



2025 Menus of Change Leadership Summit

REPURPOSED SOLUTIONS COMPETITION



Culinary Institute
of America

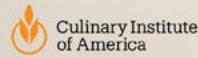


MCURC
THE MENUS OF CHANGE
UNIVERSITY RESEARCH COLLABORATIVE



ReFED

REPURPOSED SOLUTIONS COMPETITION



ABOUT THE REPURPOSED SOLUTIONS COMPETITION

Organizations are invited to submit their best repurposing solution for a competition culminating at the Menus of Change Leadership Summit, June 4th-5th, at the CIA's Hyde Park campus. Awards will be announced at the Summit's conclusion, and all participating organizations and their representatives will be recognized. The Menus of Change University Research Collaborative (MCURC)'s ["Repurpose with a Purpose" operational toolkit](#) offers guiding inspiration for a variety of solutions, from menu planning to daily production strategies and more.



AWARDS AND PRIZES:

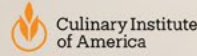
- Most Innovative Solution Award
- Culinary Creativity Award
- Environmental Impact Award
 - Prizes: 4 passes/award to the digital [CIA ProChef® Plant-Forward Kitchen Training Program Level 1 and 2](#) (\$1200 value) for use within your organization
- **"Best in Show" Award:** *Of the above winners, one "Best in Show" Award will be announced*
 - Prize: Gift Certificate for 1 admission to the [2026 Menus of Change Leadership Summit](#) (1 pass, \$1295 value) **and** 1 admission to the [2026 ReFED Food Waste Solutions Summit](#) (1 pass, \$925 value)



HOW TO PARTICIPATE:

- Institute a repurposing strategy at your foodservice location (from 1 site to organization-wide)
- Track the impact of the strategy for a two week period (before April 30th) using this [impact tracking reference guide](#)
- Tell us your story - Organizational representatives can fill out [this form](#) and include a picture of your solution in action along with supporting documentation, where applicable (submit one idea at a time).
- We will use application information to describe and amplify all eligible* submissions at the Menus of Change Leadership Summit at the CIA's Hyde Park campus, June 4-5th, 2025.
 - **Eligibility depends on following basic food and employee safety standards, demonstrating measurable impact, and having a representative present through the end of the Menus of Change Leadership Summit.*
- Note: You must have an organizational representative present at the Repurpose Solutions Awards Ceremony to participate (June 5th at 4pm at the Menus of Change Leadership Summit; [register here](#)).

REPURPOSED SOLUTIONS COMPETITION



THE PROCESS

MARCH-APRIL 2025

APRIL 30TH, 2025

MAY, 2025

JUNE 4-5, 2025



Plan your idea



Document the impact of your solution



Submit your solution [here](#) by April 30th



A panel of judges will review submissions



Attend the Awards Ceremony at the Menus of Change Leadership Summit



WHY PARTICIPATE?

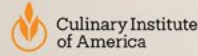
- Be recognized as a food waste solutions champion for your creative ideas (we will feature submitting organizations with eligible solutions in our social media campaign about the competition, which includes both CIA and ReFED channels)
- Gain access to upcoming CIA summits and professional development opportunities (3 prize winners and 1 grand prize)
- Actualize measurable economic, environmental, and/or social benefits to your operation as a result of the repurposing strategy
- Leverage the competition as a forcing function to inspire your culinary team



PROMOTE THE COMPETITION

- Eligible applicants will be provided with social media tools to help amplify participation in the competition as a way to acknowledge your work in fighting food waste

REPURPOSED SOLUTIONS COMPETITION



VOTING CRITERIA:

Solutions will be evaluated based on their impact (economic, environmental, and social), culinary merit (feasibility, creativity, and execution), and innovation (uniqueness, applicability, and problem-solving ability).

- More specifically, submissions will be voted on a 1 to 5 scale based on the following 8 criteria:
 - Specific - clearly identifies a repurposing solution that results in reduced food waste.
 - Measurable - allows for tracking its effectiveness on one or all of the following dimensions: sustainability, cost savings, **and** social impact.
 - Acceptable - follows basic food and employee safety regulations (pre and post consumer)
 - Innovation - proposes a new approach or enhancement
 - Culinary Creativity - showcases culinary creativity at a high level
 - Impact Potential - addresses a significant quantity of waste, an ingredient with a big environmental impact, or addresses a costly source of waste
 - Feasibility - can be implemented consistently and with ease using existing resources
 - Employee Engagement - motivates and involves the team



QUESTIONS?

Contact Abby Fammartino, Director of Health and Sustainability Programs and Research, and Valentina Cordoba, Research and Community Manager, for more information on the challenge: abby.fammartino@culinary.edu and valentina.cordoba@culinary.edu