



# REPORT

*From the office of the...*

## Mac Bread Bin Director

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TO: Members of the Executive Board  
FROM: Veronica van der Vliet  
SUBJECT: Mac Bread Bin Report #1 of Term #2  
DATE: 2017-01-27

### UPDATE

Due to the closure of the Food Collective Center for all of term 1, many partners are now nearing a state of crisis. As it has become apparent that we will not likely have a space even in term 2, my team and I are now responding to student need by adopting emergency measures.

Our current ideas in mitigation are currently opting to use a “shared space” method as a temporary solution for the Food Collective Centre. Our Good Food Coordinator is looking for different MSU spaces in MUSC where volunteers can be stationed throughout the week to provide emergency assistance to partners seeking food support. To do this, she is currently contacting various people about space availability, gathering the schedules of volunteers to create a shift schedule, and mobilizing volunteers to move furniture, shelving and bins from the previous Bridges location to sort and organize the new storage space in the basement of MUSC (this will be done Monday, January 30<sup>th</sup>). I do have a small concern that this project may be difficult for her to do with only 5 hours a week, so the Assistant Director and I will likely try to be available to help her as much as possible to mitigate this.

Another attempt at problem-solving the absence of the FCC will be a pop up soup kitchen (we’re dubbing it Ladles of Love). We’ll be giving away soup in Mills Plaza as an emergency meal and alternative nutritious option to unhealthy study snacks. We’d like it to be a weekly event to engage volunteers (allowing them to helping prepare and serve) and to hopefully provide some extra, healthy and hot food to partners. We’re also planning to use leftover ingredients in an attempt at “re-harvesting” and mitigating food waste. We’ve contacted stores in the Westdale neighborhood – there are a few who have expressed interest and we have final confirmation from one. February 7<sup>th</sup> will be our pilot event to see how it pans out and we will continue from there.

We obviously still want and need a space, but these are solutions we’ve independently tried to come up with in the interim.

## SERVICE USAGE

Here is the data from the summer and current usage for the Lockers of Love program

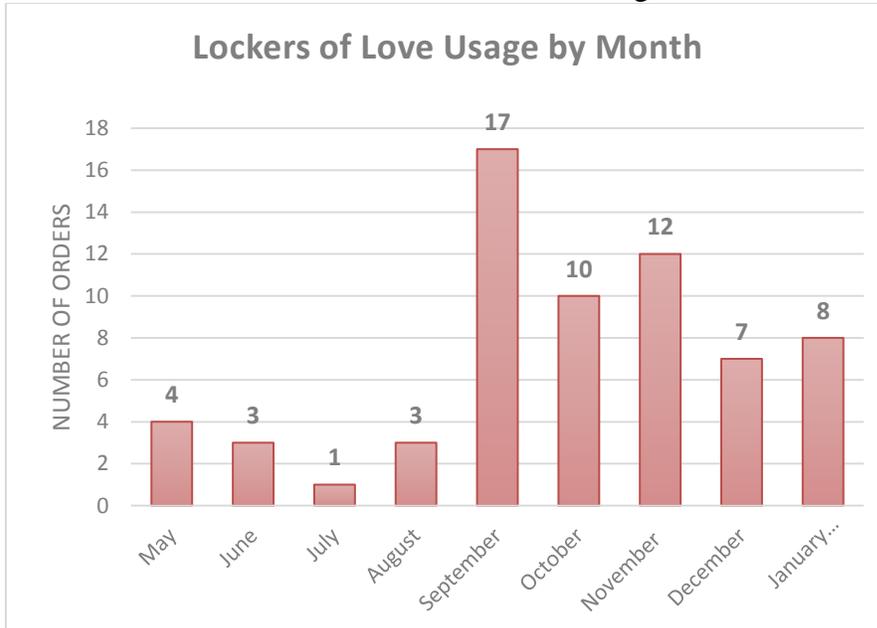


Figure #1: Lockers usage throughout the year

And here is the data for usage in the Good Food Box throughout the year:

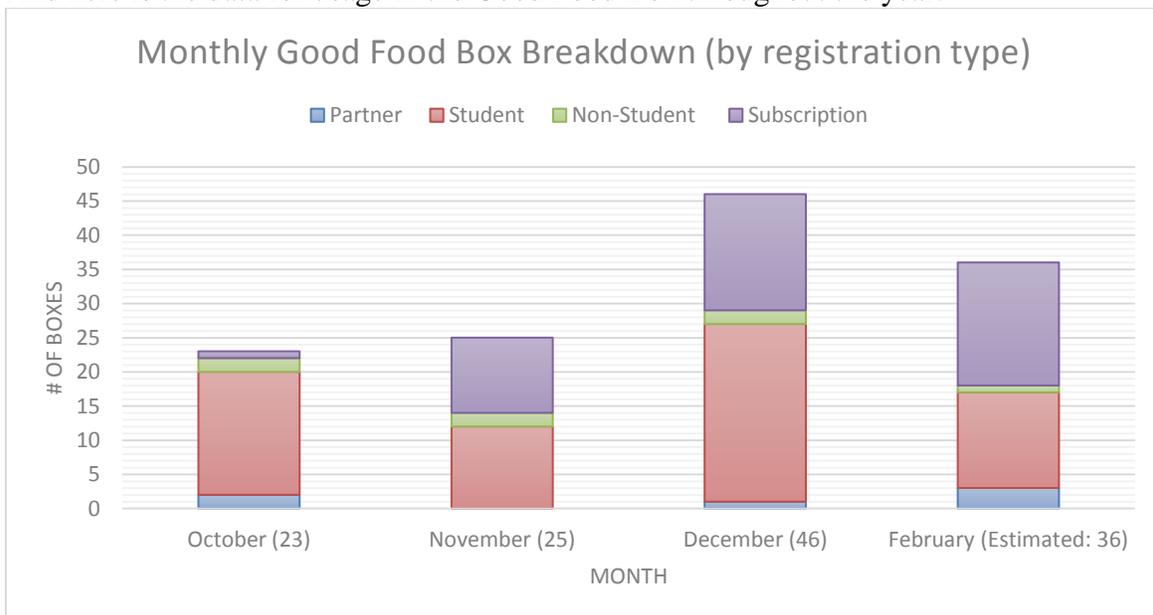


Figure #2: Good Food Box amounts and breakdown thus far. February is estimated because the current numbers are unconfirmed with Accounting until next week.

A small point of concern that should be addressed is the fact that we are at full capacity with the amount of GFB's that Grace Lutheran Church can help us with. If we start

consistently getting orders close to 50 a month, we may need to consider alternatives such as independently taking over the ordering of produce. Last year I believe the previous Director did attempt this, but to my understanding it didn't work because we lacked the amount of interest and volunteers necessary. I think this year we have that, and probably could have that for next year if it's a priority for the incoming Director. In any case, some sort of contingency plan needs to be made if we want to continue to expand this program.

## **PAST EVENTS, PROJECTS & ACTIVITIES**

### **FOOD SECURITY FORUM**

Good turnout, we weren't expecting too many partners to come as it's a privacy and anonymity issue, so the survey (next point) was a very successful way to provide opportunity to them in having their voice heard.

Here are the Summarized Notes of the Forum below (from UA Commissioner):

### **Food Accessibility:**

#### **Late Night Food Options**

- Hot meals are a priority (affordable options that are open until around 2 am)
- Healthier options at later hours
- MUSC vendors should open later and stay open later
- Espresso machine in MUSC
- Late night sandwich machines
- More vending machines accepting credit cards or meal cards

#### **Cultural/Dietary Restrictions**

- Variety of halal options on campus not available
- Kosher foods not communicated well enough
- Nutritional labelling should be a priority

#### **Allergies:**

- Allergies are not properly labelled on food items
- Creation of a nut free facility

#### **Nutritionist on campus:**

- No need
- Need better promotion of health lifestyle and more awareness on how to meet dietary needs on campus

### **Food Affordability:**

**5\$ meal program:**

- Would want this but need to look into the feasibility

**Price:**

- Wide range of money spent per day: approximately \$5-20/day
- Target price range is under \$10

**Meal plan:**

- More flex dollars (more money out of the meal plan allocated to flex dollars)

**General comments:**

- Normalized to be a “broke, starving student” - need to break this idea
- In all aspects of food security, we need to make efforts to preserve the dignity of the person
- Prices aren't easily available to customers
- Students don't want more franchising, they would prefer smaller, local companies to keep the price down
- Educational campaigns should focus on teaching people how to use their money

**Sustainability and Services****Local Food Systems:**

- There is concern about the difference in price between sustainable food and other food
- Community kitchen in DBAC

**Educational Campaigns:**

- Lack of knowledge of food security
- Should work to de-stigmatize food insecurity, bring awareness to how common food insecurity is
- Promote newspaper ads and help students to use them to plan
- Target first-year students who are transitioning to living off-campus

**Food Waste:**

- This is exceptionally an issue during Welcome Week when there is a lot of food waste and uneaten food
- Provide greater incentive for the green take-out containers program
- Compost bins should be more easily identified

**FOOD SECURITY SURVEY**

Will be open for a few more days to make sure that Mac Bread Bin partners have the time they have advocated that they need to fill out the survey. In our hopes of allowing the survey to be accessible and collecting data especially for those students that use the Lockers of Love service and experience food insecurity we will be closing it for good this Sunday, January 29<sup>th</sup>, 2017.

### 1<sup>st</sup> COOKING CLASS

Food For Thought McMaster (which is MBB, Adam from Farmstand, Jordan the outside partner who teaches the classes, and Wellness Centre and potentially bringing in someone from the Indigenous Program) was extremely successful for our first cooking class as a collaborative. Jordan who is very involve in the Hamilton Food Industry and Mac Alumni lead the interactive cooking class and both he and the 34 students who attended really enjoyed it. We set up an hour before bought everything and set up the kitchen upstairs to fit everyone. A sign-up list was set up with an option to leave email for future contact with these students. As a MSU service this was successful for two reasons. 1) We didn't have to use our budget to pay for the class as the Wellness Centre wanted to contribute. 2) We could address one the Food pillars of Food accessibility by improving food literacy. These classes are sustainable and will be a great tool to address this aspect of food security. Overall improvements would be more cutting boards and knives so that they get a bit more interaction and hands-on experience. Additionally, marketing it and improving promotions for next time would be useful.

## **UPCOMING EVENTS, PROJECTS & ACTIVITIES**

### COFFEE HOUSE WITH ASIAN FOCUS

Will happen on February 15<sup>th</sup> (EOHSS taken care of by them). Entry will be a donation to Bread Bin, could be monetary or in the form of a canned good. We have supplied a list of our most needed items for people to potentially bring. It's open to everyone so it will be a fun thing and get us some more inventory for Lockers of Love and the Pop-Up FCC.

### MCPI EVENT

For the MCPI, we'll be setting up a booth at the event (February 9th) and using that as a platform to engage with participants. Representatives of MBB (Assistant Director and Meal Exchange Coordinator) will also be attending MCPI planning meetings and solidifying the connection there. We have already contacted a Bread Bin Partner to be the student representative at the panel- who will be speaking about food policy on campus. We're also going to connect them with the Community Kitchen's contact with Indigenous studies contact that wanted to hold an open fire pit cooking session as another possible panelist.

### REAL FOOD CHALLENGE

For the Real Food challenge, I'm meeting with Celia tomorrow about applying for McMaster. However, I believe it will require us to do some preliminary work this spring to prepare for the audit if it were to occur in summer 2017. This would be a comprehensive analysis of our food sourcing policies. A full description is available on MX's website.

### MSA FOOD MAPPING

We have contacted the MSA about collaborating to map food options on campus. The purpose of this project is to identify where to find foods food that fits a multitude of different dietary requirements on campus so that: a) students can easily reference the map when looking for food on campus, especially first years b) to illustrate the lack of choices and advocate for increased options on campus.

### SOCIAL MEDIA CONTEST

After a constructive meeting with Sarah we wanted to utilize our social media outlets a little better this term. So, we're going to do a contest! Prize being a Good Food Box (GFB), or Fortinos gift card. We're still iffy on the details but it is in the works. We'll ask people to submit a recipe, selfie with their favorite food/dish, or do an echo of the Price is Right game as an online version of what we did back in First Term for the Local Food Fest.

## **BUDGET**

Budget Statement for December:

<b>McMaster Student's Union</b>							
<b>Dept. 0318 - MacBread Bin</b>							
<b>For the Eight Months Ending December 31, 2016</b>							
	Current	Prior Yr.	Current	Prior Yr.	Prior Yr.	Approved	% Budget
	Month	Month	YTD	YTD	YE	Budget	Used
	December	December	2016-17	2015-16	2015-16	2017	To Date
All:							
3301-0318 BREAD BIN - FOODBOX REVENUE	(32.00)	(10.00)	(1,704.00)	251.92	(494.38)	(300.00)	568.00%
3801-0318 BREAD BIN - MEAL EXCHANGE REV		370.00		(1,338.53)	(5,243.01)		0.00%
5003-0318 BREAD BIN - OFFICE SUPPLIES					10.22	75.00	0.00%
5101-0318 BREAD BIN - TELEPHONE			47.15	37.72	94.30	120.00	39.29%
5201-0318 BREAD BIN - PHOTOCOPYING	29.40		29.40		0.70	20.00	147.00%
6102-0318 BREAD BIN - ANNUAL CAMPAIGNS	1,360.51	327.27	1,890.18	2,092.67	4,312.20	1,800.00	105.01%
6494-0318 BREAD BIN - VOLUNTEER RECOGNITION		65.81	26.04	248.81	368.81	500.00	5.21%
6501-0318 BREAD BIN - ADV. & PROMO.		208.00	1,174.70	1,720.57	2,552.96	1,800.00	65.26%
6603-0318 BREAD BIN - RESERVE				268.81	268.81	400.00	0.00%
7001-0318 BREAD BIN - WAGES	2,859.33	2,757.01	9,583.60	6,622.97	16,016.15	11,000.00	87.12%
7101-0318 BREAD BIN - BENEFITS	204.83	186.52	706.34	445.74	1,176.23	800.00	88.29%
7401-0318 BREAD BIN - BANK FEES	0.37		40.88	22.07	37.46	30.00	136.27%
8001-0318 BREAD BIN - DEPRECIATION EXP.						400.00	0.00%
Total All	4,422.44	3,904.61	11,794.29	10,372.75	19,100.45	16,645.00	70.86%
							66.67%

**VOLUNTEERS**

We will see how the turnover retention of volunteers worked out on Monday and Tuesday of next week as participatory events begin again. I will be able to report more on involvement and use of volunteers in my next report.

**CURRENT CHALLENGES**

Mostly reiteration, see specific sections for details. Current challenges are

1. No space (Update)
2. GFB is at full capacity (service usage)

**SUCSESSES**

Food forum was a great step in finding out what students need from us and where we can start to improve and I'm looking forward to seeing the results from the survey on Sunday. The first cooking class was a great success and the cumulative efforts of a lot of invested parties. Our exec did amazing at hitting the ground running this term so I'm sure we are going to make the absolute most of term 2.