



Supporting *nourishing, client-centered distributions* through resources, trainings, and connection.

QUICK FACTS:

- ✓ For pantries of all types and sizes
- ✓ Six month average program length
- ✓ Plans that fit your pantry
- ✓ No cost to participate



THE PROCESS

1 PLAN

Collect information about your pantry, including feedback from staff, volunteers, and clients. Create a unique workplan for your site.

2 IMPLEMENT

- Make specific changes to your pantry with the support of trained NPP staff:
- » Phone calls
 - » Site visits
 - » Training opportunities



3 CERTIFY & CONNECT

- Optional pathway to achieve Bronze, Silver, or Gold level certification, providing:
- » Public recognition of accomplishments
 - » Outcome data to share with donors and site leadership
 - » Networking connections
 - » Ongoing opportunities for training and leadership development

OUR HOLISTIC APPROACH ADDRESSES SIX FOCUS AREAS



NUTRITION EDUCATION



ENVIRONMENT



COMMUNITY CONNECTIONS



INVENTORY



CULTURAL & DIETARY ACCOMMODATIONS



PANTRY POLICIES & PROCEDURES

Examples of Implementation

- » Training for staff and volunteers
- » Print and online resources for healthy eating

- » Posters, signage, and recipe bundles
- » Farmers market-inspired displays and distribution

- » Pantry tours for other sites to learn best practices
- » Client surveys to tailor food and services

- » New donor relationships to increase food variety
- » New cold storage to increase produce and prepared meal capacity

- » Staff training and materials to support special diets and cultural foodways
- » Recipes and resources in client languages

- » Pantry policy and procedures manual
- » Tailored nutrition policy

Join a network of pantries working to create client-centered, nourishing food distributions in the their communities.

Contact:

Elise Bolster– ebolster@nhfoodbank.org or Tara Westenhiser - twestenhiser@nhfoodbank.org