

What is Bruin Community Pantry?

Bruin Community Pantry (BCP) is an Office of Student Life-led initiative seeking to address the real problem of hunger (“food insecurity”) on campus. It is our goal to help meet the needs of our community who, for one reason or another, do not have access to enough healthy food.

Food Pantry

All George Fox community members have access to the pantry, located in Roberts Center, room 110. Community food drives will be held to provide non-perishable items for the pantry.

Contact Student Life for more information or to make an appointment.

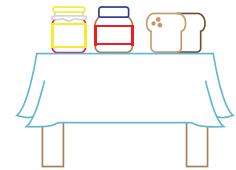


Partnerships with local businesses for “gifts in kind” have been established with Bon Appetit, Newberg’s Grocery Outlet and Ray’s Produce.

Hospitality

A variety of pre-packaged foods are available for students, located at hospitality tables in the Student Life Office, Spiritual Life Office, and the Intercultural Resource Center (Moore House). The tables are open during office hours, which are generally 8 am to 5 pm, Monday through Friday.

Duke Athletic Center will host a “PB&J Bar” for all students to participate in. Student-Athletes run this program.



HOSPITALITY

Leftovers

The Student Life Office will arrange for quality leftover food to be stored in a refrigerator in the Student Life Office on the third floor of the Stevens Center. All food donated will be adequately contained and dated. Food not picked up in the appropriate amount of time will be disposed of.

Students participating in this program can sign up by contacting the Student Life Office. A waiver is required for anyone participating in the ‘Leftovers’ program.



LEFTOVERS

Outreach & Education

Partnering with existing local outreach initiatives facilitated by Spiritual Life and Nutrition Matters, students who want to support their efforts will be connected to their programs.

We live in a society with easy access to processed food. When you eat whole foods, you’re getting food in its natural state. This aspect of our outreach will endeavor to provide cooking classes in various living areas on campus using recipes from “Good & Cheap: Eat well on \$4 a Day”



OUTREACH

