



Bruin Community Pantry

Annual Report

2018-19

By: Jere Witherspoon – Coordinator

Table of Contents

Overview.....	3
Support from George Fox University.....	4
Leftovers Program	4
Future goals.....	5
Food Bank	5
Future goals.....	5
Hospitality Tables	6
Future goals.....	7
Future goals other opportunities for the Bruin Community Pantry.....	7
Board of Directors.....	8
Budget	8
Food Insecurity Survey Results.....	8

Overview

Bruin Community Pantry started in the fall of 2018: it has been an enormous success. As you will read in the following report we addressed the concerns of food insecurity among our students.

This isn't just a problem on our campus.

According to Hope Center for College, Community, and Justice's April 2019 report, of the 86,000 students across the country who participated in their study:

- 45% of respondents were food insecure in the prior 30 days
- 56% of respondents were housing insecure in the previous year.

They made several recommendations for legislators and college administrators, and others interested in addressing these concerns:

- Appoint a director of student wellness and basic needs – actively assist students in resourcing SNAP benefits (food stamps) and other organizations in the community
- Engage community organizations and the private sector in proactive, rather than reactive, support
- Develop and expand an emergency aid program

The Bruin Community Pantry website was updated to reflect these suggestions.

<https://www.georgefox.edu/offices/student-life/bruin-community-pantry.html>

Hope Center for College, Community, & Justice has evolved into a vast resource for colleges and universities working to assist their students in alleviating the real crisis of food insecurity, as well as homelessness among college students.

Their research center is focused on rethinking and restructuring higher education and social policies, practices, and resources to create opportunities for all students to **complete college degrees**. They draw attention to the non-academic issues that are often overlooked, homelessness and food insecurity.

Their work is all about retention.

Sara Goldrick-Rab is the founder. She has been called the 'defender of impoverished students and is a scholar of their struggles."

<https://hope4college.com>

[Watch Sara Goldrick-Rab's interview from 2016](#)

Another national resource, College & University Food Bank Alliance, provides help and resources to institutions looking to address the issue of food insecurity.

<http://cufba.org/about-us/>

Support from George Fox University

I am very grateful for the \$5000 reallocation/gift from the university. Our work was able to continue through the end of the school year because of this funding.

Several employees have processed payroll deductions with the money going directly to the BCP as well. I am grateful for their early support for this initiative. My goal is for getting more employees to give at least \$10 to the pantry each month.

While I am spearheading this initiative, I could not have come this far without the support of Dr. Brad Lau and the rest of the staff in Student Life. Other staff and administrators came alongside to give encouragement and support, for which I am grateful.

Event Services provided the first items to the food bank. Their efforts and support are very appreciated.

As many offices around campus provide food for students, I know that this is a campus-wide initiative with many partners already working to address the problem of food insecurity.

The following is a brief overview of the programs that make up Bruin Community Pantry, along with goals for the future.

Thank you for taking the time to read this report.

Leftovers Program

- Denny had applied to be part of the Food Recovery Network (<https://www.foodrecoverynetwork.org/>) and thus was a willing and enthusiastic partner in this endeavor.
 - Food Recovery Network is the largest student movement group fighting food waste in America
- Denny Lawrence worked with his staff to create a process to provide leftover food to students who sign up for this program.
- Bon Appetit provided leftovers from the previous day's menu from the main dining hall
- When available, we picked up the food, brought it back to the Student Life Office, repackaged the food into baggies and notified the students who signed the waiver that food was available
- 140 students (to-date) have signed up for this program
- This is a labor-intensive program, but students really love it as the food is already prepared
- Lack of cooking knowledge is one of the reasons students face food insecurity
- Fall semester was busy for me as my office staff and I alone managed this program
- Spring semester brought volunteers for most days of the week

- Two different offices volunteered to lend a hand making this program possible and easing the burden on myself and our office's student employee
- The cost for this program is minimal
- We purchased a food cart for hauling the food in from Bon Appetit
- Plant Services found an older refrigerator for us to have at no expense
- **Baggies expenses**
 - 12 boxes over the year - \$400
 - Supplemented with donations from food drives
 - Food handlers' gloves
 - 5 boxes - \$45

Future goals

- Look for new partners outside the GFU community
- Bring in food from Friendsview – also a Bon Appetit company
- Work with Bon Appetit's catering company to provide additional food options
- Find restaurants in Newberg willing to participate
- Find churches who offer meals to people in the community who might have leftovers to share
- Develop a network of on-campus volunteers: students, faculty & staff

Food Bank

- We were open for three half-days a week with the help of wonderful, committed volunteers
- We were able to repurpose shelving from Plant Services
- Food drives were conducted in the fall and the spring
- Purchased frozen meat and vegetables from Grocery Outlet at the end of the school year to make sure we had some non-canned options for students
- Connected with Yamhill Community Action Partnership ([YCAP](#)) and will submit the required documentation to become an official partner. This will allow us access to food for the food bank, including fresh produce, frozen meats, and other cooking essentials needed to assist our students in their efforts to supplement their food budget

Future goals

- Over the summer plans to bring the food bank up to YCAP code, complete the application process to YCAP, and organize the food that is currently in our food bank location – Roberts 110
- Build up the reserves in the food bank by having a food drive on-campus so that we are ready for the fall when students arrive
- Purchase the freezer for which money was donated and get it set up in the food bank area

- Set up a program to place a reusable grocery bag in every office for employees/students to have an easy way to donate food all year long
- Secure funding so we can purchase food (most items at 14 cents a pound) from YCAP, including produce, and meat

Hospitality Tables

- The Hospitality Tables are by far the most popular and expensive aspect to the BCP. However, from what each of the three offices experiences from the participants, it is one of the best avenues to putting our "Be Known" promise into action.
 - Four locations – Student Life Office, Intercultural Resource Center, Spiritual Life Office, Duke Athletic Center (PB&J Bar only)
- Fall semester - funded by the \$2500 donation from Grocery Outlet and a \$1000 donation from Ray's Fruitland – both businesses in Newberg
- The BCP provided start-up funds for the Duke PB&J bar
 - The student-athletes raised their own money to continue funding this effort as agreed upon
- Spring semester - funded by the \$5000 that was allocated to us from the University and donations that have been accruing, we were left with a balance of about \$3000 at the end of the school year

Number of students served

- I have attempted to count the number of students who come to the Student Life Office in one day
 - 150 students during one day for which I had no one to count during the noon hour, which is one of our busiest times of the day. The numbers from Spiritual Life and Intercultural Resource Center were undeterminable
- While the menus vary between Spiritual Life, Intercultural Resource Center & Student Life, the following food items are generally available:
 - Peanut Butter and Jelly/Honey sandwiches
 - Cup O' Noodles
 - Frozen burritos
 - Cheese sticks
 - Nuts and dried fruit
 - Oatmeal
 - Granola bars/Breakfast bars
 - Apples, bananas, carrots, tangerines (as available from the donations from Ray's produce)
 - Other items that are donated that fit within our scope of food offerings
- Made a proposal to student government to see if they would be willing to find a way to help fund the BCP (primarily the Hospitality Tables). We are waiting to hear if this proposal has been approved

Future goals

- Work with Advancement to secure more funding as well as **continued** relationships with:
 - Grocery Outlet
 - Rays Fruitland
- Find volunteers to help with the shopping and repackaging the nuts and dried fruit and other items
- Work to find other resources for food to serve
 - Franz Bakery
 - Reclaiming outdated food from grocery stores

Future goals | other opportunities for the Bruin Community Pantry

- In April 2019 I conducted a campus survey in order to get an idea of the need for food resources on campus as well as gather information for the future
 - 565 students participated
 - 35 students answered yes to wanting to volunteer
 - 146 asked for more information regarding volunteering
 - Please see the statistics at the end of this report
- Seeking Intern through the Communication department
 - The Intern would assist in the following:
 - Create & facilitate community partnerships
 - Create a policy manual
 - Develop campus partners
 - Assist in the day to day management of the BCP
 - Organize cooking classes using Friendsview's "Community Kitchen" as well as partner with the residents.
- Partner with Hope Center for College, Community, and Justice
 - Participate with Temple University's "Hope Center for College, Community & Justice" research this summer. In order to participate, we need to provide our students with \$1000 worth of incentives.
- Polly Peterson has volunteered to help write a grant
- Food Pantry Coalition
 - A coalition has been formed under the leadership of senior Willamette University student, Tovah Hershman, among the colleges and universities in the area who are addressing food insecurity among college students. We have planned to meet quarterly to share ideas and provide support. In February we met at Willamette. In May we are meeting at the Rock Creek campus of PCC. Here is the list of the institutions who are involved:
 - Willamette University
 - Western Oregon University
 - Reed College

- Lewis and Clark
 - Portland State
 - Portland Community College
 - Chemeketa Community College
 - Pacific University
 - Kris Zirkle from VCAP
 - and of course, GFU!
- Increase Campus Involvement – Create Sustainability
 - Put a reusable grocery bag in each office as a means for collecting food for the food pantry on a regular basis
 - I'd like to approach the Staff Development Committee to explore ways we can create a staff committee that would be responsible to organize food drives and find other creative ways to serve student's needs
 - Work with Advancement
 - What kind of strategies can we create especially for leveraging alumni gifts
 - Find a way to encourage employees to give at least \$10 from the payroll deduction process

Board of Directors

- In order to partner with YCAP the Bruin Community Pantry must have a board of directors in place.
 - Currently I have agreements from the following people:
 - Piper Parks
 - Patty Findley
 - I will be asking the following people to serve:
 - Brad Lau
 - Nancy Fawver
 - A student representative (from my list of volunteers)
 - Someone from the Staff Development Committee

Budget

Fall 2018 – Hospitality Tables
 Donation from Grocery Outlet
 Spent entire donation of \$2500.00

Spring 2019 – Hospitality Tables
 Expenses - \$3998.49

Fall and Spring – Ray's Produce – spent \$550.39 of \$1000 gift

Total expenses for the Fall and Spring – (donations NOT included) - \$5322.34

Total expenses including Grocery Outlet and Ray's Produce - \$8,372.73

Remaining balance at the end of the year: \$3183.32 (as of May 8, 2019)

With the increase in awareness comes an increase in costs. While it is hard for me to estimate the amount of money we will need to adequately fund this program, my best guess is around \$20,000 - \$30,000 per year.

Food Insecurity Survey Results

- 565 participants
- 91.6 traditional undergraduates participated
- April 2019

Which of the following services do you use the most?

- Hospitality Tables – 30.17% – 170
- Food bank in Roberts Center – 2.30% - 13
- Leftovers Program – 9.75 – 55
- None of these – 57.80% - 326
- **Total – 564**

Are you on a meal plan?

- Yes – 63.88% - 359
- No – 36.12% - 203
- **Total – 562**

Choose which statement best describes your situation:

- I can't afford balanced meals – 9.96% - 56
- I worry that the food I buy will run out before I have money to purchase more – 10.68% - 60
- I have skipped meals because there isn't enough money to buy food – 8.72% - 49
- I have been hungry because I didn't have enough money to buy food – 3.38% - 19
- I have missed meals for one or two days because I did not have enough money to buy food – 1.25% - 7
- I don't really know how to cook so I tend to eat cheap meals that are easy to prepare – 17.44% - 98
- None of these options apply to my situation – 39.15% - 220
- What kind of situation does apply to you? (See responses below) – 9.42 - 53
- **Total: 562**

Summary: 33% of those participating indicated that they face the challenge of food insecurity

Responses:

Missed meals at bon and don't have enough money sometimes to buy food on my own

Both I can't afford to eat balanced meals & I worry that the food I buy will run out before I can buy more

I can cook but I tend to buy cheaper, less healthy food to save money.

I do not always have food to prepare at home so there are days when I will go without much food as I do not have enough money to purchase food when not prepared at home.

No income and lots of loans, so need to save money

At times in college I felt unable to buy healthy food due to a limited budget. I ate beans and rice almost every week and kept a garden in the summer/fall.

I can't really afford to eat balanced meals and I don't know how to cook on a budget

I tend to try to eat at the bon since I pay for it but I end up leaving hungry because I cannot bring myself to eat the meals at times. Then purchasing food or groceries that I can actually eat seems like a further waste of money since I pay so much for food at the bone already that I don't.

I don't leave ample time to pack lunches sometimes

I just don't feel like I have enough time between class and sports that I can make 3 good meals a day

I am afraid to reduce my meal plan because cooking takes time.

I know how to cook, but it's so hard to find time to prepare healthy stuff.

I skip meals often due to a busy schedule

I don't have time OR money to prepare food that is actually good and good for me.

I budget out my food expenses and often buy enough to get by without going hungry

I use food stamps to buy food to prepare for my meals

Due to dietary restrictions, I can't always get a balanced meal that I already purchased through my required meal plan.

I often skip lunch because I don't have a car to go home and I don't have a meal plan

If I wasn't on the meal plan I wouldn't have money for food

I eat simplistic healthy meals due to being self-conscious about weight and appearance

I eat meals provided by the school, but I don't have much extra money to get food or necessities elsewhere.

The lunch times the bon are during prime class time so I never get to eat lunch

I worry about having the ability to have a well-balanced diet.

On occasion, I buy/eat less food because of my income

Sometimes I skip meals because I do not have enough time to make balanced meals.

I prepare crappy meals when I get back from work and the Bon is closed 3 times a week

Time constraints make it easiest to get snacks from the hospitality table. But I only eat there when I am in a time crunch

I have meal plan but often run out of meals for breakfast.

I eat cheap meals that are easy to prepare so I don't run out of money and because I don't have time to cook.

The money I do have goes toward other things like rent, school, and other bills. Food tends to take a backseat especially if I can save money by eating very small portions or skipping meals.

I don't find time before / in between classes to prep meals, and can't afford to buy food at school every day

How did you hear about the Bruin Community Pantry?

A friend told me – 28.19 % - 159

Posters or signs – 22.16% - 125

The Daily Bruin – 47.16% - 266

What is Bruin Community Pantry? – 20.39% - 115

Total: 564

Other:

Teacher

Survey invitation x2

The Crescent

Instagram x2

Student Life

Jere Witherspoon x3

Peer Advising

Coaches and teammates

Signed up to volunteer

Orientation – spring

Email from Student Life x2

I work in IRC

Serve Day Project

Phonathon x2