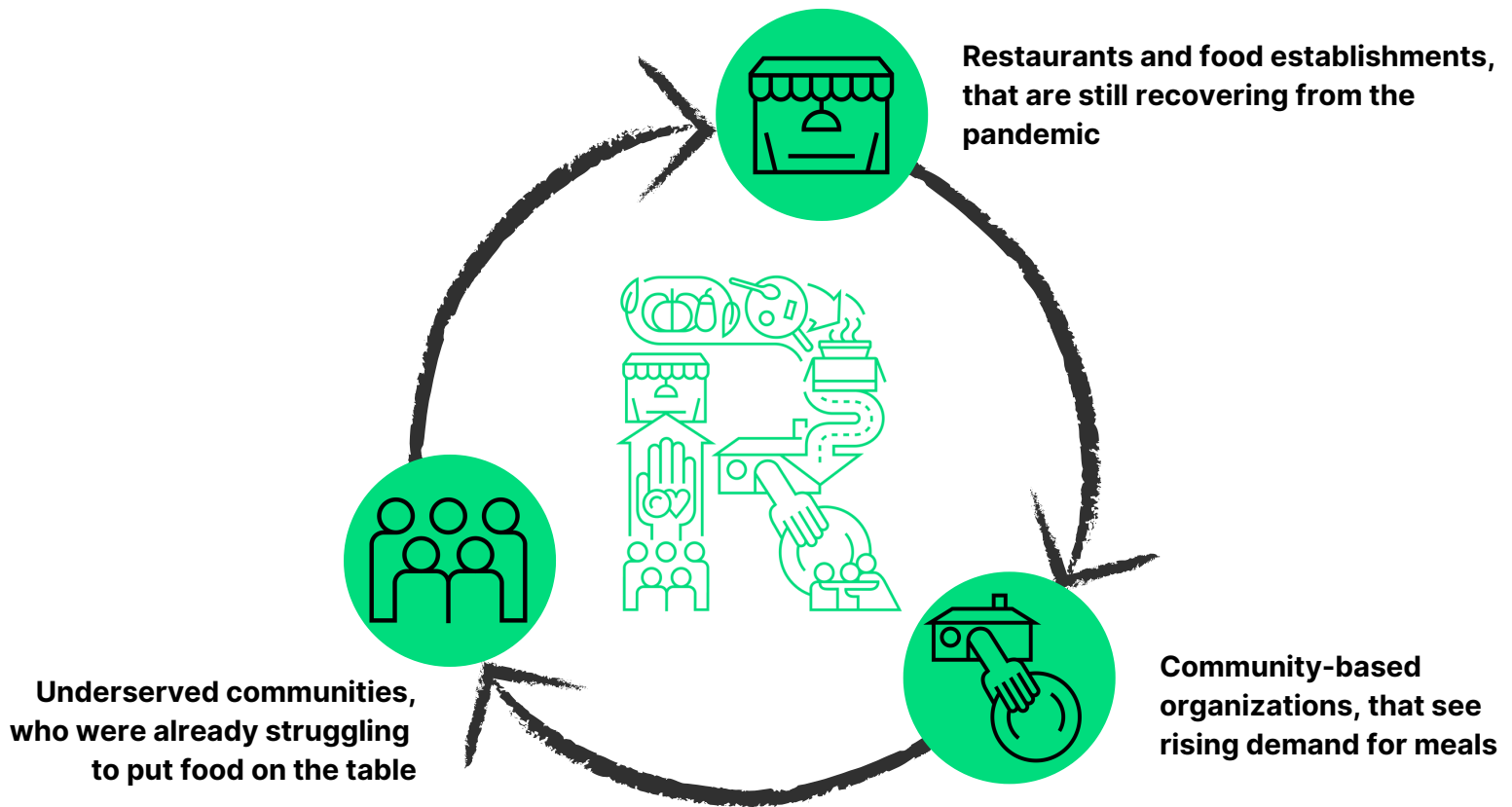


Rethink Food



2022
YEAR-END
REPORT

OVER THE PAST YEAR, THE SURGING INFLATION RATE HAS BEEN HEAVILY AFFECTING EVERYONE ACROSS THE RETHINK FOOD NETWORK:



+13%

increase in food prices alone this year—
the highest in over 40 years

2X

the use of food pantries between 2021 and
2022 in New York City— where food
insecurity outpaced the rest of the country

In the current and challenging time, our organization has continued to build practical, innovative solutions that empower community-minded partners across the food ecosystem to reduce food waste, and more consistently provide healthy, culturally celebrated meals for their neighbors.

As the end of the year is approaching, we wanted to provide you with highlights of our work and the impact and progress we've made in 2022 against our commitment to creating a more sustainable and equitable food system.

OUR IMPACT IN 2022

→ BUILDING A MORE **EQUITABLE** FOOD SYSTEM



\$8.8M

directly invested into local restaurants and small businesses—over 75% of which are women- or minority-owned



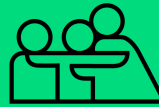
70

restaurant and food establishment partners



2.4M

nutritious and culturally celebrated meals served



85

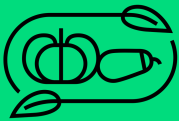
community partners that serve restaurants meals tailored to community needs



6

cities of operation: New York City, San Francisco, Nashville, Chicago, Washington D.C, and Miami

→ BUILDING A MORE **SUSTAINABLE** FOOD SYSTEM



500K

pounds of food diverted from landfills and converted into meals



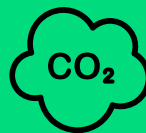
340K

meals prepared by Rethink Food and delivered to 12 local community partners 6 days a week, at no cost



11.5M*

gallons of fresh water saved



1.25M*

pounds of carbon dioxide saved**

FIVE YEARS OF IMPACT

SINCE ITS FOUNDING IN 2017, RETHINK FOOD has directed **35.5 million dollars to 125+ local restaurants and small food businesses**, provided **9 million meals** to vulnerable communities through **230+ community-based organizations**, and used **1.5 million pounds of excess food**—saving 3.75M lbs of CO2 and 41.4M gallons of fresh H2O.

GROWING PRACTICAL AND TRANSFORMATIVE PROGRAMS

This year, we've continued to develop partnerships with restaurants, small businesses, and partners across the food ecosystem to grow innovative solutions where meals are sustainably and consistently going to communities of greatest need.

→ Rethink Certified: Building a more scalable model through restaurant fundraising

Chef Jenner Tomaska's Esme Chicago has become Rethink Certified by incorporating fundraising for meals into its operations and has joined a group of renowned chefs across the country—including Michael Schwartz, Dominique Crenn, Sean Brock, and Daniel Humm. Together in 2022, they have raised over \$630,000 to support the production of over 130,000 meals prepared by small local restaurants and businesses.



→ Rethink Food Commissary Kitchen: Our in-house sustainability hub

- In addition to preparing 8,500 meals a week, our team has launched a program that converts donated excess food like fruits and vegetables into jams, purees, sauces, and soups that nonprofits can order online for free to stock community pantries or utilize in their meal preparation. This year, the program has generated:

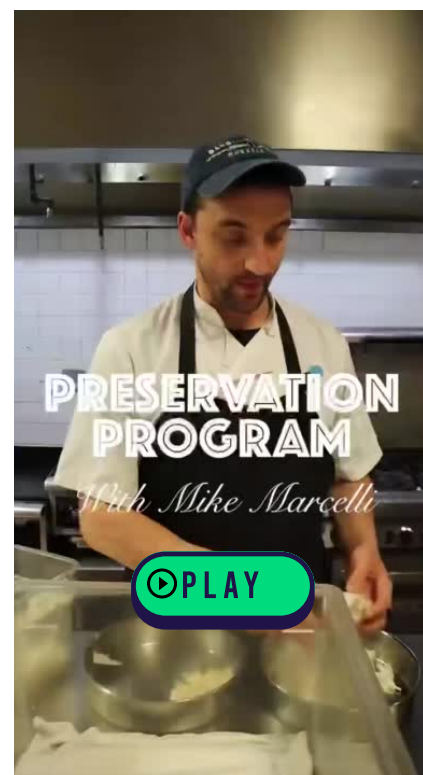
16,000

quarts of product for distribution to our CBO partners, for free.

18,000+

products ordered by CBO partners, worth an estimated market value of ~\$300,000.

- We also expanded our sustainability services and launched two strategic partnerships with Brookfield Properties and RTS to donate their excess food waste which is converted into meals at our Commissary Kitchen and served across New York City.



Learn more about the Rethink Certified program and our sustainability services [here](#).

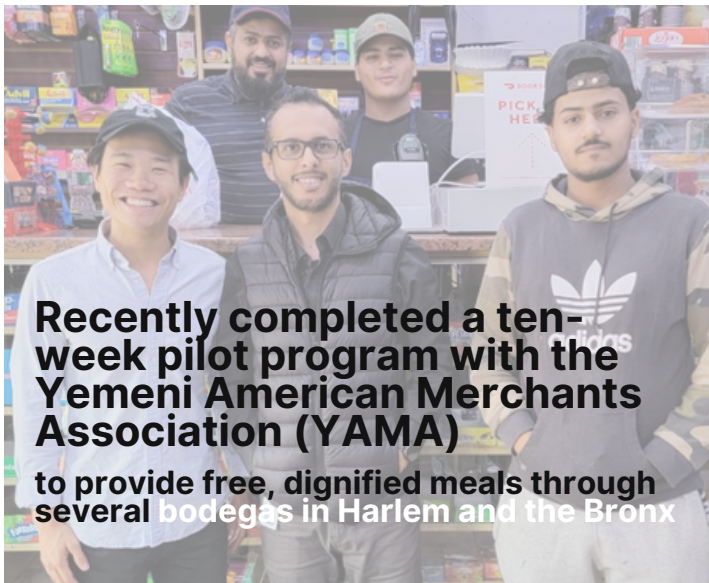
→ Pilots and new initiatives to create a lasting impact

At Rethink Food, we are always looking to expand our reach and unlock new funding sources to support local restaurants, small businesses, and community partners:



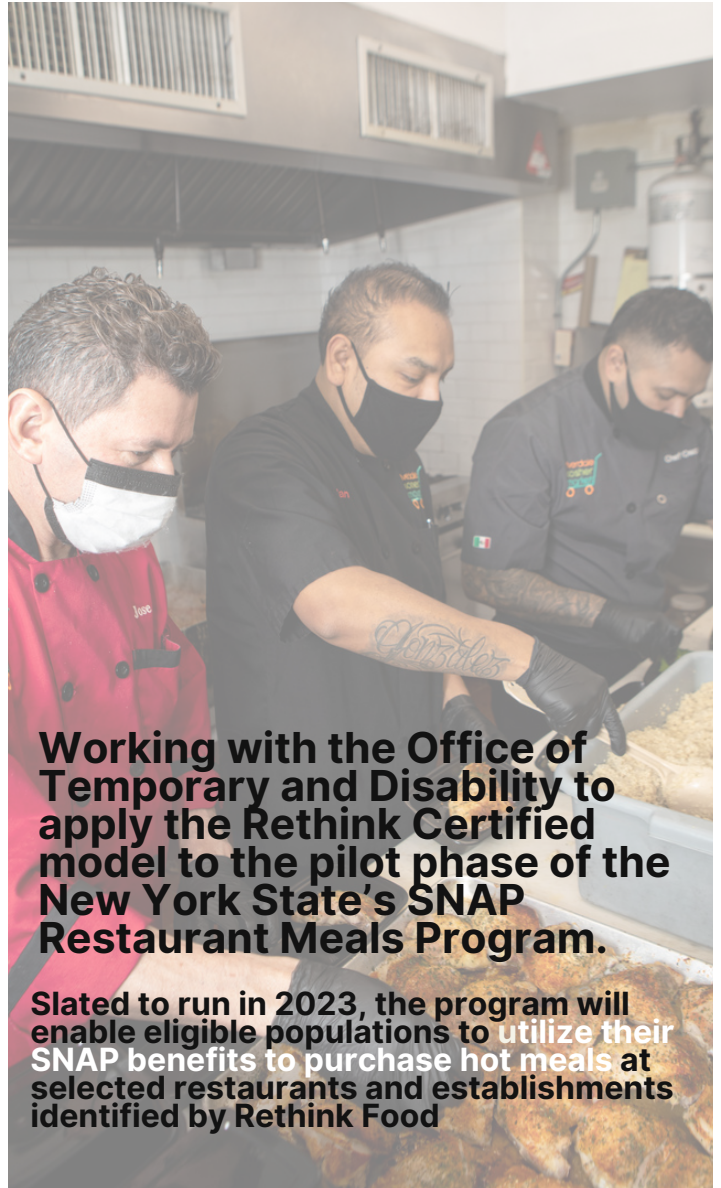
Provided ready-to-eat meals for asylum seekers arriving in New York City

In collaboration with Team TLC NYC and Grannies Respond, we have provided about 2,700 meals



Recently completed a ten-week pilot program with the Yemeni American Merchants Association (YAMA)

to provide free, dignified meals through several bodegas in Harlem and the Bronx



Working with the Office of Temporary and Disability to apply the Rethink Certified model to the pilot phase of the New York State's SNAP Restaurant Meals Program.

Slated to run in 2023, the program will enable eligible populations to utilize their SNAP benefits to purchase hot meals at selected restaurants and establishments identified by Rethink Food

See all of Rethink Food's 2022 Restaurant partners and Community-Based distribution sites [here](#).



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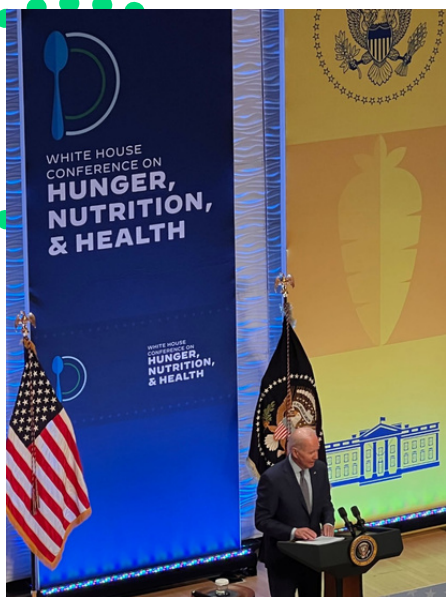
If there was one part of the pandemic that made me feel good, it is how this community came together for each other. Rethink played an incredible role—can you imagine a food organization that didn't just ask something of us but could help to save us at the same time? We had the opportunity to bring people who otherwise would have been laid off, bring them into kitchens to cook food for people who needed food, and it was just a brilliant formula. One by one, you saw people like you and restaurants all across the city saying 'that makes sense.'

Danny Meyer, Union Square Hospitality Group.

”

BUILDING RELATIONSHIPS IN GOVERNMENT FOR A BETTER FOOD SYSTEM

Government support and funding are critical to addressing our communities' growing needs and enacting a lasting difference in food security. This year, we have been actively leveraging our platforms and solidifying relationships with NYC Council members, NYC Mayor Eric Adams, and at the federal level, through the main following initiatives:



This September, **Rethink Food** attended the first **White House Conference on Hunger, Nutrition, and Health** in over **50 years**, and made a bold commitment in conjunction with the CDC Foundation over the next 5 years to build a more sustainable and equitable food system. **Read more about our commitment and full report of recommendations [here](#).**

Rethink Food partnered with City Harvest for the **2021-2022 New York State Restaurant Resiliency Program** administered by the Department of Agriculture, which allocated 25 million dollars to the New York State food banks. City Harvest received 1 million dollars in partnership with Rethink Food to allocate to restaurants. **Together, we provided ~50,000 meals from 19 restaurants—67% of which were minority- and women-owned—and partnered with 9 emergency food providers to serve four boroughs.**

We organized a **roundtable discussion** at restaurant partner **Manna's** in Harlem with **US Representative Jim McGovern**, and **stakeholders across the food, government, non-profit, and higher education space**, to discuss the impact of our programs and how the government can look to other innovative solutions to address our country's challenges.

ENGAGING INDIVIDUALS AND COMMUNITIES AROUND OUR MISSION

This year, we're proud and humbled to have brought together a growing community of like-minded partners and individuals who contribute to our work in many ways.

→ Volunteering for a better food system



Rethink Food now offers year-round availability and special opportunities for individuals and groups to volunteer in our activities—from making meals at our Commissary Kitchen to packing and distributing meals to local neighbors with our community partners. Click [here](#) to learn more and get involved.

We also launched **the Rethink Network, a group for professionals in the first 15 years** of their careers that come from all industries and are interested in helping to create a more sustainable and equitable food system. To learn more and get involved, [click here](#).

→ Educating and cultivating the young generation



Rethink Food started working with hundreds of NYC students on virtual and in-person projects to get the next generation excited about how they can create a better food future.

Our programs have included educational content on reducing food waste, preparing a business plan for a restaurant that provides free meals to food-insecure neighbors, and creating holiday cards.

→ Speaking opportunities and special events



For the first time this November, **we were a proud charity partner of the 2022 New York City Marathon.** Our five-person marathon team ran to provide 5,000 meals to our communities.

As an emerging thought leader in food insecurity, environmental sustainability, and restaurant partnerships, **our staff and partners have also participated in a growing number of forums, panels, and conferences throughout the year**— including McKinsey & Co.'s Next Generation Farm to Table, Aspen Ideas, and Fast Company Innovations Festival in partnership with Brookfield Properties.

JOIN US THIS HOLIDAY SEASON

While we prepare to share good food with the people we love, hunger continues to affect the communities around us.

Help us make a difference during this meaningful time by providing **300,000 meals** to local communities

[DONATE NOW](#)

Every time you donate \$5, someone receives a nutritious meal prepared by local restaurants

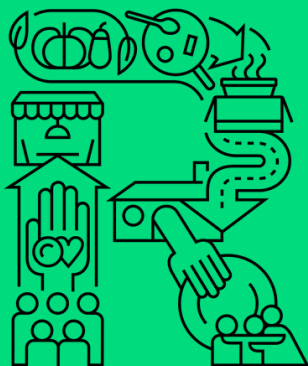
[GOVERNANCE](#)

[GET INVOLVED](#)



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**Rethink
Food**

Create a more sustainable and equitable food system