Miramar Food Pantry
HDAE’s Commitment to Combat Food Insecurity
UC Santa Barbara

Presented by Danielle Kemp and Robbie Wright
Learning Outcome

Our intended learning outcome is to educate operation staff on how to implement a food pantry on their campus. Locations, partnerships, operational requirements, staffing, successes and challenges will be reviewed.
Why do we need a food pantry on campus?

- Nationwide, the cost of college is increasing and UC Santa Barbara is no different.
- Often times, students with limited financial resources turn to less nutritious meals.
- 48% of undergraduate students and 31% of graduate students surveyed within the UC system were found to be food insecure.
- Our students shouldn’t have to choose between food and education.
- There was a need for a pantry service on our West Campus due to the distance from Main Campus and the size of the West Campus population.
UC Santa Barbara HDAE

• To combat food insecurity HDAE established the Miramar Food Pantry.
• This program is fully funded by Housing, Dining & Auxiliary Enterprise (HDAE).
Miramar Food Pantry

WHERE
Located at Sierra Madre Villages (West Campus) about 550 sq ft.

WHAT?
Offers free foods items in a large open space with cold storage bins, making it possible to offer fresh produce.

OPENED
October 1, 2018
How does it work?

Who can participate?
Registered graduate and undergraduate students can use this program.

Sign up: 2 requirements
Students must fill out a registration form including a self-declaration of income on their first visit to the pantry. And the student must be a registered student.

What to bring?
Once registered, students are asked to bring their Access card during each visit.
**Registration Questions**

- Age
- Age of everyone in household
- Gender
- Have you used the pantry before
- Year in school
- Are you the head of the household
- How many people will this food be serving
- Ethnicity
- Undergraduate or Graduate

**Questions Required to Ask**

- International
- Single
- Married/Domestic Partner
- Have Children/Dependents
- Currently Taking out Loans
- Currently Receiving Financial Aid
- Currently Receiving Cal Fresh
- Currently Employed
- Houseless
- How did you hear about us?
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<th>Last Name</th>
<th>First Name</th>
<th>Name of Spouse/Partner</th>
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<th>Gender</th>
<th>Have you used this pantry before?</th>
<th>Year in School</th>
<th>Are you the head of the household? (male or female)</th>
<th>How many people will this food be serving?</th>
<th>American Indian/Alaskan Native</th>
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WE CREATED AN EXCEL TO TRACK REGISTRATION
VISITS
Students may visit the pantry every day it is open. Students are asked to bring their own bags (BYOB).

ACCESS CARD
Upon entry to the pantry students are asked to provide their Access card. Student workers check to ensure the student has registered.

How does it work continued

COLLECTION OF FOOD
Once checked in students shop for products. They are required to fill out an inventory sheet to help us track the items they are taking.
Inventory Sheet

Welcome to Miramar Food Pantry
For inventory reasons please help us fill out this form.

<table>
<thead>
<tr>
<th>Number of people in your household</th>
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<tbody>
<tr>
<td>Today's Date:</td>
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<tr>
<td>Perm #</td>
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<tr>
<td># of items taken</td>
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<table>
<thead>
<tr>
<th>Cheese</th>
<th>Mama Chia Beverage</th>
<th>Peanut Butter</th>
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<tbody>
<tr>
<td>Egg</td>
<td>Danimal</td>
<td>Cereal</td>
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<tr>
<td>Milk</td>
<td>Bread</td>
<td>Oat</td>
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<td>Yogurt</td>
<td>Canned Green Bean</td>
<td>Cup of Noodles</td>
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<tr>
<td>Carrot</td>
<td>Canned Corn</td>
<td>Bar</td>
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<tr>
<td>Celery</td>
<td>Diced Tomato</td>
<td>Pear</td>
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<td>Lettuce/ Salad Blend</td>
<td>Crushed Tomato</td>
<td>Squash</td>
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<td>Tomato</td>
<td>Pasta Sauce</td>
<td>Snap Pea</td>
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<td>Potato</td>
<td>Spaghetti</td>
<td>Brussels Sprout</td>
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<td>Onion</td>
<td>Shell Pasta</td>
<td>Canned Black Bean</td>
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<tr>
<td>Cauliflower</td>
<td>Mac &amp; Cheese</td>
<td>Cabbage</td>
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<td>Apple</td>
<td>White Rice</td>
<td>Bell Pepper</td>
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<tr>
<td>Raspberry</td>
<td>Brown Rice</td>
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<tr>
<td>Cut Fruit</td>
<td>Pinto Bean</td>
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Other items & quantity:
How does it work continued

**AMOUNTS**
We determined max amounts students can take from the pantry during each visit. We established amounts for singles, and families.

**RETURN INVENTORY SHEET**
Once done selecting items students must return their inventory sheet to a student worker.
HOURS OF OPERATION
MONDAYS, TUESDAYS, AND THURSDAYS FROM 4 TO 7 PM DURING ACADEMIC YEAR

TUESDAY + THURSDAY FROM 5-6 DURING THE SUMMER
Since we opened our doors we served 913 students
Weekly Average: 279 students/families served per week
Repeat Guests: 674 students
One-Time Guests: 235 students
Guests w/ 31+ Visits (avg 1/week): 52
Guests w/ 62+ Visits (avg 2/week): 4
Most Visits by a Guest: 67
Busiest time: between 4:00-4:30 pm and 5:00-5:30 pm
TOP FOOD ITEMS

- Egg
- Potato
- Carrot
- Cup of Noodle
- Apple
- Onions
- Energy Bar
- Canned Corn
- Lettuce
- Bread
Design

• Contact Experts
• Partner with a Food Bank
• Determine Space
• Determine Hours of Operation
• Determine Staffing Structure—students or FTE
• Determine Items to Offer and Amounts
• Transportation
Design

WE PARTNERED WITH THE SANTA BARBARA FOOD BANK. ALMOST ALL ITEMS OFFERED IN THE MIRAMAR FOOD PANTRY ARE OBTAINED FROM SB FOOD BANK.

WE ALSO PURCHASE SOME PRODUCE (CARROT, CELERY, ONION) FROM OUR PRIME PRODUCE VENDOR.
Establishing the partnership between Santa Barbara Food Bank and US

- Most time consuming action item
- Contracts needed to be signed and each organization had specific requirements to adhere to—compromise was required
- Site visit by Santa Barbara Food Bank
We were LUCKY!!! Residential Dining had an open space available

- 500 sq ft
- Located at Sierra Madre Villages (West Campus)
- Student Population: Family Student Housing, Apartments and across the street is more apartments and freshman residence
Location

Miramar Food Pantry

West Campus Apartments

Isla Vista
The location and hours

The location determined the hours due to the student population that is near the facility.

We also considered when the AS Food Bank on Campus was open. We wanted to be open during times their operation was closed.
Who operates the Miramar food Pantry?

Currently, we are employing five students.

Two students shop at the Santa Barbara Food Bank and receive/stock deliveries.

On days the pantry is open, two students manage the operation - checking students’ id numbers against the registration Excel, managing the flow of students, restocking, and cleaning.
Who operates the Miramar food Pantry?

Ordering, inventory, and reporting to the Santa Barbara Food Bank is completed by an FTE.

Management by an FTE is necessary.
Monday:
8 am 2 students shop at SB Food Bank
@ 9 am delivery from SB Food Bank
Students stock the space and prepare for the day.
3:30 pm student staff arrive. Operation open from 4-7 pm

Tuesday:
3:30 pm student staff arrive. Operation open from 4-7 pm
Students determine food order based on par/reorder points

Wednesday: FTE places SB Food Bank delivery (for Thursday) order by 8 am.

Thursday:
8 am 2 students shop at SB Food Bank
@ 9 am delivery from SB Food Bank
Students stock the space and prepare for the day.
3:30 pm student staff arrive. Operation open from 4-7 pm
Students take inventory and determine foods to order based on par

Friday: FTE places SB Food Bank delivery (for Monday) order by 8 am.
Inventory is inputted into software program by FTE
Other Tasks

- Inventory sheets are tracked on a excel. This allows us to view which items are desired by our guests.
- Track number of guests in 30 minute increments.
- We share top 10 items and top 10 produce items to our management team.
Items

Staple Items
Canned Corn
Canned Green Bean
Canned Diced Tomatoes
Canned Crushed Tomatoes
Canned Black Beans
Pasta: Spaghetti, Shell
Pinto Beans
Oatmeal
Peanut Butter
Cereal
Cup of Noodles
Top Ramen
Mac & Cheese
Chicken Soup
Tuna
Energy Bars
Rice
Tortilla
Lettuce

Fresh Items
Eggs
Carrot
Celery
Onion
Potato

Fresh Items Usually Present
Apples
Oranges
Vegetable- bok choy, broccoli, cauliflower, brussel sprouts, tomatoes

Shopping Items
Bread
Milk
Cheese
Yogurt
Cut Fruits
Salad Mixes
For our standing shopping appointments we barrow a truck from one of our dining commons. We barrow it from 7:30-10:30 on Monday and Thursdays.
TOTAL BUDGET: $41,500

FOOD: $20,000

LABOR: 20,000

SUPPLIES AND EXPENSES: $1,500
Student Worker
Irene!
Our Space!!
Staple dry goods offered regularly
Education and Outreach

We have partnered with UC Santa Barbara students groups to educate students about how to use our ingredients to prepare a delicious and healthy meals.
Marketing
  Instagram
  Facebook
  Twitter
  Snapchat
  Flyers

Residential Community Living
  Communicated to students about the pantry
OTHER REQUIREMENTS

Submit a quarterly report to SB Food Bank
Track new registrants for the quarter
M/F
Ethnicity
More

Payment- a statement is paid monthly

Coordination- with students, with SB Food Bank.
Maintenance of relationships.
THINGS WE MISSED

• 1-2 Student Workers
• Produce Bags
• Pens
• SB Food Bank- Inventory
• Asked students to bring their own bags
• Students want to donate their food at the end of the year
• Overall Time Commitment
CHALLENGES

• Student Workers
• Its all in the details
• A lot of work added on top of already busy schedules
• Coordination- time commitment with bagging loose items, cutting egg cartons in half
• Inventory Sheet- free text
SUCCESES

• Student Workers- able to employee students
• Serving the student community & specifically the family student housing community
• Provide fresh produce- to allow students to make nutritious foods
• Provide tools and education for using ingredients offered
Consider ways in which their higher education location can support food security of their students. Consider opening a similar program or brainstorm innovative and effective ways to address this issue.
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