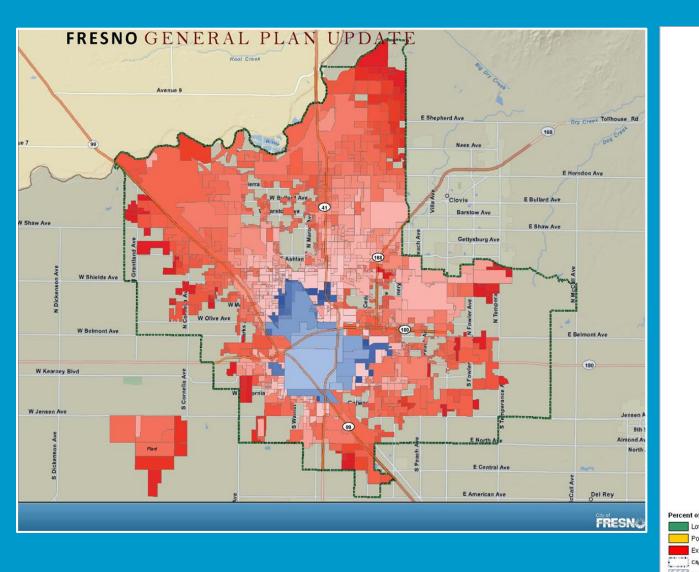


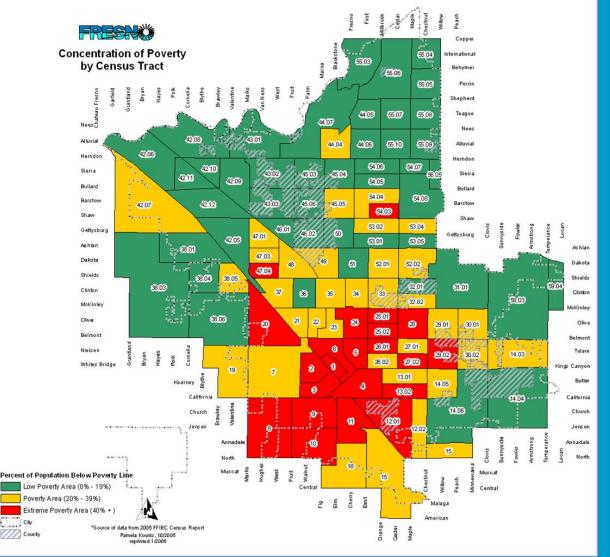
# St. Rest + Food to Share Hub Partnership

Fresno Metro Ministry & St. Rest Baptist Church

### **Historical Growth of Fresno**

### **Concentration of Poverty by Census Tract**







### How Hungry is America?

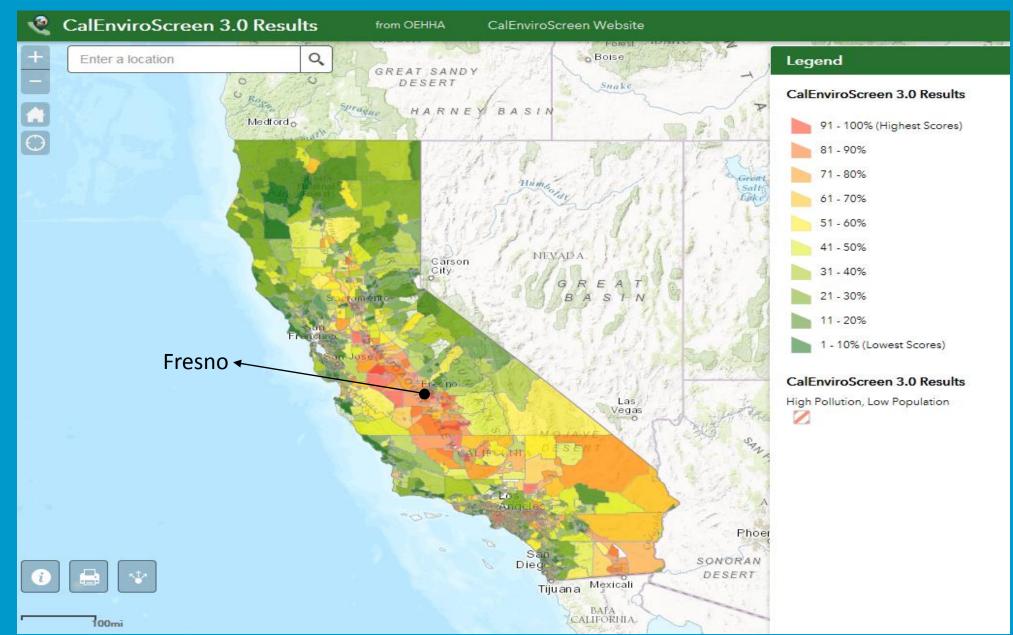
#### The 20 MSAs With the Worst Food Hardship Rates in 2016–2017

State	Food Hardship Rate	Rank	
Bakersfield, CA	23.2%	1	
Youngstown-Warren-Boardman, OH-PA	22.0%	2	
Fresno, CA	22.0%	3	
Jackson, MS	21.3%	4	
New Orleans-Metairie, LA	21.1%	5	
Memphis, TN-MS-AR	20.7%	6	
Winston-Salem, NC	20.2%	7	
Baton Rouge, LA	20.1%	8	
Albuquerque, NM	20.0%	9	
Columbia, SC	19.5%	10	
Augusta-Richmond County, GA-SC	19.4%	11	
Tulsa, OK	19.3%	12	
El Paso, TX	19.2%	13	
Greensboro-High Point, NC	19.2%	14	
Oklahoma City, OK	19.2%	15	
Lakeland-Winter Haven, FL	19.1%	16	
Deltona-Daytona Beach-Ormond Beach, FL	18.8%	17	
Little Rock-North Little Rock-Conway, AR	18.4%	18	
Tampa-St. Petersburg-Clearwater, FL	18.3%	19	
Orlando-Kissimmee-Sanford, FL	18.2%	20	

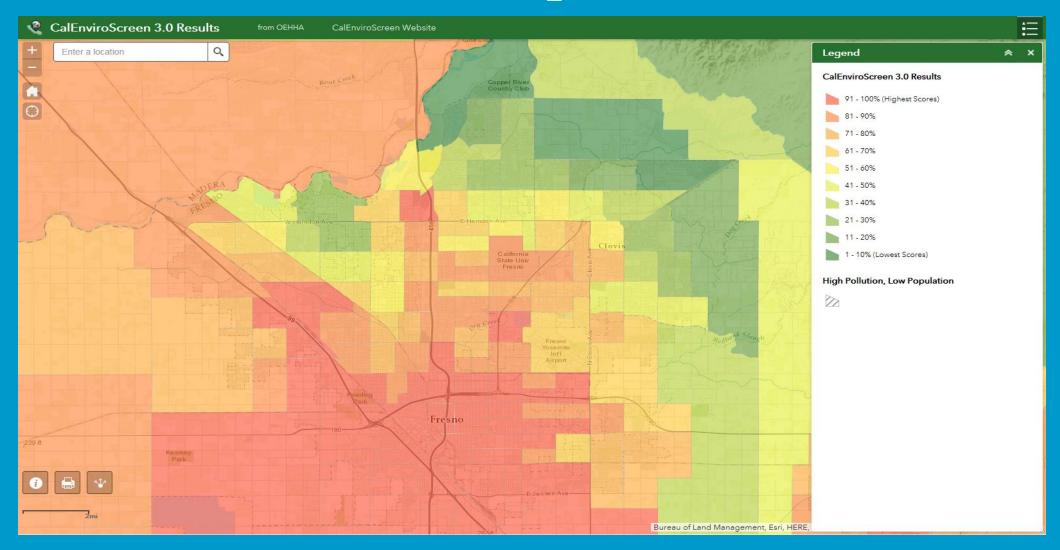
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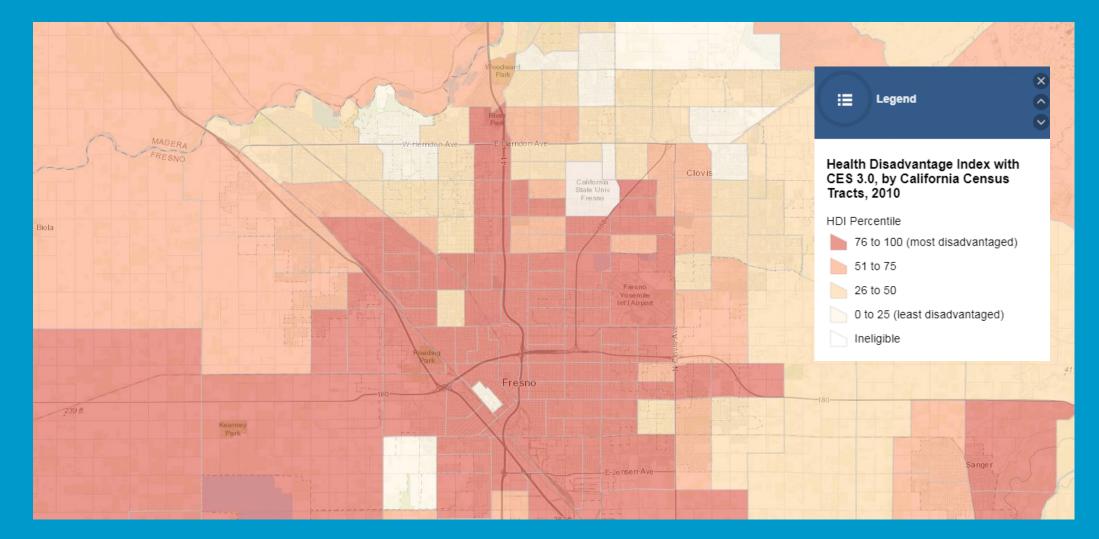
### **CalEnviroScreen 3.0 – Statewide**



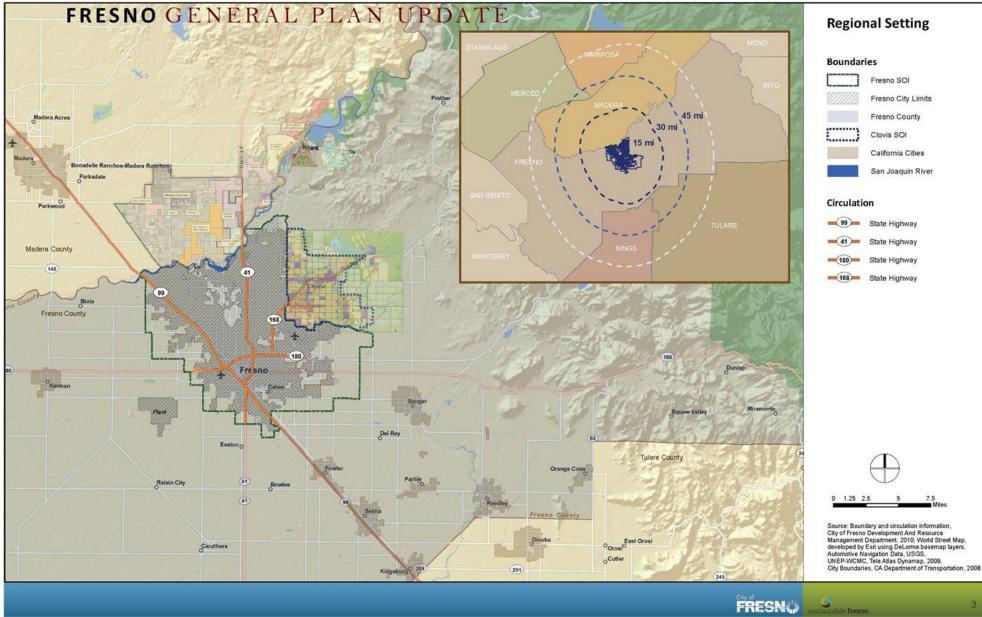
# CalEnviroScreen 3.0 – Fresno Metropolitan Area



# California Healthy Places Index 1.1– Fresno Metropolitan Area



### **Regional Context**



# Poverty, Health & Environmental Conditions

High Concentrated Poverty
High Chronic Disease
High Pollution Burden
Way above state/national average



# Metro & St. Rest Stories

Vision-Mission
Values
Programs

# Elevating Food for Health & Environment

### Found out about Food Waste

- \$165 Billion/ \$900 per person
- 6 million tons buried (CA)
- 150,000 tons buried (Fresno)
- 300 million pounds (potential market)



- For every pound of food recovered and consumed in a disadvantaged community, 2.2 lbs of greenhouse gases are prevented from being emitted into the environment.

#### FRESNO COMMUNITY HEALTH IMPROVEMENT PROJECT (FCHIP)

We serve as a backbone agency for the FCHIP, which is implementing policies, systems and environments that produce measurable improvements in health through collaboration, alignment and leveraged resources.

#### ADVOCACY FOR HEALTHY FOOD SUPPLY & ACCESS

We advocate for, empower, and serve families and children who still do not have enough nutritious food, through more effective safety net programs, helping them learn to grow and cook their own food, and recovering and redistributing healthy food that otherwise would be thrown away.

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#### HEALTHY FOOD RECOVERY FOR FOOD DESERT NEIGHBORHOODS

We significantly increase healthy food supply and access in under-resourced neighborhoods by integrating food recovery and distributions through a growing network that links more than 80 existing community service and 50 food donor organizations.

#### **1 IN 3 CHILDREN** IN FRESNO STRUGGLE WITH HUNGER ON A REGULAR BASIS

#### THE FRESNO GLEAN TEAM

We are organizing hundreds of volunteers through The Fresno Glean Team, to collect the abundance of unpicked food available from Fresno households and gardens, and redistribute it to neighborhoods that need fresh fruits and vegetables.

OUNDS OF ADDITIONAL

#### COMMUNITY GARDENS

We partner with the City of Fresno and the Fresno Housing Authority to grow healthy food on nearly 15 acres of community gardens, including a new urban farm incubator, engaging hundreds of families in food production in Downtown, Southeast and Southwest Fresno.

\$000 PRODUCED FORSALE

IS WASTED

#### FRESNO FOOD SECURITY NETWORK (FFSN)

We serve as a backbone agency for the Freeno Food Security Network, over 50 local organizations committed to significantly increasing food access and healthy food consumption, by utilizing common tools to address the diversity of community needs in Freeno County and by encouraging everyone to be selfreliant citizens.

#### MATTERS

64,000 PEOPLE IN FRESNO HAVE REFRIGERATORS EVERY MONTH

We teach the nationally acclaimed "Cooking Matters" courses. These are FREE, 6-week, culturallycompetent courses, that combine hands-on cooking skills with nutrition education and budget strategies to equip families for creating their own healthy and cost effective meals.

#### WASTED FOOD IS Wasted Potential for our communities, economy & environment

#### Food to Share Is A Pathway To Increasing Health & Resilience

125,000 Fresho residents suffer from food hardship on a weekly basis. These nutritional deficits negatively impact us all – from soaring healthcare costs to low student educational achievement, to poor prospects for a skilled workforce needed for a thriving future economy. Our region also sends significant amounts of food to landfills that decay, releasing harmful methane as air pollution and greenhouse gas emissions.

To change these outcomes, Food to Share is using food as a pathway to transformation for community health and resilience by reducing food waste, alleviating food insecurity, and increasing healthy food distribution, nutrition education, cooking skills, and local consumption where it can make a significant difference for us all.

We are now recovering hundreds of thousands of pounds of nutritious foods for families in need and are on our way to saving millions of pounds with your help!

FOODTOSHARE.ORG/GETINVOLVED

A PROGRAM OF FRESNO METRO MINISTRY. FOR MORE INFORMATION CALL 559-485-1416



#### FRESNOMETMIN.ORG

#### SCHOOL FOOD RECOVERIES

We recover thousands of pounds of food every week from public schools and redistribute it to feed hundreds of families daily through church pantries, senior centers, foster agencies and wellness centers. FRESNO IS THE STH MOST FOO INSECURE CITY IN THE U.S.

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#### Connecting to Solve the Fresno Food Insecurity Puzzle











# ADVOCACY FOR HEALTHY FOOD SUPPLY & ACCESS

Hunger Action Day

CalFresh Enrollment + Renewal

Lead Fresno County CalFresh Task Force





# HEALTHY FOOD RECOVERY FOR FOOD DESERT NEIGHBORHOODS



- Held 76 Cooking Demonstrations at Food Distributions
- Provided volunteer opportunities to over 2,000 residents



# SCHOOL AND DIRECT FOOD RECOVERIES

- Recovered <u>1,348,483 lbs.</u> of nutritious food from Fresno Unified School District and Central Unified School District.
- Recovered <u>692,088 lbs.</u> of food from retail stores and private donors.
- This nutritious food is distributed through our growing Food to Share Network of 49 receiver organization partners, which include CBOs, churches, senior centers, Housing Authority sites, etc.









# THE FRESNO GLEAN TEAM

#### **<u>90,173 lbs.</u>** of fresh fruits gleaned







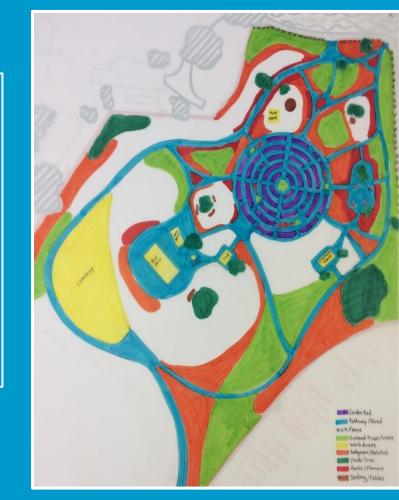




# COMMUNITY GARDENS AND URBAN FARMS

Manage 3 Community Gardens on 6.75 acres.

- **\*** Engaged with 186 gardeners
- **\*** Yosemite Village







# **COOKING MATTERS**

- ✤ 6 week FREE cooking course
- Educating and creating healthy meals on a budget for parents
- 21 cohorts completed with 236
   residents enrolled and 73% graduated
- Cooks and Nutritionist Volunteers











# **Total Pounds of Recovered Food**



1,554,305 lbs. of food from food distributions
1,348,483 lbs. of food from school recoveries
692,088 lbs. of food from direct recoveries
90,173 lbs. of fresh fruits gleaned





A total of 3,594,876 lbs. of food recovered.



#### FOOD TO SHARE & FRESNO UNIFIED SCHOOL DISTRICT FORM A

### FOOD RECOVERY • Partnership •





A PROGRAM OF FRESNO METRO MINISTRY. FOR MORE INFORMATION CALL 559-485-1416



FOODTOSHARE.ORG

Fresne has the third werst feed hardship ranking in the United States,

WHICH MEANS ABOUT

25% of parents do not know where they will get food for their families each week —especially healthy food.

These nutritional deficits negatively impact us all, but disproportionately affect children, which is especially troubling because our region's health and well-being depends on them.





More than **20 million pounds** of additional nutritiou: food is needed in disadvantaged neighborhoods each year



Over 64,000 households in Freeno have empty refrigerators every month

# Helping Solve FRESNO'S

To change these outcomes, a critical first step is to intentionally not waste healthy food that can be rescued and redistributed to families and individuals in need.

To accomplish this, Fresno Unified School District (FUSD) is partnering with Food to Share, a Fresno Metro Ministry program, to increase healthy food recoveries from our schools and redistribute it to a growing network of local churches, community-based organizations and senior centers already serving disadvantaged neighborhoods.



In the last 14 months, Food to Share has recovered and redistributed over 300,000 pounds of healthy food from Just 13 FUSD schools.

#### You Can Help END FOOD HARDSHIP

Our goal is to build a food stewardship partnership between Fresno Unified and Food to Share to recover food from all 94 of our local schools, producing impactful results.

This program will be a model for our state and our nation on how school-community collaboration can significantly reduce food hardship. But we can't do It without your help.

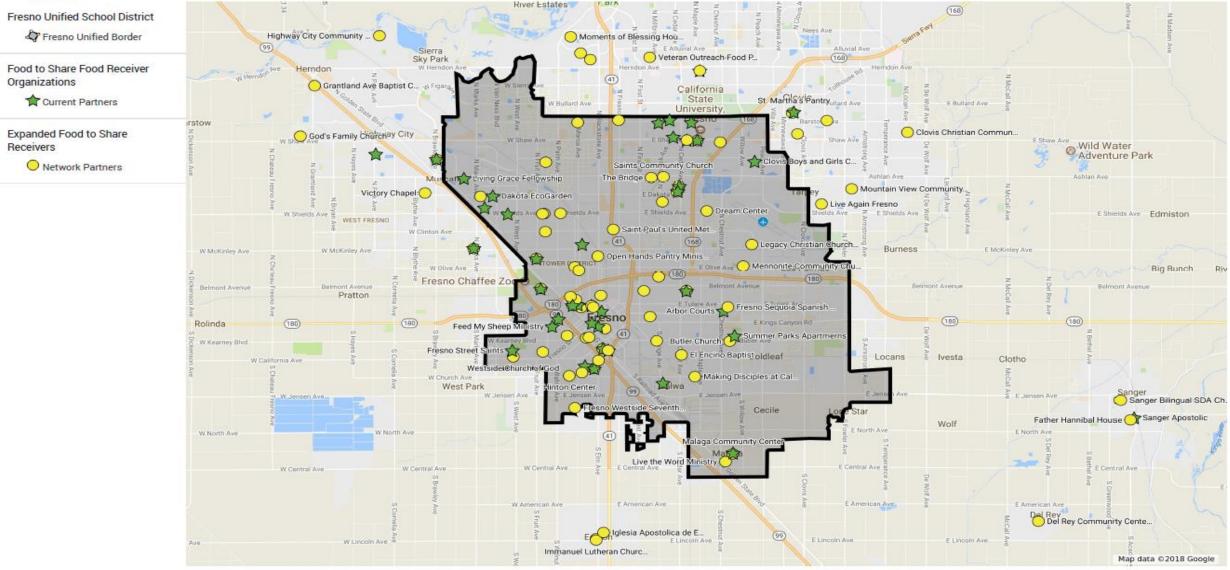
To reach our goal of rescuing and redistributing food from 94 FUSD schools, we need to raise funds to support the additional cargo vans, drivers, maintenance, management and operational expenses required to serve our whole district.







#### Food to Share Network Map



\* Note: The printed version of this map was compressed to allow for optimal viewing and does not show all the names of Food to Share partners. Please see the attached list of the Current and Network Partners.

### **St. Rest + Food to Share Hub Proposal**

#### *TCC Projects #16 & #17*











A Proposal by the St. Rest Baptist Church & Fresno Metro Ministry Partnership

TCC is Tapping into Decades of Community Service through St. Rest and Metro to Meet All TCC Program Objectives . . .

St Rest – 75 Years Serving Southwest Fresno

Fresno Metro Ministry – 50 Years Serving Fresno and the San Joaquin Valley

#### The St. Rest + Food to Share Hub Development

- Is a partnership project created by St. Rest Baptist Church and Fresno Metro Ministry, the founder and operator of the Food to Share program.
- It will rehabilitate, improve, and transform the existing 6,700 sq. ft. warehouse building on the St. Rest Campus along Elm Avenue for capacities as a community and citywide Healthy Food Hub – Allowing our partnership to continuously receive, sort, store, and redistribute millions of pounds of healthy food rescued by Food to Share to community members in need (see later slides describing the Food to Share program).
- It will include a Community Kitchen designed to allow us to teach cooking skills & nutrition education classes for parents and children using the nationally recognized Cooking Matters curriculum, as well as meet congregation and community event food preparation needs, and invest in local business development and job creation by providing appropriate commercial standard kitchen space to support local food truck and catering entrepreneurs from the community.
- It will improve and beautify the 13,600 sq. ft. of parcel land area surrounding the Healthy Food Hub building with hardscapes for vehicle and pedestrian access, and with attractive landscapes and plantings that reduce heat island effect – All improvements designed to fully integrate and complement the St. Rest Campus Master Plan existing and anticipated improvements.

#### **St. Rest + Food to Share Hub – Direct Community Benefits**

- The St. Rest + Food to Share Hub will be a functional operating asset for uplifting the Southwest Fresno community, a community dramatically and urgently in need of investment to more effectively address severe disparities related to chronic disease, concentrated poverty, environmental justice, public safety, healthy food access and consumption, economic opportunity, and vulnerable children, youth and families.
- The project will clearly benefit Southwest Fresno children, youth and families by adding year round healthy food access, nutrition education and cooking skills classes to regular community events and activities planned for the larger St. Rest Campus that elevate health, education, exercise, and resilience.
- The project will enhance and leverage the role of the St. Rest Campus improvements for encouraging the revitalization of the Elm Avenue Corridor, a critical part of the implementation of the entire Southwest Fresno Specific Plan and City of Fresno General Plan.
- The project will be a resource for all Southwest Fresno churches and community based organizations serving and seeking to work together to improve the social, economic, and environmental determinants of health of all residents in this very strategic and valuable community.
- \* The project will increase employment of community members by St. Rest and Fresno Metro Ministry.

#### **St. Rest + Food to Share Hub – Model for Regional Benefits**

- The project provides a regional model for ensuring benefits that measurably reach the most vulnerable residents and that the residents served are engaged as peer partners in a Community Advisory Committee collaboratively working to program activities at the site and solve important food related health and economic issues that impact our poorest communities.
- The project provides a regional model for addressing long-standing environmental health and justice inequities and regional air quality issues by rescuing healthy food that would otherwise be wasted, substantively reducing methane gas pollution and greenhouse gas (GHG) emissions. The St. Rest + Food to Share Hub project will result in the annual recovery of over 1 million pounds of nutritious food, that would otherwise go to landfills, and get that food to families that face daunting food hardship and lack the financial means to purchase healthy food. This food rescue and distribution to underserved and disadvantaged families will also directly reduce GHG emissions by 2.2 million pounds annually.
- The project provides a regional model for stewardship and adaption of an older building and parcel for new and vibrant community uses and activities. The St. Rest + Food to Share Hub project will rehabilitate and transform the former Farmer John Meat Company Warehouse into a new operating asset for a challenged community.
- The project provides a regional model for linking adaptive reuse as an anchoring project for urban infill along a long neglected corridor helping implement plans and facilities for community revitalization, economic opportunity, business formation, new jobs, and prospects for a healthier in the inner city.

# The St. Rest + Food to Share Hub Proposal Addresses All Three TCC Program Objectives:

\* Objective - Achieve Significant Reductions in Greenhouse Gas Emissions:

1. Achieve 2.2 million pounds, or more, of GHG emission reductions annually from 1 million pounds or more of healthy food recovered and distributed to community members in need

# The St. Rest + Food to Share Hub Proposal Addresses All Three TCC Program Objectives:

 Objective - Improve Public Health and Environmental Benefits – All Aimed at Preventing Disease through Better Diets:

 Substantially increased healthy food access & consumption for SW Fresno residents

2. Increased nutrition education for SW Fresno residents

3. Increased Healthy Cooking Skills for SW Fresno residents

# The St. Rest + Food to Share Hub Proposal Addresses All Three TCC Program Objectives:

- \* Objective Expand Economic Opportunity and Shared Prosperity:
  - 1. Renewed warehouse building and food hub operations act as catalyst for Elm Avenue investment, increased economic activity, and enhanced revitalization opportunities as called for in City's Elm Avenue Plan and Strategy
  - 2. Commercial kitchen not only supports cooking skills training, but also SW Fresno food based entrepreneurs business growth and employment
  - 3. Increased employment by St. Rest EDC and Fresno Metro Ministry

### **The St. Rest + Food to Share Hub Project Proposal in a Nutshell** *Improving Property & Building Already Owned by Partner St. Rest Baptist Church*

#### *Project #16*

- Plan, Permit and Improve Immediate Site Surrounding Building, and Related Building Enhancements to Achieve Urban Greening Goals, Desirable Urban Heat Island Mitigation, and Site-Building Attractiveness— Including Appropriate Underground Utilities, Landscapes, Hardscapes, Tree Planting, Irrigations Systems, Drainage, and More in Support of the Healthy Community Food Hub (Months 1-12)
- Coordinate and Integrate All Project #16 Improvement Work with Project #17 Improvement Work (Months 1-12)

#### *Project #17*

- Plan and Improve Warehouse for Expanded Capacities as Healthy Food Rescue/Redistribution Hub & Community Commercial Kitchen Operations Center (Months 1-12)
- Coordinate with Existing City-Wide Network of Food Donor & Food Recipient Organizations to Integrate St. Rest + Food to Share Hub into Daily Metro Area Operations (Months 1-12)
- Operate and Expand Healthy Food Rescue/Redistribution, Cooking Skills & Nutrition Classes, and Other Commercial Kitchen Entrepreneurship and Community Programs (Months 13-48)

### **Importance of Community Engagement**

- So the second structure of the second structure of
- \*A Community Advisory Committee will be established to advise this project on all aspects of community engagement; Food Hub skills, education, and entrepreneurship programs development; and other community services that can be provided from this site.
- Activities, offerings, and participants will be inter-connected with all the activities and opportunities of other Metro, St. Rest, and SW Fresno CBO programs – and specifically with the YoVille Community Garden and Urban Farm Incubator

# The St. Rest + Food to Share Hub Project General Cost Proposal – TCC Grant Portions

#### Project #16

- Planning, Permitting, Improvement and Staffing Coordination Costs: \$TBD (Months 1-12)
- Grant Administration: \$TBD (Months 1-12)

Total – Same as Original Project #16: \$62,220 (Months 1-12)

#### *Project #17*

- Planning and Improvement Costs: \$442,030 (Months 1-12)
- Operational Costs (Staffing and Expenses): \$958,734 (Months 1-48)
- Grant Administration: \$87,516 (Months 1-48)
- Total Same as Original Project #17: \$1,488,280 (Months 1-48)



# St. Rest + Food to Share Hub Partnership

