A project of the New England Healthy Food in Health Care program
Overview

- About Health Care Without Harm

- Nourished by New England
  - Seasonal Harvest Program
  - Faces of New England

- Case Study of CommonWealth Kitchen
Mission:

Transform health care worldwide so that it reduces its environmental footprint, becomes a community anchor for sustainability and a leader in the global movement for environmental health and justice
Resilient communities framework

Lead broader societal transformation

Healthy people, healthy planet

Mitigate health care's impacts

Create community health and resilience

HEAL

NO HARM

LESS HARM
Healthy Food in Health Care Program

Leveraging the purchasing power, expertise and investment potential of the health care sector to build a healthier more sustainable food system.

Over 1,000 hospitals, 4,000 health professionals
Environmental nutrition framework

Not All Apples Are Created Equal

*Environmental Nutrition Redefines What Constitutes Healthy Food*

**Traditional Nutrition**
Focuses on biochemical components of food and individual food consumption

*Asks:*
- How much Vitamin C?
- How many calories?
- How much fiber?

**Environmental Nutrition**
Accounts for social, political, economic, and environmental factors related to the food system as a whole

*Also asks:*
- Was it grown with harmful pesticides or synthetic fertilizers?
- What labor standards were used?
- Were toxic chemicals used in packaging?
The unique role of health care in improving the food system

**Hospitals as Anchor Institutions**

*engaging a wide range of tools & resources to strengthen food systems, promote local economic development, advance health equity, and reduce environmental impacts*

- **Hospital food procurement** of healthy, regionally and sustainably grown food
- **Hospital community benefit activities** to improve access to healthy food, reduce risk of diet-related disease & promote healthier food systems
- **Other leverage points**
  - community and food system development
  - programmatic and monetary investments
  - modeling healthy eating and employee wellness
About Nourished by New England

- Two pronged program designed to address supply and demand side needs of the New England food system
  - Seasonal Harvest
  - Faces of New England

- Builds off of the [New England Food Vision](#) which set a goal for the region to produce 50% of all food consumed in New England by 2060
Nourished by New England: Seasonal Harvest

Eat local! Connect to the seasons and celebrate the variety of New England's beauty.

Join us and other hospitals across the region to celebrate New England grown and harvested food!

Healthy people
Healthy places
Healthy economy

Carrots
Sweet and crunchy, carrots contain beta-carotene, an antioxidant important for healthy vision. Carrots come in a variety of colors: orange, purple, yellow, red, and white. Different colors offer different nutritional benefits.

We buy local to nourish our bodies and our community.
Nourished by New England: Seasonal Harvest

- Program launched on Oct. 1 with the fall season
- 45 hospitals are currently participating

- 24 hospitals (53%) reported their spending from fall
- Reported sales:
  - $35,000 on featured products
  - $88,500 total on local products
Nourished by New England: Faces
Program components include:

1. Individualized technical assistance
2. Development of promotional video for personal use
3. Featured on virtual trade show
4. Featured on HCWH website and in regional newsletter
5. Direct introduction to potential accounts through work group meetings and field trips
6. Twice annual meetings as a team to discuss successes and challenges
Connecting CommonWealth Kitchen with health care

- CommonWealth Kitchen diverted 800 pounds of apples from the compost pile to create an apple sauce for Boston Children’s Hospital

- The new relationship is preventing food waste, generating income, and feeding children delicious apple sauce
For questions about Nourished by New England

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