



NEED FOR PROGRAM:

Millions of pounds of fresh, consumable produce are being thrown out or left to waste while people go hungry every day. Unfortunately the systems in place to recover and distribute food, including many food banks, are largely devoid of fresh produce and vegetables. However, fresh produce is essential to a healthy diet and should be provided whenever possible to those who cannot afford it. Young children are especially at risk for malnourishment and the most in need of proper nutrition due to the demands of their growth and development.

OBJECTIVES:

Join KEC to reduce food waste and provide at-risk K-12 students in San Diego County with fruits, vegetables and nutritional information. KEC partners with organizations, volunteers, schools and communities, to pick and collect excess fruit and vegetables for distribution to underserved and diverse student populations.

TARGET POPULATION:

KEC will focus on serving K-6 San Diego schools in which 90 percent or more of the student population qualifies for the free lunch program due to financial hardship.

PROGRAM DETAILS:

Provide fruits and vegetables monthly to students at a selected school. As resources grow, increase to bi-monthly. Continue to add schools as resources expand. Each bag to include nutritional information and cooking tips in both Spanish and English.



KEC is a 501(c) 3 nonprofit organization providing environmental education programs for K-12 schools. Programs include on campus environmental clubs, eco based field trips, youth leadership training and Kids Harvest. KEC is driven to inspire, educate, connect, and empower youth to make decisions to support a healthy, sustainable planet. KEC believes that no matter what age, individuals can make a difference in the world.

DONOR BENEFITS:

Grocery stores, produce distributors, casinos, restaurants, landowners and farms all benefit from participating in this program. Food that would otherwise go to waste can make a difference in the lives of children from the most vulnerable areas of San Diego. The public looks favorably on establishments that are charitable and are more likely to frequent these businesses. Reusable bags will be branded to acknowledge large contributors such as grocery stores, farms, markets, vendors, trucking companies, suppliers, and other community partners.

Donations to nonprofit groups [classified as 501 (c) (3)] are typically tax deductible. Additionally, the added benefit of having staff work together to find ways to donate, as well as giving staff substantial roles in organizing such a project, can help build workplace cohesion. Lastly, such a program could help uncover waste and motivate your establishment to improve management procedures to prevent waste and thereby reduce food costs. In today's economic climate, more and more families and their children are at risk of food insecurity. By partnering with KEC and its Kids Harvest program you can find an outlet for your excess produce as well as help to combat child hunger and inadequate nutrition.

Private Households and Properties - Having a fruit tree or vegetable garden is a wonderful addition to a property until it becomes unmanageable or unsightly. KEC will help you take care of the upkeep of your property by removing excess and unwanted fruits and/or vegetables and donating them to children in need. Partner with KEC to save produce that would otherwise fall to the ground or rot on the tree and give it to children who have less access to fresh fruits and vegetables. Volunteers will pick and/or collect your fruit and vegetables and leave you with 1/3 of the harvest. In this way, you are able to enjoy your fruits and vegetables without the work and at the same time, donate to a worthy cause.

FAQS

Am I liable for damages if the food spoils or causes injury, even if I have stored it properly?

To protect food donors, all fifty states and the District of Columbia have enacted "GoodSamaritan" laws that specifically address food donations. While the language of these laws varies from state to state, most good Samaritan food distribution laws extend some level of protection from liability unless there is evidence of "negligence," recklessness" or "intentional misconduct" on the part of the donor. For more information visit: <http://www.usda.gov/news/pubs/gleaning/appc.htm>

Will I need to provide my employees with special training to prepare food for donation?

Since your kitchen or cafeteria staff should already be knowledgeable about safe food handling practices, additional training will most likely be unnecessary.

Will preparing food for donation require extra time?

Many companies that participate in fruit and vegetable donation programs say that little additional time or help is needed to prepare food for donation - employees simply perform a different task.

TOGETHER WE CAN EMPOWER YOUTH TO PROTECT THE PLANET

"The generation now being educated will have to do what we, the present generation, have been unable or unwilling to do: stabilize a world population... stabilize and then reduce the emission of greenhouse gases,... protect biological diversity,... reverse the destruction of forests... and conserve soils. Those who follow us must learn how to use energy and materials with great efficiency. They must learn how to utilize solar energy in all its forms. They must rebuild the economy in order to eliminate waste and pollution. They must learn how to manage renewable resources for the long term. They must begin the great work of repairing, as much as possible, the damage done to the earth in the past two hundred years of industrialization. And they must do all of this while addressing worsening social and racial inequalities. No generation has ever faced a more daunting agenda"

— David Orr 1993 —

Every great social movement has been led by the young. Kids Harvest will empower and connect youth, businesses, farms, schools and volunteers in a way that currently does not exist.

All questions regarding Kids Harvest should be directed to Shital Parikh, Director of Kids Harvest at: sparikh@kidsecoclub.org or 949.697.4903. Thank you for your consideration.