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USC HOSPITALITY PARTNERS WITH CHEFS TO END HUNGER TO PROVIDE MEALS TO THE HUNGRY

LOS ANGELES, California, USA (November 6, 2015) – As part of its ongoing efforts to further its sustainability and philanthropic goals, USC Hospitality has selected to support LA & SF Specialty’s Chef to End Hunger (CTEH) program. The mission of CTEH is to provide meals to those in need within the local community by redistributing excess prepared food that would otherwise go to waste in hotels, restaurants, and other foodservice operations. CTEH is about empowering chefs to efficiently utilize resources already at their disposal, repurpose food currently going to waste and participate in the fight to end hunger. Donated food is packed by USC chefs, which is then picked up by LA Specialty drivers from the venues during regularly scheduled product delivery without putting more trucks or cars on the road.

Prior to selecting CTEH, USC Hospitality researched and had discussions with several food recovery programs. CTEH’s success with other institutions and frequent deliveries on campus made it the obvious choice to ensure that donated food will reach those in need. “Our existing relationship and established trust with L.A. Specialty combined with their safe methods of transportation sealed the deal on our selection of CTEH,” reports Kris Klinger, AVP of USC Hospitality. LA & SF Specialty is in an optimal position to logistically coordinate and execute the redistribution of meals from campus. The Los Angeles Regional Food Bank and the Midnight Mission are the recipients of donations from USC venues.

“Our chefs do an amazing job forecasting and preparing for our campus community, but there are sometimes unforeseen situations that may cause overproduction,” adds Executive Chef Eric Ernest. “In those cases, the chefs are empowered to schedule for pick up and we know that the food will reach and benefit those who may otherwise go hungry.

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The three Residential Dining Centers tested the system during the Special Olympic World Games during the summer of 2015. With the support of Erin Liu, LA Specialty's Account Representative for USC, Hospitality chefs and managers in all venues have been introduced and trained on the procedures with a full implementation planned for December.

Participation with CTEH is a strategic compliment to USC Hospitality's existing support of SWIPES, a student organization, also addressing food insecurities in the local community. For more information on CTEH please visit <http://www.chefsendhunger.org>. For more information on USC Hospitality, please visit <http://hospitality.usc.edu/> or contact the Marketing Department at 213-821-5707.

About Chefs to End Hunger (CTEH)

Every year, over 30% of the food produced in America is thrown away, while the homeless and hungry population continues to grow. LA & SF Specialty established CTEH to allow foodservice establishments the opportunity to help combat hunger without using any more resources or adding costs to their business.

The CTEH foundation provides "Hunger Kits", cardboard boxes filled with aluminum pans, to foodservice establishments. In lieu of discarding leftover food, these businesses pack this food in the kits. The follow morning LA & SF Specialty trucks pick up the kits, consolidate the donations at their warehouses before distributing to local partner Missions where the repurposed leftovers are used to feed the hungry.

About LA & SF Specialty

LA & SF Specialty, founded by Michael Glick, is a wholesale produce, dairy and specialty foods distributor serving the finest dining establishments in California, Arizona, Nevada and Hawaii. For over 30 years, LA & SF Specialty has taken a value-oriented approach to servicing their customers, offering superior ingredients and customized solutions to help drive success.

About USC Hospitality Group

USC Hospitality is a division of USC Auxiliary Services at the University of Southern California, one of the nation's premier research universities. USC Hospitality operates the Radisson Hotel at USC, 40 food and beverage venues on the University Park Campus, Health Sciences Campus and offers full-service catering. A unique mix of nationally recognized, locally acclaimed as well as innovative self-branded concepts consist of full-service restaurants, residential dining restaurants, cafes, retail dining concepts, vending and full-service catering supports the food and beverage needs of the university community. For more information, please visit hospitality.usc.edu.