



Food Recovery at Desjardins Events

Change the World, one Step at a Time

The redistribution of surplus food is a key part of eco-friendly events and one of the 12 commitments Desjardins has made in its "Change the world, one step at a time!" corporate campaign. A partnership agreement with *La Tablée des Chefs*, a non-profit organization, will ensure that surplus food is redistributed fairly and safely to local community organizations.

Desjardins invites the caisses and their subsidiaries to call on *La Tablée des Chefs* to organize the redistribution of surplus food at their events. The checklist below contains the rules, procedures and key steps required to make this initiative a success. Make *La Tablée des Chefs* part of your events. You will be taking one more step towards eradicating hunger among the disadvantaged in your community.

Thank you on behalf of those for whom this may be the only meal of the day!



La Tablée des Chefs

To reach
La Tablée des Chefs:
699 Adoncour,
Longueuil, Qc
J4G 2M6
Tel: 450-748-1638
Fax: 450-748-1680
info@tableedeschefs.org

HOW THE PROGRAM WORKS:

- *La Tablée des Chefs* helps Desjardins by bringing the right people together. Depending on the location and size of the event, *La Tablée des Chefs* will notify either the food bank (*Moisson*) or community organizations in your area that food is being donated, and then make all the collection arrangements with them and your caterer.
- *La Tablée des Chefs* will send your caterer all the necessary information, including containers and labels, to make sure the food is collected, processed and redistributed safely.

PLANNING AHEAD IS THE KEY TO SUCCESS:

1. Contact *La Tablée des Chefs* when planning your event—at least 2 weeks prior to the event.
2. Tell your caterer or host (through the call for tenders, if applicable) that you are planning to **redistribute** your surplus food and would appreciate their cooperation.

REDISTRIBUTION RULES:

IMPORTANT: Only events with more than 25 participants are eligible for the redistribution of surplus food.

- The menu must not contain foods considered to be “high-risk” such as:
 - raw or cooked fish
 - shellfish
 - sushi
 - tartar-style fish or meats
 - premixed salads with mayonnaise-based dressings (mixed 2 hours in advance)
 - premixed salad greens that absorb too much liquid
 - cold meats that have spent more than 2 hours at room temperature
- Food must come from accredited food distribution establishments (restaurants, caterers, grocers, hotels, etc.)

