Edible campuses: gleaning and food recovery to address food insecurity

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Santa Clara Valley was once known as “The Valley of Heart’s Delight”.

[Image of a landscape with orchards and hills]
Santa Clara Valley is now known as Silicon Valley
The Forge Garden Glean Team was created to harvest and redistribute fruit to on campus and off campus food pantries.

Goals:
• Address food insecurity for SCU students and local community
• Honor the agricultural history of the Santa Clara Valley
• Reduce food waste
Glean Team Partners

- The Forge Garden
- Forge Garden Club
- Property Management
- Facilities
- The Office of Student Life Food Pantry: Bronco Pantry
- Law School Food Pantry: SCU Eats
- Food Recovery Network
- HomeSafe Women's Shelter
All fruit trees on campus were mapped in Tableau
Glean Team Leader Training
Addressing food insecurity and beyond

- 327 of produce donated to SCU Eats and Pronco Pantry in Spring 2019
- 270 of produce donated to local women's shelter
- 58 pounds of produce donated through Food Recovery Network

In addition to donated produce, the food pantries are stocked with Forge Farm Bucks used at the weekly Forge Farm Stand
Challenges

- Excess produce
- Time stressed students lacking culinary skills
- Requires clear communication between partners
What’s Next?

- Value added products such as jams and dried fruit sold to support Glean Team efforts
- Licence obtained through the cottage food law
- Expanding gleaning efforts off campus
Thank you!