

St. Mary's Dining Room

The faces behind the Harvest Program



**GOLDEN
STATE**
RESTAURANT GROUP



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Let's reduce waste and provide high-quality meals for those in need in our communities. Through our Harvest Program, Golden State Restaurant Group donates fresh, unused food to hunger relief organizations in our communities. In each of our freestanding restaurants, we cook our unserved surplus food and prepare it for donation. Local food banks, shelters, and other charitable organizations benefit from these donations. All of us should be striving to prevent food waste as much as possible.

In an effort to allow our employees to not only save and prepare the food for the Harvest Program in the restaurants, but to also see how the food feeds their community, Golden State Restaurant Group organized a General Manager and Operations team tour at St. Mary's Dining Room.



Edward Figueroa, CEO of St. Mary's Dining Room, shared his story with our group and educated everyone before the tour.



Farad Gul, Area Supervisor, always has a smile on his face. Serving at St. Mary's Dining Room was no exception. He made their clients feel welcome and is looking forward to volunteering again.



The first smiles the clients saw were those of our employees, happy to serve!

From left: Meghan Schrader, Operator in Training; Lupe Morales, General Manager



This opportunity allowed our employees to work as a team in an unknown environment. They enjoyed themselves and thrived!

From left: David Cherry, Area Supervisor; Rhonda Pinder, Area Supervisor; Samantha Sherek, General Manager



Don't let the peace signs fool you. Lisa was one of those in our group moved to tears.

From left: General Managers Prabha Misra and Lisa Cawein



After making sure all clients of St. Mary's Dining Room were fed, our group took a break to recharge.

Clockwise from left: General Managers Mariana Benitez, Mary Ath, Gloria Lutz, Shoua Vang, Alma Trujillo, Lisa Cawien, Maria Sanchez, and Laura Valladoid



Waiting patiently. We broke into three groups to have a more intimate experience when touring the campus.

From left: General Managers Pat Williams, Arica Crumbly, Lupe Morales, and Barbara Garrett



Everyone was impacted from the time we arrived until we left. You could see it in their eyes, smiles, and tears.

From left: Laura Valladolid, General Manager; Maria Sanchez, General Manager; Bao Thao, General Manager; Jane Waltermann, Operations Manager



In addition to the tour and volunteering, we used this time to train the employees about the importance of tracking and the business side of the Harvest Program. Jason Roth, CEO at Tuleburg, also talked about implementing creative assets for both the customers and the staff to highlight the Harvest Program.



We hope that volunteering and taking the tour provided a deeper sense of purpose in the Harvest Program. We hope that the numbers we track turn into smiling faces at St. Mary's Dining Room.

From left: James Basto, Area Supervisor; Rhonda Pinder, Area Supervisor; Joseph Coronado, General Manager; Yesmeen Bibi, Area Supervisor; Jane Waltermann, Operations Manager; Samantha Sherek, General Manager; David Cherry, Area Supervisor



Everyone was all smiles after a day of fulfilling work and growing together.

Thank you for viewing!

