

# Rethink Food **EXCESS FOOD**

## OUR SERVICES

### Excess Food Pickup

*Ad Hoc or Contract Based | Suitable for grocers, markets, catering/events companies, real estate companies and more.*

Through our best-in-class services, Rethink Food retrieves your excess food and transforms it into nourishing, delicious meals for communities impacted by food insecurity. Our program is specifically designed to minimize your environmental impact while supporting your local community.

Rethink Food covers the logistics, including collection, identification, transformation, and distribution of usable excess food from your location to our sustainable commissary kitchen. Qualifying partners receive custom marketing assets for your team, in addition to featuring your brand on Rethink Food's expanding social platforms, newsletters, and throughout our extensive network of hospitality professionals.

### Product Donation

*Suitable for food & beverage brands.*

Food & beverage brands have the opportunity to make an impact by donating products directly to Rethink Food's sustainable commissary kitchen. Our kitchen welcomes a variety of products in various quantities, which we transform into nutritious meals for individuals impacted by food insecurity.

### Volunteering

*Suitable for individuals or groups up to 20.*

Our sustainable commissary kitchen welcomes volunteers to support meal preparation for individuals and groups up to 20.

Interested in learning about our culinary process? Visit our [events page](#) to book a personalized tour and tasting at our sustainable commissary kitchen. Every ticket provides 20 nutritious meals for a community facing food insecurity.


## SUSTAINABLE COMMISSARY KITCHEN

Integral to our sustainability efforts is our in-house sustainable commissary kitchen, located in downtown NYC. Rethink Food utilizes the excess food we pick up to prepare meals for communities experiencing food insecurity. Our kitchen prepares 8,500 meals per week and distributes them, at no cost, to community-based organizations throughout the city.

Guided by our belief that food should be nourishing, delicious, and culturally celebrated, our team of talented chefs ensures that every meal provides a dignified experience for those we serve.



## OUR IMPACT\*

 **+1.9M**

Total pounds of excess food rescued.

 **+4.7M**

Total pounds of CO2 diverted from landfills.

 **+12M**

High-quality, culturally-celebrated meals created and distributed to food-insecure communities.

\*FROM JULY 2023

## INTERESTED IN OUR PROGRAMS?

Contact our Team!

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### CARLIN BRITO

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