

## Introduction

Food insecurity is a significant issue among UCLA students as indicated by student surveys and other evidence. At the same time, a large quantity of edible, nutritious food is wasted throughout Los Angeles. This GFI Fellowship project aimed to begin building campus programs to recover food, especially produce, and distribute to UCLA students:

1. Farmers Market Gleaning Program
2. Cooking Demonstrations
3. Food Recovery Notification System

Several key collaborations were formed and their contributions have helped initiate and implement these programs.

## Farmers Market Gleaning Program

Initiated with GFI Fellow Savannah Gardner in October 2015, UCLA students volunteer to glean produce from a farmers market in West LA and deliver to UCLA students at three drop-off locations.

### Key Collaborators

- **Food Forward (FF):** A LA-based nonprofit that gleans from over 20 farmers markets throughout the region, FF provides the volunteer structure for UCLA students who volunteer at farmers markets.
- **Swipe Out Hunger (SOH):** A UCLA student group that collects food and meal swipes and distributes food to the campus and community, SOH provides most of the recurring student volunteers for gleaning and delivery.
- **University Apartments South Residents Association (UASRA):** Student leaders at University Village (UCLA-owned graduate student apartments located several miles south of main campus). UASRA organizes volunteers who receive and distribute most of the farmers market produce each week. Volunteers are incentivized by getting first pick of the delivered produce.
- **580 Café:** A community partner adjacent to campus that provides a friendly space and meals to UCLA students, the café receives a small portion of the produce and provides storage for boxes and other supplies.
- **Community Programs Office (CPO):** Houses the Food Closet receives that receives a small portion of the produce. CPO provides a van for weekly pickups and deliveries and employs two student food coordinators who help distribute produce to the Food Closet and other campus locations.
- **Healthy Campus Initiative (HCI):** UCLA's health and wellness coalition that involves many stakeholders around food, HCI has provided essential support including funding for cooking demonstrations.

## Cooking Demonstrations

The Farmers Market Gleaning program has also included several cooking demonstrations to “go beyond” gleaning and delivery and help increase knowledge and skills with preparing meals using the delivered produce.

### Cooking Healthy on a Budget: Oct. 22, 2015

#### 580 Café (St. Alban's Episcopal Church Kitchen)

Hosted as part of Food Day in partnership with 580 Café and the Healthy Campus Initiative, special guest and former White House Pastry Chef Bill Yosses helped lead preparation and demonstration, followed by a family style dinner.



### Healthy Cooking and Eating Demo: March 6, 2016 University Village Community Center

Hosted in partnership with UASRA and HCI, University Village resident and medical student Marquell “Chef Quell” Craddock led a demonstration and prepared dinner for several families. The demo emphasized healthy ingredients and recipes that could be easily modified for families with children.



## Food Recovery Notification System

This system is being built to allow notifications to be sent after campus events with extra food; students who are signed up to a list serve will receive the notifications and be able to pick up the food within a specified time frame.

### Key Collaborators

- **Zig Mapping Team:** An interdisciplinary team originally formed to create a crowd-sourcing tool to map campus from a differently-abled perspective, the Zig Team has helped brainstorm and plan the initial phases of the notification system.
- **UCLA Facilities:** Home to the mapping team that is in the process of updating the campus map to include crowdsourcing functionality.
- **UCLA Environmental Health & Safety (EH&S):** This campus department is essential in ensuring that the program will comply with food safety regulations, such as the time limit for food pickup.

## Selected Results and Outcomes

### Farmers Market Gleaning Program Survey (N=40)

- On average, about 30 individuals pick up produce each Sunday (range of 18-58)
  - 92.5% planned to continue picking up
  - 80% agreed program had a positive impact on finances
  - 65% and 75% agreed program increased family and personal fruit and vegetable consumption respectively
- ### Cooking Healthy on a Budget (N=28)
- 93% would attend a similar program
  - 79% felt they gained knowledge and/or skills
  - Students reported a positive community atmosphere
  - Established relationship with 580 Café for future use of kitchen space

## Lessons Learned

### Farmers Market Gleaning Program

- Need to remain adaptable to changing program elements on a weekly basis (e.g. delivery times)
- Checking in with collaborators and volunteers on a regular basis is essential
- Community organizations can be very effective campus project partners
- Food recovery has huge potential even on a farmers market scale

### Food Recovery Notification System

- Need to have a long timeline to integrate into an existing campus technology framework
- It can be better to use elements of existing systems rather than starting from scratch

## Future Goals

### Farmers Market Gleaning Program

- Find a sustainable funding source for transportation
- Implement recurring program surveys
- Focus on hosting mini pop-up cooking demos
- Initiate gleaning from campus food operations
- Share best practices with other local universities and colleges

### Food Recovery Notification System

- Conclude planning phases including notification interface and time limits
- Implement pilot testing of notifications and pickups



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SWIPE OUT HUNGER

