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Food Recovery Network and Campus Kitchens Project Unite to Expand Student-Led Food Recovery

COLLEGE PARK, MARYLAND — September 4, 2019 — Food Recovery Network (FRN) and Campus Kitchen Project (CKP) are uniting to expand food recovery to colleges and universities across the nation. Starting in August, Campus Kitchens Project and Food Recovery Network will begin transitioning Campus Kitchens Project Chapters to Food Recovery Network Chapters. This strategic transition will align student-led food recovery efforts with a single, strongly positioned national organization and set up Food Recovery Network, individual Campus Kitchens, and the wider food recovery movement for lasting success.

Food Recovery Network is inviting the more than sixty Campus Kitchen Project chapters nationwide to join the FRN community; their student leaders have a strong dedication to fighting food waste and hunger and they will help advance FRN's mission through their experience and influence. Regina Anderson, Executive Director of FRN, said "we're committed to making food recovery, not food waste, the norm in higher education and we'll provide all of the individualized support each Campus Kitchen needs to ensure their transition is as seamless as possible. We're thrilled to welcome these food recovery student leaders into our Network of more than 200 Chapters and we'll work to empower them to continue doing what they do best: recovering and donating surplus food to those in need."

"The landscape of food recovery has grown and diversified since 2001, when DC Central Kitchen started the Campus Kitchens Project. Ever since FRN started, we've respected their model and ability to empower students to do food recovery. As we looked to secure the long-term success of student-led food recovery movement, we decided CKP needed to unite with FRN," said Robert Egger, DC Central Kitchen Founder and FRN Advisory Board Member. Mike Curtin, CEO of DC Central Kitchen said, "We are so proud of our students' incredible efforts and leadership over the last 18 years. The food recovery movement is now poised for an even brighter future, and this move aligns with DC Central Kitchen's strategic focus on providing job training,

creating good jobs, and expanding access to nutritious, dignified food specifically within the DC region.”

As the food recovery movement moves into its next chapter, a unified national Network of student-led chapters at colleges and universities presents a unique opportunity to command change within higher education nationwide. This expanded Network of passionate students will make food recovery, not food waste, the standard on their campuses and within their communities.

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About Food Recovery Network

Food Recovery Network (FRN) unites and supports college student leaders in the fight against food waste and hunger in America. Since 2011, FRN students have recovered more than 3.9 million pounds of surplus food from their cafeterias and local restaurants. This food would have gone to waste, but because of their hard work it is feeding hungry Americans. Food Recovery Network has more than 200 college campus chapters in 44 states and the District of Columbia. For more information about Food Recovery Network, and to join our effort, visit www.foodrecoverynetwork.org. Follow us on Twitter @FoodRecovery and Instagram @FoodRecovery and like us on Facebook at www.facebook.com/FoodRecoveryNetwork.

About DC Central Kitchen

Founded in 1989, DC Central Kitchen (DCCK) is an iconic nonprofit and social enterprise that combats hunger and poverty through job training and job creation. The organization provides hands-on culinary job training for individuals facing high barriers to employment while creating living wage jobs and bringing nutritious, dignified food where it is most needed. DCCK’s social ventures include serving scratch-cooked farm-to-school meals in DC schools, delivering fresh, affordable produce to corner stores in neighborhoods without supermarkets, and operating a fast-casual cafe. DCCK has been featured in national media including The Washington Post, The Atlantic, National Geographic, PBS NewsHour, and more. To learn more, visit dccentralkitchen.org or follow @dccentralkitchen on Instagram.