BOBCAT EATS FOOD WASTE
AWARENESS & PREVENTION
PROGRAM

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JOINT PARTNERSHIP
MERced COUNTY FOOD BANK, CALRECYCLE, UC MERced
SNAPSHOT

- **Background**
  - Bobcat Eats
  - UC Merced Sustainability Goals & SB 1383
  - Collaboration

- **Food Insecurity**
  - Student Demographics
  - Bobcat Pantry

- **Program Specifics**
  - Partnerships, Goals and Program Components
  - Program Timeline
  - Success Factors
  - Challenges

- **Campus & Community Impact**
BOBCAT EATS

- Captures excess food destined to the landfill that was as a result of spoilage due to limited distribution outlets. The program expands distribution points to absorb good nutritious food that would have been destined to the landfill. The program has evolved to food rescues.
# Campus & State of California

## ZERO WASTE
- To divert 90% of the waste generated on the campus from the landfill
  - Forty-three (43%) diversion rate academic year 17-18

## SB 1383
- Signed into law 2016 established targets to reduce organic waste destined to the landfill, 50 percent by 2020 and 75 percent by 2025.
Collaboration

- Leverage resources toward common goal(s)
  - To support and address the need on our campus & the community
  - UC Merced Vision Map
    - “Partnering with an Emerging California”
      - “Supporting collaborative efforts to partner with broad groups of stakeholders through California to support sustainability efforts.”
Food Insecurity

OUR STUDENTS

- Approximately 8,500 undergraduate and graduate students as of Spring 2019
- Over 70% are first-generation college students
- Over 70% identify as an underrepresented minority
- Over 60% are pell-eligible or low income

UCM Food Insecurity Rate:
- 61% Undergraduate
- 21% Graduate
# Food Insecurity and Social Identities

<table>
<thead>
<tr>
<th>One factor</th>
<th>Two factors</th>
<th>Three factors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall (84,752)</td>
<td>Overall (84,752)</td>
<td>Overall (84,752)</td>
</tr>
<tr>
<td>LGBTQ (9,247)</td>
<td>First-gen &amp; Low-income (25,786)</td>
<td>URM, foster youth &amp; Low-income (157)</td>
</tr>
<tr>
<td>Low-income (34,630)</td>
<td>Foster youth &amp; Low-income (268)</td>
<td>URM, First-gen &amp; Low-income (13,431)</td>
</tr>
<tr>
<td>First-gen (45,913)</td>
<td>LGBTQ &amp; Low-income (3,549)</td>
<td>URM, LGBTQ &amp; Low-income (13,431)</td>
</tr>
<tr>
<td>URM (29,627)</td>
<td>First-gen &amp; URM (22,769)</td>
<td>URM, First-gen &amp; Low-income (13,431)</td>
</tr>
<tr>
<td>Independent (9,305)</td>
<td>URM &amp; Low-income (15,196)</td>
<td>URM, First-gen &amp; Independent (2,986)</td>
</tr>
<tr>
<td>Foster youth (969)</td>
<td>First-gen &amp; Independent (5,956)</td>
<td>URM, Foster youth &amp; Independent (314)</td>
</tr>
<tr>
<td></td>
<td>URM &amp; LGBTQ (3,563)</td>
<td>URM, LGBTQ &amp; Independent (529)</td>
</tr>
<tr>
<td></td>
<td>URM &amp; Independent (3,889)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>LGBTQ &amp; Foster youth (152)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>LGBTQ &amp; Independent (1,218)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>URM &amp; Foster youth (519)</td>
<td></td>
</tr>
</tbody>
</table>

Note: The number within the parenthesis indicates the estimate of the number (weighted count) in the student population subgroup who had experienced food insecurity.

Figure 5. Percent of undergraduate students experiencing food insecurity by associated factors
Bobcat Pantry

- Between 8/30/2018 – 5/16/2019:
  Bobcat Pantry unique participants: **2500** (29.26% of 8544 of enrolled undergrad and grad students)
## How Long Do Fruits and Vegetables Last?

### Produce Storage Cheat Sheet

<table>
<thead>
<tr>
<th>Produce Items</th>
<th>Store at Room Temperature</th>
<th>Once Ripe at Room Temperature, Refrigerate</th>
<th>Refrigerate Immediately</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td></td>
<td></td>
<td>3-4 Weeks</td>
</tr>
<tr>
<td>Artichoke</td>
<td>Sprinkle with a little water, seal in plastic bag</td>
<td></td>
<td>1 Week</td>
</tr>
<tr>
<td>Asparagus</td>
<td>Leave in franks until ready to prepare</td>
<td></td>
<td>3-4 Days</td>
</tr>
<tr>
<td>Avocados</td>
<td></td>
<td></td>
<td>3-5 Days</td>
</tr>
<tr>
<td>Bananas</td>
<td>Once ripe, they can last up to 7 days in the refrigerator. Stems will turn black, but fruit will be fine.</td>
<td>2-5 Days</td>
<td>5-7 Days</td>
</tr>
<tr>
<td>Basil</td>
<td>(Store stems and place in glass of water, cover with loose plastic bag)</td>
<td>7-10 Days</td>
<td>2 Weeks</td>
</tr>
<tr>
<td>Beets</td>
<td></td>
<td></td>
<td>2 Weeks</td>
</tr>
<tr>
<td>Bell Peppers</td>
<td>Green peppers will stay fresh longer than white or red</td>
<td>1-2 Weeks</td>
<td></td>
</tr>
<tr>
<td>Blackberries, Strawberries, Raspberries</td>
<td></td>
<td></td>
<td>2-3 Days</td>
</tr>
<tr>
<td>Blueberries</td>
<td></td>
<td></td>
<td>1-2 Weeks</td>
</tr>
<tr>
<td>Broccoli</td>
<td></td>
<td></td>
<td>3-5 Days</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td></td>
<td></td>
<td>3-5 Days</td>
</tr>
<tr>
<td>Cabbage</td>
<td></td>
<td></td>
<td>1 Week</td>
</tr>
<tr>
<td>Cantaloupe</td>
<td></td>
<td></td>
<td>1 Week</td>
</tr>
<tr>
<td>Carrots</td>
<td></td>
<td></td>
<td>3-4 Weeks</td>
</tr>
<tr>
<td>Cauliflower</td>
<td></td>
<td></td>
<td>1 Week</td>
</tr>
<tr>
<td>Celery</td>
<td></td>
<td></td>
<td>1-2 Weeks</td>
</tr>
<tr>
<td>Cherries</td>
<td></td>
<td></td>
<td>4-7 Days</td>
</tr>
<tr>
<td>Citrus Fruits</td>
<td></td>
<td></td>
<td>2-3 Weeks</td>
</tr>
<tr>
<td>Collard Greens</td>
<td></td>
<td></td>
<td>4-5 Days</td>
</tr>
<tr>
<td>Corn</td>
<td></td>
<td></td>
<td>1-2 Days</td>
</tr>
<tr>
<td>Cucumbers</td>
<td></td>
<td></td>
<td>1 Week</td>
</tr>
<tr>
<td>Eggplant</td>
<td></td>
<td></td>
<td>5-7 Days</td>
</tr>
</tbody>
</table>
The Bobcat Eats Food Waste Awareness and Prevention Program

- The program is a collaboration between the University of California, Merced and the Merced County Food Bank.
- Our goals are to reduce food insecurity especially amongst vulnerable and underserved populations and to reduce food waste (108 tons per quarter) in our County.
- There are three main components to this program.
  - One component is harvesting or gleaning food from Merced County farms, backyards and farmers’ markets.
  - The second component involves distributing more food to those in need. Community organizations, groups and non-profits which work with vulnerable populations are able to pick up free food from the Food Bank whenever there is surplus.
    - Examples - WIC, Bobcat Pantry, Apostolic Tabernacle, Meadows Community Center
  - The third component is increasing food donations coming into the Food Bank and food pantries from other food outlets such as grocery stores, cafes, food processors etc.
Program Timeline

- October 2017- UC Merced’s Department of Sustainability and the Merced County Food Bank submitted an RFP to CalRecycle for a food waste reduction grant.
- March 2018- UC Merced and the Merced County Food Bank were awarded grant funding to implement the Bobcat Eats Food Waste Awareness and Prevention Program.
- May 2018- The Notice to Proceed was received from CalRecycle. A coordinator was hired on and program development and implementation began.
- September 2018- One student staff were hired on allowing for program growth and expansion.
- September 2018- We began doing food rescues on and off campus.
- January 2019- A second student staff was hired on.
- March -April 2019- The marketing campaign ramped up with the release of two news articles and one ABC 30 feature which led to an outpouring of volunteers, donors and organizations that were interested in serving as distribution sites.
- May 2019- One year after launching, we have rescued more than 955,000 pounds of food.
- June 2019- A GFI Fellow/Ambassador began working with the program.
Success Factors- Communication/Outreach, Collaboration

- The program utilizes the media (university communications, TV interviews etc.) and social media to conduct outreach, engage the community and encourage program participation.
  - Two University Features on the Program:
  - FeedNeed and Elim Elementary Collaboration
  - ABC30 Feature
  - Merced County Times Article
- Partnership with several UC Merced departments (Sustainability, Community Engagement, Basic Needs Security, UC Merced Dining) and the Merced County Food Bank; New partnerships with local businesses, organizations and nonprofits; Carson House Living Learning Community
Challenges

- Potential food donors concerned about liability when donating food
  - Educate about Bill Emerson Good Samaritan Food Donation Act
- Potential food donors not knowing about the benefits of donating
  - Educate and inform them about the benefits (i.e. tax incentives, good PR)
- Irregularity of donations in terms of frequency, quality etc.
  - Address quality issues early on with management
- Losing food donors
Impact

“We here at Merced College have been receiving the leftovers from Starbucks and Bagel Tyme! It has been wonderful for our students! Every week we receive anywhere from 20-40 lbs of bagels. They don’t go to waste on our campus! Our students now know that on Thursdays they can get FREE pastries and bagels! This helps our hungry students and helps end food waste!”

“The program has helped the community we serve immensely. Bobcat Eats Waste Awareness and Prevention Program has aided us in giving food to those in need that would have otherwise gone to waste.”

“We have been very grateful to the be the recipient of surplus food. We serve approximately 85 seniors in our assisted living locations. The food that we receive helps off set our food costs so that we can use those resources to help seniors in other ways. In addition to our assisted living locations, we have a home care division, in total we employ 110 people which are mostly entry level, minimum wage earners. Any food we receive is also distributed to employees and the gratitude that they express says it all.”
Impact

Jantz, 237.6 lbs of baked goods

Marketplace, 139.5 lbs

Produce on the Go, 145.7 lbs
Impact