



Western Michigan University
ScholarWorks at WMU

Academic Leadership Academy

Office of Faculty Development

Fall 9-14-2018

WMU Food for All

Wayne Lee Bond II

Western Michigan University, wayne.l.bond@wmich.edu

Follow this and additional works at: https://scholarworks.wmich.edu/acad_leadership



Part of the Educational Leadership Commons

WMU ScholarWorks Citation

Lee Bond II, Wayne, "WMU Food for All" (2018). *Academic Leadership Academy*. 83.

https://scholarworks.wmich.edu/acad_leadership/83

This Poster is brought to you for free and open access by the Office of Faculty Development at ScholarWorks at WMU. It has been accepted for inclusion in Academic Leadership Academy by an authorized administrator of ScholarWorks at WMU. For more information, please contact wmu-scholarworks@wmich.edu.



WMU Food For All

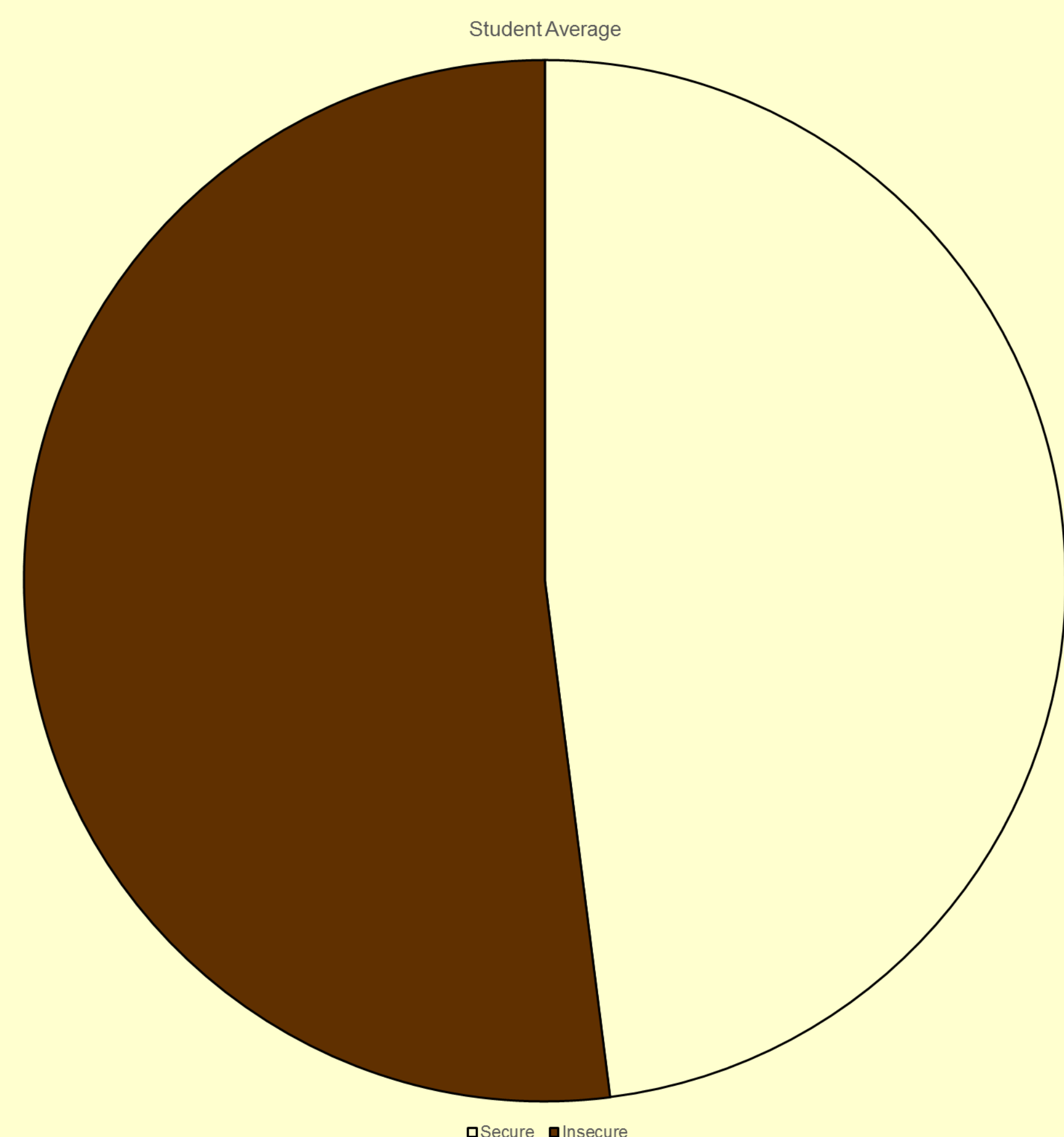
Wayne L. Bond II, Career and Student Employment Services
Academic Leadership Academy 2017-18

Did you Know

- ❖ 48% of students attending two and four year institutions face food insecurity
- ❖ Students that are food insecure are more prone to housing insecurity
- ❖ 52% of off campus students that do not live with relatives are “at or near” the poverty line
- ❖ 81% of students stated that their academic performance has been harmed due to lack of food availability

Data provided by Association of American Colleges and Universities

<https://www.aacu.org/aacu-news/newsletter/facts-figures/jan-feb2017>

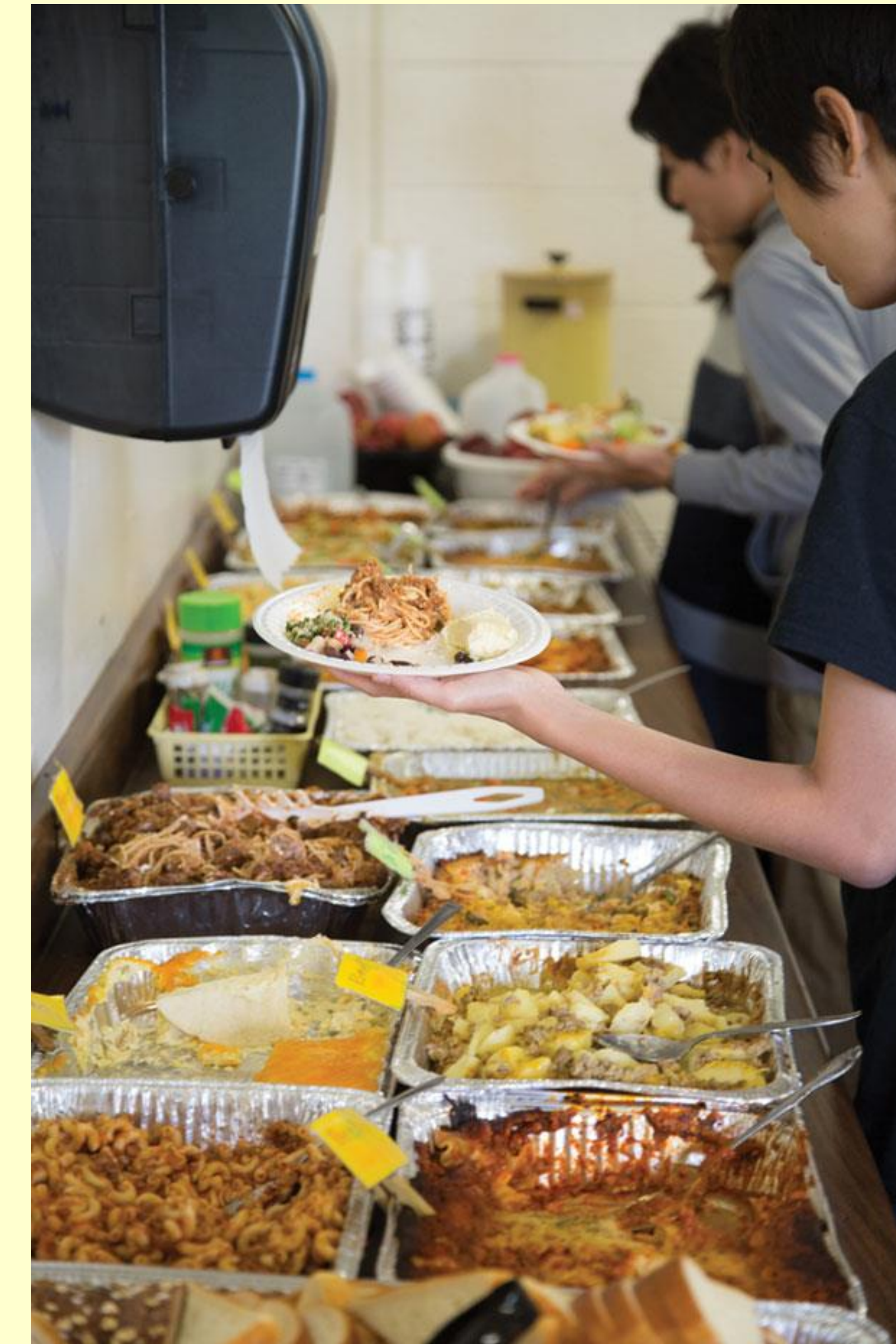


Food for All

While the numbers are unclear, the amount of food waste on campus is quite noticeable. For anyone that has used our facilities and catering services, there are little options for the remaining food at the end of an event. Due to legal reasons, food is not able to be taken from the buildings.

While this provides a hindrance on how to manage food waste, there are other alternatives.

At Ferris State University, a program called “There’s Food Here” has been implemented. This is a simple program where those that hold events on campus are invited to join a Facebook group. In this Facebook group, those holding events can notify the populace in the program of any remaining food and the amount of time they can come finish the remnants. This overall design is a program that I would seek to replicate at WMU. Within this document, I will outline the proposed program design, the various phases involved with rolling it out to the campus community and the potential WMU stakeholders that can assist program.



Rules of Engagement

Food for All is a way that the University community can share and post information on where free food from events is available on the Kalamazoo Main campus. This system was created to help people. We will operate the site on the honor system. We want to share this information with as many students as possible and encourage faculty and staff to post pictures and information of where and when free food is available on the WMU Kalamazoo Main campus. In order to keep this organized, we must adhere to a few rules:

- Please have permission from the host/sponsor of the food event to post that food is available to the WMU Kalamazoo community.
- Please be respectful of/to the area where food is located and the working environments.
- Please understand that sharing is caring and don't be greedy.
- You are responsible for the food you consume just as much as the people in the area are.
- Eat at your own risk.
- Please remain in the location where the food is served and do not leave the facilities with anything.
- Please post the location and times of food availability in order to avoid confusion.
- This is not a food sustainability system and the frequencies of food availability will be unknown.
- Membership to this group is open to all of the WMU community.

Phases

This will be introduced in a limited aspect for the 2018-2019 WMU academic year. Events within Career and Student Employment Services as well as one other organization may act as Collaborators. The other Collaborator will be decided by the subcommittee at a later point. By beginning with two Collaborators, this will allow for a contained initial engagement and the opportunity to identify any issues in the program. The location that this project will begin with is the WMU Bernhard Center.

Phase two of the initiative will allow for more collaborators to be added. These are suggested to be chosen by the subcommittee. During phase one and phase two, those on the subcommittee will be allowed to approve membership to the social media page. While it is suggested that the number of Broncos in phase one remain no more than 150, the discussion could be held for increase when the issue arises. In phase two, the Facebook group should not exceed 300 Broncos.

Through these additional collaborators and interactions, the information needed for promotional materials to entice new collaborators in year three can be determined. Within phase three, the Collaborators can be any organization that holds catered events on campus. At this point, the limit on the number of Broncos apart of the program should be removed. Also during this phase, other locations on WMU's campus that cater meals are able to be integrated into the program. During this program, any entity that holds events on campus, WMU affiliate or not, is able to be a part of this project. The program **will** abide by the rules and regulations of our WMU catering and facilities. Food will not be allowed to leave the location at the end of the event.



Credits

| | |
|----------------|----------------------|
| Jan Gabel-Goes | Judy Gipper |
| Chris Sligh | Cathy Johnson |
| Paul Terzino | Lynn Kelly-Albertson |
| Lu DeBoef | Franklin Hughes |

Contact

Wayne Lee Bond II, MA
Career and Student Employment Services
Wayne.L.Bond@wmich.edu
269-387-2750