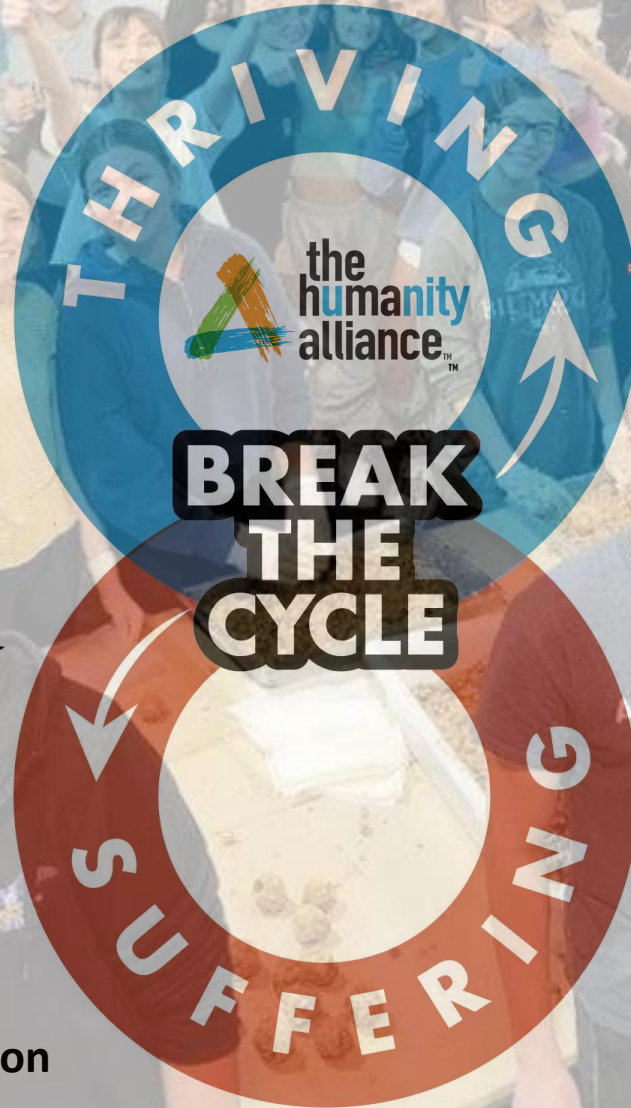


# You are invited



**Thriving.**  
A new approach  
is required to  
break the cycle.

Restore hope  
through love and  
dignity.

Prepared for:  
**Minnesota Solid Waste Administrators Association**  
2023 Winter Training



# Our programs focus on access – access to nutrition and accessible housing



Access to nutrition with an emphasis on positive health outcomes

Holistic approach to housing – affordable, jobs, mental wealth – long term success



Designed for people and communities to THRIVE. Restoring hope and dignity through service.



**Programs feature leveraging excess capacity...**





# Weekend Meal Program

## CURRENT (processed)

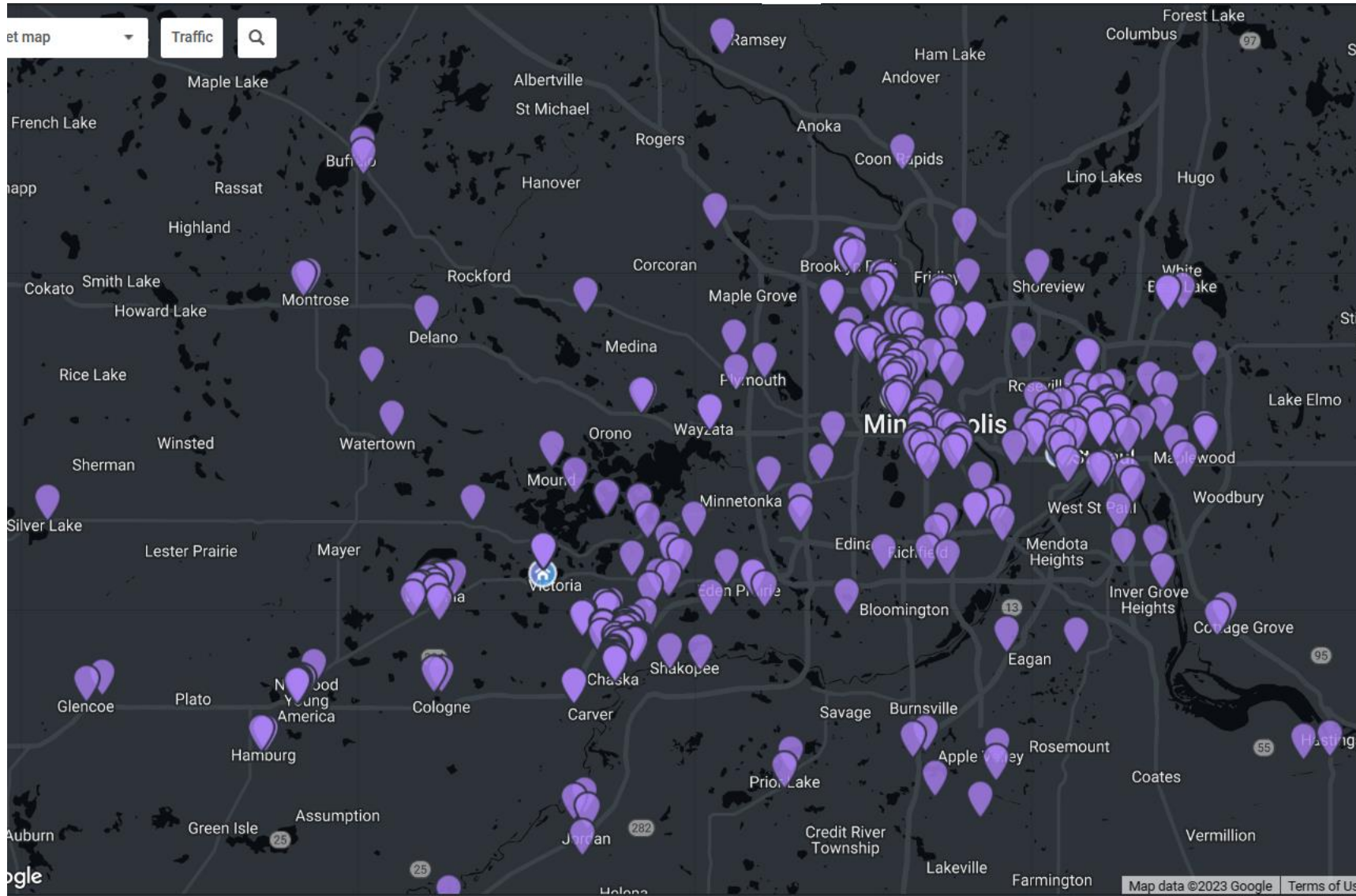


## NEW (fresh = nutritious)





# 9 Counties – over 5,000 meals delivered each Friday





# High Impact – doing more with less



## **\$1.93 per meal – fresh prepared, ready-to-enjoy**

Rescued ingredients, local sourced ingredients, plus amazing volunteer support – allows us to serve at a higher level without compromising on nutrition or ‘cravability’.

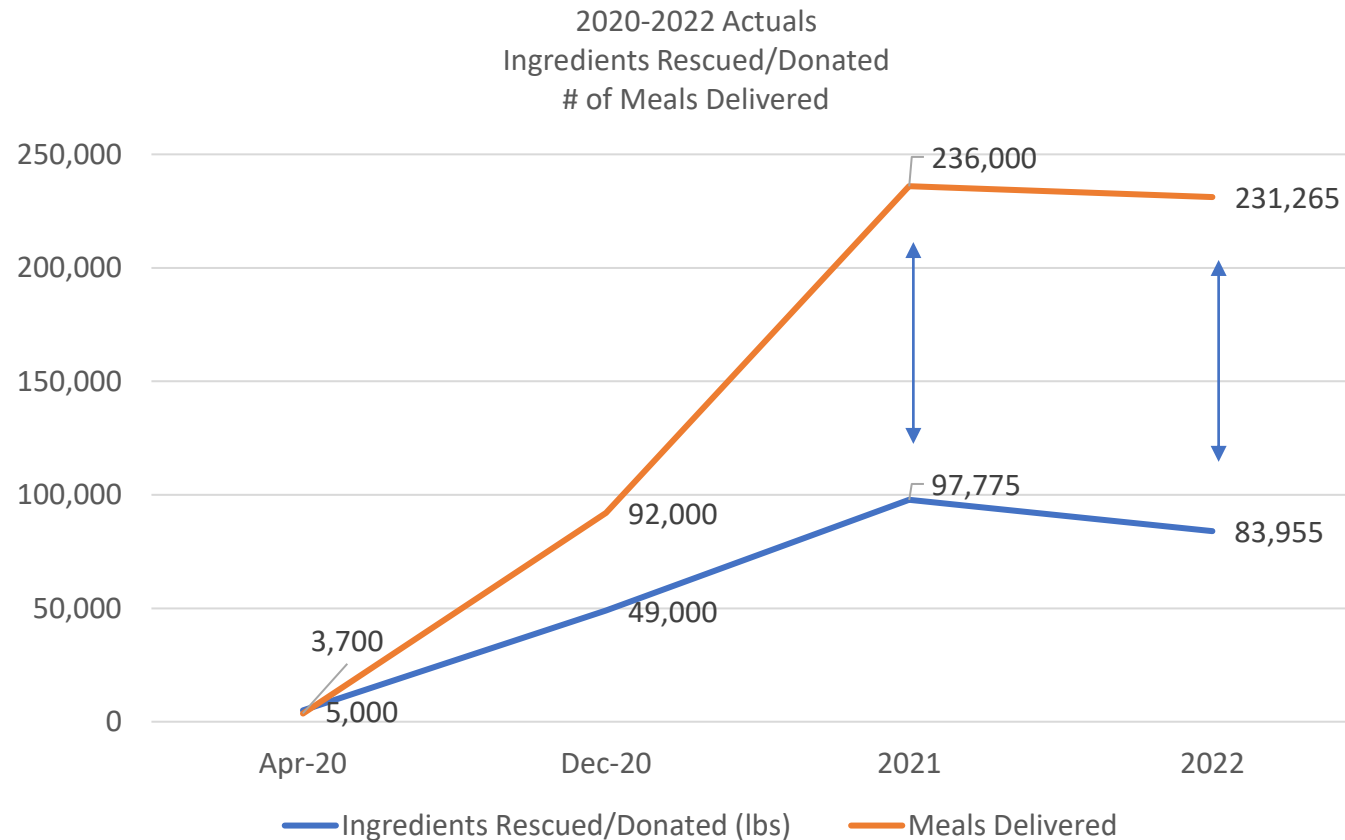




# Significant growth – **significant need**



Over 107 tons of ingredients rescue were rescued/donated – prepared and delivered over 500,000 ready-to-enjoy meals.



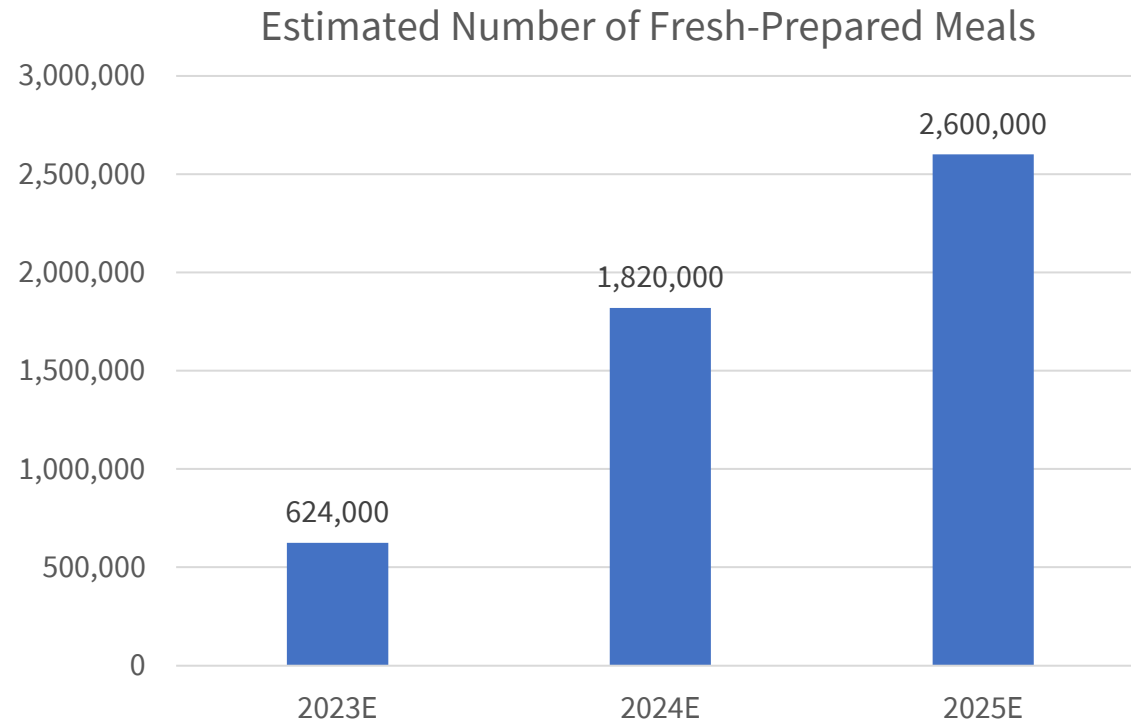
**Must close the gap  
between served and  
rescued.**



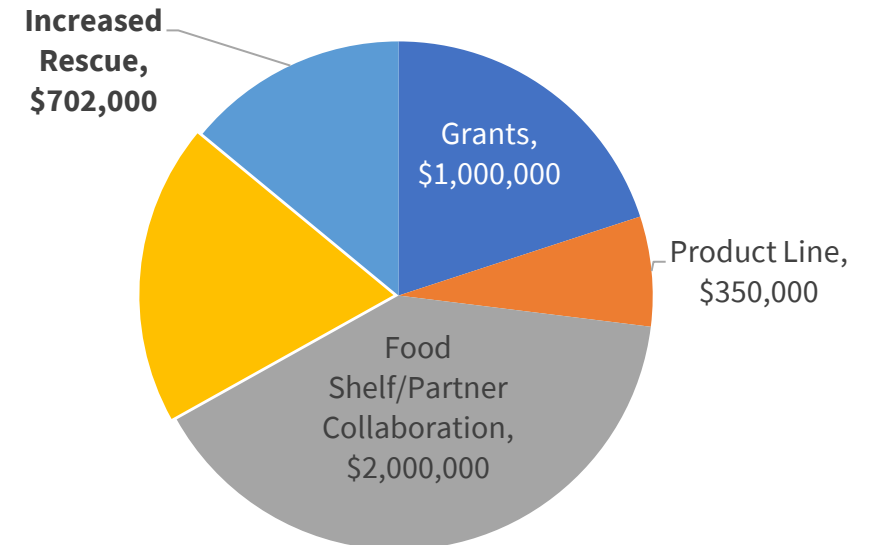
# Needs remains great. Estimated to be 50,000 meals to fill the gap in access over the weekend.

Gut microbiome, epigenetics feature in our long-term work - a position health outcome.

Must leverage creative solutions – increased rescue, partnerships, new products, reduction of operating costs.



**2025E** Estimated Breakdown of Support to Achieve – Cost to Deliver 50,000 meals per week

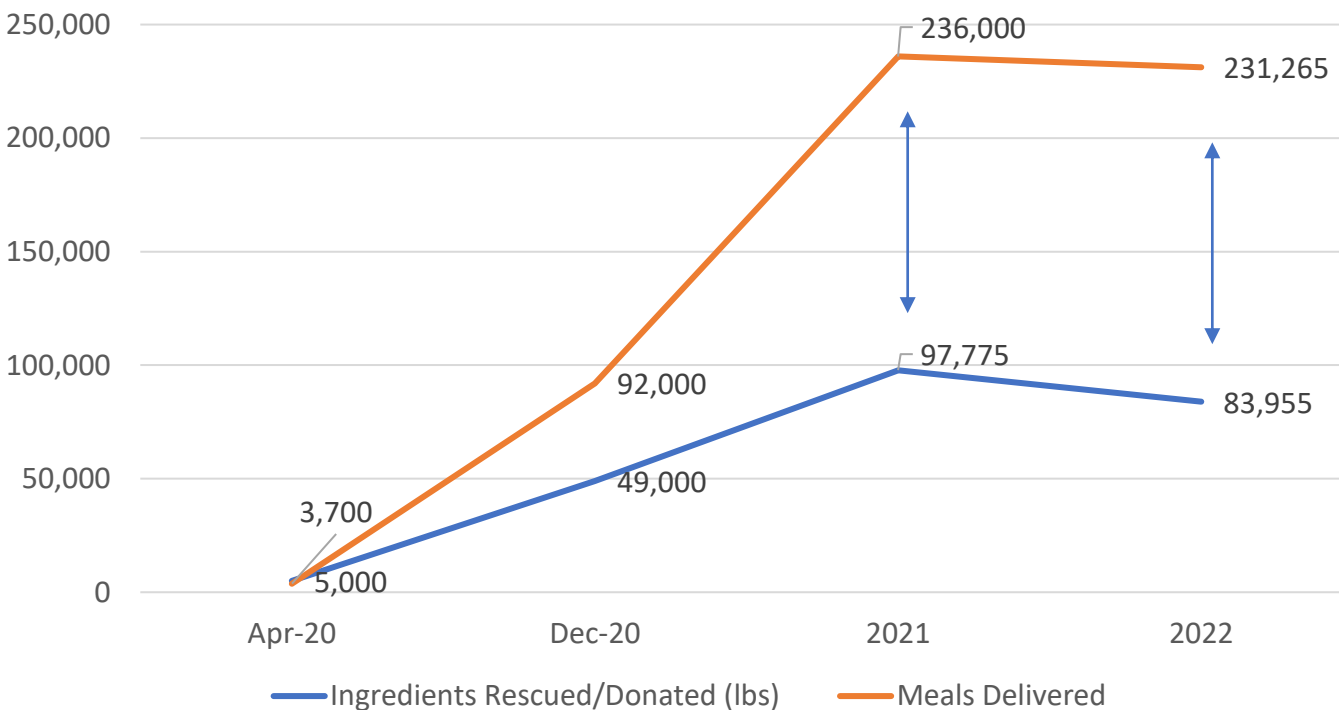




# What prevents us from solving the gap?



2020-2022 Actuals  
Ingredients Rescued/Donated  
# of Meals Delivered



Category	Actual	Budget
Cost of Goods Sold – Food	\$188,493	\$85,206
Donation/Rescue	83,955 lbs	
Logistics	\$87,370	\$30,144

Volunteer Hours 12,692 @\$18.00/hr = \$228,456 in in-kind services



# Commercial Kitchen Is Open! Increased Capacity





# What's Next?

Drive efficiencies and growth around new commercial kitchen – **identify and develop partnerships in key neighborhoods.**

**Pilot transportation + cold storage to increase rescue.**

Collaboration with existing food shelves and partners to provide: **'better for you' options.**

Expand student-led pilot - making and purchasing power oats and power bites.





# Ideas on how to get involved

1. Volunteer opportunities - meal prep, packaging, delivery - [Volunteer Opportunities — The Humanity Alliance™](#)
2. Sponsor a family in-need [Donate to The Humanity Alliance — The Humanity Alliance™](#)
3. **Digesters and Renewable Compressed Natural Gas?**
4. Other?



# Thank you!

## Grateful for the Opportunity

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