RescuingLeftoverCuisine.org/MA
Rescuing Leftover Cuisine

**Bridges The Gap**

between nutritious unused food from businesses to their local soup kitchens & shelters to serve those in need.

{ Our main focus: surplus *prepared* food }
We rely on the efforts of our **amazing volunteers** to transport quality surplus food. Anyone can volunteer, regularly or sporadically.
Feeding Our Neighbors (FON) is an initiative run by a group of event professionals educating fellow pros and our clients about the law & logistics of donating surplus food. Join the conversation: Facebook.com/groups/FeedingOurNeighbors
BOSTON RLC PARTICIPANTS
WHO IS FOOD INSECURE & WHAT DOES THAT MEAN?

Food Insecurity:
A household-level economic and social condition of limited or uncertain access to adequate food. Hunger is a result of food insecurity.*

In 2015, 1 in 5 American Children experienced Hunger.**

There were 701,630 Food Insecure people in MA in 2015 (10.3% of the population).***

13 Community Colleges, 7 State Universities and 4 Umass Campuses are operating or partnering with food pantries in MA... and 24 out of 29 campuses are aware of students who are homeless.****

* USDA Economic Research Service ** GBFB *** Feeding America **** Mass.edu Hunger & Homelessness Survey
“Our guests range from full-time working women who still cannot make ends meet for their families to women living in shelters, cars, or simply on the streets. On an average morning we serve women on their way to work in scrubs, guests who literally only have the clothes on their back, and many guests who may feel ashamed because a sudden life-event such as family illness or separation brought them through our door… Our guests are resilient, inventive and determined to help their families thrive. Without food donors these women and their families would have one less resource and may have to resort to skipping meals…”

- Sharon Briggs, Rosie’s Place
WHY DONATE PREPARED FOOD?

Restaurants, Cafés, Hotels, Colleges, Offices, Venues, Events, etc. are throwing out tons of nutritious food every year. In 2016, there were 44,579 Weddings in MA,* averaging 120 guests per event with 1 lb. per meal wasted. This totals 5,349,480 LBS (nearly 2,675 tons) of wasted wedding food in MA in 2016. **

* The Wedding Report    ** RecyclingWorks
CREATING A RESPONSIBLE INFRASTRUCTURE

PREVENT
★ Packaging
★ Plate size
★ Tray size
★ Portion size
★ Inventory Management

RECOVER
★ Rescuing
Leftover Cuisine
★ Donation Infrastructure, Storage and Handling

RECYCLE
★ Composting Infrastructure

LEADERSHIP
★ Education
★ Conversation
★ Collaboration

* Inspired from 2016 ReFed (Rethink Food Waste Through Economics & Data) Executive Summary: A Roadmap to reduce US Food Waste by 20 Percent
“Increasing the efficiency of our food system requires collaborative efforts by businesses, governments and consumers.”

- The Natural Resources Defense Council
WHAT FOOD IS LEGALLY ELIGIBLE TO DONATE?

- All surplus fresh and prepared food that has been properly stored and kept out of the danger zone may be donated UNLESS it has been plated and served.
- Hotel Buffet food that has not been served is eligible.
- There are no liability issues based on Good Faith donation of Apparently Wholesome food, thanks to the Emerson Act.
BENEFITS FOR HOTELS & FOOD BUSINESSES

★ Donating food **saves you money** via Enhanced Tax Savings IRC Section 170(e)(3).
★ Participation **in RLC Restaurant Week.**
★ Advertise across **40,000+** RLC supporters.
★ Increase **customer and employee loyalty** through company brand association with the common sense, green, social mission of RLC.
★ **Receive Swag** via an RLC Social Badge, Newsletters and regular Social Media posts of food pickups at your establishment.
WHO CAN VOLUNTEER?

★ Whether you're 9 or 99, travel by 4 wheels, 2 wheels or 2 feet, you can volunteer!
★ Parents and kids: a gratifying family effort.
★ Businesses to share a volunteer opportunity with your employees.
★ A positive addition to a student’s resume.
★ Sports Clubs: on a run (literally)?! Plan your path based on our Donation Calendar.
★ Taxi, limo, courier or food delivery services: we’ll give you extra props for making that extra stop.
★ Religious Organizations: a positive way to give back while connecting with your community.
WHO CAN RECEIVE FOOD?

501(c)3 Non-Profit Organizations such as:

- Religious Groups
- Youth Groups
- Day Shelters
- Overnight Shelters
- Soup Kitchens
- Food Pantries
THIS IS WHAT RLC KINDNESS LOOKS LIKE
GETTING STARTED

RescuingLeftoverCuisine.org/MA

From our MA Landing Page, you may click on links to learn about & sign up for Volunteering, Donating and Receiving food.

It’s Easy... It’s Legal... It’s Safe...
SIGN UP AS A FOOD DONOR

As an effort to expand our mission, we are offering MA Food Donors 10 Complimentary Food Pickups. Learn about Substantial Tax Benefits you may take advantage of to offset our fee in the future ($10 when food is available on ground floor). This fee covers RLC’s administrative costs.

**Sign up to donate food:**

1. Visit: RescuingLeftoverCuisine.org/MA
2. Click: **Sign Up to Donate Food** and create your user account
3. Click: **Pay by Check/ACH** box (in order to take advantage of 10 comp pickups; after 10, you can update account to Pay by Credit Card).

**Sign in to donate food:**

1. Visit: RescuingLeftoverCuisine.org/MA
2. Click: **Sign In to Donate Food** with your Username & Password.
3. Click: **New Request**
4. Fill out the brief form (takes 30 less than a minute) and click: **Create Request**
RLC PROUDLY THANKS

BOSTON GREEN TOURISM
RescuingLeftoverCuisine.org/MA

a non-profit food rescue.
so that only hunger is left behind.

Dana Siles  
Greater Boston Area Coordinator  
Emergency Food Donations  
Dana@RescuingLeftoverCuisine.org

Lauren Basler  
Boston Branch Head  
Regularly Scheduled Food Donations  
Boston@RescuingLeftoverCuisine.org

#RescuingLeftoverCuisine  #RLCMA