Kate Albrecht & Joey Wichep
NMEP Short Bio

- Founded in 2010 by Nancy Williams, also the current President/CEO
- Grassroots non-profit organization that connects individuals and groups to improve self-sufficiency, regional food security, and economic resilience of urban and rural communities through advocacy and action
- Collaborates with public and private organizations, businesses, communities, individuals, and entrepreneurs
Collaborators & Partners

- Benson Plant Resources
- Creighton University Community Economic Development Clinic
- Massena Farms
- Omaha Small Business Network
- UNMC College of Public Health
- Engaged Individual & Group Supporters
Core Values

- **Education**
  - Consumers
  - Producers
  - Youth

- **Stewardship**
  - Land use
  - Community resources

- **Sustainability**
  - People
  - Planet
  - Profit
Mission & Vision

- **Mission**
  - To improve self-sufficiency, regional food security, and economic resilience of urban and rural communities through advocacy and action

- **Vision**
  - To support communities in becoming self-sufficient and food secure through collaboration and adhering to core values of education, stewardship, and sustainability
Problem: Getting People Involved

- Access
- Education
- Funding
- Still a fairly new organization (founded in 2010)
- Workforce
- Resources
NMEP Initiatives

- Collaborative Community Centered Food Hub
- Culinary Workforce Training Program
- The Community Market Basket Project
- No More Empty Cups - A Nonprofit Coffee Shop
- Florence Community Garden
- Project Localize
- No More Empty Pots Shared Commercial Kitchen
- Teen Market Garden Entrepreneurship Curriculum
Collaborative Community Centered Food Hub

- Based on a system of interdependent activities including commercial kitchens, community cafe, cold/dry storage, and food systems focused incubator rooted in proven models that deliver positive outcomes in job training, workforce readiness, food waste reduction, healthy food access, income generation, and business development
Culinary Workforce Training Program

- 15-week session
- Skills to start food businesses
- Incorporate exercise, icebreakers, mindfulness
- An hour of lecture
- Rest of the day, they learn
  - Food safety
  - Knife skills
  - Basic nutrition
  - Egg cookery
  - Meat butchery/cookery
  - Pasta making/cookery
  - Seafood & fish butchery/cookery
  - Basic baking skills
The Community Market Basket Project

- Goal is to make fresh, local produce accessible to everyone
- Partners with Nebraska Food Cooperative to provide monthly orders of local produce
Testimonies

“I did like it a lot. It helped me eat healthier, and it was quite healthy for me. The portions were good, even being divided in half. I love how you made it affordable with the matching with food stamps.” -Myra

“New vegetables make me cook things faster because it’s fresh, and it would go bad. It made me do things in a timely manner.” -Karen

“The fresh produce that I am receiving is exceptional. I could go on and on talking about this, especially for women. If a woman asked me, I would give the information, I have the phone number in my cell phone.” -Rovine
No More Empty Cups

- A not-for-profit coffee shop and cafe dedicated to connecting community through good food, great drinks, and amazing people
- Build community by connecting local farms with local business
- Mentorship program will connect entrepreneurs with resources to develop and test a viable business plan
  - Goal is to increase the number of small businesses that flourish
- Serve sustainably produced coffee and local produced baked goods
Florence Community Garden

- Offers individual gardens to plot
- Provide hands on education through in-garden demonstrations and information
- Utilize volunteers to maintain the community plots to donate fresh produce to the community
Project Localize

- Educational program that helps classrooms identify and promote sustainable economic, cultural, and social progress in their communities
- Students learn about what is happening in their own local food system
- Engage students in local foods discovery at school gardens and nearby farms
- Brings together food, technology, art, and education while giving youth an opportunity to share their voice and observations
- Youth learn where their food comes from and how to best use it for their physical and intellectual growth
NMEP Shared Commercial Kitchen

- Two state of the art commercial kitchens at the Food Hub in Florence
- Can be rent out by local food entrepreneurs for hourly rates as low as $15
- Also offer vendor resources, support, and entrepreneurship assistance
- Shared-use kitchen
- Production & Training Kitchen
- Dish Pit
- Produce Wash Area
- Storage
- Flex Room
Teen Market Garden Entrepreneurship Curriculum

- Developing a business plan
- Marketing
- Daily operations
- Keeping financial records
- Assessing the market
Group Involvement

- Tasks we were assigned include:
  - Figuring out the different social groups/populations they serve
  - Making resources more accessible
    - Language & literacy levels
  - Evaluations on the Community Market Basket Project
    - Impact surveys
      - Satisfaction & impact questions
    - Phone calls
    - Compile a list of survey questions
CMB Brief Evaluation Plan

- **Purpose:** to improve implementation, provide data that will allow the organization and others to expand the program, and document participant outcomes and impact

- **Questions**
  - Who was served and how did this compare to the target population?
  - What services were provided?
  - To what degree were participants satisfied with services?
  - To what degree did participants attain the expected outcomes?
  - What was the project’s outcome?

- **Findings** will then be shared internally as part of program monitoring