**Creating a Food Secure Campus**

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Received from Kim Kidwell

**Food access options available on campus:**

1. Housing sponsors a program on campus called “Everybody Eats”: <https://housing.illinois.edu/Dining/About-Dining/Everybody%20Eats>
* Bevier Café (College of ACES) uses a pay what you can approach to offer students a low cost/no cost meal on campus.
* University Housing provides soup and rice at two hotbox locations on campus for anyone who comes by.
1. The Food Assistance and Well-Being Program at the ARC Institutional Kitchen provides a shopping style pantry for students with food security concerns: <https://campusrec.illinois.edu/food-assistance-and-well-being-program/>
2. The Disability Resource Center in APH provides a list of campus and external support programs to assist students with food needs: <https://www.disability.illinois.edu/campus-life/resources-food-insecurity>.
3. The Office of Inclusion & Intercultural Relations provides free lunches throughout the week from noon to 1 pm, which is accompanied by a relevant OCII presentation/discussion: <https://oiir.illinois.edu/events/lunch>.
4. University Dining Services Offers free meals to employees with any shift worked: <https://housing.illinois.edu/aboutus/staff-employment/jobs/dining>.
5. The Office of the Dean of Students provides a wealth of information for students about food resources on their website including how to apply for SNAP support if qualified: <https://odos.illinois.edu/community-of-care/resources/students/food-resources/>
6. As per Megan Daily, Director of MFEST: The Metropolitan Food and Environmental Systems (MFEST) Student Association and Project 4 Less are two student groups that have made UIUC a part of the Food Recovery Network (<https://www.foodrecoverynetwork.org/>). Prior to their recent initiation, UIUC was not a member chapter that includes 185 campuses across the US. Here is a draft website that they are working on to describe their efforts (<https://illinoismfstsa.wixsite.com/frnuiuc>). Prior to the formation of the MFST Student Association, Project 4 Less was already taking unsold food from one of the dining halls and packaging it to deliver to local food banks. The two student groups would love to expand these efforts across more dining halls and expand programming to reduce, recycle, compost food and packaging waste.