THE UNIVERSITY OF RHODE ISLAND
COLLEGE OF THE ENVIRONMENT AND LIFE SCIENCES

Cooperative Extension

FOOD RECOVERY FOR RHODE ISLAND

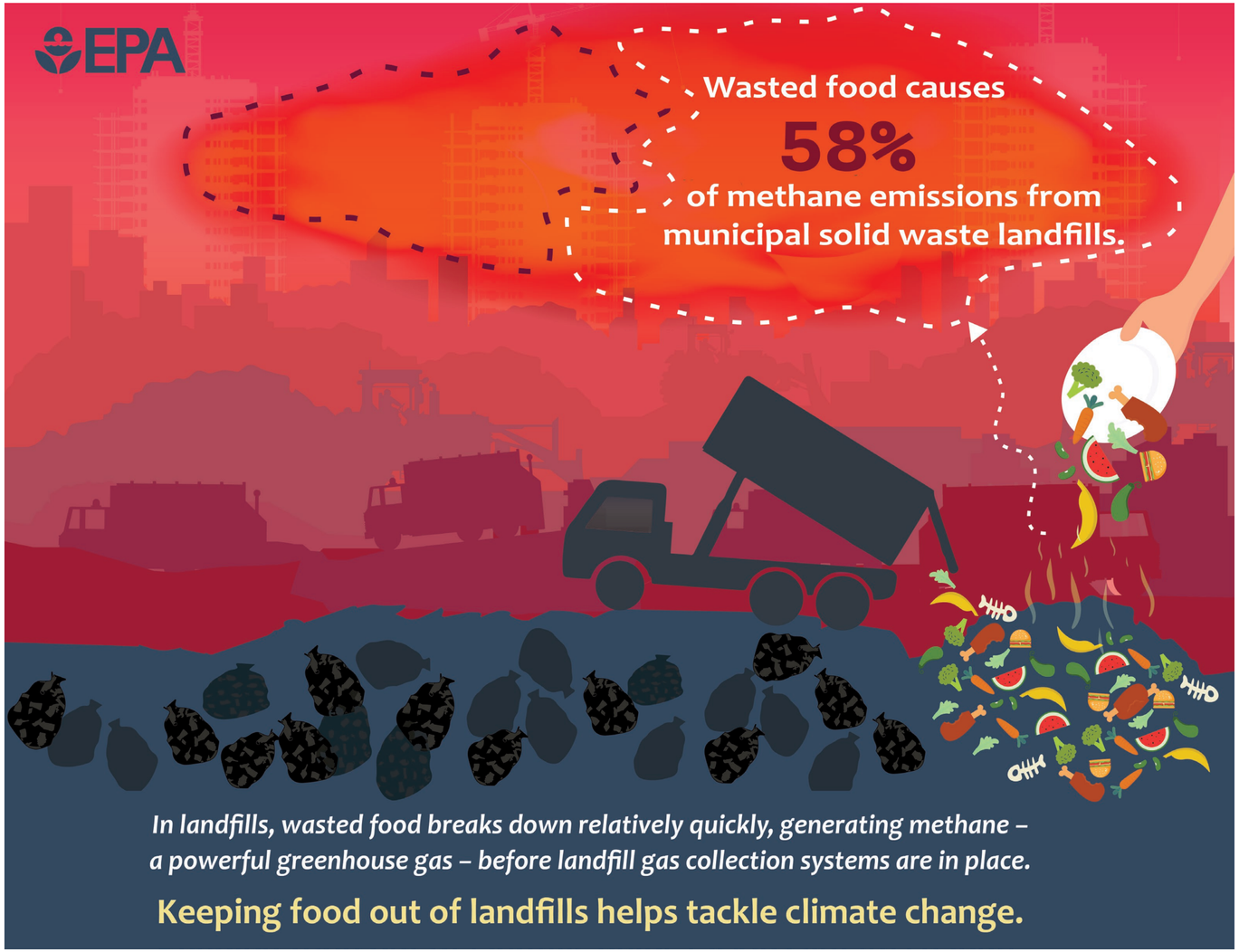
Community Changemakers: FRRI Alumni

RI Compost Conference

Vanessa Venturini – State Program Leader
Dara Benno, Derek Bowman, Bruce Thompson – FRRI Alumni Panel
University of Rhode Island Cooperative Extension

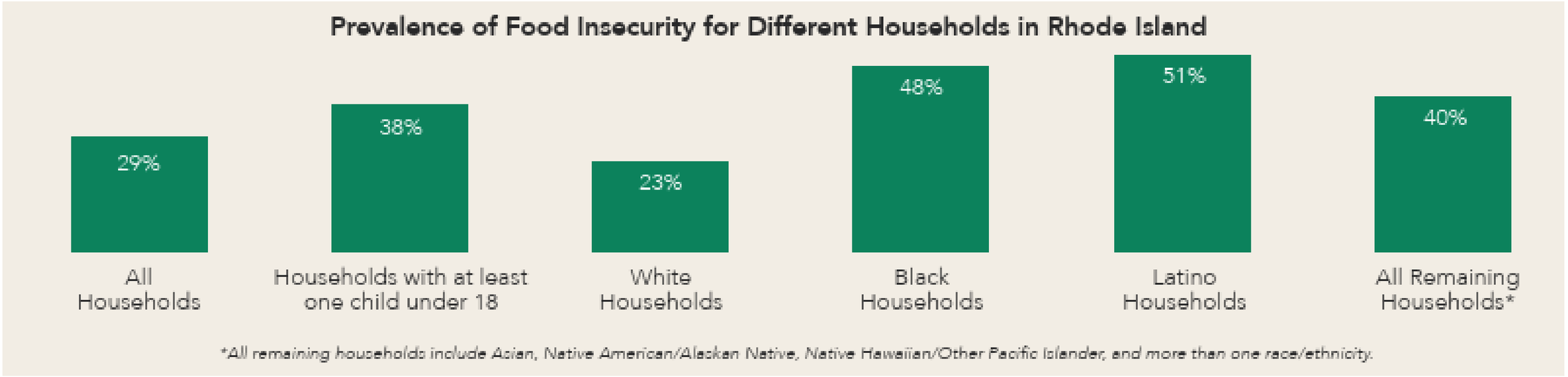
Wasted Food

It's a global issue



It's a Rhode Island Issue

It's a missed opportunity



Source: 2023 status report on hunger, RI Food Bank

FOOD RECOVERY FOR RHODE ISLAND

Est. 2021

A community education program that addresses food waste, food insecurity and climate change by enabling trained volunteers to support community-driven change.

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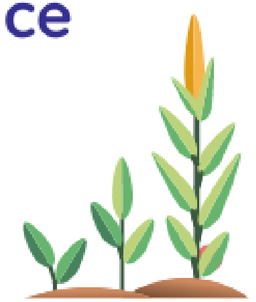
6-week Food Recovery Course

Online Education

Field Experience



Graduates receive
certificate of completion

40-HOUR VOLUNTEER INTERNSHIP
COMMUNITY-DRIVEN FOOD RECOVERY

Certified URI Food Recovery Volunteer

How Our Program Works

Cooperative Extension Professionals

+

Community Experts/Practitioners

CHANGE MAKERS

Any community member 18+

(You?!)

Apply Here:

COMMUNITY PARTNERS who already have solutions

FOOD RECOVERY.ORG

URI Food Recovery Course
Held Each Fall

Week 1: The Challenge - Food Waste, Food Insecurity and the Environment

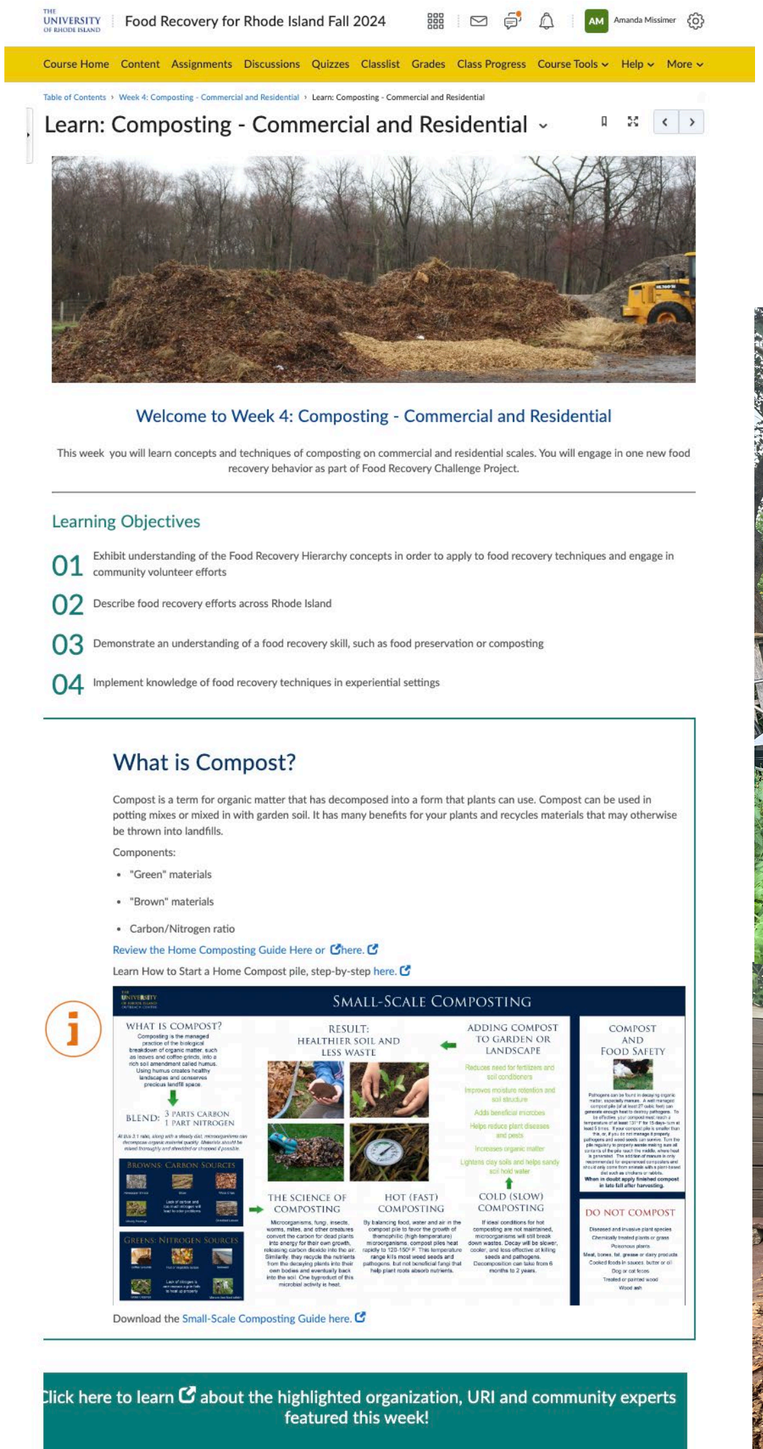
Week 2: Wasted Food Solutions - Farms and Schools

Week 3: Wasted Food Solutions- Communities and Businesses

Week 4: Composting - Commercial and Residential

Week 5: Food Preservation and Nutrition

Week 6: Volunteerism

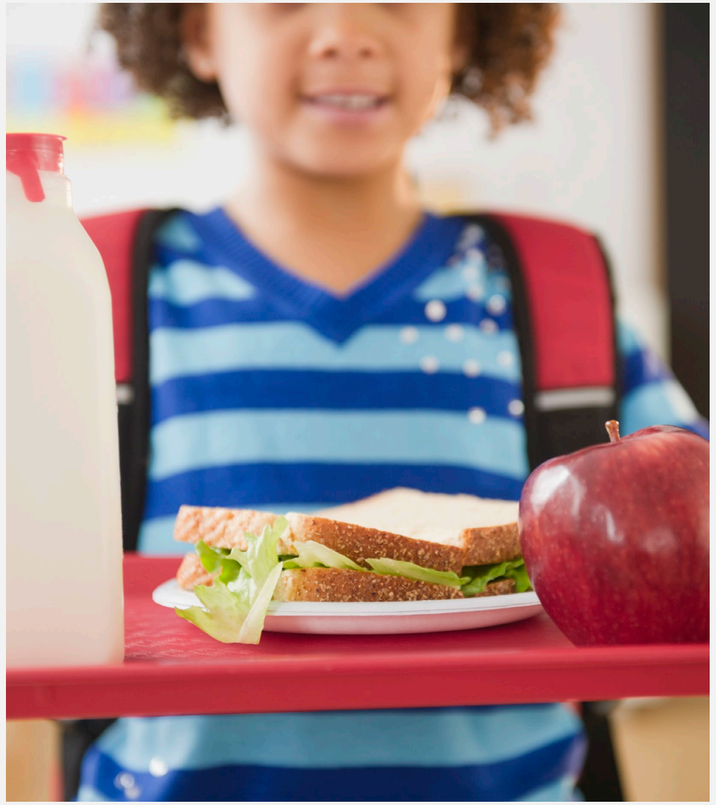


Example Week Composting

1. Content Learned online
2. Local field experiences for hands on experiences

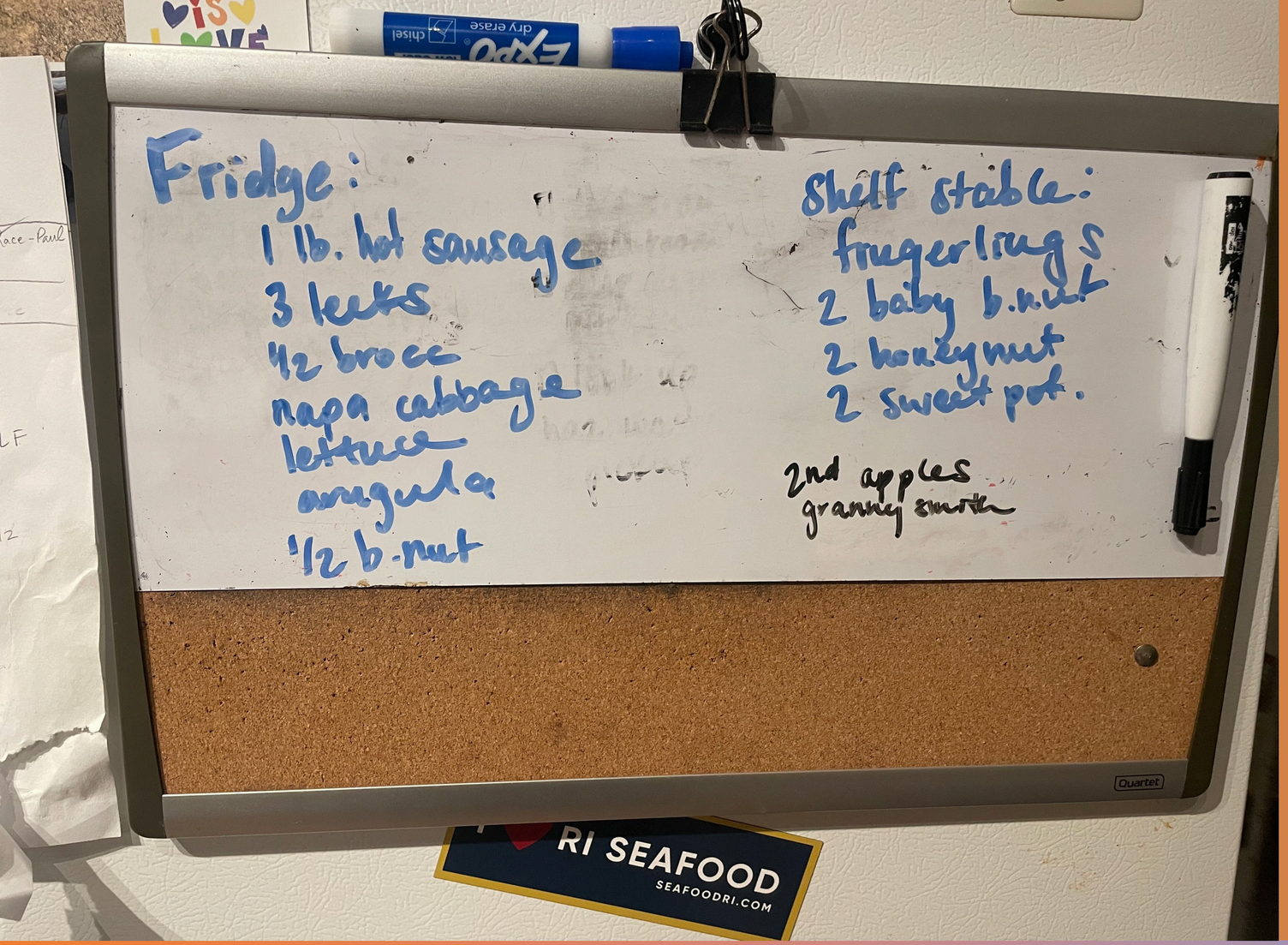
Kitchen

Compost



Schools

Choose your own adventure



Changes at home

Changes in the community

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Community Partners

FOOD RECOVERY.ORG

Reduce Reuse Recycle

RHODE ISLAND SCHOOL RECYCLING PROJECT

University of Rhode Island FREE FARMERS' MARKET Est. 2021

SANKOFA

Rescuing Leftover Cuisine

HOPE'S HARVEST RI

Harvest Cycle

GROUNDWORK CHANGING PLACES CHANGING LIVES

Real results for people and planet


231,785 lbs of surplus food donated to people


87,196 lbs of wasted food diverted
from the landfill

Partnerships

"I plan to use the materials from the food recovery course to use in my position as ***Indigenous Empowerment Coordinator at Tomaquag Museum****, to teach the native community about modern composting methods, highlighting their differences and similarities to traditional composting techniques.*

Additionally, I will share both modern and traditional food preservation techniques, such as canning and smoking, as well as emphasize the importance of foraging, growing, and utilizing produce in its entirety."

-Laurel Spears, FRRI Class of 2024

Career Pipeline

*"My **career has completely changed** since taking the food recovery course!*

I get to work with kids of all ages, teach them about sorting their cafeteria waste to save the planet and help people in their own school communities with the share table.

The kids teach me so much every day and I feel like I am making a real difference in the world.

I love my new career and I owe it all to the food recovery course!"

-Kendra Gay, FRRI Class of 2023

Reduce Reuse Recycle

RHODE ISLAND SCHOOL RECYCLING PROJECT

What's next? Regional or National Expansion

Join Us Wednesday, 4/09

ZERO WASTE TRIVIA

7pm @ Long Live Beerworks

FRRI Alumni Panel

Apply Here:

Dara Benno, '24

Derek Bowman, '21

Bruce Thompson, '24

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FOOD RECOVERY FOR RHODE ISLAND

Apply Here:

Thank you!

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