



The Foundation for New York's Strongest

FOR IMMEDIATE RELEASE

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Top NYC Chefs Showdown to Fight Food Waste

Sample Local Chefs' "Zero Food Waste" dishes

From soup kitchen cooks to Michelin star chefs, innovative culinary leaders will compete at the "Zero Food Waste Challenge" after the upcoming Food Waste Fair to highlight the importance of food waste reduction in New York City businesses. The challenge will task chefs with using an upcycled or commonly underutilized ingredient of their choice—from cauliflower stems to entire Brussels sprouts on the vine—to create a new dish. Jake Cohen, Editorial and Test Kitchen Director at The Feedfeed, will moderate a conversation with judges and participating chefs. The dishes will be available for a limited time following the event at the chefs' restaurants.

At the "Zero Food Waste Challenge" to be held on May 23rd from 6-9 PM at the Brooklyn Navy Yard, attendees will have the opportunity to sample all the dishes, sip a signature cocktail featuring upcycled ingredients and participate in an audience vote for their favorite creation. The event is part of the [2019 Food Waste Fair](https://www.foodwastefair.com), an interactive event connecting the NYC hospitality industry with the resources and knowledge they need to get to zero food waste. Ticket sales are now open at [foodwastefair.nyc/challenge](https://www.foodwastefair.com/challenge).

New York City businesses throw away more than 650,000 tons of food waste annually. Food waste decomposing in landfills produces more than 3.3 billion tons of methane every year. But chefs know that food scraps are not garbage. Leftover food from restaurant kitchens can be used to make a new meal, or even be used to feed animals, turned into compost to help nourish soil and grow healthy food, or create energy.

"The Zero Food Waste challenge demonstrates that preventing waste can be fun, delicious, and even hip. But more importantly, it shows that tackling food waste is an issue that all chefs, from across the City's diverse hospitality sector, must tackle together," said **Julie Raskin, Executive Director of the Foundation for New York's Strongest**. "Being more mindful of waste forces a creativity in the kitchen that can yield some pretty amazing dishes."

Participating Challenge chefs include:

- **Garrison Price** Cafe Clover, *Cashew & Almond Milk Panna Cotta with Caramelized Honey Syrup*
- **Cory Tomaino** FLIK Hospitality, *Gochujang Hanger Steak & Vegetable Stem Tacos with Rainbow Chart Stem Kimchi*
- **Michael Anthony** Gramercy Tavern, *Ricotta Tart with Lemon Confit*
- **Kirstyn Brewer and Claire Sprouse** Hunky Dory, *Citrus Onion Dip & Sweet Potato Skin Chips paired with Punch*



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- **Lynn Loflin, Tim Mercado and Michael Mangieri** Lenox Hill Neighborhood House, *Fruit Infused French Toast with Spiced Apple Butter Compote*
- **Naama Tamir** Lighthouse, *Skin-and-Stem Vegetable Poofs with Herb Labneh & Pecorino Pesto*
- **Kendall Scodari** Made Nice, *Cauliflower 'Bone Marrow' with Beet Tartare & Cauliflower Leaf Salad*
- **Suzanne Cupps and Amy Ho**, *Untitled, Spring Grilled Cabbage with Pickled Burdock, King Trumpet Mushrooms & Spring Onion*

Judges for the Challenge include **Katherine Miller**, Vice President of Impact at the James Beard Foundation, **Adam Kaye**, Chef and Co-Founder of The SpareFood Co. and former Culinary Director at Blue Hill, **Alison Roman**, Author of best-selling cookbook *Dining In* and contributor to Bon Appetit Magazine and New York Times Cooking, and **Matt Jozwiak**, Founder and Executive Director of Rethink Food NYC. All excess food from the event will be rescued by **Rethink Food NYC**.

"It's great to see the city and local business working together to address this problem. It takes a village," said **Matthew Jozwiak, Founder and Executive Director of Rethink Food NYC**.

"We're glad to be working together with the Foundation for New York's Strongest to challenge and inspire our food leaders."

"I'd love to encourage more people to use the whole vegetable to cut down on food waste (carrot tops! fennel stems! whole lemon!)--those odds, ends and bits are just as delicious and super fun to cook with, offering new textures and flavors without having to buy additional ingredients," said **Alison Roman, author of the best-selling cookbook *Dining In***.

"The reality is that it is not waste, it is simply ingredients we've not yet considered using. It's inspiring to see what this all-star roster of chefs is creating," said **Adam Kaye, Chef and Co-Founder of The SpareFood Co. and former Culinary Director at Blue Hill**. "I'm excited to taste these dishes."

The Feedfeed will be live streaming a conversation with the Challenge judges at the event. [Feedfeed](#) is a food and lifestyle experiential media company, an influencer network, and the world's largest social media community and crowdsourced pub for cooking, baking and drinking.

"We are constantly being creative with the excess food from our production studio. We go through a lot of citrus here at Feedfeed--what better way to use up those juiced rinds than to turn them into a sweet confection for snacking," said **Jake Cohen, Editorial and Test Kitchen Director at the FeedFeed**. "We try to teach our viewers that using your excess food from one recipe for another can be both green and delicious! I can't wait to taste what the chefs come up with at the Challenge. We will be live streaming the event on Instagram so tune in!"



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“Reducing food waste isn’t a passing trend – it’s a lifestyle. At FLIK Hospitality, we take pride in doing our part to stop food waste and end hunger,” said **Scott Davis, CEO of FLIK Hospitality Group**. “We’re so proud to have great people in our organization, like Chef Cory Tomaino, to participate in this year’s Zero Food Waste Challenge and help lead the charge in reducing food waste. Through our culinary innovations and our wellness platform, we can truly be leaders in educating our guests to adopt better sustainability practices and understand the important issues surrounding our natural resources.”

“Our Farm to Institution kitchen prepares about 8,000 meals a week, and we usually have several hundred pieces of leftover bread and fruit a week and are always looking for ways to use the slightly bruised apple or banana, and the somewhat stale piece of whole grain bread,” said **Lynn Loflin, Executive Chef at Lenox Hill Neighborhood House’s Teaching Kitchen**. “This was the origin of the dish we are preparing for the Zero Food Waste Challenge. We are always endeavoring to use our excess food in tasty and nutritious ways for our clients.”

The “Zero Food Waste Challenge” is hosted by the New York Department of Sanitation’s Foundation for New York’s Strongest. **Winston Chiu**, Executive Chef at Bonbite, is the Culinary Advisor for the Challenge.

“I am excited to be the Culinary Advisor for the Challenge, to help bring together the NYC culinary community to tackle our city’s food waste issues” said **Winston Chiu, Executive Chef at Bonbite**. “As a Chef, food waste is something I think about every day in the kitchen. Bonbite is one of the first NYC catering companies that works directly with a 501c3 non-profit to repurpose food excess from our events to create meals for the homeless.”

Support for beverage service at the event will be provided by Brooklyn-based events and catering company Purslane.

“We’re a proud sponsor of the 2019 NYC Food Waste Fair and are excited to come together with food waste experts to share ideas about embracing sustainable operations in the catering and events world,” said **Amanda Braddock, Event Director at Purslane**. “Purslane is committed to taking the sustainable path in a largely eco-hazardous industry. We consistently implement new methods of reducing food waste and form partnerships to help fellow companies in the food and events industry decrease our global footprints.”

To get tickets to the Zero Food Waste Challenge and learn more about the 2019 Food Waste Fair, visit foodwastefair.nyc.

[Download photos and graphics here.](#)



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About the Foundation for New York's Strongest

The Foundation for New York's Strongest, Inc. is the official nonprofit organization of the New York City Department of Sanitation. Supported by private funding and in-kind donations, the Foundation leverages non-traditional strategies to promote sustainability and advance the essential services of Sanitation employees. This is achieved by emphasizing New York's Strongest as one of the City's emergency responders and highlighting their critical, daily service; forging partnerships with private-sector organizations to move New York City toward sending zero waste to landfills; and educating the public about DSNY's rich history, current operations and vibrant future.

About the New York City Department of Sanitation

The Department of Sanitation (DSNY) promotes a healthy environment through the efficient management of solid waste and the development of environmentally sound long-range planning for handling refuse, including recyclables. The Department operates 59 district garages and manages a fleet of more than 2,000 rear-loading collection trucks, 450 mechanical brooms and 695 salt/sand spreaders. The Department clears litter, snow and ice from approximately 6,500 miles of City streets and removes debris from vacant lots as well as abandoned vehicles from City streets.