

## Bulk Foods Project - Progress Report

### Email

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### Project Manager Name

Bridgette Riebe

### Requested Metrics

#students who received reusable containers: 1064 people

- total unique people benefiting from getting new jars

# jars distributed: 4256

- Each person receives 4 jars when they pick them up

# of visits by users to refill jars: 4906

- “people who have refilled” is not unique people, it’s the number of people who brought jars to get filled. One person might bring multiple jars to be refilled

# jars refilled since fall 2023: 12325

# 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.

# 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

## **Project Accomplishments**

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.

This year, despite having less users to the pantry and giving away less jars, we had a higher number of refills than in the past.

## **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. We need to find external funding to keep the program operating for the year that we cannot reapply for this grant.

## **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. Additionally, some students request items that are very expensive for us to purchase (ex: saffron).

## **Project Support**

None