



SUSTENANCE : YOUTH TO ELDERS

INTRO TO FOOD DESIGN

*fight to end food insecurity
and reduce food waste*



ELDERLY NUTRITION PROGRAMS
CITY OF EL MONTE, CALIFORNIA

1) CONGREGATE MEALS :

SERVED HEALTHY, WARM, WELL-BALANCED MEALS
AT THE EL MONTE JACK CRIPPEN
MULTIPURPOSE SENIOR CENTER

2) MEALS ON WHEELS :

SERVED HOT, WELL-BALANCED FOOD TO ELDERLY
WHO CANNOT PREPARE
ADEQUATE MEALS INDEPENDENTLY



2017 NYC FOOD WASTE FAIR

PHOTO: MICHAEL BRETON

2017 NYC FOOD WASTE FAIR

"A "soup to nuts" approach to food
waste prevention, recovery and recycling."

(foodwastefair.nyc)

-**GOAL:** REDUCE WASTE, MINIMIZE COSTS/
FINES, CATALYZE A GROWING INDUSTRY

EVENT TO TEACH PEOPLE TO RECONSIDER WHAT
IS "FOOD" AND "WASTE"

Food Insecurity

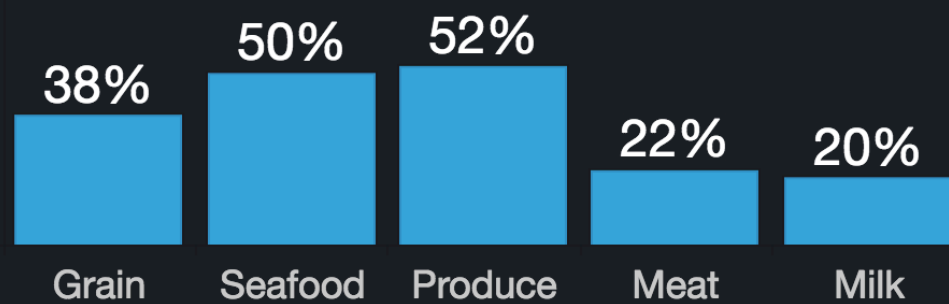


Of the 7.3 billion people on the planet, an estimated 805 million—or one in nine—suffered from chronic hunger between 2012 and 2014, according to the United Nations.



Of the 318.9 million people in the United States, an estimated 49.1 million— or one in seven— were food insecure during 2014, according to the United States Department of Agriculture.

Food Unconsumed (%)



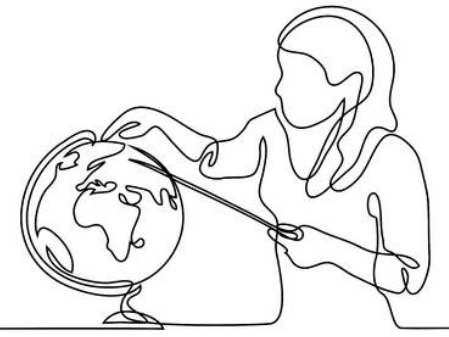
1,160 lbs

of food, on average, is lost to the garbage pail each year by an American family of four.



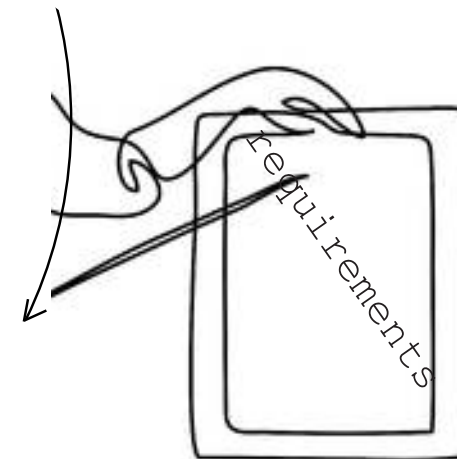


fight for food
insecurity



education proposal

eating for our
future (efp)



community service
requirement



student involvement



partnership with
rescuing leftover
cuisine

Project Proposal

We want to initiate a program that takes **excess food from local restaurants/markets to elderly/senior centers** (Elderly = a specific demographic that often struggles with food insecurity and suffers from the negative impacts of gentrification--e.g. East Village, Chinatown).

Through this program, **we want to fight food insecurity**. We also want **to implement a new system for schools to include an element to the curriculum for students to learn about their environment and community**. It is important to **teach the next generation about their involvement with sustainability and the importance of food waste**, as the world is expected to run out of food' for everyone by 2040 if change is not made. It is our role to consider these factors into our work/design practices to evoke change.

In order to motivate students to become involved and engaged with their community, the students can earn community service credit through our program,

Sustenance: Youth to Elders

Stein Senior Center
at Gramercy Park



Phone Interview with Marilyn
Green:

- Recreational senior center.
- Daily nutritional lunch program

Regulations:

- Formal letter/contract from local participating businesses-- restaurants and/or market.
- Must be packaged and must be able to be stored on shelves.

Rescuing Leftover
Cuisine



Phone Interview with Melinda
Alfano, recruiting director:

Excess Food (accepted):

- Buffet Food
- Packaged foods (temperature)
- Checked, regulated food

Local Organization Involvement:

- Liability check system--companies must pay fees to have their foods be checked
- Enjoy giving back to their community (makes them feel good) (food travel = max. 1 mile radius)

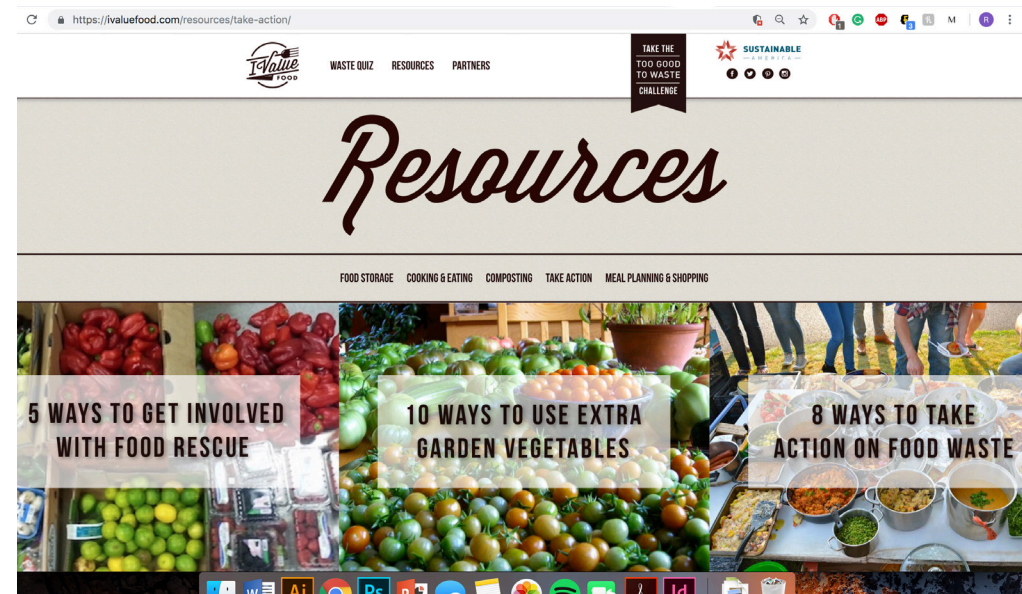


An online website that has information regarding food waste in general, showing statistics of how much food is wasted.

In addition, they provide different examples for how you can reduce food waste and store food properly to last longer.

IT'S TIME TO WASTE LESS,
Enjoy More

This online platform is one example of the education students need to know.



Education

want community service?
come get involved and support your
community



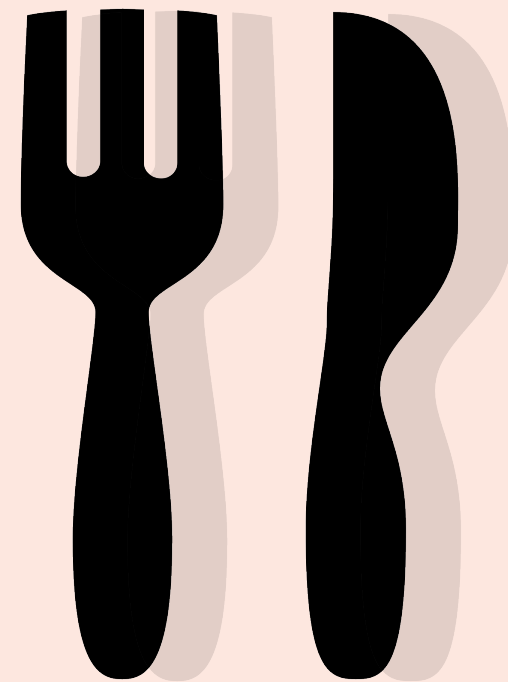
*volunteer opportunities for students or anyone to
help deliver berries to elders and those with food
insecurity.

RESTAURANTS

East Village

partnering with:
rescueleftovercuisine

excess from local restaurants and markets



*volunteer opportunities for students or anyone to
help deliver leftovers to elders and those with food
insecurity.