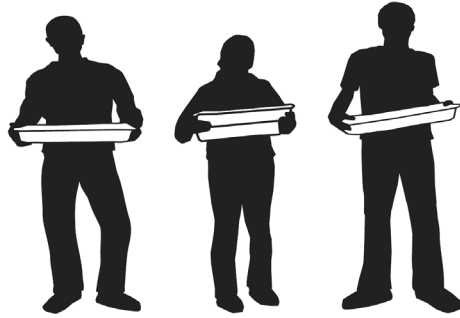


FOOD RECOVERY NETWORK



END OF YEAR REPORT 2013-2014





FIGHTING WASTE. FEEDING PEOPLE.

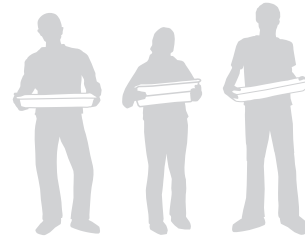
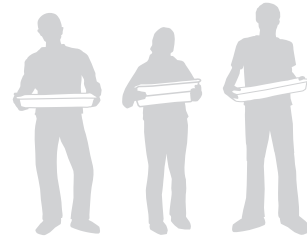


TABLE OF CONTENTS

- I. Summary of FRN's Impact
- II. Fall 2013 Semester
- III. Spring 2014 Semester
- IV. Expansion Department Overview
- V. Member Support Overview
- VI. FRN on Social Media
- VII. 2014 Food Waste & Hunger Summit
- VIII. Earned Income
- IX. Buzz on FRN National
- X. National Partnerships
- XI. Speaking Engagements and Conferences
- XII. Looking Ahead



*Cover page images courtesy of FRN at Lycoming College and FRN at Florida International University



FIGHTING WASTE. FEEDING PEOPLE.

LEADERSHIP TEAM

Executive Director: Ben Simon

Director of Member Support & Communications: Sara Gassman

Director of Expansion: Autumn Rauchwerk

Program Director: Eileen Reavey

Member Support Fellow: Deion Jones

New Chapter Coordinator: Cara Mayo

New Chapter Coordinator: Kate Norton

New Chapter Coordinator: Liz Whiteman

New Chapter Coordinator: Faith Jackson

Graphic Design Intern: Emily Karsh

Development Assistant: Cam Pascual

BOARD OF DIRECTORS

Robert T. Grimm, Jr

Tim Kunin

Jeremy Kugel

Ben Simon

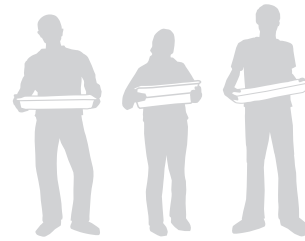
Mia Zavalij

Ernie Minor

Ben Chesler

Barry Gossett





FIGHTING WASTE. FEEDING PEOPLE.

LETTER FROM BEN SIMON, FRN EXECUTIVE DIRECTOR

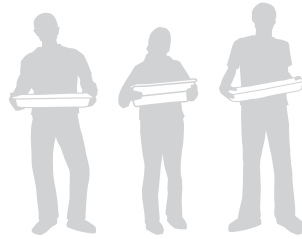
The 2013-14 school year was a transformative one for Food Recovery Network. Just before the year started, we received a major two-year, \$300,000 investment from Sodexo Foundation as a Founding Funder. Other family foundations and philanthropists followed suit, chipping in whatever they could to invest in our vision for scaling the Food Recovery Network model. This investment allowed us to take our volunteer-run student movement to the next level. We hired 8 full time staff, moved into an office right off University of Maryland's campus in College Park, and transitioned into a professional nonprofit.

Our new team brought tremendous passion and leadership to FRN, and it showed in the impact we made this year. Under the leadership of Eileen Reavey and Autumn Rauchwerk, former and current Directors of Expansion, our Expansion Team coached hundreds of students through starting new chapters, and we more than quadrupled our student movement in a single year, growing from 22 to 96 colleges! It felt incredible to surpass our goal of 75 chapters by such a significant amount, especially since it was such an ambitious goal to begin with.

FRN students also donated over 217,775 new pounds of food this year, or over 175,220 meals, to hungry Americans. This brings our total to just shy of 404,000 pounds of food since our founding in September 2011. Our Director of Member Support, Sara Gassman, has been working one-on-one with FRN chapter leaders to increase their capacity to donate more food, and our national staff has been blown away by leadership and dedication of our students.

This past spring semester alone, we had 1,500 students volunteer with FRN, which represents huge growth from 468 student volunteers the previous year. They are building partnerships, inspiring their peers into service, and, yes, taking selfies on their food recoveries to showcase their impact to the world. Most of all, they're changing their higher education institutions' policies from food waste to food recovery, which is an impact that will last for decades and amount to thousands of nourishing meals provided for people in their community.

It was an incredible feeling to be able to finally meet so many of our students at the first annual Food Waste and Hunger Summit, which we co-hosted with The Campus Kitchens Project in April at Northwestern University in Evanston, Illinois. Over 225 students and partners attended the event, and the energy was incredible. DC Central Kitchen Founder Robert Egger and food waste author Jonathan Bloom gave amazing keynotes. Dozens of leaders and innovators and held informative and inspirational panels and workshops. And just about everyone described it as a transformational event.



FIGHTING WASTE. FEEDING PEOPLE.

We've also continued to elevate the issue of food recovery in America with features this year in The New York Times, VH1, MSNBC, Upworthy, People.com, Yahoo! News, Grist.org, and Food Tank. This press coverage not only helps raise awareness and build FRN's brand, but it directly advances our impact. We received over 740 new chapter applications just from the VH1 Do Something Awards and Upworthy feature from students who heard about us and were inspired to apply on our website to bring FRN to their campus. Over twenty FRN chapters enjoyed media coverage in campus and local papers, and even local television news.

FRN also recently announced the launch of Food Recovery Certified, the first and only national certification program to recognize all the restaurants, grocery stores, caterers, and other food businesses that donate their surplus food to hungry people. The primary goal of FRC is to make food recovery the national norm, and the hope is that it can also become a revenue generator for FRN. FRC's Founding Partners, Sodexo and Bon Appetit Management Company, have shown crucial leadership in setting positive examples that challenges others in their industry to start recovering their food as well.

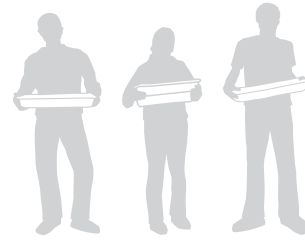
Finally, the Montgomery County Food Recovery Initiative that FRN helped start, has also continued to grow and thrive. It has received over \$400,000 in funding and is leading the way as one of the first county-wide food recovery programs.

I feel so grateful to have such amazing support from our staff, board, funders, partners, and network of diverse student leaders in this movement. It is all of you that have brought this vision to life and help us along our exciting growth trajectory. We know that with your support, together we can bring Food Recovery Network chapters to over 150 colleges and donate over 610,000 pounds of food by the end of May 2015. Let's fight waste and feed people!

A handwritten signature in purple ink that reads "Ben Simon".

Ben Simon
Founder & Executive Director
Food Recovery Network





FIGHTING WASTE. FEEDING PEOPLE.

FALL 2013 SEMESTER

Original 22 chapters at 23 colleges:

American University, Brigham Young University, Brown University, Colorado College, Dominican University, George Washington University, Grinnell College, Pomona College, Providence College, Rochester Institute of Technology, Scripps and Harvey Mudd Colleges, Claremont McKenna, Southeast Missouri State University, University of California - Berkeley, University of California - Davis, University of Maryland - College Park, University of Michigan, University of Missouri, University of Texas - Austin, Whittier College, Williams College, York College of Pennsylvania.

Chapters that started this semester:

During the Fall 2013 semester, we started 26 new chapters and expanded to five new states. We also welcomed several existing food recovery programs into our Network: Allegheny College Food Rescue, Mercyhurst University and Penn State Erie the Behrend College. During this semester, 49 official FRN chapters recovered 68,131 pounds of food.

Top 5 chapters by pounds recovered, Fall 2013:

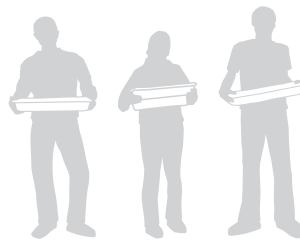
1. University of Maryland - College Park
2. Brown University
3. Texas A&M University
4. Providence College (Friar Food Rescue)
5. University of Texas - Austin

FRN AT BROWN AND FRIAR
FOOD RESCUE CELEBRATE THEIR
ACHIEVEMENTS WITH A BBQ



Image courtesy of FRN at Brown and Friar Food Rescue





List of New Chapters Started, Fall 2013

* denotes the first chapter in a new state

1. Alma College
2. Becker College
3. California State University Fresno
4. Central Texas College
5. Colby-Sawyer College*
6. College of Charleston*
7. Denison University*
8. Goucher College
9. Louisiana State University*
10. Montgomery College Takoma Park
11. North Carolina A&T
12. Rice University
13. Shawnee State University
14. Southern Adventist University*
15. Texas A&M
16. Universidad de Puerto Rico Recinto de Cayey*
17. University at Buffalo
18. University of Illinois - Urbana Champaign
19. University of Maryland - Baltimore County
20. University of Massachusetts - Lowell
21. University of Rhode Island
22. University of Rochester
23. University of Tennessee - Knoxville
24. Weber State University

VOLUNTEERS FROM FRN AT THE UNIVERSITY OF ROCHESTER POSE AFTER A RECOVERY



Image courtesy of FRN at the University of Rochester

Existing Recovery Programs that converted into FRN programs

1. Allegheny College
2. Mercyhurst University
3. Penn State Erie the Behrend College

Image taken by Kris Craig, The Providence Journal



Chapters in the News

“Food rescuers at Providence College reach out to community”¹ (Providence College):
Friar Food Rescue, the FRN Chapter at Providence College, recovered food once a week last year from their dining halls. This school year, they recovered food seven days a week and donated that food to four local shelters. They have successfully expanded recoveries outside of their Providence College borders and into their community, working with local bakeries and restaurants to recover more food.

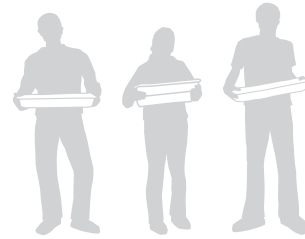
“UT Donates More than 600 Pounds of Food”² (University of Tennessee - Knoxville):
FRN at University of Tennessee-Knoxville has been recovering food from Neyland Stadium, the football stadium for the University of Tennessee Volunteers. A partnership between UT Recycling and ARAMARK allowed students to recover over 600 pounds of food from the skyboxes and donate it to Second Harvest Food Bank. Kelsey Coombs and Carmen Bell, leaders of Food Recovery Network at UTK, stayed after the last football game of the season until 2 a.m. to package and refrigerate food for collection the following day.

“Ann Arbor SOUP grants over \$1,000 to student organization”³ (University of Michigan):
FRN at University of Michigan was selected to present their work at the Ann Arbor SOUP micro-granting event in November 2013. Attendees of the event paid \$5 and enjoyed soup and other food donated by local restaurants while learning about four community-based organizations. After the presentation, each person voted for his or her favorite initiative; the organization with the most votes was awarded the money. FRN at Michigan won over \$1,000, and the team is using the funds to build infrastructure to recover from more dining halls on their campus.

1 <http://www.providencejournal.com/writers/donita-naylor/20131116-food-rescuers-at-providence-college-reach-out-to-community.ece>
2 <http://tntoday.utk.edu/2013/12/05/ut-donates-600-pounds-food/>
3 <http://michigandaily.com/article/ann-arbor-soup-blind-pig>



Image courtesy of FRN at Michigan



SPRING 2014 SEMESTER

Chapters that Started this Semester

Between January 1 and June 15, 2014, we started 47 new chapters in six new states! During the spring semester, 96 official FRN chapters recovered 149,643 pounds of food.

Top 5 chapters by number of volunteers, Spring 2014:

1. University of Maryland – College Park
2. Providence College
3. University of California – Los Angeles
4. Texas A&M
5. University of Michigan

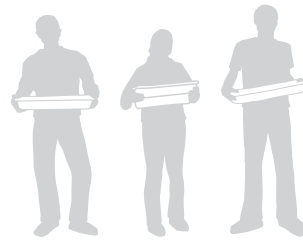


Image courtesy of FRN at UCLA

“My proudest moment was actually a delivery just two weeks ago, where we were able to give 95 lbs of food to 8 different families with nothing leftover. This moment was one year in the making, so to finally see the program working for the first time was really incredible. Getting to interact with the people that are receiving it (the food), and the thanks we receive from these families, is really sweet. I’m really happy to have a model like this, as sometimes donating food ends up being a number (weight), and not a name, or a family, or a person. Dealing directly with these people, and the town of Grinnell, makes us feel more connected to the community.”

-Dylan Bondy, President, FRN at Grinnell





FIGHTING WASTE. FEEDING PEOPLE.

List of New Chapters Started, Spring 2014

* denotes the first chapter in a new state

- | | |
|---|---|
| 1. Appalachian State University | 24. Shippensburg University |
| 2. Belmont Abbey College | 25. Smith College |
| 3. Beloit College* | 26. Southern Connecticut State University* |
| 4. California State University - Long Beach | 27. Stephen F. Austin State University |
| 5. Calvin College | 28. SUNY Binghamton |
| 6. Carleton College* | 29. SUNY Albany |
| 7. Cornell University | 30. SUNY Plattsburgh |
| 8. Dartmouth College | 31. Susquehanna University |
| 9. Drexel University | 32. Texas State University |
| 10. Florida International University | 33. University of Arkansas* |
| 11. Framingham State University | 34. University of California - Los Angeles |
| 12. Howard University | 35. University of Findlay |
| 13. Lawrence University | 36. University of Kansas* |
| 14. Loyola Marymount University | 37. University of Mary Washington* |
| 15. Lycoming College (50th chapter!) | 38. University of Massachusetts Amherst |
| 16. Northwood University | 39. University of Pittsburgh |
| 17. NOVA Southeastern University* | 40. University of San Francisco |
| 18. Oberlin College | 41. University of South Carolina Upstate |
| 19. Occidental College | 42. Vanderbilt University |
| 20. Penn State University Park | 43. Villanova University |
| 21. Roger Williams University | 44. Virginia Commonwealth University |
| 22. Salisbury University | 45. York College, City University of New York |
| 23. Santa Clara University | |

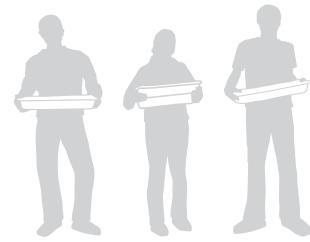
Existing Recovery Programs that Converted into FRN Programs

1. New York University





FOOD RECOVERY NETWORK



FIGHTING WASTE. FEEDING PEOPLE.

Chapters in the News

Food Recovery Network on Good Day Sacramento¹(University of California – Davis):

In April 2014, Food Recovery Network at UC Davis was featured on Good Day Sacramento, the top-rated morning news program in the area! Good Day Sacramento’s Courtney Dempsey interviewed Stefanie Scott of the UC Davis chapter, highlighting the issue of food waste on campus and what students were doing to address it.

“A&M Group Feeds the Poor with leftover Restaurant Food”² (Texas A&M University):

Texas A&M ramped up its efforts in the Spring 2014 semester, growing to upwards of 40 volunteers. The group has recovered more than 20,000 pounds of food so far, recovering six days a week to provide meals to Twin City Mission, a local shelter. Ron Crozior, affiliated with Twin City Mission, stated in a local television news story that Food Recovery Network has already saved the shelter tens of thousands of dollars in food costs, freeing up funding for their other initiatives beyond meal service.

Tackling Hunger and Food Waste in Rural America:

FRN at Grinnell College serves as a model for schools in rural locations that are facing difficulties finding the partner agencies. Potential partner agencies in Grinnell, IA did not have the ability to store or reheat surplus food that would come from Grinnell College’s dining services. Dylan Bondy, President of FRN at Grinnell, worked with his leadership team and a church in the community to create their own infrastructure for not just recovering food, but also distributing those same meals to the community. The Chaplain of Grinnell, Deanna Schorb, purchased a refrigerator, and families in need were identified by Mid-Iowa Community Action. The First Presbyterian Church of Grinnell provides the space for meal storage and distribution. Dylan and team established a system for meal vouchers: they are given to families in need and then traded in for pounds of food in return on distribution days.

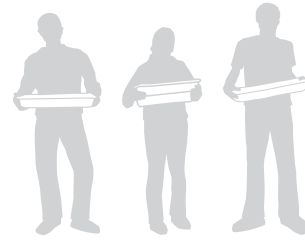
1 <http://gooddaysacramento.cbslocal.com/video/10068335-food-recovery-network/>

2 <http://www.kbtx.com/home/headlines/AM-Group-Feeds-the-Poor-with-Leftover-Restaurant-Food-251578901.html?ref=901>



Image courtesy of FRN at Grinnell College





FIGHTING WASTE. FEEDING PEOPLE.

EXPANSION OVERVIEW

The Expansion Team works to start new Food Recovery Network programs on campuses throughout the country, mentoring students one-on-one to take them through the process of starting chapters and working to improve our processes, resources and outreach.

Number of students worked with this year:

297 students attended a phone or webinar-style information session about Food Recovery Network. This is the second step in starting an FRN chapter, after submitting an application.

Main challenges and overcoming obstacles

Student Level

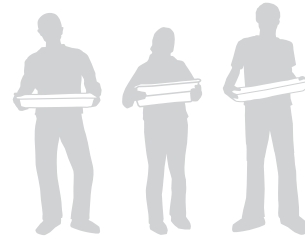
Getting campus decision-makers on board:

Often students had a difficult time convincing dining services to start the program. We ensure that students are thoroughly prepared to talk to dining, and New Chapter Coordinators (NCCs) act as willing points of contact for dining to demonstrate the professionalism and authenticity of FRN. We also encourage students to start talking to restaurants right when they encounter roadblocks with dining so that they can still start recovering without losing momentum and hopefully get dining on board from there. Our national partnerships with Sodexo, Bon Appetit and Chartwells make the students' jobs much easier--many dining managers know about FRN and the benefits of working with us.

Starting a one-man team:

Some students have a hard time delegating responsibilities. To help them learn how to delegate, we now discuss in more depth the three main responsibilities on a leadership team and how a different person should handle each one of them. We ensure that they have at least three members of their leadership team, including a point person for each of: communicating and coordinating with dining, communicating and coordinating with partner agencies, and recruiting and managing volunteers.





FIGHTING WASTE. FEEDING PEOPLE.

National Level

Finding a balance between being supportive and hand-holding

We now realize that the strongest chapters come from the students who are always responsive to us. Therefore, students are held more accountable. If they miss two check in calls in a row, they are dropped. If they aren't progressing in steps at a reasonable pace, we tell them that they can contact us again once they have moved forward. We ensure that they think of FRN as one of their main priorities and that we set goals with them each week. At the same time, it is important to establish a one-on-one relationship between students and their NCCs from the start, beginning with a one-on-one information session rather than group sessions. We are now able to gear these sessions to the specific situation of each applicant, and each student feels more directly connected and accountable.

Ensuring that we only receive qualified and dedicated applicants

In an effort to ensure that we only work with driven student leaders, we have changed our online form name from "Interest Form" to "Application" and have noted the level of commitment required. Until several months ago, we received many applicants that did not qualify to start our program (k-12 students, international students, individuals who are not students, etc.) and have adjusted our application to ensure that only qualified and committed applicants apply.

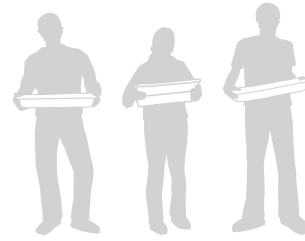
Students sometimes stop responding to their NCC

We now tell them right off the bat that if they ever need to transfer their responsibilities or get too overwhelmed, they need to tell us immediately. Communication is the most important. We also try to ask to have the contact information for another student working with them at the beginning of the process.



FOOD RECOVERY NETWORK

FIGHTING WASTE. FEEDING PEOPLE.



Building a Local Community Around Food Recovery

While Towson University is working to get approval for their own recovery program, they have partnered up with Goucher College in order to learn from Goucher's experiences as an official chapter and to help Goucher FRN as needed. The Towson group learned how to do a food recovery from Goucher and invited Goucher to a community potluck dinner. Towson leaders even did a Goucher recovery for the Goucher team when Goucher students were not available. This way, once Towson has approval to start recoveries of their own, they will not have lost any momentum and will have built experience and learned best practices! Towson will also be able to continue to collaborate with Goucher and build strength in numbers.

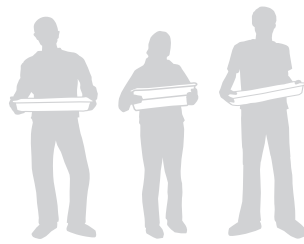
"This food would normally go in the dump, so it's a win-win," he said. "Dining services wins because chefs don't like to see our food dumped out. Students win because they are doing something good for society, and the folks who eat the food are winning because they're getting food they might not get otherwise." Lula said there is plenty of room for the program to expand. "We probably have from 25 to 100 pounds of overproduction each meal period, and we have 21 meal periods in a week," he said. "And that's just at one location (Reisner), and we have three locations. Right now, the students are collecting at one meal (Friday lunch) at Reisner Dining Hall. "I'm a huge supporter," he added. "I love this program."

**-Nick Lula, Director of Campus Dining,
Shippensburg University**



Images courtesy of FRN at Shippensburg University





MEMBER SUPPORT OVERVIEW

The mission of FRN Member Support is to provide resources and advice to official FRN chapters to expand their capacity and impact, and to increase visibility on campus, in their communities, and on a national level. FRN Member Support works to build strong connections among all chapters and an affiliation with FRN National via monthly video chats, regional summits and a yearly national conference.

Grants to Chapters

Food Recovery Network is committed to supporting chapters not only with human resources but also financially. This school year, each official FRN chapter was eligible to apply for up to \$500 per semester to aid in costs related to getting food recoveries started or greatly expanding their existing recovery programs. As students neared their first recovery, and as they secured new restaurants and dining halls to recover from, FRN assisted in purchasing aluminum or reusable containers, ZipCar rentals and, occasionally, equipment to transport food via bicycle or on foot. FRN grants also cover standard food safety supplies such as thermometers and thermal bags, and can be used toward food safety or food handling certificates for student leaders and volunteers when requested by dining managers or partner agencies.

CAMERON KRITIKOS, FRN AT CALVIN COLLEGE, ON THEIR FIRST RECOVERY!



Image courtesy of FRN at Calvin College

Main Challenges and Overcoming Obstacles

Student Level

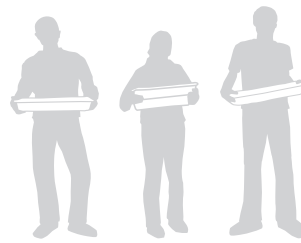
Maintaining a Working Relationship with Dining Services

At the start of this school year, some chapters faced changes in dining service providers or dining staff, which essentially required a start from scratch. Member Support was available to coach students through re-establishing relationships and pursuing other avenues of donation.

Recruiting and Retaining a Strong Volunteer Base

Echoing the obstacle faced by the Expansion Team—delegation of responsibilities—a small number of FRN chapters have yet to build out a base of reliable and dedicated volunteers to recover food on a regular basis. Incorporating FRN into other environmental, sustainability, social justice or community service offices or clubs is a later-adopted strategy to ensure a readily available network of committed volunteers.





Too Many Volunteers, Not Enough Food

While some FRN chapters have a proportionate number of recoveries to volunteers, other chapters struggle to balance frequency and amount of recoveries with volunteers. Often, more students are interested in getting involved than is actually feasible. In the coming year, strong foci will be on diversifying programming to engage more volunteers (hosting events and planning awareness and educational campaigns) as well as establishing new recovery locations and developing meaningful and mutually beneficial relationships with partner agencies. These varied initiatives, beyond the basics of picking up food from dining halls on a regular basis, will engage broader skill sets and shine a spotlight on the student leaders committed to making a difference on campus and beyond.

FRN AT FRESNO STATE ENGAGES THEIR VOLUNTEER BASE AT A HUNGER AWARENESS EVENT



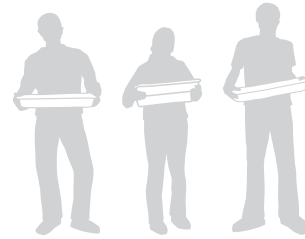
Image courtesy of FRN at Fresno State

Recognition on Campus

FRN does not require students interested in establishing a food recovery program to first become a recognized organization on campus. While this allows for chapters to begin recovering without navigating additional campus bureaucracy (beyond dining), it also at times limits students' ability to host events or request funding from the student government. Moving forward, starting during the Expansion process, we will advise students to either become a part of an existing club or to create their own recognized organization as soon as possible. Member Support will follow up with students to ensure they have completed or are going through this process.

City Mission has always relied on donations, but the donations through the university add a larger variety, Brehm said. She said they serve more food from different cultures. "It expands what we can do," she said. Her goal in the kitchen is not to make it seem like those eating there are getting someone else's leftovers, but to create food that was made for them with care. She aims to make each and every client feel both valuable and loved

-Amy Brehm, Chef, City Mission (Partner Agency of University of Findlay)



FIGHTING WASTE. FEEDING PEOPLE.

National Level

Capacity

Limited human-power on the Member Support team and the rapid addition of official chapters affected the quality of support we could provide our chapters. We are looking forward to a four-person team for the coming school year.

Disseminating and collecting relevant information

With limited capacity, at times it was difficult to effectively disseminate and collect relevant information from all chapters. The FRN Member Support team will reiterate the importance of regular reporting at the start of the new school year. We are also exploring other channels for communication in addition to the Google and Facebook groups we heavily rely on now.

"[Members of the dining staff are] truly moved by the fact that they are helping those less fortunate, and at the same time supporting a Smith student who has taken this on as a project."

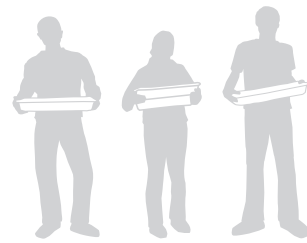
-Kathy Zieja, Director of Dining Services, Smith College

FRN AT WEBER STATE PRESENTS ON
FOOD RECOVERY NETWORK AT THE
CAPITOL BUILDING IN UTAH



Image courtesy of FRN at Weber State





FIGHTING WASTE. FEEDING PEOPLE.

Success Stories

Food to On-Campus Distribution Points

A majority of FRN chapters take the food they recover to hunger-fighting agencies in their communities, working to reverse the disconnect between colleges and universities and the surrounding areas. Universities commonly act as centers for community, and in the case of California State University, Fresno and University of Arkansas, FRN chapters supplement the resources available in the on-campus food pantries.

California State University, Fresno - Bulldog Pantry

The Bulldog Pantry is almost exclusively run by Fresno State student volunteers. Since 2007, the Bulldog Pantry has existed to offer resources in the face of emergency food needs in the community. At the close of the Fall 2013 semester, the Fresno State chapter went on its first recovery, picking up 2,114.6 pounds of food from the University Dining Hall as it closed down for winter break. At the end of the Spring 2014 semester, as the dining hall shut down for the summer, Fresno State FRN recovered 8,353 pounds of food for the Bulldog Pantry. Student and community volunteers bagged and boxed oranges, tomatoes and other produce and brought it over to the Pantry for distribution. These recovered-food donations supplement the Pantry's stock, which is usually purchased from the Fresno Community Food Bank.

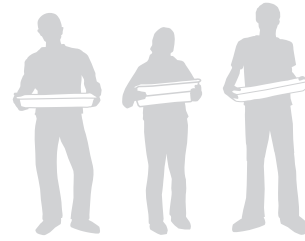
University of Arkansas - Full Circle Food Pantry

Since 2011, the Full Circle Food Pantry has distributed food and personal products to members of the University of Arkansas community. Starting in March of 2014, U of A's FRN chapter, Razorback Recovery, partnered with the Full Circle Food Pantry, supplementing the donations they regularly receive with surplus extra prepared food from the Arkansas Union.

"We serve about 125, 150 needy people in the afternoon around noon-time, and we divide the food up, share it, and we serve it everyday. Like tomorrow we'll serve it, and it helps very much. We appreciate everything you guys do for us."

-Kevin Fitzpatrick, Staff, Kate's Kitchen/Providence Ministries (partner agency of FRN at Smith College)





Gleaning

California State University, Fresno

Fresno State FRN visited a local orange grove and gleaned 300 pounds of ripe oranges in a single day!



Image courtesy of FRN at Cal State Fresno

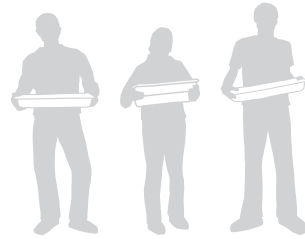


Image courtesy of FRN at Brown University

Brown University

Inspired by what FRN does on-campus, Michelle Zheng of Brown University decided to take food recovery to the fields. Zheng, alongside nine others who represented both FRN and Rhode Island Homeless Advocacy Project (RIHAP), got in contact with nearby Pippin Orchard to see firsthand how much food can be gleaned directly from the fields. After one morning, they had gleaned over 700 pounds of produce from the orchard, leaving the group excited about what could come from supporting local farmers and connecting them with community partners. “And what FRN does on college campuses can be considered gleaning in a more modern context: the dining halls are now the fields, and leftover food the crops.”

FOOD RECOVERY NETWORK



FIGHTING WASTE. FEEDING PEOPLE.

Changing Dining Policies

Colorado College

Colorado Springs Food Rescue, the umbrella organization for food recoveries on the Colorado College campus and beyond, was frustrated that they could not recover food from self-serve buffets. What's the difference, they wondered, between the last person that serves him- or herself at the dining hall and the first person that eats the food at the partner agency, if all food safety precautions are taken? So the students worked with BAMCO to change the corporate policy around recovering self-serve items. Now, if it is allowed by local health code, students are allowed to donate self-serve items. This policy change allowed FRN at Goucher College in Maryland to greatly increase their recovery ability. ¹

Awards

A few highlights of awards FRN chapters won or were nominated for this semester

Outstanding Community Service Award - FRN at Lycoming

Quiet Influence Award Winner - FRN at Michigan

Red Ideas Festival Winner - Cornell Food Recovery Network

"We love it whenever we get to go on a recovery and see the faces of people that work in dining. They are super excited to see us come in and pick the food up from them, because they don't like to waste food either. Whenever we get in there, they have bags of bread set up for us, and they do it with care because its going for a good cause."

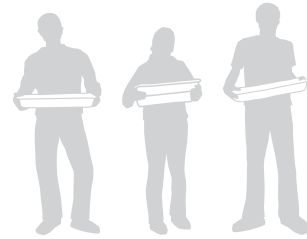
-Lindy Nelson, FRN at Texas A&M



1

<http://sites.coloradocollege.edu/bulletin/2014/04/student-founded-nonprofit-changes-corporate-policy/>





FIGHTING WASTE. FEEDING PEOPLE.

FRN on Social Media

Over the past school year, we've seen a real uptick in FRN chapters using social media to organize, promote and celebrate their work on campus and in their communities. Over 25 chapters have Facebook pages, and nearly 20 are on Twitter. Several chapters chronicle their regular recoveries on Instagram (#nofilter, obviously!). In addition to the outward-facing Facebook pages, many students working to get their food recovery programs up and running and building sustainable and robust on-campus organizations use more private Facebook groups to disseminate important information, create community and for general project management.

FRN National enjoyed nearly 7,000 new likes on Facebook over the past year, just shy of tripling our fan base. FRN's page is a space to highlight the work of our chapters, and spark conversation and inspire action on hunger and food waste in America.

FRN actively engaged online communities on Twitter, Instagram, Pinterest and Google+.

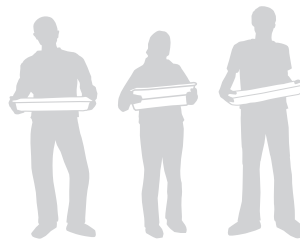
"It started out as an assignment for class," said Qawasmy, who runs the Food Recovery Network chapter along with Sarah Maize, Morgan Livingston and Amanda Wheeler. "We're all social work students, and we take a class called Practice with Organizations and Communities. As part of that class, we were assigned to test and pilot this program. "But it's really grown into something we didn't expect," she added. "It's something we've all become passionate about. It's not only helping the community around us, but the university as well. I'm happy we did this, and I'm fortunate to be part of this. It shows that even if you're a student, you can do something to make a difference."

-Christina Qawasmy, FRN at Shippensburg University



FOOD RECOVERY NETWORK

FIGHTING WASTE. FEEDING PEOPLE.



VII. NATIONAL CONFERENCE

230 student leaders representing 56 colleges across 25 states attended our 2014 Food Waste and Hunger Summit this year; 72 of those students represented 27 unique Food Recovery Network chapters.



Image courtesy of FRN National

In April 2014, FRN and the Campus Kitchens Project (CKP) co-hosted the first annual Food Waste & Hunger Summit at Northwestern University in Evanston, IL. It was a major success! FRN hosted 12 sessions, covering topics from Recovering Food at the Consumer Level to using social media on campus.

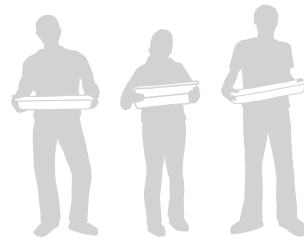
Student leaders from several FRN chapters hosted their own sessions—Cameron Caja and the Razorback Recovery team (FRN at U of Arkansas) presented about fighting hunger on campus, while Dylan Bondy shared his chapter's success in building food recovery infrastructure to fight rural hunger and Sibyl Brown of Smith College co-hosted a session on navigating campus

On Saturday night, we hosted an FRN Summit at the nearby St. Mark's Episcopal Church, giving FRNs the opportunity to share a meal and spend quality time together. In our increasingly virtual world, the chance to make real-life connections is invaluable.



Image courtesy of Andrew Konnerth, Friar Food Rescue





FIGHTING WASTE. FEEDING PEOPLE.

“The Food Waste and Hunger Summit held in Chicago was as inspirational as it was informative. Having the opportunity to connect with others who care about the movement to end hunger as much as I do was truly motivational.”

- Kevin Finkelstein (Becker College)

“We wanted to thank you for everything you’ve done this weekend--it was amazing!!”

- Katie Wunsch (University of Missouri)

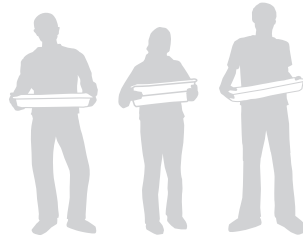
“It was really fantastic to meet you all this past weekend. The other Carleton students and I had a really great experience at the conference and came away with a lot to talk about and a bunch of ideas for our chapter. It’s truly inspiring what y’all are doing and I just wanted to say how much I appreciate all of the help and assistance you’ve given me in getting Carleton’s chapter started.”

- Shira Kaufman (Carleton College)

OUR FRNDS AT THE UNIVERSITY OF RHODE ISLAND ENJOYING THE 2014 FOOD WASTE AND HUNGER SUMMIT



Image courtesy of FRN National



FIGHTING WASTE. FEEDING PEOPLE.

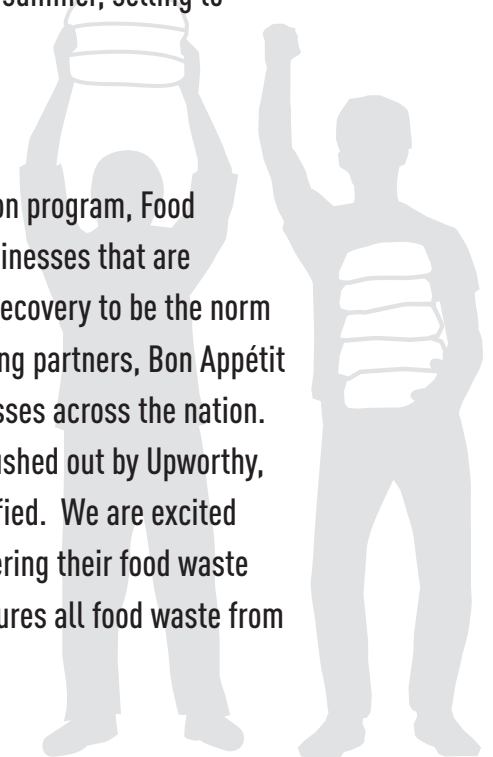
VIII. EARNED INCOME MODELS

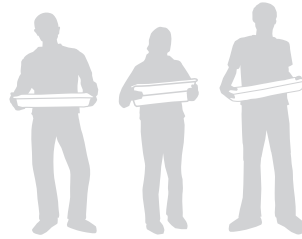
Recovered Food CSA

This year, FRN piloted a program called the Recovered Food CSA. The goal of the program was to test out a new way to create a sustainable revenue source to fund Food Recovery Network's efforts on college campuses. The CSA took gleaned produce from farms that otherwise would have been wasted and sold it to University of Maryland – College Park students for a discounted rate of five pounds for five dollars. For every bag of produce sold, we donated a similar five-pound bag to a hungry family in DC through our partner, the Mid-Atlantic Gleaning Network. We sold over 7,000 pounds of produce from November 2013 to May 2014, and generated \$6,490 for FRN. The Recovered Food CSA ultimately was not able to scale beyond a few hundred customers per week and was discontinued. However, it generated enough revenue to cover its costs and was one of the first attempts at creating a sustainable business model around selling recovered food. Evan Lutz, who began as an intern for FRN, is now pursuing the concept as a for-profit social enterprise called Hungry Harvest, and has raised enough seed funding to pilot the concept further this summer, selling to neighborhoods in Montgomery County, Maryland.

Food Recovery Certified

Food Recovery Network announced the launch of our new certification program, Food Recovery Certified, this past April. This program recognizes food businesses that are recovering their surplus food to people in need and pushes for food recovery to be the norm in America instead of the exception. With the guidance of our founding partners, Bon Appétit Management Company and Sodexo, we have reached 40 food businesses across the nation. Our launch was marked by a video produced by NationSwell, later pushed out by Upworthy, detailing the beginnings, process and impact of Food Recovery Certified. We are excited to bring on our newest (to-be) partner, Zero Percent, who will be offering their food waste technology to create a new level of Food Recovery Certified that ensures all food waste from a food business that can be donated is donated to nonprofits.





FIGHTING WASTE. FEEDING PEOPLE.

IX. BUZZ ON FRN NATIONAL

MSNBC¹

Do Something Awards²

TakePart Live

Nationswell³

People.com⁴

Upworthy⁵

New York Times⁶

Food Tank⁷

Grist.org

Treehugger

With the help of CIW Chef Manager Rich Herb, the 10 volunteers recovered 153 pounds of food one evening. Leftovers such as cod, vegan deserts, pizza and bagels were then delivered to Volunteers of America, Rescue Mission, the YMCA and the Salvation Army Soup Kitchen. Maya Yair said that the group started with CIW after Herb expressed enthusiasm about the effort. "This is such an exciting program; the staff is so behind this," Herb said. "This is a long time coming, and it's necessary that we give back to the community."

-Rich Herb, College-in-the-Woods Dining Hall Chef Manager, FRN at SUNY Binghamton

1 <http://www.nbcnews.com/id/21134540/vp/52145536#52145536>

2 <https://www.dosomething.org/blog/meet-ben-simon-do-something-awards-nominee>

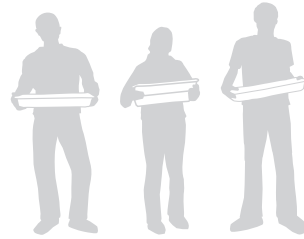
3 <http://nationswell.com/three-years-200000-pounds-later-food-recovery-network-still-asks-gonna-eat/>

4 <http://www.people.com/people/article/0,,20783867,00.html>

5 <http://www.upworthy.com/this-guy-was-shocked-at-the-amount-of-food-his-college-cafeteria-threw-away-so-he-did-something-3>

6 http://www.nytimes.com/2014/05/17/business/cities-and-companies-tackle-the-food-waste-problem.html?_r=0

7 <http://foodtank.com/news/2013/09/americas-food-waste-problem-and-hope-in-the-food-recovery-movement>



FIGHTING WASTE. FEEDING PEOPLE.

X. NATIONAL PARTNERSHIPS

Food Recovery Network’s national and regional partnerships have helped expand the food recovery movement greatly over the past year. We now hold partnerships with three of the four major food service providers: Sodexo, Bon Appétit Management Company (BAMCO) and Chartwells Higher Education Dining Services, and are working on a partnership with Aramark. We have strengthened our relationship with the Environmental Protection Agency (EPA) over the past year and added several smaller-scale partnerships with organizations like the Pennsylvania Environmental Resource Consortium (PERC) and the College and University Food Bank Alliance (CUFBA).

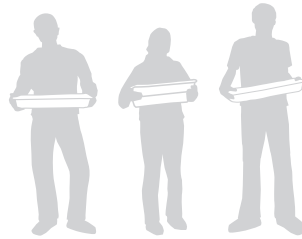
Sodexo

Our relationship with Sodexo has strengthened significantly over the past year. As a founding funder they have an invested interest in our success and regularly check in with our work. There are official FRN chapters at 18 Sodexo campuses. While most of our success comes from students approaching us, information about working with FRN is available on Sodexo’s internal website and dining managers have enthusiastically reached out to us to initiate programs on their campuses.

Bon Appétit Management Company (BAMCO)

FRN works closely with Claire Cummings, Waste Specialist at Bon Appétit Management Foundation to navigate obstacles and policy issues in dining halls and even at the municipal level. Claire’s dedication to fighting waste and feeding people has ensured maximum recoveries and cooperation at our 12 BAMCO campuses and beyond. BAMCO is a founding partner for Food Recovery Certified.





FIGHTING WASTE. FEEDING PEOPLE.

Chartwells

Chartwells Higher Education Dining Services became a partner of FRN in February of 2014. There are 14 official FRN chapters at Chartwells schools. All Chartwells dining managers have received information about how to start an FRN chapter at their school; by Fall 2014, we expect to have at least two official chapters as a direct result.

Aramark

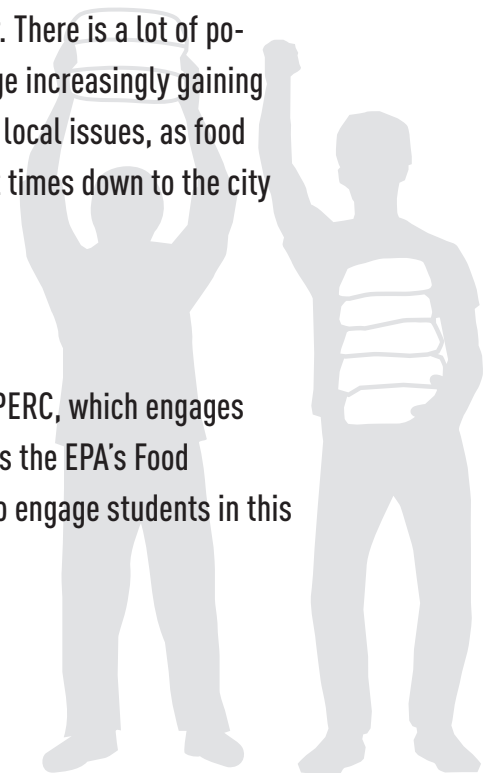
We have been in negotiations about a partnership with Aramark for a while and the going is slow. We have started chapters at Aramark schools as a result of working with them through their existing partner, Food Donation Connection (FDC). In the future bypassing the extra red-tape involved with FDC we would need to draft a legal document, similar to the arrangement we have with Sodexo.

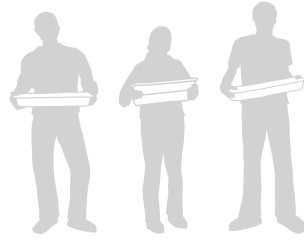
Environmental Protection Agency (EPA)

FRN's relationship with the EPA has strengthened over the past year. There is a lot of potential for growth in this area with the EPA's Food Recovery Challenge increasingly gaining traction. FRN's partnerships with regional EPA offices help navigate local issues, as food recovery laws and policies are highly variable across the country, at times down to the city level.

Pennsylvania Environmental Resource Consortium (PERC)

During the Fall 2013 semester, FRN established a relationship with PERC, which engages institutions of higher education in environmental campaigns, such as the EPA's Food Recovery Challenge. FRN is a tool in the box for campuses looking to engage students in this particular campaign.





FIGHTING WASTE. FEEDING PEOPLE.

College and University Food Bank Alliance (CUFBA)

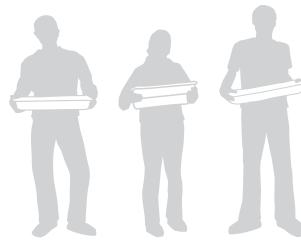
Our partnership with CUFBA is an example of how FRN is linking with other student-led hunger fighting organizations across the country; we have agreed to work together on campuses when possible and CUFBA has disseminated information about FRN and how to get involved to all of their members.

United Nation's Zero Hunger Challenge

In Fall 2013, FRN signed on as an official participant in the UN's Zero Hunger Challenge, a global initiative to end hunger in our lifetimes. The ZHC is based on five principles, including achieving zero food waste and sustainability for all food systems, established by UN Secretary General Ban Ki-moon at the 2012 Rio+20 Summit. The principles of the ZHC and its focus on solutions align readily with what we do at the Food Recovery Network.

"Our relationship with our partner agency, St. Peter's Kitchen, is one of the highlights of our chapter. St. Peter's Kitchen is a local lunch soup kitchen that serves upwards of 140 people every weekday. We have a dynamic relationship with them – we work with them if we can't get food over to them for some reason, such as if the weather isn't great, as it often is in Rochester, and they have been really accepting and understanding. Currently we are working on a video between dining services, [our] chapter, and St. Peter's Kitchen to highlight the process. Additionally, our whole chapter will be going there in early April and having lunch with clientele, eating the same meals, and working to overcoming the stigmas and stereotypes that comes with community members that go to soup kitchen for lunch. This whole experience has taught us a lot, and we continue to learned even more from the director, Patty, because she is a wonderful, warm person. We do as much as we can for them, but realistically they have done more for us. They opened their doors to us, and we both benefit from it."

-Sara Ribakove, FRN at the University of Rochester



XI. OUTREACH

Pennsylvania Environmental Resource Consortium (PERC) Conference

Eileen was invited to speak on a panel about the EPA's Food Recovery Challenge at a PERC conference in October, alongside representatives from Sodexo and the EPA. As a direct result of her participation on this panel, we have added five new official chapters (Shippensburg University, Susquehanna University, Penn State Erie The Behrend College, Mercyhurst University) with West Chester University ready to come on board in Fall 2014.

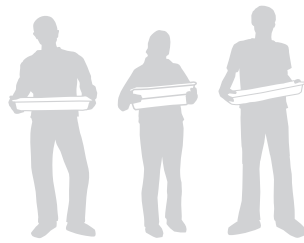
Power Shift

The fourth Power Shift conference attracted thousands of youth from across the country to Pittsburgh, PA for a weekend of workshops, panels and campaign planning around issues related to environmental justice, climate change, clean energy and more. Food Recovery Network joined the Organization Fair all weekend, talking to students about food recovery and building a more just and comprehensive food system on campus and in their communities. Additionally, FRN co-founders Andrew Bresee and Mia Zavalij co-presented a workshop with FRN National's Autumn Rauchwerk on the topic of food waste in America and joining Food Recovery Network as a solution. The full room of more than 50 people included some students already building FRN chapters on their campuses, and many enthusiastic about getting started. Our chapters at the University of Kansas and the University of Mary Washington were started as a result of our presence at Power Shift!

AUTUMN MAKES NEW FRNDS AT
POWER SHIFT 2013!



Image courtesy of FRN National



World Federation of UNESCO Clubs, Centers and Associations International Conference

Focused on the topics of global ethics, sustainable development and social media, the 2014 UNESCO conference aligned readily with FRN's commitment to better resource distribution and food security in America. Autumn Rauchwerk participated in a panel discussion on Sustainable Business, delivering a 20 minute presentation and fielding inquiries from the audience alongside the other panelists.

Smart and Sustainable Campuses Conference

The ninth annual Smart and Sustainable Campuses Conference brought together nearly 400 sustainability professionals and student leaders in Baltimore, MD in early March 2014. In addition to a comprehensive display in the Exhibit Hall, FRN spearheaded two food recoveries over the course of the conference to further reduce the conference's already small environmental footprint. In conjunction with local FRN chapter at Goucher College, we recovered over 110 pounds of food in total for Project Plase, Inc. in Baltimore. It was a pleasure coordinating the recovery with the Hyatt Regency Baltimore on the Inner Harbor, and exciting to learn about the ways they reduce food waste on a regular basis, by serving leftovers to employees rather than trashing perfectly good food.

FRN AT GOUCHER HELPS RECOVER
FOOD FROM THE SMART AND
SUSTAINABLE CAMPUSES CONFERENCE



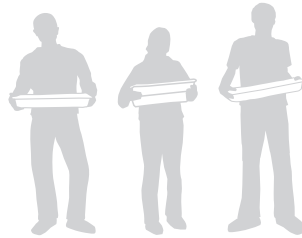
Image courtesy of FRN National

Edible Institute

In May 2014, the Edible Institute hosted a two-day think tank with the publishers and communities behind 80 Edible magazines across the country, and a host of leaders and innovators from the greater food realm. Ben Simon joined a panel on the future of food service hosted by BAMCO's Claire Cummings.

Global Entrepreneurship Summit

Ben Simon attended the summit in Kuala Lumpur, Malaysia in October. 2013 The GES convened entrepreneurs, investors, academics, startup organizers, business people, and government officials from over 100 countries. Ben participated in a panel discussion and served as a pitch-competition judge at Social Enterprise Alliance Malaysia's official satellite event xCHANGE.



FIGHTING WASTE. FEEDING PEOPLE.

XII. LOOKING AHEAD

Goals for the 2014-2015 School Year

Expansion

Total Number of Chapters by May 2015: 150

Average Time Taken to Start a Chapter: 8 Weeks

Total Number of States with Chapters: 35

Total Number of Partner Agencies Worked with: 325

Member Support

Total Number of Pounds Recovered Since 2011: 825,000

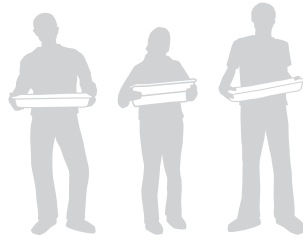
Total Number of Volunteers: 2,100

Total Number of Recovery Sites: 520

Number of Recoveries Per Semester (Per Chapter): 20



FOOD RECOVERY NETWORK



FIGHTING WASTE. FEEDING PEOPLE.

STAY CONNECTED ALL YEAR ROUND!

 www.facebook.com/foodrecoverynetwork

 www.foodrecoverynetwork.org

 [@foodrecovery](https://twitter.com/foodrecovery)



Image courtesy of FRN at Texas A&M



Image courtesy of FRN National