



Chefs with Compassion

rescue | cook | feed



**67 000 LITRES**  
**FOR MANDELA DAY**

# Caring Culinary Schools

As a Caring Culinary School, this is your chance for your staff and students to give back for **67 minutes on Mandela Day** in a way that shows your support for the need for the hospitality industry to reduce food waste ahead of 2030 – and it's fun and **promotes teamwork and collaboration**. Welcome to the **#67000litres Challenge!** Here's what you need to do:

## 1. Register for the #67000litres Challenge:

- Sign up your school/s to participate in the #67000litres challenge by completing the [online registration form](#). This indicates your commitment to the principles of Chefs with Compassion regarding reducing food wastage and sustainable solutions for the future.
- The cost to participate is R1 000 per campus.
- In exchange you will receive a Section 18A certificate, the right to use the #67000litres logo for the event, and a digital celebrity chef cookbook of soup recipes to share with your staff and students.
- Order branded #67000litres aprons, as desired, by 2 July. Your school's name can be added as an optional extra.
- Identify a beneficiary located in your area, or adopt an existing Chefs with Compassion beneficiary if there is one located in your area.
- If your beneficiary is a registered NPO, please assist them to register as a Chefs with Compassion beneficiary on the CWC website. This is for recordkeeping purposes only.

2. Set a target and challenge other culinary and hotel schools to take up the Challenge. Social media posts will be provided for you to spread the word about your participation on your social media pages and WhatsApp groups.

## 3. Start your "Clean Out the Pantry" Challenge:

- Start planning to clean out your pantry of anything you are not using or that is close to expiry date in the weeks leading up to the #67 000litres Challenge.
- These must be ingredients that can be included in a hearty, nutritious soup.
- Freeze all off-cuts and extras from daily mise-en-place.
- Approach your suppliers to contribute their close-to-expiry stock and any other donations.
- Log your food waste as a record of rescued food that has been used in the challenge.

4. Plan and record your recipe and submit it to Chefs with Compassion.

5. Collect 20L (oil, mayo, etc) buckets in the weeks leading up to Mandela Day.

6. Chefs with Compassion will provide you with a system for recording your total volumes.

7. Arrange the logistics for collection/delivery before 13h00 on Mandela Day with your beneficiary/s.

## 8. On Mandela Day:

- Thaw and reheat the soup.
- Deliver or arrange collection with your beneficiary/s by no later than 13h00 on Mandela Day.
- Take photos and post on social media.
- Record the numbers and submit to Chefs with Compassion.
- **Celebrate with us on social media at 15h00!**

If you have any questions, please email [info@cwcc.org.za](mailto:info@cwcc.org.za).

