



Oregon State
University

Rootstock

food • resources • community

College of Forestry Food Waste & Insecurity Plan

2022-2023

INTRODUCTION

Food insecurity remains a significant problem in the state of Oregon and among our students. Rootstock actively works to provide a variety of resources and educational experiences for faculty, staff, and students to ensure that more people in our community have the food and resources they need.

ESTABLISH A CoF 'GLEANNING' COMMITTEE TO ENSURE THAT LITTLE TO NO CATERING FOOD GOES TO WASTE TO HELP MEET STUDENT FOOD INSECURITY NEEDS.

- Keep supplies on-hand in our event kitchen to package bulk and individual meals after events. Supplies to include platters, bowls, and smaller containers to rescue food before catering takes it and allow people to make a meal for later.
- Rootstock will manage a Twitter feed that shares out information to students when food is available. We will also tag the OSU Twitter feed to share information campus wide.
- Educate staff on where to find supplies and share information on leftover foods to CoF Twitter feed and campus-wide Twitter.
- Encourage meeting/event planners to schedule rooms and catering pick-up times for 30-45 minutes after the event so students can access the food.
- Through marketing, communications and outreach strategies, create a culture/system where people respect and understand when it is and is not ok to take the food!

EDUCATION/RESOURCES

- Develop a marketing and communications plan to educate students on when and where to find resources about basic needs within the college and campus wide. A resource area will be set up in The Grove, located on the 2nd floor.
- Host a SNAP sign-up event for CoF students and educate them on who is eligible, what services are available at the Basic Needs Center, etc. (Mealbox program, Fresh-Local-First program, textbooks, laundry, etc.)
- Encourage faculty to send extra forestry textbooks to the Basic Needs Center.

- Educate staff and faculty on basic needs resources within the college and campus wide; Make sure faculty and staff know pantry hours and about Healthy Beaver bags.
- Offer training on campus resources to staff and faculty about resources such as CAPS (for students in distress), the Student Care team, and the office of advocacy to name a few.

FOOD PANTRY/HYGIENE ITEMS

- Create 'safe areas' where students can go if they need a meal or food help. (dept. offices, Dean's Office, Student Services)
 1. Staff training via BNC on best practices for helping students in immediate need.
 2. Have signs on the doors identifying safe areas
 3. Committee access to event kitchen where we have dedicated space to store items, aka our food pantry.
- Collect and have non-perishable hygiene and toiletry items in our food pantry.
- Create a produce gleaning area (2nd-floor The Grove), with any leftovers donated to the BNC after a designated time.
- Long-term goal is to provide granola bars/easy healthy snacks for the FERN Center.
- Have a comment box that allows students to add food pantry wish-list items.
- Conduct surveys to gauge student needs, and ways we can best serve them.

FUNDING

- Rootstock is in need of permanent funding and hopes to work with the college and OSU Foundation to secure reoccurring funds to support this effort in the coming years. Some funding is secured for the 2022-2023 academic year.
- Additional fundraisers will be held to supplement costs beyond these funds through the following events/fundraisers through crowdfunding or the Beavers Care Initiative:
 - Holiday Artisan Fair (coming 2022)
 - Crowdfunding campaign
 - Can/water bottle collection sites in the bldg.
 - Personal donations of products and cash donations
 - Collection drives