



THE
CAMPUS
KITCHENS
PROJECT™

Innovations in Fighting Hunger through Campus and Community Partnerships

We are the future of hunger relief.

We're training the next generation of leaders to implement innovative new models to combat hunger, and we're bringing those models to communities around the nation.

Launched in 2001, The Campus Kitchens Project (CKP) engages students to recycle unserved food from school dining halls and use that food to prepare and deliver meals to those in need in their communities.

We partner with high schools, colleges, and universities to share on-campus kitchen space, recover food from cafeterias, and engage students as volunteers who prepare and deliver meals to the community.

Learn more at campuskitchens.org

The Campus Kitchens Project's Mission

The mission of The Campus Kitchens Project is to use service as a tool to:

Strengthen Bodies by using existing resources to meet hunger and nutritional needs in our community;

Empower Minds by providing leadership and service learning opportunities to students, and educational benefits to adults, seniors, children, and families in need; and

Build Communities by fostering a new generation of community-minded adults through resourceful and mutually beneficial partnerships among students, social service agencies, businesses and schools.



The Benefits

CKP's multi-faceted approach benefits students, the community and the school:

For Your Students

- Leadership and internship positions
- Accessible, on-campus service opportunities
- Experience with non-profit organization administration
- Network of peers at other Campus Kitchens
- Opportunity to make local and national impact

For Your Community

- Enhanced services for those in need
- Annual financial savings of at least \$5,000 per agency
- Enhanced programming with Campus Kitchens leading nutrition education & job training programs
- Student participation in local community agencies

For Your School

- Fostering a new generation of community-minded adults through resourceful and mutually beneficial partnerships among students, social service agencies, businesses and schools



THE
CAMPUS
KITCHENS
PROJECT™

Teach. Reach. Feed. Lead.

Teach. Reach.

The Basics:

All operations are overseen by the full-time Campus Kitchen Coordinator, an AmeriCorps VISTA and/or a paid student intern, all of whom are ServSafe Certified. The Campus Kitchen holds Student Leadership Team meetings twice/month and facilitates special events.

The Space

Dining services designates kitchen space to be shared during off hours.

The Food

Dining services, food banks, grocery stores, and farmers markets donate food to be stored at the on-campus kitchen.

Meal Preparation

Student volunteers work two to five times per week at "cooking shifts" to prepare and repackage donated food into balanced, nutritious meals

Meal Delivery

On "delivery shifts" students transport and serve meals to an average of ten community partners and individuals in need, including shelters, after-school programs and low-income housing complexes.

Leadership Development

Students lead the program in many capacities: as volunteers, members of the leadership team and interns. On average, volunteers collectively dedicate more than 450 hours of service each month.

Contact Us

Learn more to see how we can bring student-powered hunger relief to your campus and community partnerships.



THE
CAMPUS
KITCHENS
PROJECT™