



New Hope Cuisine Program

Food Rescue on the North Shore
An Untapped Resource

What We Do

- By using retailers' surplus food and redirecting it to our food sharing, frozen food and catering endeavours, we are able to enhance food security in our community.
- The rescued food is wholesome food that becomes available to us due to standard inventory rotation and aesthetic considerations.

How We Do It

- Level One (Classic Food Recovery Model)
 - Recovered 150 metric tons that was destined for landfill sites
 - Distributed 10 000 fresh food baskets
 - Shared with other like-minded organizations in the Lower Mainland and Squamish

How We Do It

- Level Two:
 - Used an additional 75 metric tons of surplus food
 - Produced 25 000 frozen meals (targeting low income and seniors) thereby earning revenue of \$75 000.
 - Generated catering sales of \$20 000.
 - Increased community capacity by providing training and volunteer opportunities

How We Do It

- Level Three:
 - Completion of the “farm-to-farm” food chain
 - Joined community partners in the composting of food not used in levels one and two
 - Illustrates a potential source of uncontaminated organic compost for our urban agriculture





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"People Helping People"

NORTH SHORE
THE SALVATION ARMY
Always Here. Always Helping.



COMMUNITY
A Response Team RESPONSE



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