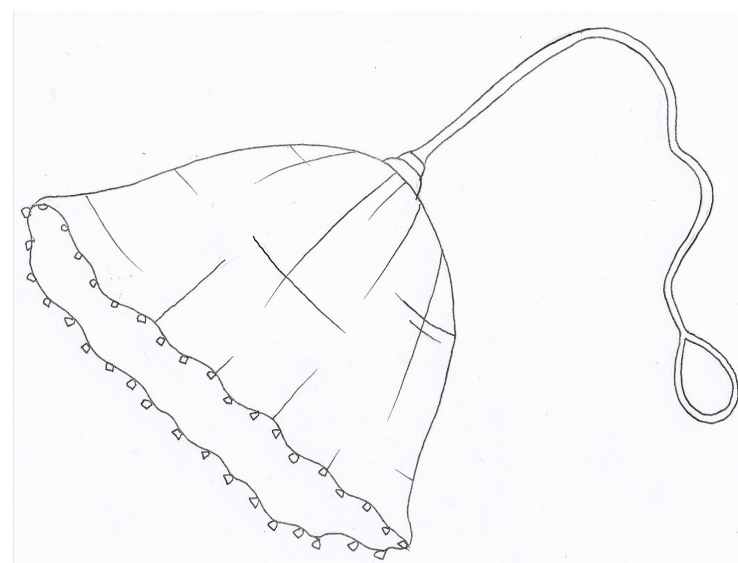


STUDIO JOURNAL

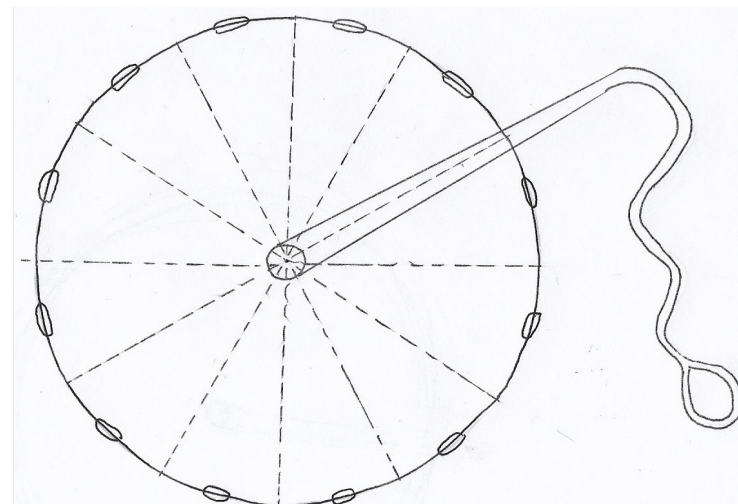
RACHEL KIM

INTRO TO FOOD DESIGN

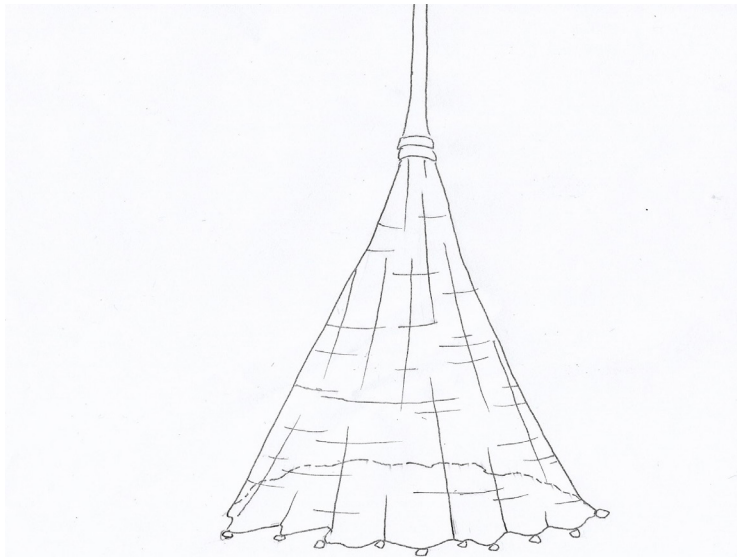
THE NEW SCHOOL, FALL 18
INSTRUCTOR: CAROLIN MEES



CAST-NET SIDE VIEW | HAND-SKETCH BY RACHEL KIM



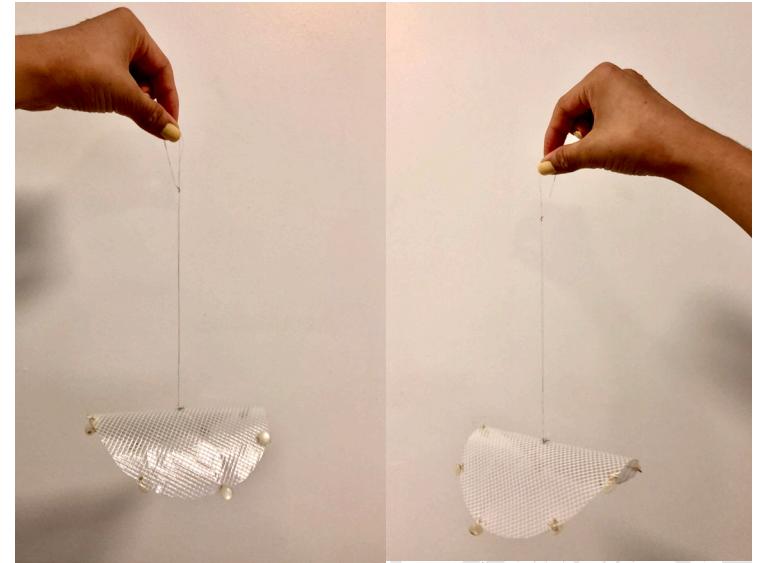
CAST-NET AERIAL VIEW | HAND-SKETCH BY RACHEL KIM



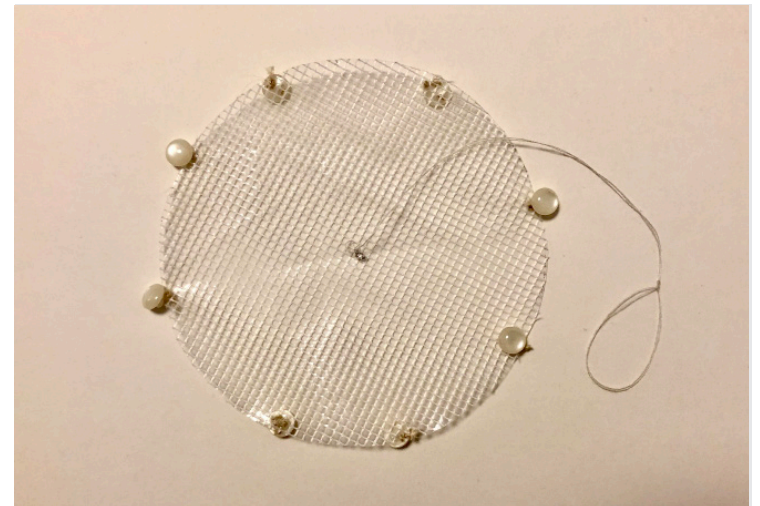
CAST-NET FRONT VIEW | HAND-SKETCH BY RACHEL KIM

Cast-net fishing is a popular, traditional fishing method commonly used to catch large amounts of small to medium-sized fish. Cast-net fishing is also a more sustainable method of recreational fishing. A cast net is a circular net that is thrown or casted onto a large, open area. Cast nets can vary in size; they can be small enough for one person to handle and can be big enough where multiple people must work to-

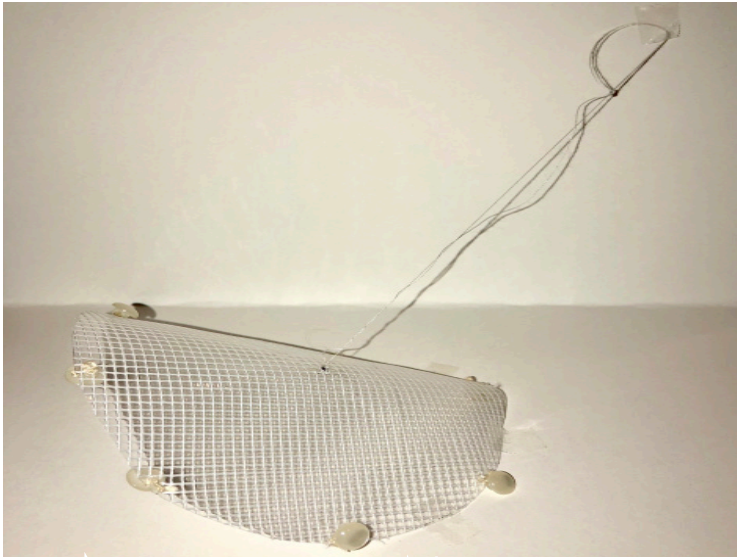
gether. The net is lined with weights, which can each weigh from 7-15 lbs, along the outside edges. The weights sink the net into the water. Because flying fish are attracted to light, fishermen often use flashlights to guide the fish into the net. While the flying fish are guided into the net, fishermen use their strength and balance to pull the net out. This can be quite challenging because the net multiplies in weight with the caught fish.



CAST-NET PROTOTYPE FRONT VIEW | PHOTOGRAPHED BY RACHEL KIM



CAST-NET PROTOTYPE AERIAL VIEW | PHOTOGRAPHED BY RACHEL KIM



CAST-NET PROTOTYPE SIDE VIEW | PHOTOGRAPHED BY RACHEL KIM

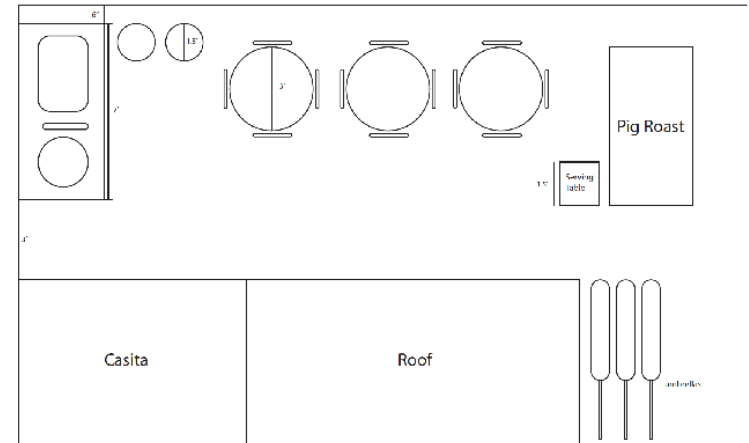
Questions to ask the Gardeners at the La Casita Community Garden:

- 1) What do you do with the harvested crops (from the community garden)? How are the crops being used?
- 2) How does a community garden bring together people and create/promote a sense of a community?
- 3) How and where do you

get the financial needs/funds to hold the events and maintain the La Casita Community Garden?

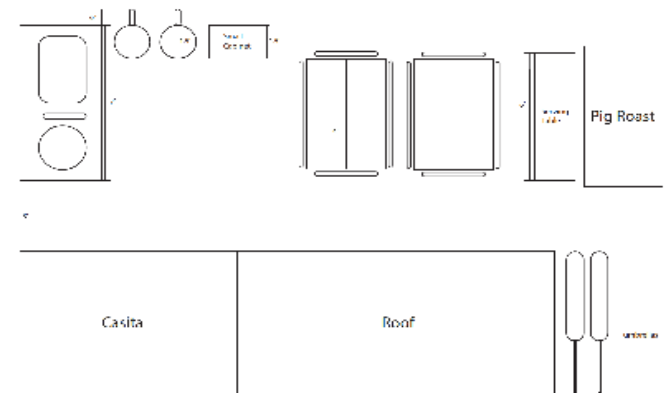
4) How does the La Casita Community Garden deal with unpredictable extreme weather conditions?

5) In what ways does the La Casita Community Garden minimize waste and the use of resources?



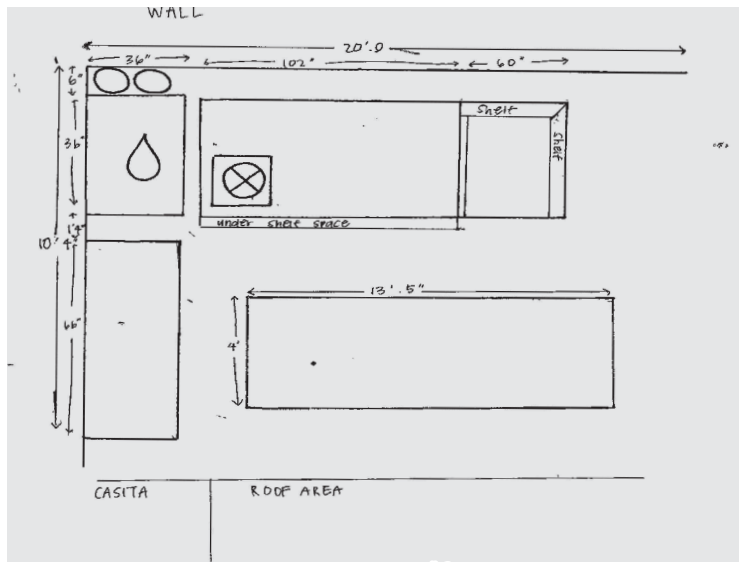
The cooking area is placed against the metal fence, and it is 5' away from the wall of the neighbour. There are drawers underneath the cooking area. There are two water buckets besides the cooking area. They are used for saving water that can be used to wash the dishes. There are three tables for people to have food and play games. The chairs around can be pushed into the tables, which saves a lot of space. Also, there are one umbrella for each table. There is a little serving table in the front of the pig roast.

PROPOSAL #1



The cooking area is placed against the metal fence, and it is 5' away from the wall of the neighbour. There are drawers underneath the cooking area. There are two water buckets besides the cooking area. They have places connected to the tap for saving water. The water can be used for dishes. Besides the tables, there is a small frame for putting bins and pans. There are two long rectangular tables for people to have food and play games. The chairs around can be pushed into the tables, which saves space. Also, there are one umbrella for each table. There is a little serving table in the front of the pig roast.

PROPOSAL #2



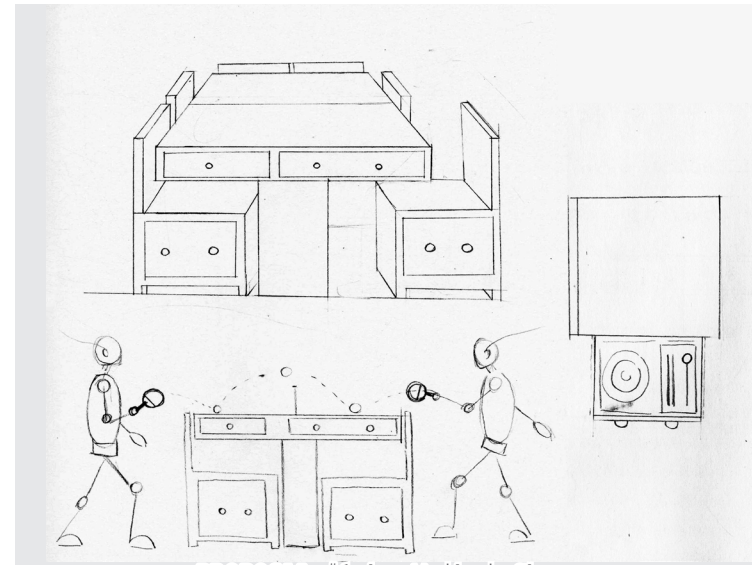
PROPOSAL #3

The proposals are designed to conserve the provided space and maximize storage. We have designed an L-Shaped Area with an island table space. The roof will be created through foldable umbrellas. The umbrellas will be made from sunbrella—a breathable, water-repelling 100% solution dyed fabric. Beneath the kitchen table, there will be storage pull-out drawers. This prevents additional bulk.

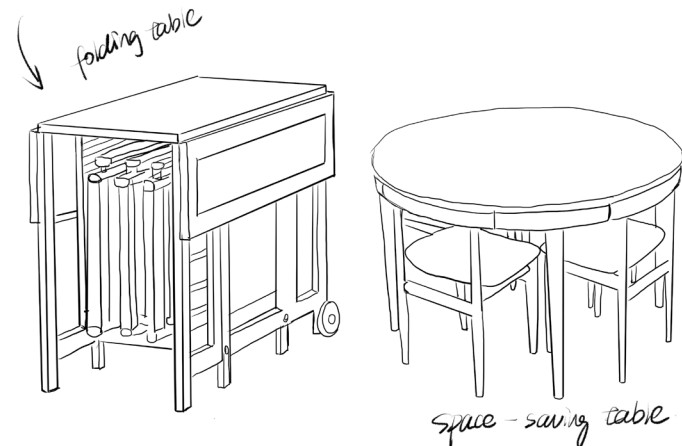
We wanted to add additional table space to promote a larger space for communication and socializing. The tables will be folda-

ble. This allows the garden to have extra open space and extra table space when needed. Next to the kitchen table will be a pantry closet, which will store pots, pans, cooking utensils and supplies, as well as provide extra storage space.

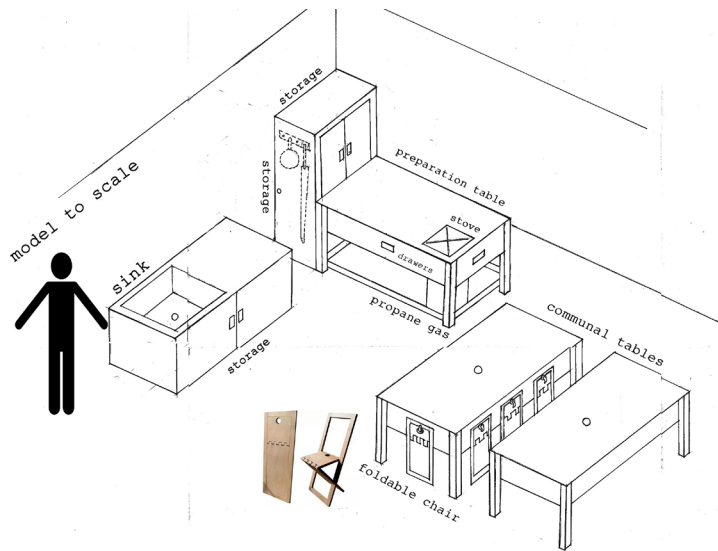
The propane gas tank will be stored under the kitchen table with one burner directly on top. In the corner, we will have a well with an underground piping system. The well will filter rainwater. This will provide safe, drinkable water and will store water.



PROPOSAL #1 by Meihui Chen
multi-functional recreational table



PROPOSAL #2 by Erin Tao
folding table with pull-out extension + space-saving table



PROPOSAL #3 by Rachel Kim
community garden kitchen design layout

In my design, I have focused on designing extra storage and extra communal tables, while still conserving space. I built in additional storage drawers and cabinets into the bottom of kitchen and preparation tables. I designed a table with hole openings in the center to hold umbrellas to protect against heat and the bright sun. I also added hooks along the sides of the tables to hold foldable chairs. These chairs are flat pieces of wood that can be folded out as chairs. This not only conserves space, but it also creates a personal aspect for the community visitor. It will make the user feel like the chair is personally organized to be

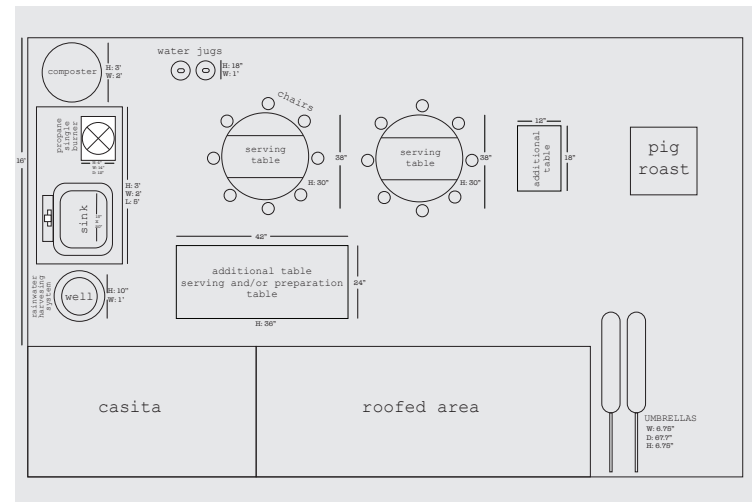
theirs. There is one gas propane stovetop on the preparation table with the propane gas stored underneath. My partners have designed multifunctional tables. Ava designed a table that can be converted into a ping pong table--an activity to bring together a community through sports and companionship. The sides and edges of the table and chairs include pull-out storage drawers. The table will store plates, utensils, and necessary tools for eating. Erin designed a portable table that is movable, which can also hold foldable chairs within. The table will have flip out wings that can be pulled up to extend and expand the table size.

CONCEPT BOARD: LA CASITA COMMUNITY GARDEN PROJECT

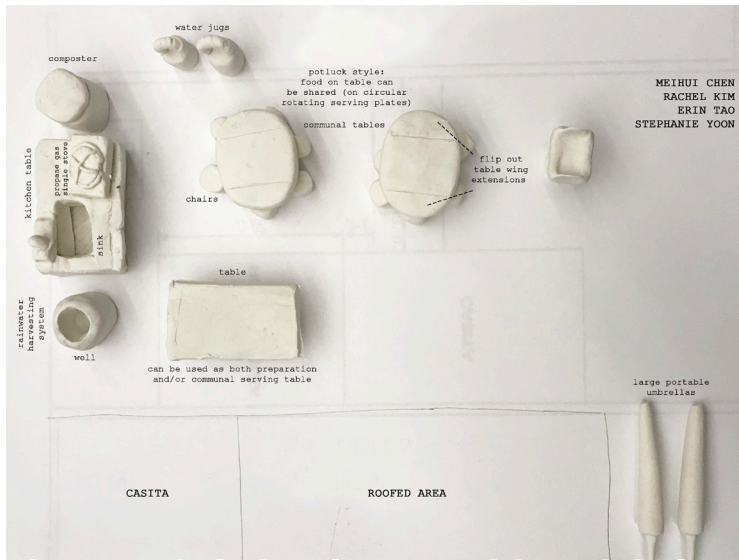
Rachel Kim, Stephanie Yoon, Mathui Chen (Ava), Erin Tad

PHOTO: PEGGY BROWN | VISUAL: ANJAL | GRAPHIC: PRULU SHIMAZAKI | PHOTOGRAPHY: CHANGHUI LI

CONCEPT BOARD by Rachel Kim



Blueprint of Final Proposal (Top View) | community garden kitchen design layout



3D MODEL of Final Design Proposal by Rachel Kim, Stephanie Yoon, Ava Chen, Erin Tao

My group's updated design proposals incorporates a combination of some of our original designs, as well as sustainable byproducts that were discussed in class. We have minimized the kitchen space to promote the communal aspect and bonding of the community. We have included a sink and a single propane gas burner stove in a kitchen table. There are pull out drawers underneath the kitchen table, in efforts to maximize storage while minimizing space. We designed to incorporate of water harvesting system—a well on the left and a compostor on the right. The well will hold rainwater from neighboring rooftops. This will be used to water the root of crops. The compostor will be used as fertilizer to maximize the use of waste. There are two large water jugs to

hold water for the seasons with minimal and less rainfall.

In the center of the plot, we have incorporated our designed tables, which incorporates a pull out wing feature to extend the sizes of the tables. There are circular stools that surround each table. The circular shape is based off Chinese dim sum. Food, placed at the center, can be shared, being placed on a rotating turntable.

We have added two extra tables, one towards the casita/roof area and one by the pig roast that can be used as extra preparation space and/or serving space.

There will be two umbrellas that are stored next to the roofed area, which protect against extreme weather conditions—both sunlight and rainfall.



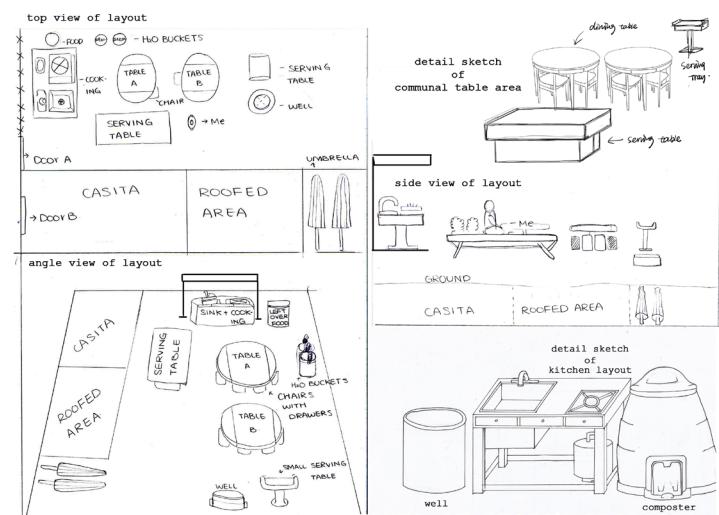
The demographics of the East Village, Alphabet City have shifted due to the recent uprising of gentrification. The demographics—race is made up by 54.9% Whites, 20.2% Hispanics, 10.6% Black, 7.9% Asians, and 3.7% Multirace. 54% of the Alphabet city are men and 46% are women. The median household income is \$79,231 with a 3.02% unemployment and 21.9% under the poverty line.

The Food Cycle is an interconnected web. It starts with farmers. Community gardens do the exact same process. Community gardens allow a community to share the bond of agriculture, gardening, learning about produce, etc. It promotes sustainability through multiple food growth processes, in comparison to the mass production of food in controlled farms that use GMO's. The food in these gardens, bringing people together to share the bond over consumption. This, however, leads to waste—use of gas for transportation, cooking, etc. But, we can bring our food waste back into the soil through composting, to restart the process of growing our food.

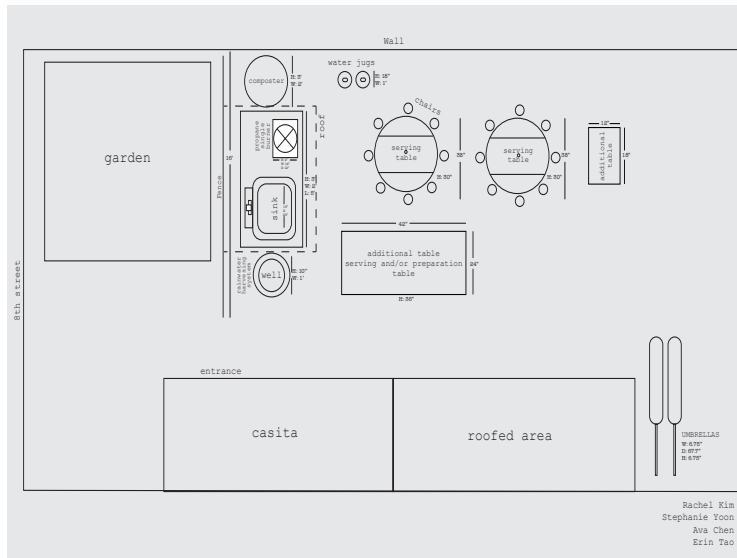
The East Village is home to majority of Manhattan's community gardens. There is even as much as 5 on the same block as the La Casita community garden. There are many schools nearby, including both public and private. There are also a few community centers and vital social service centers, like the NYC Heatloaf Kitchen, in the East Village that are set up to help and offer programs to the hungry, mentally ill, etc.

CONCEPT BOARD: GARDEN JOY | LA CASITA COMMUNITY GARDEN PROJECT Rachel Kim, Stephanie Yoon, Ava Chen, Erin Tao
INTRO TO FOOD DESIGN THE NEW SCHOOL SCHOOL OF PUBLIC ENGAGEMENT INSTRUCTOR: CAROLIN MILES

UPDATED CONCEPT BOARD by Rachel Kim



ADDITIONAL VIEWS + SKETCHES OF DESIGN PROPOSAL by Group-Rachel, Stephanie, Ava, Erin



UPDATED Blueprint of Final Proposal (Top View) | Garden Joy | La Casita Community Garden

My group's final updated design proposal has not shifted far from the previous week's, apart from the added roof and details regarding the communal space. The roof is held up against the wired fence that separates the garden and the kitchen through metal wires. The roof is made from a clear acrylic or glass. This will be installed directly above and behind the kitchen area to protect this area from the rain.

The circle communal tables are used as tables, as well as recreation spaces. The pull-out tables can be converted to be used as a ping pong table for community celebrations and parties that are held in the garden. The tables have a small slot that can hold the umbrellas for protection against weather. The tables are surrounded by round stools, which can be used to store personal belongings within. The seat is a lid of a 'container'.

Rachel Kim
Stephanie Yoon
Ava Chen
Erin Tao

Meatloaf Kitchen
SERVING MEATLOAF TO HUNGRY NEW YORKERS SINCE 1932

Meatloaf Kitchen
Serving meatloaf to hungry New Yorkers since 1932. We are thinking about cooperating with them to help more people who live near this neighborhood. We are welcome to participate our activities.

Meatloaf Kitchen
Serving meatloaf to hungry New Yorkers since 1932. We are thinking about cooperating with them to help more people who live near this neighborhood. We are welcome to participate our activities.

PRESENTATION BOARDS FOR GREENTHUMB AND COMMUNITY GARDENERS

DEMOGRAPHICS

Population by race:
 - 54.9% White
 - 20.2% Hispanic
 - 10.6% Black
 - 7.9% Asian
 - 3.7% Multirace

Population by sex:
 - 50% Male
 - 50% Female

INCOME:
 - Male Population: 345
 - Female Population: 469
 - Median Household Income: \$79,231
 - Unemployment: 3.03%
 - Residents Under Poverty Level: 21.9%

Source: Urban Mapping | City-Data College made by Rachel Kim

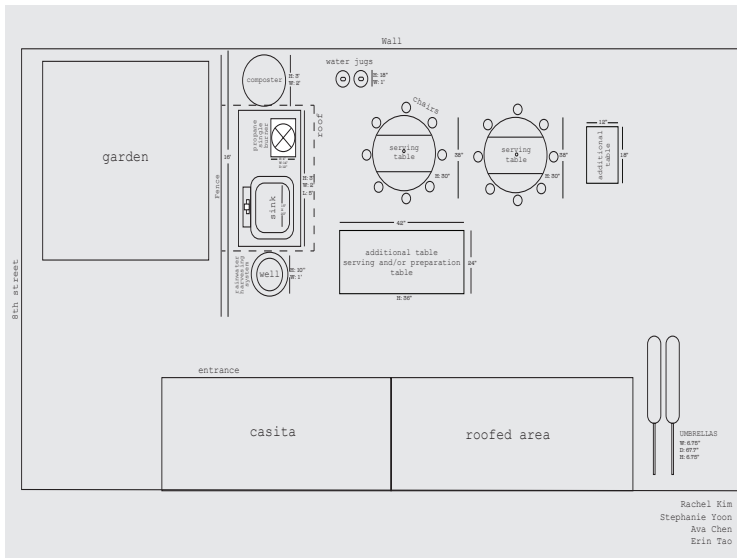
COMMUNITY FOOD SYSTEM

The Food Cycle is an interconnected web. It starts with farmers. Community gardens can start this process. Community gardens utilize a community to share the tools of participation, marketing, creating food growth processes, in comparison to the mass production of food in industrialized farms that use GMO's, that in the end, brings people together to share the food over consumption. This, however, leads to waste - use of plastic utensils, use of water to clean and wash, use of oil for transportation, cooking, etc. But, we are using our food waste back into the web, through composting, to restart the process of growing our food.

The East Village is home to majority of Manhattan's community gardens. There is even as much as 5 on the same block as the La Casita community garden. There are many schools nearby, including both public and private. There are also a few community centers and vital social service centers, like the NYC Meatloaf Kitchen, in the East Village that are set up to help and offer programs to the hungry, mentally ill, etc.

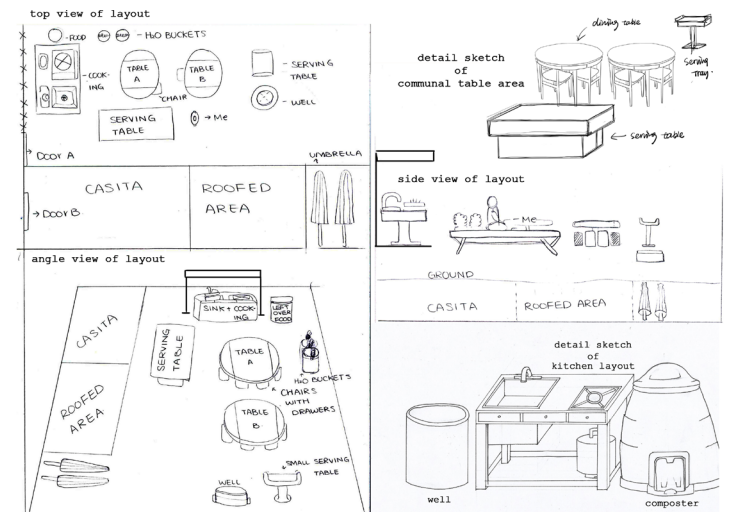
CONCEPT BOARD: GARDEN JOY | LA CASITA COMMUNITY GARDEN PROJECT Rachel Kim, Stephanie Yoon, Ava Chen, Erin Tao

FINAL CONCEPT BOARD

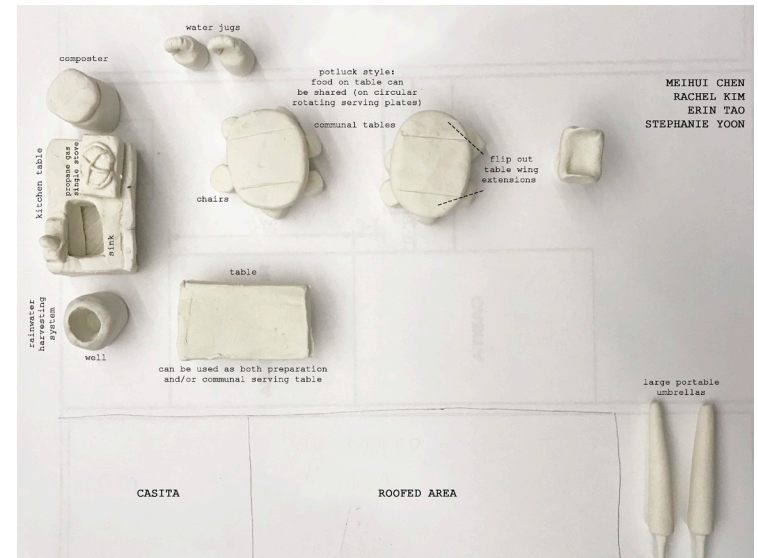


Rachel Kim
Stephanie Yoon
Ava Chen
Erin Tao

FINAL BLUEPRINT (TOP VIEW) | GARDEN JOY | LA CASITA COMMUNITY GARDEN



ADDITIONAL/DETAIL VIEWS + SKETCHES OF DESIGN PROPOSAL



MEIHUI CHEN
RACHEL KIM
ERIN TAO
STEPHANIE YOON

3D MODEL OF FINAL DESIGN PROPOSAL

Our final design proposal focuses on the communal aspect for the community garden. The community garden is a space where people can come together to educate each other, share food together, and connect. They can bond through recreational activities--ping pong and story nights using our design of the convertible communal tables. The kitchen meets the community gardeners' requests for a single propane burner, a sink, and a roof. The garden space in the front of the garden was left untouched, so that there would still be plenty of

space for gardening. For our proposals towards GreenThumb, we have included a composting system to maximize the productivity of food waste and aid the soil. Also, our proposal includes partnerships with local Japanese markets and restaurants to encourage the promotion of other ethnic foods and cultures and promote food security. The partners would donate excess food and produce at the ends of their days, to prevent disposals of nutritious foods. Overall, these design elements would create an inviting element and a community to our garden.



EFFORT TO PROMOTE FOOD SECURITY | PHOTO CREDIT TO
NORTHERN FARM TRAINING INSTITUTE



SCHOOL FOOD WASTE | PHOTO CREDIT TO CHELSEA STUART
AT KBIA

1)Community gardens can partner with “Rescuing Leftover Cuisine”, a non-profit organization based in New York City, to promote food security by resolving hunger and food waste. “Rescuing Leftover Cuisine” collects all excess wholesome foods from local restaurants and services. This can be brought to the cultural community garden to promote outreach, to provide healthy food, and to provide cuisine and experiences.

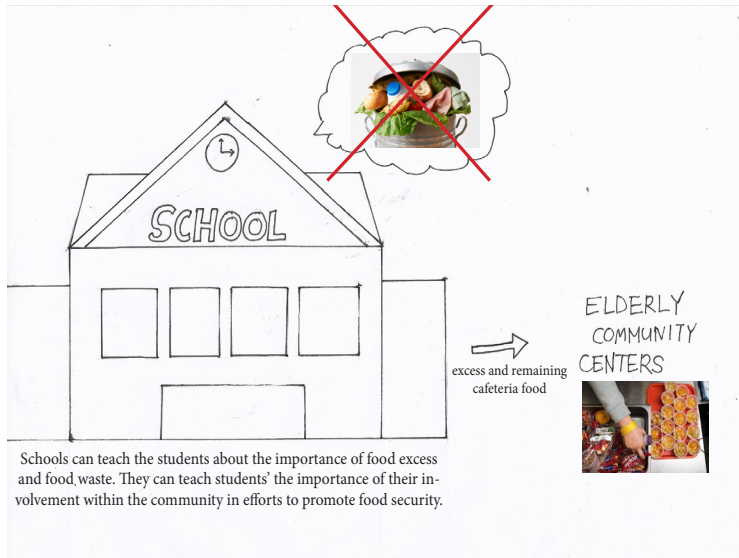
2)Seed sharing combats food insecurity through the slowing of biocultural diversity loss. The community gardens can host events where gardeners or people can gather together to share their seeds. People can gather to share seeds, share meals together, and to teach others and future generations about the ways to reduce food insecurity and gardening methods.

3)While food in schools are regulated, there is often a lot wasted. Students can be taught to avoid disposing unopened packets and packages of their foods. Food in the education system are often balanced and nutritious to promote healthy eating for our youth. The unopened packaged items can be donated to local food banks and non-profit organizations. Because it may be difficult for everyone to access food banks conveniently, community gardens can also share their open spaces to offer open produce and food. Also, the donated food can be offered on the side next to the numerous NYC Green Carts around the city.


4)Food insecurity results in many people going to eat at cheaper places; resulting in fast-food. This has been pushing more people into obesity, insecurities, and many other health problems. Partnering with fresh food sources, local farms, or community gardens and working to provide fast-food with vegetation would bring nutrition into their meals and we can keep costs down. Transportation of food would be local, which cuts down carbon-footprints of trucks, planes, or boats.

5)According to Narrative Content Group: Manon Verchot states that 30-50 percent of food production goes to waste because of inefficient preparation or inadequate storage facilities. Reducing food waste would help food insecurity for the city since most vegetation is not grown in NYC. Creating a system where people can grow their own vegetation at home, in small amounts, would educate and help reduce food waste. This can be achieved through community garden events or internship programs.

6)Many of the people suffering from food insecurity are elders. According to the website: <http://onegreenplanet.org>, Michael Doherty, states, “Almost 20 percent of New York’s seniors live in poverty.” Designing a system where community gardens or local restaurants can provide fresh food to the elders would decrease the number of food insecurities occurring in the city. Whether it’s through delivery systems where people visit the elder and prepare food or if community gardens provide elders with fresh vegetation for daily consumption; targeting a specific group struggling with food insecurity would make a larger impact.



DRAWING TO INDICATE TAKE EXCESS SCHOOL FOOD TO NEARBY LOCAL ELDERLY CENTERS

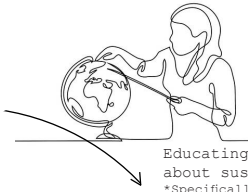
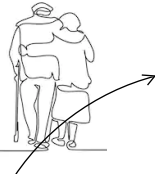
<p>RESTAURANTS East Village</p> <p>partnering with: rescueleftovercuisine</p>	<p>Community Garden La Casita</p>
<p>leftover restaurant, cafe, or market food donated to those who need it</p>	<p>growing berries for our neighborhood to enjoy</p>
	
<p>*volunteer opportunities for students or anyone to help deliver leftovers to elders and those with food insecurity.</p>	<p>*volunteer opportunities for students or anyone to help deliver berries to elders and those with food insecurity.</p>

POSTERS TO SUPPORT AS VISUAL AID FOR OUR ARGUMENT
MADE BY STEPHANIE YOON AND RACHEL KIM

In our project, my partner and I will focus on the excess food/waste of school cafeterias. We are focusing on the food insecurity within elderly people. It is important that students are aware about ecoliteracy. According to the NY Times, consumers dispose about 40% of all food, which is equivalent to 1.3 billion tons. 1/3 of grown produce are thrown out.

Many elders are getting pushed out of the East Village neighborhood due to the rising costs of rent and gentrification. Our project focuses on this group of people-the elderly. We will teach students in the education system about the food system and their role as the next generation in their community. A community credit system can be implemented if the students firsthandedly take action about the food insecurity issue. The excess food from the school cafeterias can be taken to local elderly centers.

Elders receive help with food insecurity and food is not wasted.
 prevents from being wasted
 *any other food waste can be composted

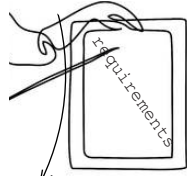


Educating future generations about sustainability.
 Specifically food waste
 compost

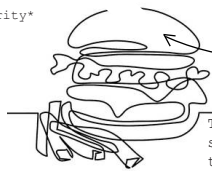
sustenance
youth to elders



High school students or other volunteers delivery left-over food to elders.
 prevents from being wasted
 helps elders with food insecurity



High schools in NYC are required to complete community service hours for graduation



Taking the left over food at schools and delivering it to those who food insecurities.
 (senior citizens)

Career Development & Occupational Studies (CDOS) Credential

This credential recognizes students' preparation for entry-level work through mastery of the CDOS learning standards. Students complete a career plan, employability profile, and 216 hours of career preparation experiences, including at least 54 hours of school-supported work-based learning. The CDOS may be awarded as a sole exiting credential, earned as an endorsement to a diploma, or used to fulfill the #1 option.

DIAGRAM PROPOSAL
CLIENT, USER, IMPACT

- RESEARCH LOCAL ELDERLY CENTERS + PUBLIC SCHOOLS
- SEND MESSAGES/REQUESTS TO PROPOSE RESEARCH PROJECT AND PROPOSAL TO ELDERLY CENTERS + SCHOOLS
- MAKE PROJECT PROPOSAL BOARD

- THANKSGIVING BREAK**
- CONTINUE TO DEVELOP POSTER DESIGNS
- INTERVIEW STUDENTS ABOUT THEIR POSITION/INVOLVEMENT UPON FOOD WASTE

- FINAL PRESENTATION**
- CREATE BOOK/COMPILATION OF DESIGNED POSTERS
- GATHER ALL PROGRESS FOR PRESENTATION



- VISIT ELDERLY CENTER + SCHOOL
- PRESENT PROPOSAL AND RECEIVE THEIR OPINIONS ABOUT IT REGARDING REGULATIONS AND POTENTIAL IMPLEMENTATION OF OUR PROPOSAL
- START DEVELOPING POSTERS TO RAISE AWARENESS ABOUT OUR PROJECT

- PRESENT POSTERS TO ELDERLY CENTER AND SCHOOL SYSTEM BOARD
- MAKE ADJUSTMENTS AND CHANGES TO POSTERS AS NEEDED (BASED ON FEEDBACK AND REACTIONS)



ELDERLY NUTRITION PROGRAMS
CITY OF EL MONTE, CALIFORNIA



2017 NYC FOOD WASTE FAIR
PHOTO: MICHAEL BRETON

- 1) CONGREGATE MEALS:**
SERVED AT THE EL MONTE JACK CRIPPEN MULTIPURPOSE SENIOR CENTER
MONDAY-FRIDAY AT 11:30 A.M.
-HEALTHY, WARM, WELL-BALANCED MEALS ARE SERVED TO SENIORS AGES 60 AND ABOVE
-MEALS : SALT-FREE, INGREDIENTS WITH LOWER SATURATED FAT/CHOLESTEROL
-SUPPLEMENTS: NON-FAT DAIRY DESSERTS, CREAMED DISHES/SOUPS, CANNED FRUITS, EGG DISHES
- 2) MEALS ON WHEELS:**
CITIES OF EL MONTE AND SOUTH EL MONTE
MONDAY-FRIDAY/WEEK
-HOT, WELL-BALANCED FOOD ARE DELIVERED TO DOORSTEPS TO ELIGIBLE HOME-BOUND RESIDENTS
-SERVED TO ELDERLY WHO CANNOT PREPARE ADEQUATE MEALS INDEPENDENTLY

- 2017 NYC FOOD WASTE FAIR**
"A "soup to nuts" approach to food waste prevention, recovery and recycling." (foodwastefair.nyc)
-REDUCE WASTE (NYC BUSINESS THROW AWAY 1.3 BILLION LBS. OF FOOD WASTE ANNUALLY, AMERICANS THROW AWAY 80 BILLION LBS. OF WASTE ANNUALY)
-GOAL: REDUCE WASTE, MINIMIZE COSTS/FINES, CATALYZE A GROWING INDUSTRY
-EXPO EVENT OFFERING WORKSHOPS, DIGITAL CONTENT, LIVE DEMONSTRATIONS, ETC.
-EQUIPPED BY BUSINESSES (OVER 75 EXHIBITORS)
-OFFERS GOVERNMENT RUN WORKSHOPS TO MANAGE COMPLIANCE TO LAWS AND REGULATIONS
-HOLD PANELS TO TEACH PEOPLE TO RECONSIDER WHAT IS "FOOD" AND "WASTE"

RACHEL KIM, STEPHANIE YOON

2 REFERENCE PROJECTS

Our Updated 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

Update: Switch food waste/excess food from school cafeterias to local businesses due to regulations with the school food and nutrition system



Stein Senior Center at Gramercy Park

Phone Interview with Marilyn Green:
Stein Senior Center is a recreational senior center. They have a nutritional lunch program that is held daily. Stein Senior Center accepts food donations. There are regulations, however.

Regulations: Stein Senior Center must receive a formal letter/contract from each participating business--restaurant and/or market. They do not accept cooked foods. It must be packaged and must be able to be stored on shelves.

They are always in need of and appreciate more food to feed all the visiting seniors.

Poster Designs

Education

want community service?
come get involved and support your
community



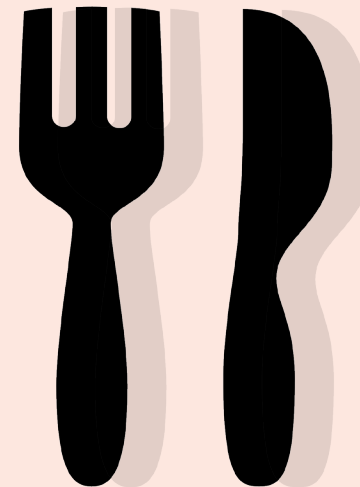
*volunteer opportunities for students or anyone to
help deliver berries to elders and those with food
insecurity.

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.

Process of sample Posters made by Rachel Kim and Stephanie Yoon
to raise awareness about our mission and initiative



Rescuing Leftover Cuisine



Volunteer Partnership with Rescuing Leftover Cuisine

The values that our project shares with Rescuing Leftover Cuisine (RLC) include the incentive to fight/reduce food insecurity, to reduce food waste, and to share values about food waste prevention.

This partnership focuses on fighting hunger among the elderly demographic. In this

specific project, our project focuses on the members and senior citizens at the Stein Senior Center. The elderly seem intrigued by our program due to the implemental

variance and cuisines to their lunch program, promoting new and different menus. The elderly are able to socialize and enjoy recreation with others through their lunch programs.

Rescuing Leftover Cuisine are supportive with our intent to involve students. RLC agrees with our goal to teach students about their environment and community, in regards to sustainability and food waste. The life choices and daily habits of our next generation impact the conditions of our future environment.

RLC wants to implement a system involving regular student volunteers.

Our Project Title:

Sustenance: Youth to Elders

Sub-Project Titles:

Eating for our Future (EFP)

Elders Eats (Partnership with RLC)

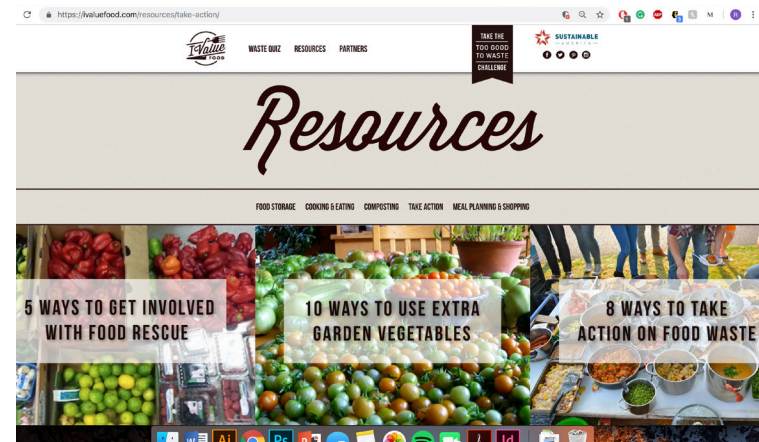


IT'S TIME TO WASTE LESS,
Enjoy More

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.

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



UPDATED TIMELINE

-RESEARCH LOCAL ELDERLY CENTERS + PUBLIC SCHOOLS
-SEND MESSAGES/REQUESTS TO PROPOSE RESEARCH PROJECT AND PROPOSAL TO ELDERLY CENTERS + SCHOOLS
-MAKE PROJECT PROPOSAL BOARD

THANKSGIVING BREAK
-CONTINUE DEVELOPING POSTERS
-MEETING WITH MARILYN GREEN FROM STEIN SENIOR CENTER ABOUT ACCEPTANCE OF FOOD DONATIONS

-CREATE BOOK/COMPILATION OF DESIGNED POSTERS
-GATHER ALL PROGRESS FOR PRESENTATION
-PREPARE PROPOSAL BOARDS

11/7

11/14

11/21

11/28

12/05

FINAL PRESENTATION

-VISIT ELDERLY CENTER + SCHOOL
-PRESENT PROPOSAL AND RECEIVE THEIR OPINIONS ABOUT IT REGARDING REGULATIONS AND POTENTIAL IMPLEMENTATION OF OUR PROPOSAL
-START DEVELOPING POSTERS TO RAISE AWARENESS ABOUT OUR PROJECT

-ONLINE MEETING WITH MELINDA ALFONO, THE RECRUITMENT DIRECTOR
-CONTINUE DEVELOPING POSTERS
-MAKE ADJUSTMENTS AND CHANGES TO POSTERS AS NEEDED (BASED ON FEEDBACK AND REACTIONS)

Funding our Proposal | Advertising

Our proposal is funded through partnerships with local businesses-- restaurants and markets through food donations. We will advertise the involvement of students and volunteers to join us on our mission through posters and flyers. In order to fully immerse the students into understanding food waste and sustainability, we will collaborate with Rescuing Leftover Cuisine walking groups to organize club meetings on school campus.

What separates our project from other food insecurity projects is the target towards elderly people. Our project is interesting for collaboration because there are many ways to get students involved with their community, whether it is through field trips, in-classroom lessons, guest speakers, etc.

Our project proposal is not restricted to food donations. Essentially, we want to create an open community that holds mindful eating habits to prevent further food waste and to promote sustainable living for future generations.



Rescuing Leftover Cuisine | Non-Profit Organization

Phone Interview with Melinda Alfano, recruiting director:

How do you RLC partner with students?

- RLC partners with student volunteers who visit local partners to pick up food donations

- Things to consider when accepting excess food:
- Buffet Food (excess food made day-to-day and food that has not been contaminated by customers)
 - Packaged foods (temperature)

How to check the safety of donations?

- Companies must be accredited. They must pay fees (regulated checking system) to have their food checked. This however pushes companies to avoid getting involved with RLC.

Local Organization Involvement:

- Companies who want to make differences and give back to their community partner with RLC
 - It makes them feel good (food travel = max. 1 mile radius)