The CSUMB Basic Needs Initiative presents: OTTER EATS
OTTER EATS: Feeding Our Future

A cross campus collaboration to feed our students and divert landfill waste

Joanna Snawder-Manzo, Care Manager
Dean of Students Office

&

Ashley Lin, Director of Sustainability
A’viands
Hungry Students

2018 CSU Study of Student Basic Needs, Phase II

Food Insecurity

- 41.6% overall CSU
- 50.1% CSUMB specific data
Food Security Ranking and What It Means

**High Food Security** = No reported indications of food access problems or limitations

**Marginal Food Security** = 1-2 reported indications-typically of anxiety over food sufficiency or shortage of food in the house. Little or no indication of changes in diet or food intake.

**Low Food Security** = Reports of reduced quality, variety or desirability of diet. Little or no indication of reduced food intake.

**Very Low Food Security** = Reports of multiple indications or disrupted eating patterns and reduced food intake
"Americans waste about a pound of food per person per day or **150,000 tons** per day, simultaneously **15 million** households suffer from food insecurity. It is our responsibility as individuals and as a campus to do everything we can correct this ecological and humanitarian injustice."

- **Lacey Raak**, Director of Sustainability at CSUMB
Goals:

- Alleviate Food Insecurity Amongst CSUMB Students
- Divert Food Waste
- Build Campus Community
What is Otter Eats?

- Otter Eats is an opt-in text alert system to notify students of free-food opportunities on campus.
- Opportunities for leftover catering are meant to be immediate so the texts will go out within the hour that the food is available.
- Reminders of food pantry days, if there are leftovers and updates on progress.
- Sometimes text notifications are sent in advance of an event when food will be available, if and only if, ALL STUDENTS are welcome to participate.
Collaboration is key

A’viands

Dean of Students Office

Associated Students

Student Center

University Center
How students opt-in

Text the word **EATS** to **76626**

Subscribers remain anonymous

The only communications will be food related opportunities
Food Safety Guidelines

- All participants arriving to eat must use catering provided service ware, and the food must be consumed on site in the event room.

- No food is permitted to leave the room, unless it is a pre-packaged item that does not require refrigeration or cookies in some instances.

- As per our normal buffet standards, one plate per use at the buffet.

- Catering staff and the client both monitor the buffet to make certain serving utensils are used and food is still heated or iced as needed.
Campus Response

- Students are completely on-board, over 600 enrolled
- Staff and Faculty training session
- We have big plans for 2019/2020
Thank You!

Got Questions?

Joanna: isnawder-manzo@csumb.edu

Ashley: ashley.lin@aviands.com