



All Agency Relations Conference Pantry to Plate: Get Creative with Pantry Staples



Agenda

- 1. Introduction
 - a. Nutrition Services Overview
 - **b.** Nutrition Pantry Program Overview
- 2. Live Cooking Demonstration
 - a. Chopped Competition
- 3. Closing, Resources & Survey



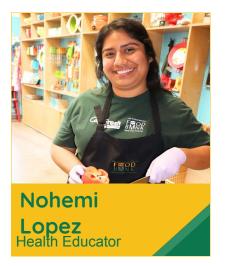
Meet our Team: Nutrition Services Department













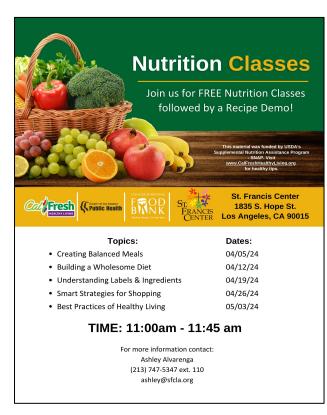




Nutrition Services Overview









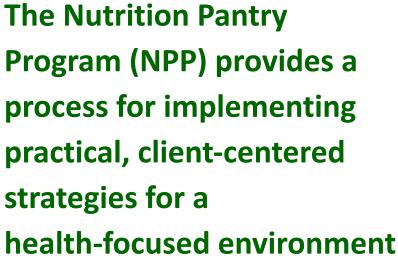
Fight Hunger

Empower People

Promote Health



Nutrition Pantry Program Overview



in all types of food

distribution sites. It's

created by Leah's Pantry

based on 6 focus areas.











I'm nourished. I'm seen. I'm heard. I matter.





Pantry Policies & Procedures



Session Overview



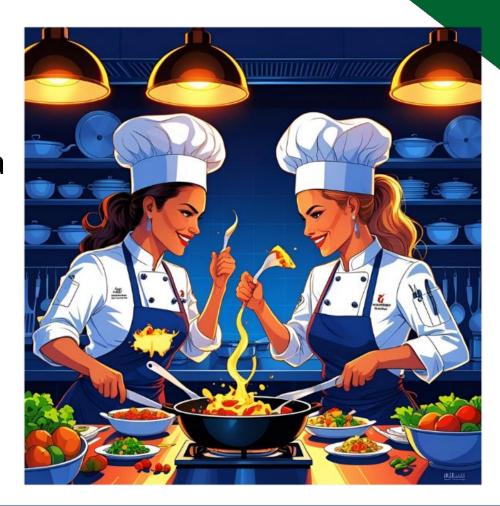
We want you to leave this session with creative ideas to transform pantry boxes and share it with your neighbors



"Chopped" Challenge

Rules:

- 2 Teams enter the AR Conference Food Arena
- 2 pantry boxes
 - 4 mandatory ingredients
- 30 minutes to make deliciousness!
- 1 Team will be victorious!





Fighting Hunger. Giving Hope.



Cereal





Peanut Butter



Tomato Sauce





Mac n' Cheese



Frozen Peas

Summer Squash



Squash Canned Corn



Fresh Figs



Old Fashioned Oats



Canned Garbanzo Beans

Kiwi





Fresh Citrus

Honey

Garlic Powder



Mandatory Ingredients







Vegetable (Red Bell Pepper)



Grain (Chef's Choice)



Fruit (Kiwi)







Purple Cabbage





Judge's Score Card

Rules:

- 5 randomly selected judges
 - 100 points max
- Flavor 40 pts max
- Creativity 30 pts max
- Ease of Recipe 20 pts max
- Presentation (How the dish looks) 10 pts max



Team Rice Crew



Chef Ani



Sous Chef Tiffany



Fighting Hunger. Giving Hope.

Team Pasta Pros



Chef Katerina

Sous Chef Nohemi





30 Minutes on the Clock





Fighting Hunger. Giving Hope.

Chickpea and Tomato Salad Samples





Free Resources





4 New Recipes





Resources - Digital Downloads





Feedback





And the winner is.....





Questions?

