In order to provide a sustainable future for the pantry, we must look towards alternatives that minimize costs and waste to ensure we can provide an effective amount of supplemental groceries to our users. This is why we are proposing a bulk foods program to help reduce the cost of our most popular items, as well as eliminate as much waste as possible that comes with the packaging of individual servings. This proposal will first look at the amount of waste we produce within a week, compare expenditures across our current system and the bulk proposal, and conclude with implementation strategies.
Requested Metrics:

Please report your project's metrics and their most recent number or response in a list format.

# of jars purchased/ jars distributed/ jars refilled each semester- distributed jars to 730 students, distributed 2920 jars, we had 535 individuals refill jars, and a total of 749 refills.

# of types of foods offered through the bulk food program- we currently have 6 spices and 11 dry goods available.

#students who received reusable containers- 730 students

# of pounds of food distributed through this program (broken out into the items offered)
Lentils 500
Black Beans 200
Pinto Beans 200
Chickpeas 50
Long Grain Rice 950
Oats 450
Rigatoni 200
Elbows 100
Penne 200
Sugar 50
Garlic Powder 15
Onion Powder 15
Cinnamon 50
Cumin 12
Salt & Pepper 48
oregano 25

# of people in the core project team involved in planning and execution of the project (if they're a student/ staff/ faculty etc). 2 student leads and advised by one full time staff member

Project Accomplishments:

Please describe what aspects of the project have been accomplished. Be as descriptive and specific as possible. Examples of accomplishments could include: Held 4 public meetings totaling 130 attendees; Transitioned 300 square feet of dirt into usable garden space and signed on 14 community garden volunteers. Other examples of accomplishments could include sharing a confirmed schedule of events, the connections/contacts that have been established, etc.

We are happy with the number of students who have picked up the jars and how many students have come for refills. We had over 2900 jars picked up by 730 students which is incredible for the first year! We then had 535 students refill jars 749 times. We have a lot more items than we thought we would have in 16 weeks. We thought we would expand to this level over the course of the year-- not the semester! We think that next year we will have to expand more with different items based on how our students respond to the feedback survey.
Next Steps:

Please detail the next steps for your project, numbering each step. (ie. 1. Connect with X Department to collaborate on the event, 2. Contact the catering options to confirm pricing, 3. Interview candidates for internship).

Conduct user feedback survey starting Dec 1. (Currently ongoing). We will ask several questions about item offerings and assess how many users are still planning on picking up their jars this semester. Increase item offerings for spices and seasoning to more culturally familiar items. Some suggestions by users include: 5 spice and curry powder. We are also interested in looking into more grain options such as quinoa, other rices, chia seeds and gluten free options. As we are getting applications for nutrition interns, we are planning to hire one intern to specifically help with recipes for how to use these items. Create more marketing materials advertising jar refills.

Challenges Faced:

Please identify and describe any obstacles/roadblocks you or your team have experienced, and detail how you've managed them/ will manage them. Should your project already be completed, please note what challenges you faced and what you would do differently.

The main challenge faced was that we are almost out of our annual funding. This is a result of shipping costs being higher than expected due to the weight of jars. We were able to buy the correct number of jars we were hoping for, but did not have as much money left over for stickers and storage bins for items. As of right now we have about 1k left of funding which should be enough for the year, but we might have to buy more jars using Pantry general funds. There was a higher demand than expected for the jars and the lead time on getting jars and stickers was longer than expected. Now we plan 2 weeks in advance for ordering these. We expanded the items that we offered earlier than anticipated- this caused our marking material to be out of date and we had to purchase more storage bins earlier than we thought. Although this was a challenge it was a good challenge because the program was so successful.

Project Support:

Can the CSF support you in addressing any roadblocks you've encountered? How else can the CSF support your project?

As of right now, the main roadblock was that we have almost spent all of our money for jars. We think that next year we will not need as much money for storage bins, but anticipate spending almost all of our money on jars and stickers. We do not think there is anything that the sustainability fund can support us with at this time.
Photo Link:

Please copy hyperlinks to photos here should you not be able to individually upload photos.

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Media/Links:

Please include links to any media coverage or events information (e.g. news, social media, websites, interviews, etc.)

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