



OFFICE OF SUSTAINABILITY

**CAMPUS
SUSTAINABILITY FUND**

Bulk Foods Program - Progress Report

Email

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Project Manager Name

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Requested Metrics

jars distributed: 5264

of people who have refilled: 4853

jars refilled since fall 2023: 8379

of types of foods offered through the bulk food program

White Rice, Brown Rice, Oats, Lentils, Pinto Beans, Black Beans, Chick Peas, Pasta, Flour, Sugar, and Gluten Free Flour.

Salt, Pepper, Salt and Pepper Mix, Garlic Powder, Onion Powder, Curry Powder, Coriander Powder, Chili Powder, Oregano, Paprika, Turmeric, Cumin, Cinnamon, Baking Soda, Chia Seeds, Mustard.

#students who received reusable containers: 1316 people

of people in the core project team involved in planning and execution of the project (if they're a student/ staff/ faculty etc).

Student Director: planning & Execution: 20 hours

Student Operations: cleaning & purchasing 1 student at 2 hours per week

Student/ volunteers: distribution: 12 hours per week

Full time Staff: 5-10 hours a semester

Qualitative: Most utilized goods/ spices: rice, oats, pasta

Students' perception of the program and how it has impacted them

Every semester students are getting more used to bringing their jars to refills. We have also seen a slight increase in the number of users who bring other jars (not the ones provided by the Pantry) to refill, which shows us the success in spreading the sustainability message.

Students are open to give feedback about the programs and ways to improve the program throughout the growing process.

Users are always willing to complete surveys about overall program, available items, and better ways to fulfill their demand.

Users are beginning to request items to be added to bulk foods.

Project Accomplishments

Bulk foods have become a staple of the pantry over these two years! We have now distributed almost 10,220 jars to 2,555 people! We have had 12,136 jars refilled since the beginning of this program. Because the number of staff is not enough to fulfill the demand during distribution, we now prepare volunteers and staff since the first training to work in the station, which was one of our first goals. The bulk food station also has a complete section in our training manual. Staff have learned and put into practice food safety skills, increasing a knowledge that can be used in their personal and professional life. Another important accomplishment was to advertise a sustainable project in our community. As mentioned previously, students have been eager to bring their jars to refill and are constantly giving compliments about the program. Without mentioning the drastic reduction in the number of individual plastic bags of rice, beans, pasta and oats distributed. With the program, we were also able to achieve a bigger and diversified public, since all our spice options were chosen by our users, through our regular surveys. Last and one of our most inclusive achievements this last academic year was to be able to offer gluten-free flour to the user.

Next Steps

At this point we reached our physical capacity for large containers so the next steps of the project includes its maintenance, through purchasing of new jars and new stickers, may be add spices as requested, and invest in further marketing.

Challenges Faced

The biggest challenge we have currently is the lack of space to add new bins and more options of dry goods. Our alternative is to keep doing the surveys and rotate the food provided based on users feedback.

Project Support

None.

Photo Link

https://drive.google.com/drive/folders/1-NwJnqWLjtGTqy4atzX_zD0MGQ5iqL-0?usp=sharing

Media/Links

<https://www.instagram.com/uacampuspantry/>