

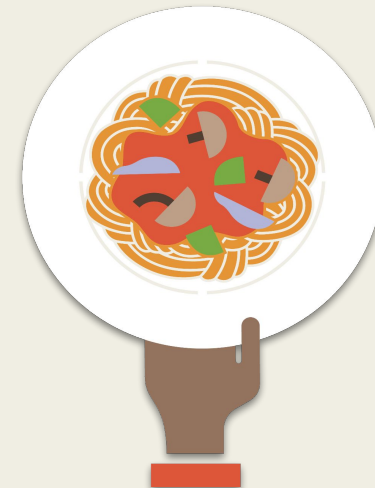
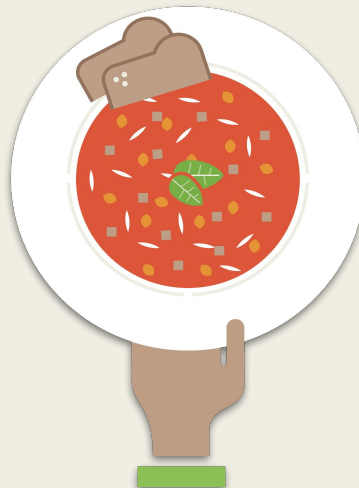


La Tablée des Chefs

La Tablée des Chefs : mission and social impact

La Tablée des Chefs' mission is to **feed** and **educate**. Feed today, to fight against food insecurity, and to educate young people, to develop their food autonomy.

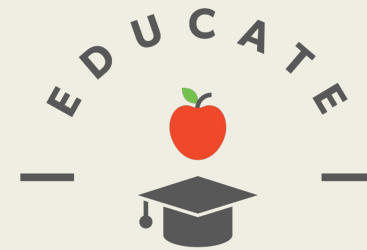
Since its beginnings in 2002, the organization has helped feed people in situations of food insecurity by distributing more than **15 million meals**, and has educated more than **50,000 youth** by developing their food autonomy through its various programs.



La Tablée des Chefs : two activity components



La Tablée des Chefs fights against food insecurity through its **Food recovery program, Solidarity Soups** food preparation initiative, and **Solidarity Kitchens - Next Generation Edition**, which mobilizes the next generation of culinary students.



La Tablée des Chefs develops young people's food autonomy through its high-school extracurricular program, **Kitchen Brigades**, and the **Cook Up Your Future** program, which is offered to young people under youth protection services.

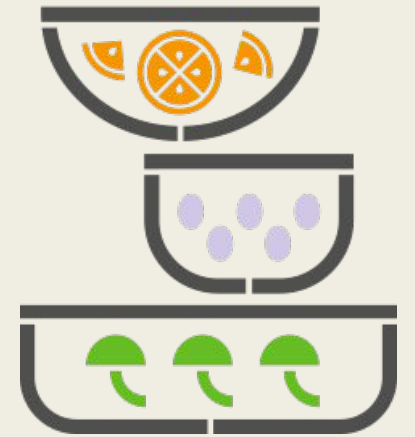
Food recovery program

Feed the world, one meal at a time.

Managing healthy and nutritious surplus food is a real challenge for the hotel, restaurant and institutional sectors.

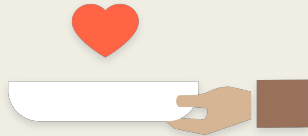
For this reason, La Tablée des Chefs has set up an innovative food recovery program whose mission is to feed people in need, while ensuring compliance with hygiene, sanitation and food safety rules.

Through this program, La Tablée des Chefs acts as a liaison between surplus food donors and local community organizations that take charge of collecting the donations and distributing them to people in situations of food insecurity.

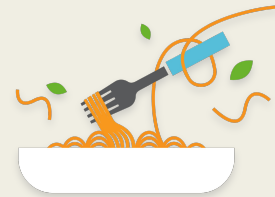


The four key ingredients of our Food Recovery Program

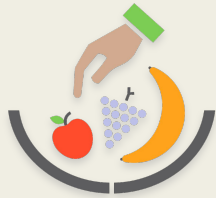
The program is based around four main objectives:



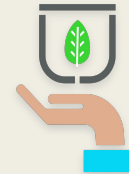
1. Combat food insecurity.



2. Give food back its primary purpose, which is feeding people.



3. Give a second life to food that would otherwise be thrown away.



4. Reduce food waste.

The 4 phases of the program's lifecycle

PHASE 1

Analysis and monitoring of the donor and charity's needs, by La Tablée des Chefs



PHASE 2

Managing containers

Consultation
with La Tablée des Chefs on obtaining proper containers to ensure a safe food recovery process



PHASE 3

Managing food surplus

Identification
of quantities and types of food surplus to be recovered

Packaging and labeling
with appropriate containers

Storage
appropriate store of food surplus through refrigeration or freezing

Pickup
of food surplus at the donor's establishment by the community organization



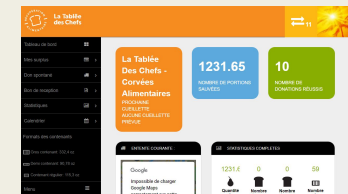
PHASE 4

Managing food donations

Tracking
quantities of food received by the charity, in kg or number of containers



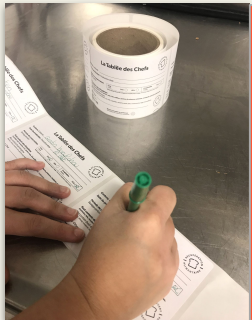
Reporting
by the charity on a pickup receipt, filled out via our food recovery platform, to ensure follow-up on the food donation that was recovered.



Define the rules, like a chef

Guaranteeing hygiene from A to Z

Food safety is at the heart of the Food Recovery program. For this reason, establishments and staff donating food should respect the strict norms and regulations regulating food safety, hygiene and sanitation.



To ensure the quality and safety of food donations:

- ✓ Donations must be clearly identified, with the help of labels provided by La Tablée des Chefs.
- ✓ The cold chain must be maintained during transportation - what is refrigerated and frozen must remain in the same state.

Certain foods cannot be donated, notably:

- ✗ Food that is in containers that are open or have been damaged during transportation or packaging
- ✗ Food that has been left out at room temperature for more than 2 hours
- ✗ Food that has been recalled
- ✗ Any food that has been altered or contaminated

We all win by losing nothing!

Who are the main actors ?

LA TABLÉE DES CHEFS

LIAISON

OUR ROLE :

- Analysis of donor needs to establish a pickup calendar;
- Send and provide food recovery material to donor (labels, supporting materials, etc.);
- Identify community organizations who will receive donated food;
- Coordinate pickups by the partnering community organization;
- Provide support to donor and charity before, during and after the food donation.

DONORS

Donors give an overview of their food surplus, and then oversee management of food (packaging, identification, storage), when preparing for a recurring or spontaneous donation.

With an annual contribution of \$200, donors receive an unlimited supply of labels, as well as the expertise of La Tablee des Chefs to ensure the process runs safely and smoothly.

COMMUNITY ORGANIZATIONS

After having ensured a successful food donation pickup, community organizations redistribute the recovered food to people in situations of food insecurity.

Who benefits from these donated items? These are community organizations who serve families, new arrivals, people in situations of homelessness, those with reduced mobility, etc.

Food recovery program

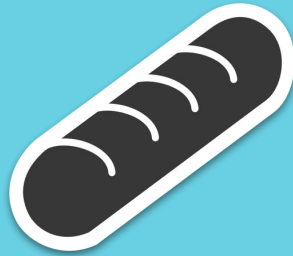
Everyone at the table!

La Tablée des Chefs counts on the support of donors from a variety of sectors, all who want to donate their surplus food back to serve its main purpose: feeding people.

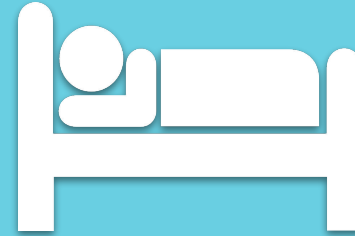
Health centres



Bakeries



Hotels



Company cafeterias



Caterers



Agricultural producers



Sports centres



Casinos



Food recovery program

Proven impact

At present, more than **200 donor establishments** participate and support the food recovery program. These establishments donate their surplus food to over **200 community based organizations** !

Through simplifying the food donation process between donors and food aid organizations, La Tablée des Chefs was able to redistribute over **2 million meals in 2023!**



Since 2003, more than 10 million meals have been redistributed to people in situations of food insecurity, through our food recovery program, representing a total of more than 3,000 tons of recovered food!

Food recovery program

Our partners



Along with donors and community organizations, La Tablée des Chefs can also count on the support of dedicated partners, committed to giving a second life to food, and feeding healthy meals to people who find themselves in situations of food insecurity.

Québec  **IGA**



RICARDO



The kitchen as an ingredient of social change.

Be a part of the winning recipe: sign up today for the program!

Food donations can be made at anytime, anywhere. We will connect you with a local community organization in order to give back your food surplus.



**Join our social movement working to improve food insecurity and reduce food waste!
The law allows you to donate food safely. For more information, contact us.**

438-837-5257
recuperationalimentaire.org
feed@tableedeschefs.org



By supporting **La Tablée des Chefs**, you are contributing to **feed** today, to fight against food insecurity, and to **educate**, developing food autonomy of young people.

La Tablée des Chefs

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