

JESSE KERNS

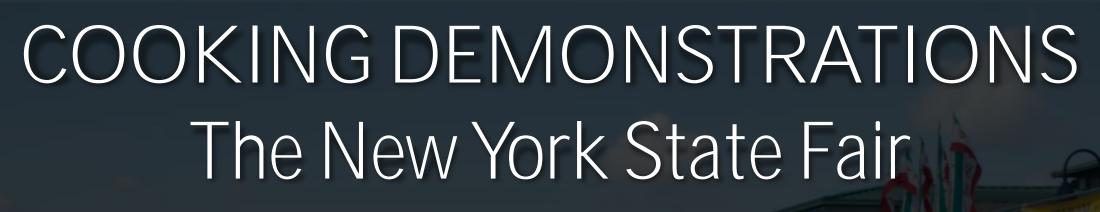
Master's Degree in Environmental Science

SUNY College of Environmental Science & Forestry













WEGMANS DEMONSTRATION KITCHEN Fully functional facility with audio/visual system





Promote basics to develop versatile skill set











PROMOTE AT-HOME HABITUAL SOLUTIONS Plan, take stock, make lists, preserve, cook root-to-leaf





Boneless Skinless Chicken Breast

BEST IF USED.



ITEM #020213

TOTAL PRICE

\$1,500.00

QUESTIONS ABOUT DATE LABELS Confusion about safety versus freshness



"LOVING LOCAL, WASTING LESS" North Syracuse, NY





















FEATURE FARMER & CHEF PERSPECTIVES
Conveyed investments in & inherent value of food

Kohlrabi Leaf & Carrot "Rice" Dolma



Collard Greens & Chili Broth

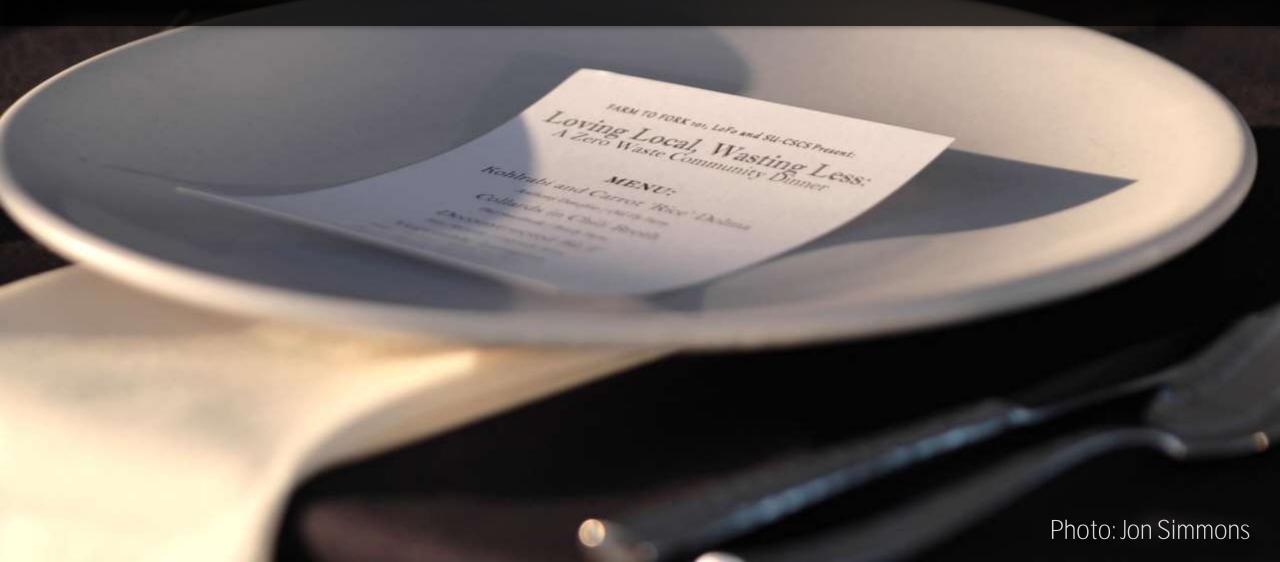








GO BEYOND WASTED FOOD TO ZERO WASTE Rented place settings & composted plate scrapings







PROMOTE TO MEDIA TO INCREASE REACH Interviewed with multiple local news outlets



DOCUMENT EVENTS WITH PHOTOS/VIDEOS Hired a videographer to create mini documentary



VIEW "LOVING LOCAL, WASTING LESS":

https://www.youtube.com/watch?v=t91dovPmHvM



