VIRGINIA TECH™

The Campus Kitchen at Virginia Tech

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Overview

- Introduction to "intermediary" organizations
- Campus Kitchen at Virginia Tech
- Food Handling Behaviors of Student Volunteers in a University Food Recovery Program

What is an "intermediary" organization?

Those that receive recovered food and distribute it to organizations that directly serve people

How do intermediary organizations operate?

- Some are within national networks – The Campus Kitchen Project, Food Recovery Network, etc.

- Some operate much like UberEats - ChowMatch

- Some operate on an individual basis
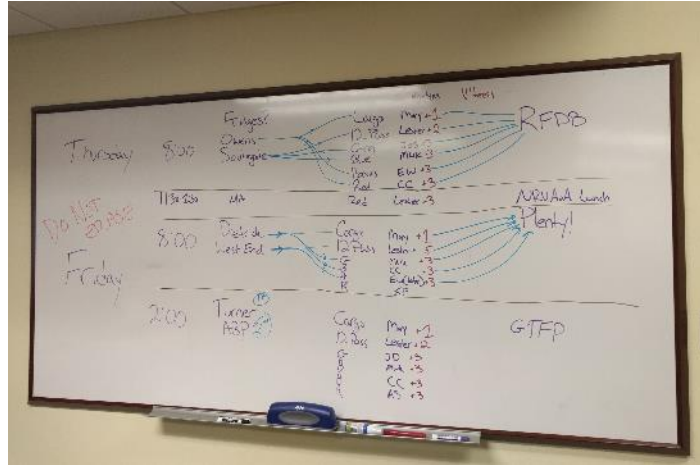
THE CAMPUS KITCHEN AT VIRGINIA TECH

- Food recovery work was happening at Virginia Tech prior to CKVT
- Founded September 2015 with the support of AmeriCorps VISTA and CKP Grants
- Situated within VT Engage
- Regularly recover foods from 11 dining facilities and one academic research facility to five community partners
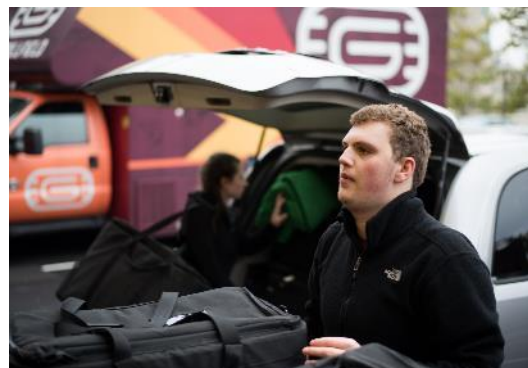- "Just add water" meals

- College aged individuals can be risky food handlers
- Issues with clients accessing adequate healthcare in response to any foodborne illness

- In-person observations of food handling behaviors
- Online survey after volunteering to measure recalled behaviors and self-identified training needs

Diversion

Repackaging the food for later delivery

Cooking

Repurposing some diverted food into value-added product

Delivery

Transporting the food from campus to a community partner

AREAS OF CONCERN

- Organized into four categories
- Opportunities for improvement existed across all areas of operation within Campus Kitchen
- Those observed were aware of certain behaviors, while also unaware of others
- Limitations include: one observer, Hawthorne Effect, and limited sample size

Time/temperature control

Total amount of time elapsed within limits to use it as public health control

Record keeping procedure

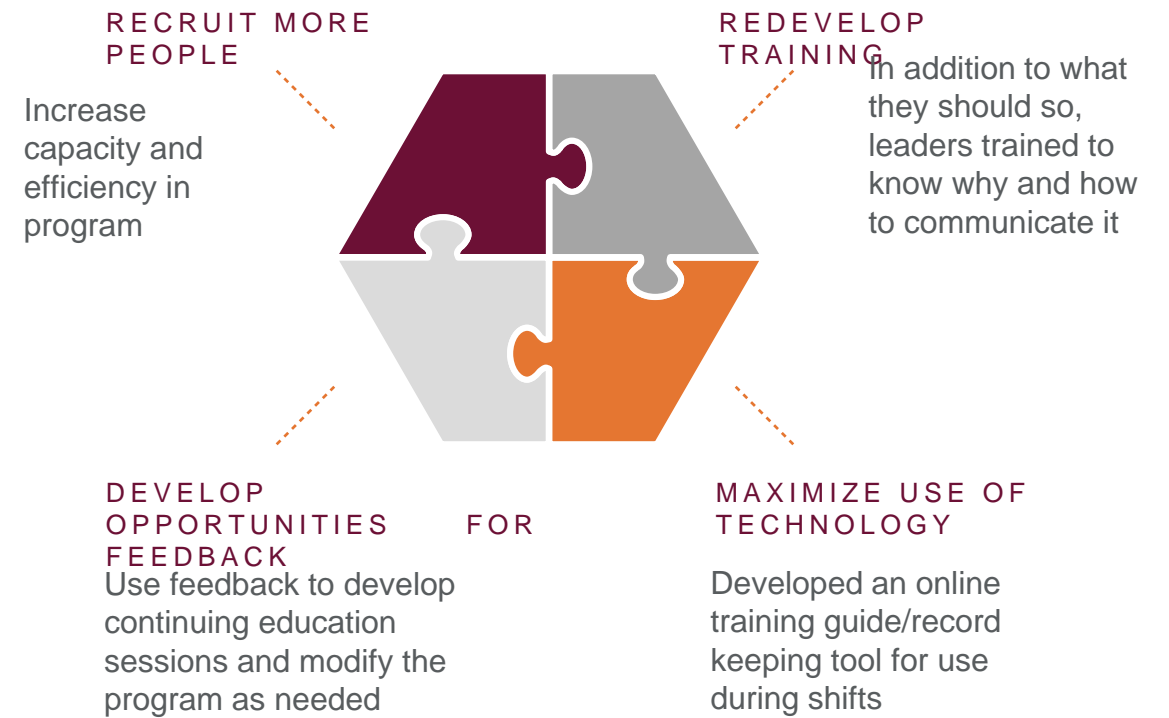No record keeping procedures were in place internally to the program
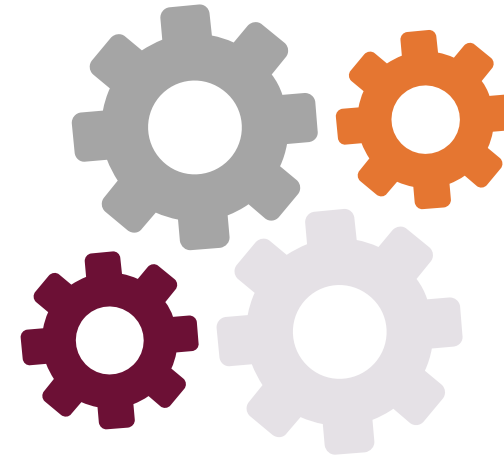
Use of technology

Personal technology used at some point during all shifts

Volunteer onboarding and continuing education

Variable level of training based on role within the program

AS A RESULT OF THIS PROJECT...

RECRUIT MORE PEOPLE

Increase capacity and efficiency in program

REDEVELOP TRAINING

In addition to what they should so, leaders trained to know why and how to communicate it

DEVELOP OPPORTUNITIES FOR FEEDBACK

Use feedback to develop continuing education sessions and modify the program as needed

MAXIMIZE USE OF TECHNOLOGY

Developed an online training guide/record keeping tool for use during shifts

FUTURE WORK

- We've recovered 138260 lbs. of food as of May 2019
- Continue to increase on- and off-campus partners to recover and deliver foods
- Continue to increase number of students who can engage in curricular and co-curricular service learning within our program
- Serve as an advocate with our community partners
- Meeting immediate hunger needs within our community – on-campus food pantry