

The Pantry at Geneseo: An On-Campus Resource for Food Insecurity

According to our Fall 2022 survey, 31.3% of students went hungry - but didn't eat - at least once due to affordability, yet 84.1% of students have never used the on-campus pantry.

Ambassadorship

John A. '87 and Mary Grace '84 Gleason Ambassadorship in Student Affairs

This ambassadorship funds students working on projects in Student Affairs. Preference is given to proposals emphasizing the importance of social responsibility and service to others as elements of a well-rounded education.

Our ambassadorship sought to complete the following:

1. Expand the reach of The Pantry to serve more students
2. Work towards finding a more accessible food source for The Pantry
3. Identify and acquire more storage space

Overall goal: How can we reduce food insecurity on-campus?

Funding and Partnerships

- Using the SUNY Transformation fund, we are now able to fully source our food from *Geneseo's Campus Auxiliary Services (CAS)*
- For the Fall 2022 and Spring 2023 semesters, *York Baptist Church* generously donated a majority of our non-perishable food items
- We have the opportunity to partner with a local pasta manufacturer, *Barilla Pasta*, for all of our pasta needs
- A heartfelt thank you to the *Community Garden Coalition* for their dedication to providing fresh produce during peak growing seasons through partnerships with local farms and gardens.

Outreach and Marketing

- Create a consistent and engaging social media presence to increase reach
- Generated emails to off-campus student housing complexes
- Pantry banners and digital advertisements added to the Ira S. Wilson Ice Arena and the Geneseo Workout Center



More information
about us!



Before



Before



After



After

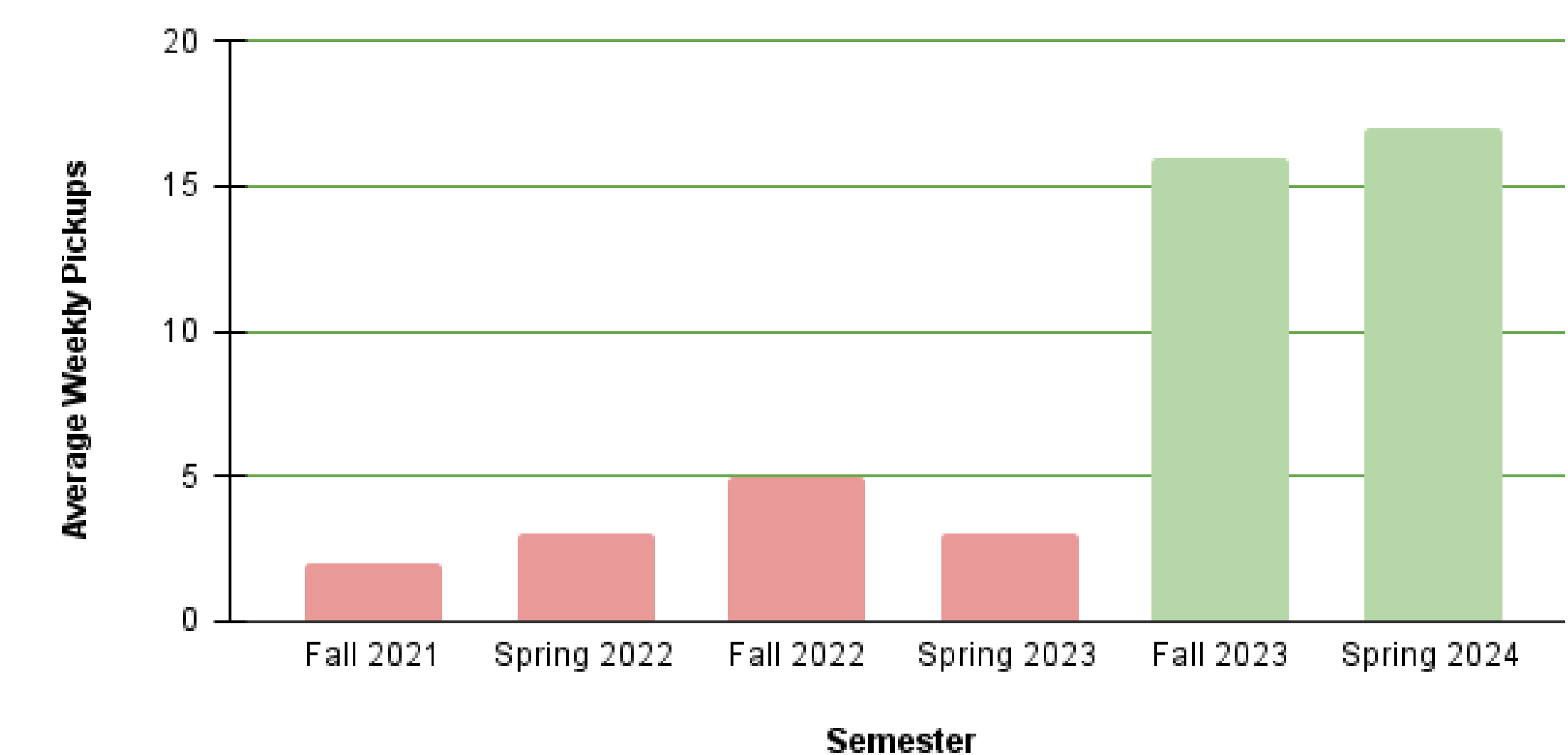


After

Reach

KEY
Pickups *before* ambassadorship
Pickups *after* ambassadorship

Average Pantry Pickups Per Semester



How We Operate

- **Weekly Google Form:** Students select their preferences for protein options (e.g., eggs, milk, cheese, yogurt), non-perishable items, hygiene products, and sustainable food storage.
- **Email Confirmation:** Students will then receive a unique identification code (e.g., A3) via email once they submit the form.
- **Pickup Location:** GOLD Room (MCU 114), Monday - Thursday from 12-4PM
- **Collection Process:** Students will present their code to a GOLD mentor during their designated pickup time to receive their personalized bag of groceries.

Additional Resources

- Provide students with college-friendly recipes that aligned with our available food options
- Limited beeswax wraps and instructions are offered to pantry users
- Sustainable storage items such as freezer bags and food containers are also offered
- We now offer a range of household and hygiene products including deodorant, soap, laundry detergent, paper towels, and more

HOW TO CLEAN
Cleaning for beeswax food wraps is easy. Simply use soap and water to wash and then allow to air dry.

HOW TO STORE
Once completely dry, store beeswax food wraps in a cool, dry place. Avoid heat, moisture, and direct sunlight. They can be stored in a plastic bag or a paper bag. The food wrap should be stored in a cool, dry place. Do not store in a plastic bag or paper bag.

USE BEESWAX WRAPS TO...
• Store fresh vegetables, fruits, lemons, tomatoes, and other produce.
• Cover sandwiches, wraps, and other prepared foods and snacks (like baked goods or casseroles) for transport to and from school or the office.
• Wrap bowls of bread.
• When stored on the counter in a beeswax wrap, bread should last about a week.

ABOUT WHAT ARE BEESWAX WRAPS?
Beeswax wraps are a natural and eco-friendly alternative to plastic wrap. They are made from cotton fabric, beeswax, and plant oils. They are reusable and can be used to wrap food and keep it fresh.

ONE BEESWAX FOOD WRAP CAN LAST 100 TO 200 USES, OR ABOUT 6 WEEKS, WHEN TAKEN CARE OF

HOW TO STORE HOT FOODS IN BEESWAX WRAP?
No, it is not recommended. The beeswax wraps are not designed to be used for hot foods. The heat will melt the beeswax and the wrap will become sticky and unusable.

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