# FEEDING PEOPLE AND FIGHTING WASTE

## LEADERSHIP IN FOOD RECOVERY

BON APPÉTIT
MANAGEMENT COMPANY

*food service for a sustainable future®*

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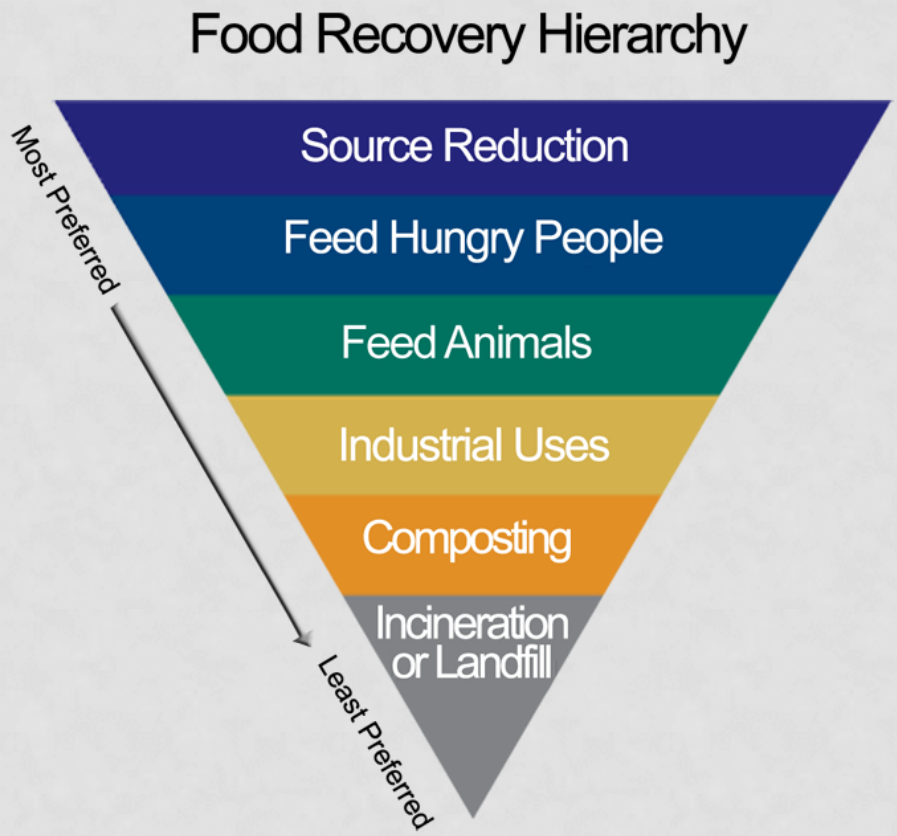
**We're proud to be the first food service company to commit to:**

- Supporting local agriculture companywide, since 1999
- Serving only seafood that meets Seafood Watch sustainability guidelines, since 2002
- Reducing antibiotic use in farm animals, since 2003
- Serving only rBGH-free milk, since 2003
- Offering 100% café-free shell eggs, since 2005
- Tackling food's role in climate change, since 2007
- Upholding farmworkers' rights, since 2009
- Serving only humanely raised ground beef, since 2012
- Phasing out all pork raised with gestation crates, by 2015

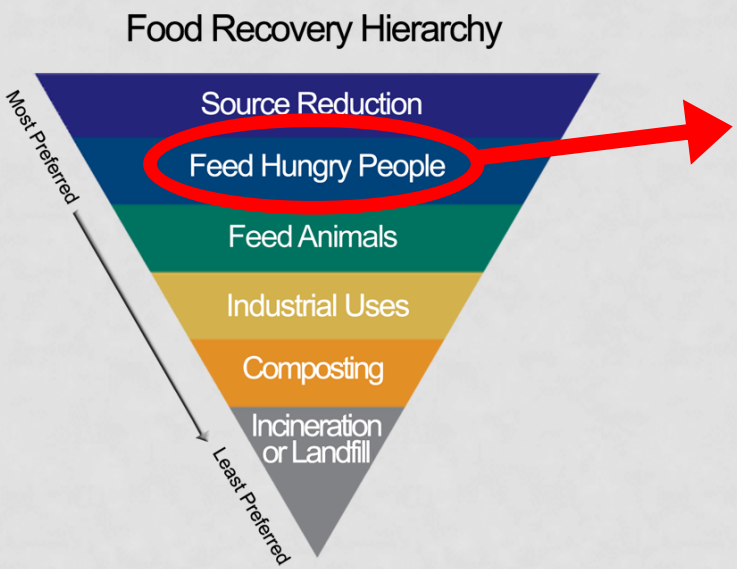
# WASTE SPECIALIST

# OUR APPROACH



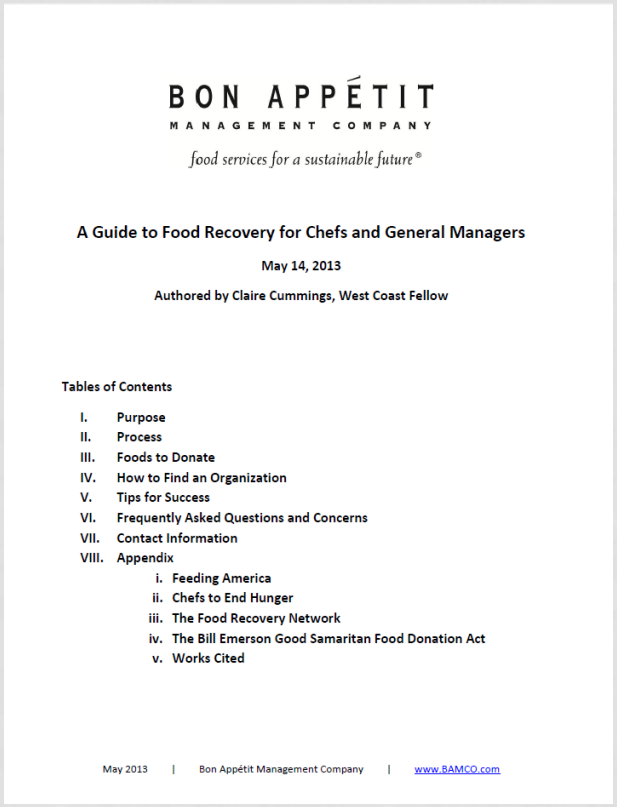
# FEED HUNGRY PEOPLE

There is no reason to compost wholesome, excess food when it could feed someone in need!




- We have over 100 food recovery programs in which excess food from our cafés is donated to people in need in our community
- We helped the Food Recovery Network develop their national guide to food recovery for chefs and managers
- We were the first business in the country to get Food Recovery Certified and now have over 30 cafes certified
- We are supporting the development of resources on gleaning which is the process of harvesting produce that would otherwise go to waste, to donate to people in need

# TRAINING



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**A Guide to Food Recovery for Chefs and General Managers**

**May 14, 2013**

**Authored by Claire Cummings, West Coast Fellow**

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# PARTNERSHIPS

We have worked with hundreds of organizations around the country to launch food recovery programs to rescue food from going to waste.

CHEFS TO END HUNGER

FOOD RUNNERS
RELAYING EXCESS FOOD

FEEDING AMERICA

FOOD RECOVERY NETWORK

urban gleaners
reducing waste and want

zero percent

SOCIETY of ST. VINCENT de PAUL U.S.A.

# RECOGNIZE AND REWARD

Food Recovery Certified!

Food Lifeline's Donor of the Year!

# TIPS FOR SUCCESS

- Approach the right people
- Bring everyone to the table
- Be knowledgeable and prepared to address concerns
- Be flexible
- Ensure longevity of program
- Make it as easy as possible

# LEARN MORE

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