

<b>ACADEMIC INSTITUTION</b>	Centennial College
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<b>PROJECT NAME</b>	Fuego
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**NEED AND AUDIENCE**

The need to find a sustainable way to up source wasted food in our community with a business model that also provides education in how to prepare simple meals and employment opportunities as well as community exposure.

The audiences that are targeted to be impacted are those who are learning how to cook, restaurants and chefs, as well as grocery or other food supply markets looking to reduce their waste quota's. We see that there is a demand for meal kits but not much in support as to how to prepare them as well they can be costly. We can support beginner cooks who can support themselves and others while showcasing a restaurant or chef looking for exposure, to a cooking channel available by our business model on a subscription basis.

**ACTION TAKEN**

We have applied for a won an accelerator grant for our project, we have a team in place making community partnerships. We have a business model and plan completed.

The partnerships in the works are with: Fresh City, Second Harvest, save the children, Centennial Culinary School.

**IMPACT**

We strive to make a difference in the way food is viewed by the society by giving life to the ingredients that are perfectly useful and overlooked. We host an awareness to how to prepare simple no fuss meals in a meaningful way by having a rotating roster of chefs in the community looking to brand their business through our members that pay a subscription to have access to these exclusive events. The ingredients are what we source in the community and sold by having a healthy pop-up market to distribute at a suggested donation. The pool of people we hire are through partnerships with those who represent marginal communities. We would provide access to full and part time jobs as well as impacting business in the community with new prospective clientele or even new hires. We would look to exposing new entrepreneurial opportunities to those we hire on to host pop up markets for our sourced ingredients and host virtual cooking shows as well. This project aims to rethink wasted food, and to rethink about the wasted opportunities not available by employment barriers to our marginalized groups as well.

**STANDARD METRICS**

(These metrics are related only to the project presented and represent work done since March 1, 2021)

Individuals educated on climate action	6	Businesses educated on climate action	1
Litres of water conserved		Metric tonnes of waste diverted	
GHG emissions diverted		Dollar value of waste diverted in CAD \$	

<b>PROJECT START DATE</b>	September 2021
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<b>IS THIS PROJECT WHOLLY-OWNED AND OPERATED BY THE TEAM?</b>	yes
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