

THE
CAMPUS KITCHEN SM
at the **UNIVERSITY**
of **GEORGIA**

Perspectives on Food Recovery

The Campus Kitchen at UGA is a *student-powered hunger relief* organization fighting senior hunger and food waste in Athens, GA.



@CK_UGA



The Campus Kitchen at UGA



CampusKitchenUGA



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A PROGRAM OF THE UGA OFFICE OF SERVICE-LEARNING

Outline

- *Campus Kitchen Overview*
- *How We Waste Food*
- *Bill Emerson Good Samaritan Food Donation Act*
- *Campus Kitchen Model*
 - Internal food safety standards
 - Best practices for duplication

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While **40%** of U.S. food is **wasted** each year,

1 in 5 Athens-Clarke County residents

don't know where their next meal will come from.



Food In•se•cu•ri•ty: (noun) lack of access, at times, to reliable and sufficient quantities of affordable, nutritious food for an active, healthy life

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Campus Kitchen Overview

- *Building on Existing Assets*

- Recover food that would otherwise go to waste
- Put unused kitchen space to work



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Campus Kitchen Overview

- *Going Beyond the Meal*

- Hunger is not solved with food
- Identify specific needs and develop programs that get at the root of hunger



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Campus Kitchen Overview

- *Developing Student Leaders*
 - Opportunities to lead and learn
 - Academic service-learning



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How We Waste Food



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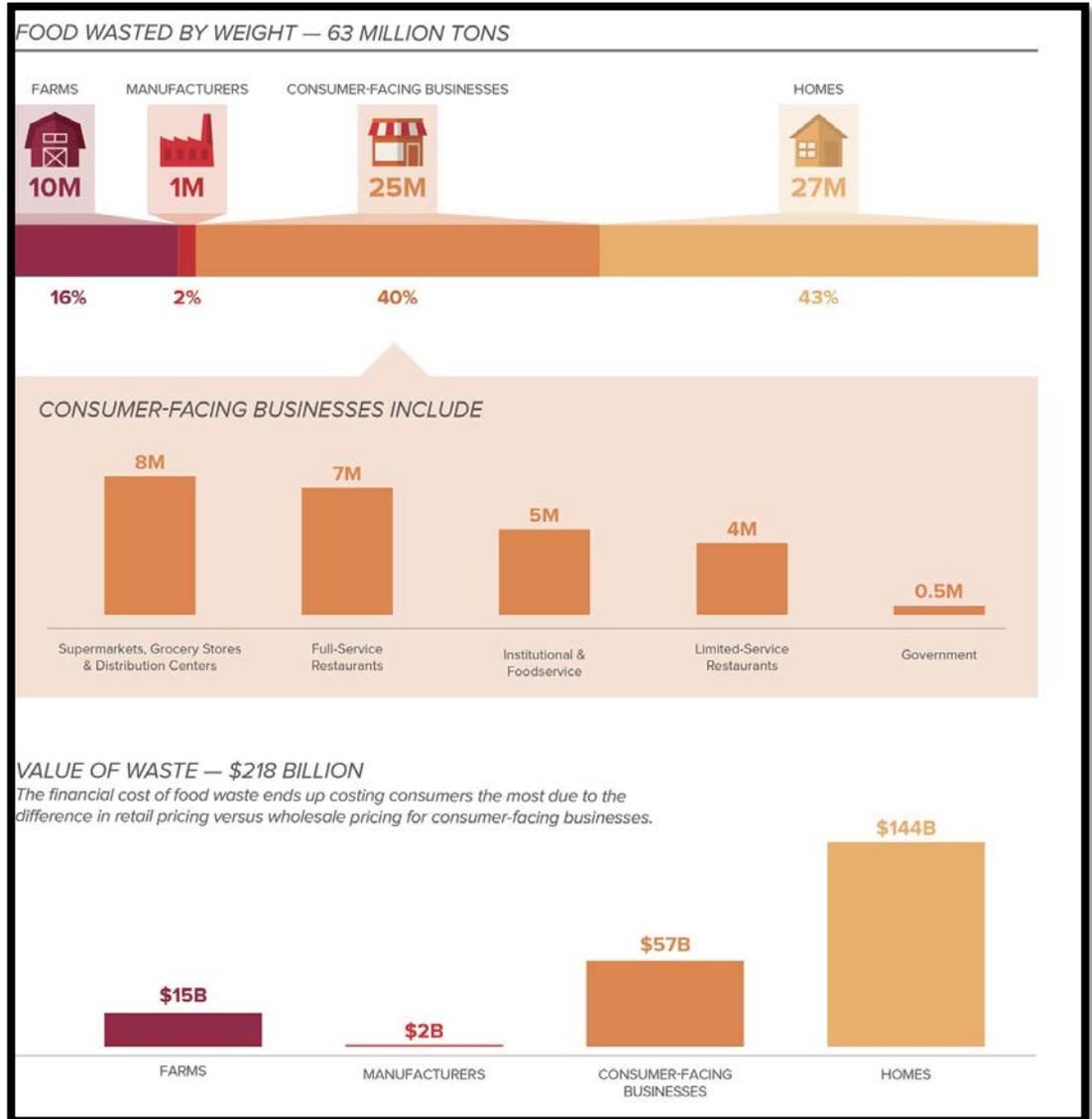


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Food Waste Across the Sectors

Taken from ReFED: A Roadmap to Reduce U.S. Food Waste by 20 Percent



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Sources of Food Waste

- *Farm Waste*
 - Seconds and ugly produce
 - Strict cosmetic standards
- *Consumer-Oriented Businesses*
 - Grocery store surplus
 - Confusion over date labels
 - Unpredictable consumer demand
 - Restaurant pan waste
 - Unpredictable consumer demand



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Common Barriers in Initiating

- *Lack of understand on food donation policy*
 - Fear liability and reputation damage
- *Possible additional labor needed for donations*
 - Logistical concerns
- *Not aware of (or confident) in willing partners*
 - Logistical concerns
 - Pickiness of receptive organizations
 - Recipient agency consistency

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Bill Emerson Good Samaritan Food Donation Act (1996)



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Good Samaritan Food Donation Act

- *Purpose of the Act:*

- Protects donors and recipients against liability of donated foods as long as there has been no gross negligence or intentional misconduct

- *Applies to:*

- Corporations, individuals, partnerships, organizations, nonprofits, and government entities and all sectors of the food industry

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Good Samaritan Food Donation Act

- *What is protected?*
 - Products that meet all quality standards imposed by regulatory agencies even though the food may not be **“readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions”**
- *Some foods included:*
 - Dry, refrigerated and frozen foods
 - Prepared foods not served
 - Semi-finished product

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The Campus Kitchen Model



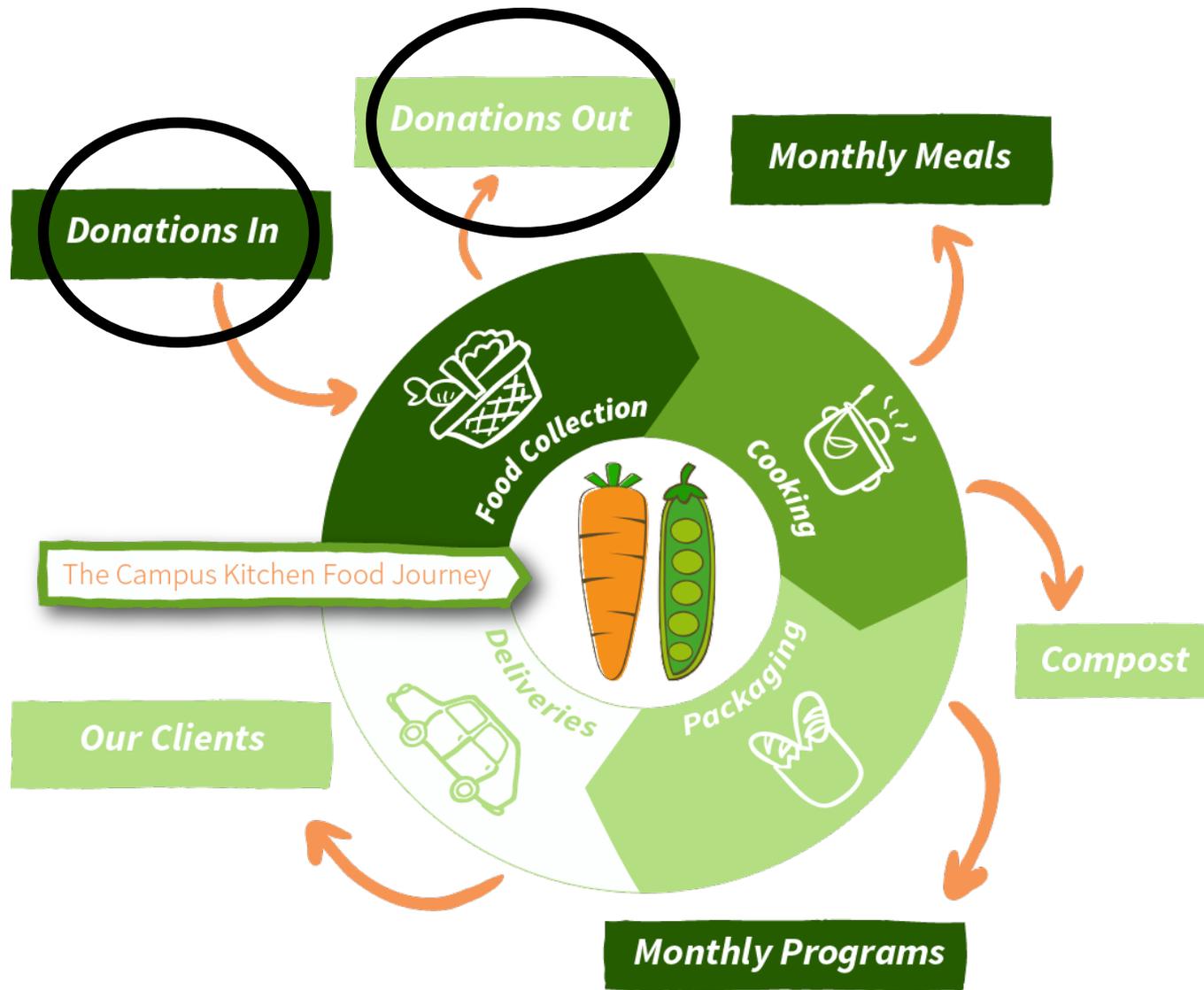
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Internal Food Safety Standards

- *Self-imposed*
- *Working in a commercial kitchen*
 - Inspected regularly by the health department
- *ServSafe training for student leaders*
 - Teach Food Safety Manager course and must pass national exam
- *HACCP paperwork trail*
 - Tracking time and temperature



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Best Practices

- *Structure and consistency proves credibility*
 - Reliability and consistent process
 - Transparent food safety standards
 - Sub-donating to different organization
- *Tax Incentives*
 - Particular success with farmers
 - 2015 Path Act: more permanent tax break and benefits for donors

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Best Practices

- *Recognition in social media and press*
- Frequent reminders of destination

 **The Campus Kitchen at UGA**
Published by Kaeli Rose Evans Beck [?] · September 12 at 11:53am · 🌐

Did you know the [Athens Farmers Market](#) vendors donate extra produce to CKUGA on Saturday mornings? They're bagged up on Sunday night, and go out on Athens Community Council on Aging's Meals on Wheels routes on Monday.

Not only are our community's seniors getting an extra meal, they're getting fresh, local, and nutritious produce delivered straight to their door! Thank you so much to our local farmers!

#CampusKitchen #HungerFighters #GeorgiaGrown #ThankAFarmer #MotivationMonday



 **Athens Farmers Market** shared The Campus Kitchen at UGA's photo.
September 12 at 4:49pm · 🌐

we are so honored to be able to give to this community which has given us so much. thank you, [The Campus Kitchen at UGA](#) for the opportunity to work with you.



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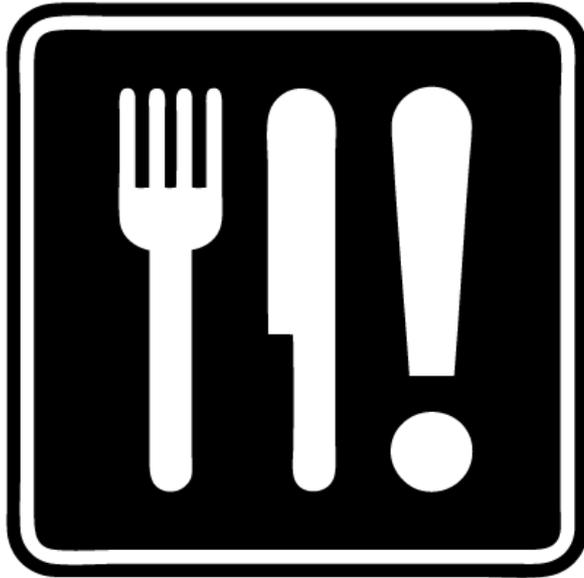
Best Practices

- *Due diligence with older adult clients*
 - Can clients prepare it and know how to cook with it?

Beets	
<p>Info:</p> <ul style="list-style-type: none">- Beets are known for their beautiful red color and their many health benefits! They are also used to make refined sugar.- Beets have a root and stem part, both of which can be eaten. The root has a sweet taste that reflects the high sugar content, and has a crunchy texture. The leaves have a slightly bitter taste, and are similar to swiss chard.- Nutritional Info: Great source of essential nutrients such as fiber, folate, manganese, potassium, iron, and Vitamin C.- Storage: Separate the root from the greens. Keep unwashed beet greens in a plastic bag in the refrigerator. Store the beet root in a separate plastic bag in the refrigerator.	 <p>Best Ways to Prepare:</p> <ol style="list-style-type: none">1. Steaming Wash beet roots under cold running water. Slice into quarters. Fill bottom of steamer with 2 inches of water and bring to a rapid boil. Add beets, cover, and steam for 15 minutes. Beets are cooked when you can easily insert a fork or knife into the beet.2. Salads Wash beet roots under cold running water. Grate raw beets for a colorful addition to salads or a garnish for soups.3. Greens Prepare beet greens as you would spinach or chard: raw in salads, lightly steamed, or sautéed.

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