



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: Mary Hammar at [mary.hammar@nhfoodbank.org](mailto:mary.hammar@nhfoodbank.org) - or -  
Meredith Howe at [mhowe@nhfoodbank.org](mailto:mhowe@nhfoodbank.org)