Cacciatore Catering The Community Campaign



loved + made fresh

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Our campaign statement

Cacciatore Catering aims to support the homeless community in Gainesville by donating surplus food to local shelters.



Our Business Goal

Decrease hunger among the homeless population in Gainesville, FL.



SWOT Analysis

Strengths

20 years of success with large corporate clients including UF

Weaknesses

Lack of relationship with the overall Gainesville community

Opportunities

Build awareness of both the homeless population and Cacciatore Catering to reach more people, increase sales and impact lives

Threats

Competing catering companies in the Gainesville area

Objectives

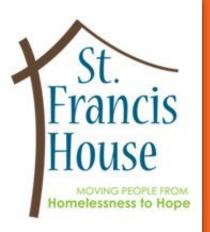
- Increase social media following by 200% by April 1, 2023
- Increase Cacciatore local engagement by 50% by April 1, 2023
- Eliminate internal food waste by 100% by April 1, 2023

Audiences

- Corporate clients
 - University of Florida







Strategies

Branding

Publicity

Social reach

Our Partner: St. Francis House

Feeds 100-200 people per day

"Food is our biggest need, and with rising food costs it's been difficult. We are able to provide meals to all of our guests, however we do have to use a lot of the same basic ingredients (rice, beans, potatoes, etc.), so variety has been limited. Majority of our food comes from donations from the public, so we depend on the support of the community to provide food to those most in need."

Tactic #1

Food left over from Cacciatore events will be donated to St. Francis House, 413 S Main St, Gainesville, FL 32601.

Cacciatore will use a food truck to deliver the food to the shelter every Saturday.

Tactic #2

Flyers will be posted around Gainesville for those without access to phones.

The campaign will be documented on @CacciatoreCatering social media platforms via Instagram, Tik Tok and Facebook.

Cacciatore Catering

ST.FRANCIS OPEN TABLE



EVERY FRIDAY @6 JOIN US FOR SOME DELICIOUS

MEALS

CHOOSE FROM

PORK CARNITAS

CAESAR SALAD

GROUND BEEF

FAVORITE FISH

CRISPY CHICKEN

ALL-VEGGIE

HOURS

Every Friday @6

FOLLOW US

Facebook: @cacciatorecatering Instagram: @cacciatorecatering 352-378-9079

https://www.cacciatorefood.com/

Social Media





If you are passionate about serving your community, this post is for you! Cacciatore Catering is happy to announce that we will be supporting the homeless community in Gainesville by donating various meals to local shelters. Come to the St. Francis House at 413 S Main St, Gainesville, Fl 32601 to volunteer and pass out food to the homeless shelter. This opportunity will allow volunteers to be a part of a good cause and will bring our community closer together. The pictures below show a few of the delicious meals we will be sharing! Visit this link for more information and to sign up to volunteer! #CacciatoreCatering https://www.cacciatorefood.com/contact



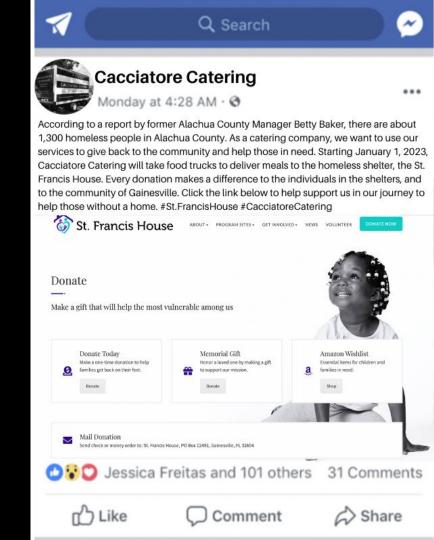
7.7K Retweets 43K Likes







0 Instagram **Social Media** Suggested Posts CacciatoreCatering THIS WEEK'S SPECIALS Stuff Portobello Mushrooms Grilled portobello mushrooms, stuffed with organic jasmine rice, whole milk mozzarella and pecorino Romano cheeses, Pasta salad (Gluten Free!) Gluten free pasta mixed with kale, roasted cherry tomatoes, topped with crumbled feta, and served with a citrus balsamic glaze Liked by kenzoere and others CacciatoreCatering Food truck meals for the week! Repost this with the hashtag #CateringtheCommunity to enter the \$100 gift card giveaway!



Primary Research

- ~200 events per year
- Guest total per year: ~10,000 people

- Dishes per event: ~10
- Food trays/ dish: ~3 trays
- Number of trays left over for a 50-person event: 1 tray per food item

Survey

According to a survey answered by 50 UF students

- Only 2% said food waste is **never** on their mind.
- 72% said an organization's food waste policy affects their perception of the business.

Secondary Research

- The meetings industry in the U.S. spends about \$48 billion on food and beverage yearly
- 30-40%, or 63 million tons, is wasted
- Meetings and events generate about \$21 billion of that waste

https://www.pcma.org/food-waste-efforts-howto-sustainability-events/

Secondary Research

• Estimated **1 pound of waste per attendee** per meal

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# of attendees x # of meals = estimated # of pounds of waste
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200 attendees per week x 1 meal = 200 pounds of waste per week

https://www.ecosystemevents.com/how-much-waste-will-your-event-generate-event-waste-estimate-formula-2/

In the future

- Expand outreach to other shelters in the area
- Extend schedule and hours throughout the week
- Additional food trucks and locations