-Fil-A, Panda Express, Kim Son, TDECU Stadium, and Urban Harvest Farmer's Market
- Student volunteers

At the end of each business day, these donors collect and pack their surplus and donate it to our volunteers, who deliver them to our many recipients.



## THE RECOVERY PROCESS: FOOD DONATION

Through each recovery, our volunteers measure the approximate weight of the food, as well as time of pick up and delivery to properly track the recoveries for reports to the national chapter.

#### Recipient Partners:

- Organizations on campus/free lunch events (feeding students)
- $\circ$  Star of Hope
- The Beacon
- Second Servings

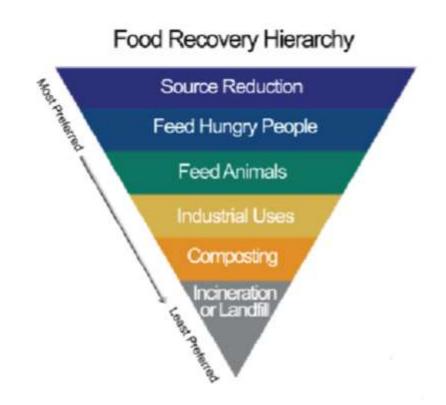


# Benefits of Donating Surplus Food

Source reduction and donating food to feed people are the two most efficient ways to reduce food waste.

#### Goes back to the mission:

- Source reduction helps donors have more efficient business practices
- Reusing food promotes sustainability by minimizing waste that goes into landfills, including methane emissions, which also helps the environment
- Reusing the food to feed the community directly benefits those living in food insecurity



#### WHAT CAN YOU DO?

People are always looking to engage in service collaborations, especially college campuses. Start simple: **reach out**!

#### Questions to **ask yourself**:

- Are we promoting sustainable practices in our businesses?
- Is there room for waste to become want?

Serving the community is not far off! It can **begin right here** through your own businesses and in how you promote fighting waste and feeding people.

To **get started**, reach out to local shelters to donate directly or organizations such as Food Recovery Network to assist in the recovery process.

**Be accountable** for the waste that you manage! If you are not directly managing the process, tell those who are about us and what they can do differently to make impacts.





#### SAY HELLO!

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FACEBOOK: @FRNATUH

INSTAGRAM: @FRNUH

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