BPA WINNING CAMPUS:
California State University, Sacramento

PROJECT NAME:
Feeding Knowledge, Filling Bellies: Our Students’ Garden

PROJECT COST:
$2,500

DELIVERY METHOD:
N/A

SCHEDULE:
3/2017 – 5/2018

KEY CONTRIBUTORS:
ASI Student Body – ASI Green Team
Residential Housing Students – Sustainability Green Team
Engineering Students
Students of the Health and Wellness Program
Nutrition Students
Sustainability Department
Capitol Public Radio

BEST PRACTICE AWARD CATEGORY:
STUDENT ACHIEVEMENT IN THE PHYSICAL ENVIRONMENT

Project Description
As a solution to combat food scarcity as an impediment to the educational process, Sacramento State students developed and built a garden to provide fresh food to their fellow students. Building on campus programs already in place to meet student’s basic needs, the garden is a solution by students to ensure that all Sacramento State students, especially those lacking the resources to provide themselves with nourishment, have full bellies and fewer worries. The produce from this garden is donated to the Pop-Up Pantry which is held free of charge three times per month during the semester, serving 500 students at each event or 4,500 donations each semester.

Key Challenges

1. Food scarcity is an impediment to the educational process.
2. The existing food pantry only handles dry goods.
3. Students in need often struggle to maintain a balanced diet.
What makes this project a Best Practice Award Winner?

1. **Innovation, Unique Technology:** Empowering students to identify issues challenging the success of fellow students and enacting programs to mitigate those issues promotes the development of social consciousness; an important attribute in today’s resource-challenged world.

2. **Cost Savings:** This was a student envisioned and student driven initiative and the cost and labor contributed was nominal. Removing a barrier to student success with little cost is a rarity.

3. **Replicated on other Campuses:** Every portion of this effort for this program is replicable in that none require specialized technology, training or knowledge.

4. **Contributes to the Success of the Campus:** The assistance delivered to students in need helps assure their success, which contributes to the graduation initiative for Sacramento State and the California State University System.

5. **Demonstrates Best Practice or Process Improvement:** Students helping students using creativity with low-cost, readily-available resources to fill a need benefits the participant, the University, and the recipient.

6. **Integrates Sustainable Practices:** The produce is organically grown in a closed-loop, waste-free cycle, using organic compost generated from campus green waste as well as food waste from campus eateries.

7. **Student-based and Student-driven:** This program was conceived, configured and staffed by students for students. Besides the conceptual component of this project, students planted, tended, harvested, and staffed the Pop-Up Pantry to distribute the produce to students in need.

8. **“Learn by Doing” Experience:** Students active in this program learn about sustainable urban food cultivation, food security and accessibility, and social responsibility.

9. **Demonstrates a Spirit of Collaboration:** Disciplines and/or departments collaborated in their efforts to educate, communicate, and inform the Campus community of the project. This program involves Sacramento State’s ASI Student Body, the Engineering Department, the Health and Wellness Program, Nutrition Department, Residential Housing Students, and Sustainability Department, as well as the campus’ NPR affiliate, Capitol Public Radio.