Welcome

Spring Partner Town Hall

Post COVID: Returning to Client Choice



Agenda

- Staff Introductions
- Panel Introductions
- Stats
- Poll
- Client Choice benefits and types
- Panel Discussion
- Barriers
- Continue to Stay COVID Safe
- Questions?

Panel Members

Rocky Baldassare – Community Table

Jo Haynes – Evergreen Christian Outreach

Will Larsen – Mission Hills Baptist Church – Life Center

Rick Pollock – Metro Caring

Alisha Wenger - Community Food Bank GJ

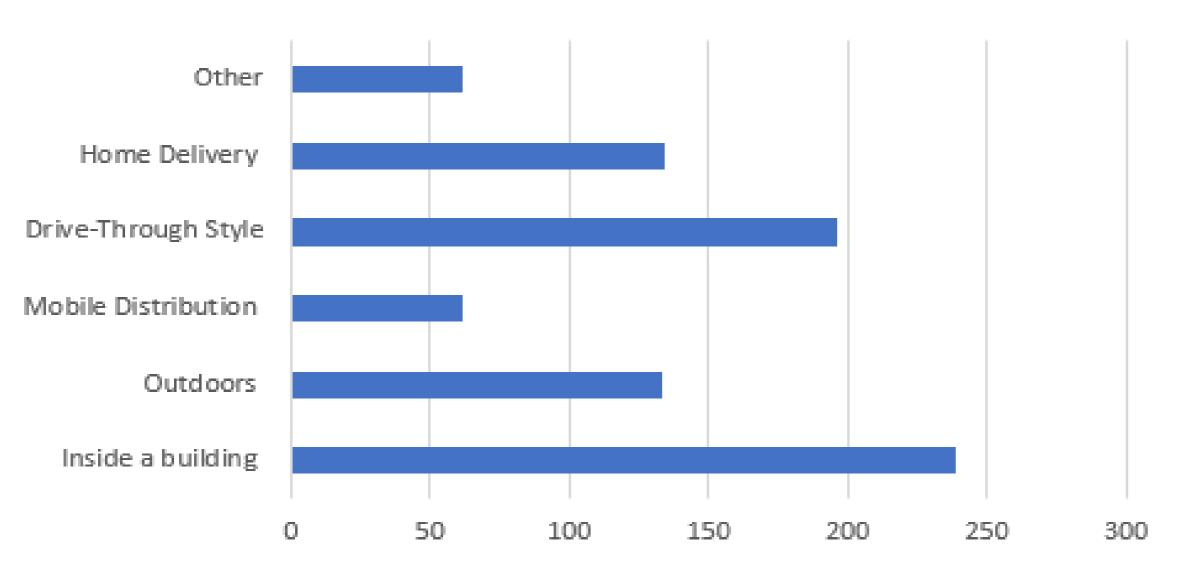
Lorena Toland – Food Bank of the Rockies COVID Safety Tips



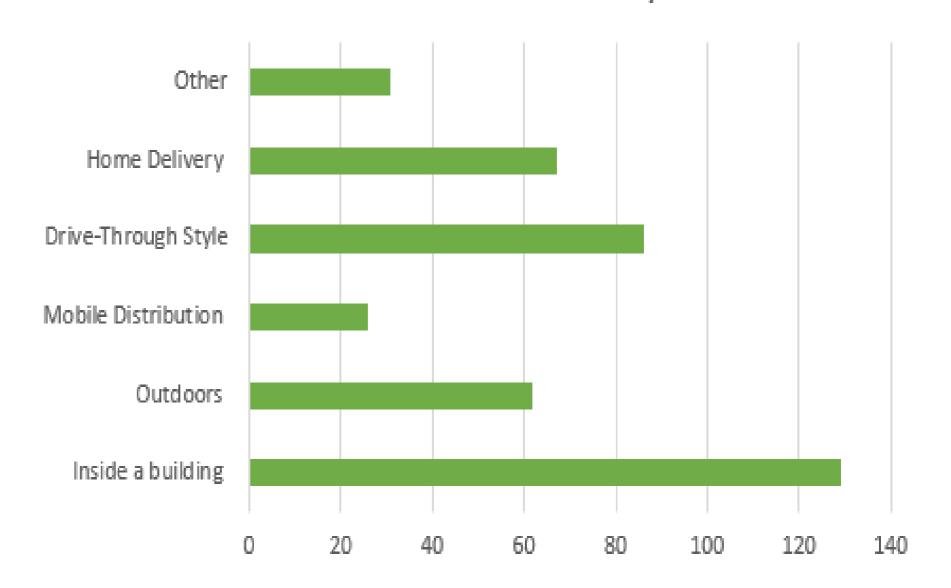
Partner Survey Results







Distribution Method: February 2021



Benefits of Client Choice



"Imagine going to a restaurant and rather than giving you a menu, the waiter simply gives you a meal."

- Reinventing Food Banks and Pantries



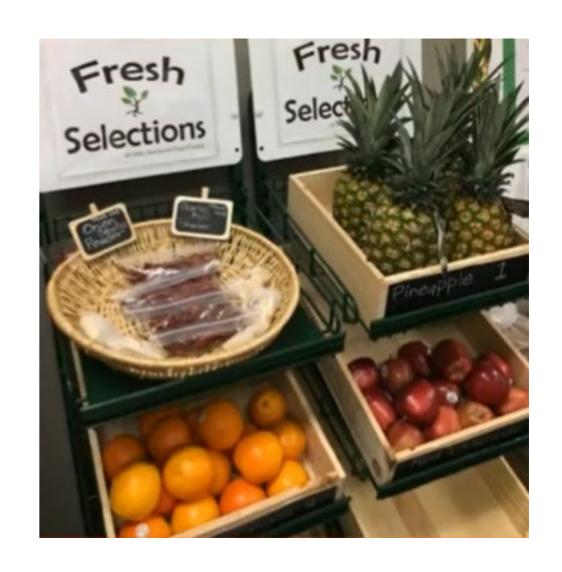
Benefits of Client Choice



Empowering clients to choose the food items they prefer in a space where a variety of options are available and promoted.

For your pantry:

- Less food waste, as clients do not throw away foods they don't like or can't use
- Your pantry can monitor what foods are popular and which are not, and base future purchases on that knowledge. Therefore, money is saved as rarely selected items are not purchased as frequently
- More flexibility in what foods to purchase; no need to have enough of every item for every household
- Less staff time spent preparing food boxes can mean more time available for staying open later in the evenings or on weekends, which may be the only time the working poor can shop
- On-hand grocery inventory will reduce in size, allowing for a smaller, more organized pantry



Benefits of Client Choice

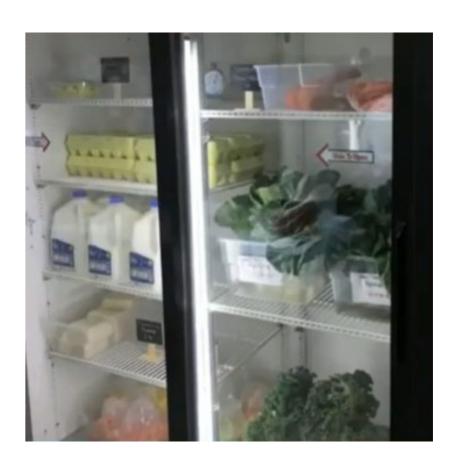


For your clients:

- Provides a sense of dignity which can positively impact their confidence level
- Provides the opportunity to acquire and exercise skills in budgeting
- Ensures that clients get the types of food their families need, enjoy and will use
- Ensures that clients who have special food needs (e.g. diabetics, cultural preference) are getting the foods they need and not getting foods they can't eat
- Prevents the distribution of highly perishable foods to households unequipped with functional stoves or refrigerators
- Provides more interaction with staff and volunteers, enhancing the shopping experience and client morale

For your volunteers:

- The volunteer work is more personally rewarding and enjoyable
- They are interacting with people instead of boxes of food
- The work is less physically demanding





Client Choice Options

FOOD * BANK OF THE ROCKIES

Point System

 Foods are given points based on the actual cost of an item at the grocery store. Clients are permitted to select foods until they reach the predetermined points

Foods that cost this much:	Receive this many points:	Get this color sticker:	
\$0 - \$1.00	1	Red	
\$1.01 - \$2.00	2	Blue	
\$2.01 - \$3.00	3	Yellow	

Pure Client Choice

 Allowing clients to pick and choose what their family will consume.

Item System

 Households are given a portion of food items based on Family or Household Size.

Family Size	Receives this many items:	
3 - 4	25	
5-6	35	
6 - 8	50	

List System

 Creating a list of selected food items that clients will be able to select.



Did you know that?

The average family needs groceries 2.2 times per week. Unfortunately, many food pantries only serve people once per month.



Table System



Community Table

Presenter: Rocky Baldassare







Evergreen Christian Outreach

Presenter: Jo Haynes







Mission Hills Baptist Church – Life Center

Presenter: Will Larsen

SHOPPING PREFERECES

ARE YOU: Walking or Driving Today?
HOW MANY IN FAMILY?
MEAT: Beef - Chicken - Pork - Fish
DAIRY: Milk — Dairy FREE Milk - Creamer – Yogurt – Eggs – Cheese
CANNED GOODS: Y/N
FRESH VEGGIES: Y/N
FRESH FRUIT: Y/N
PREPARED MEALS: Y/N (prepared salads, frozen meals etc.)
DESSERT: Y/N (Gluten Free Y/N)
BREAD: Y/N (Gluten Free Y/N)
CEREAL: Y/N



Metro Caring

Presenter: Rick Pollock

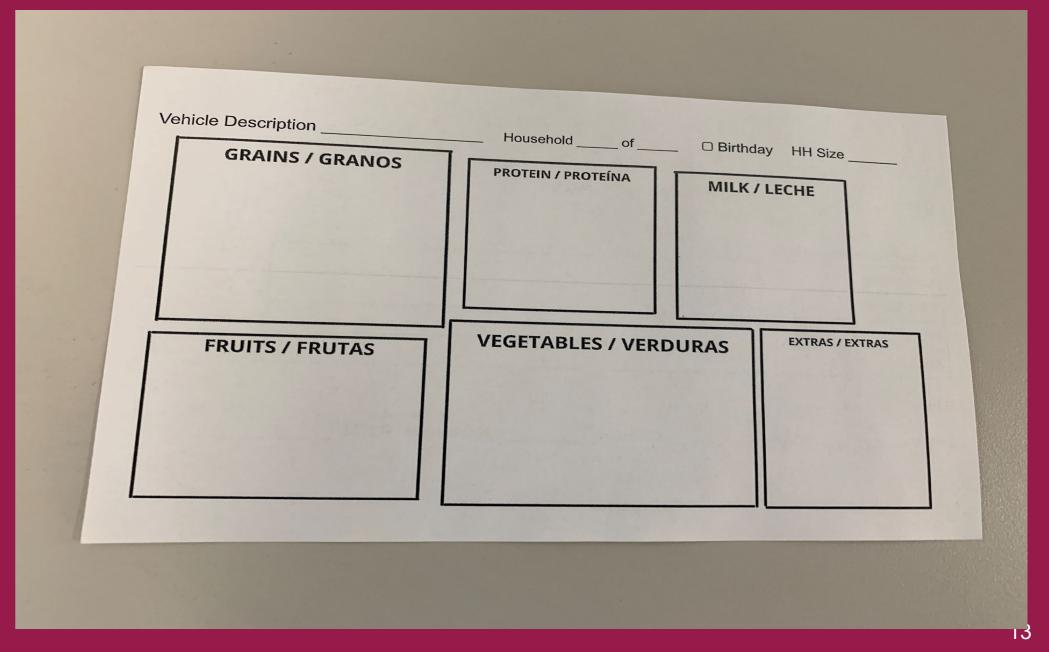


Community Food Bank – Grand Junction

Presenter: Alisha Wenger





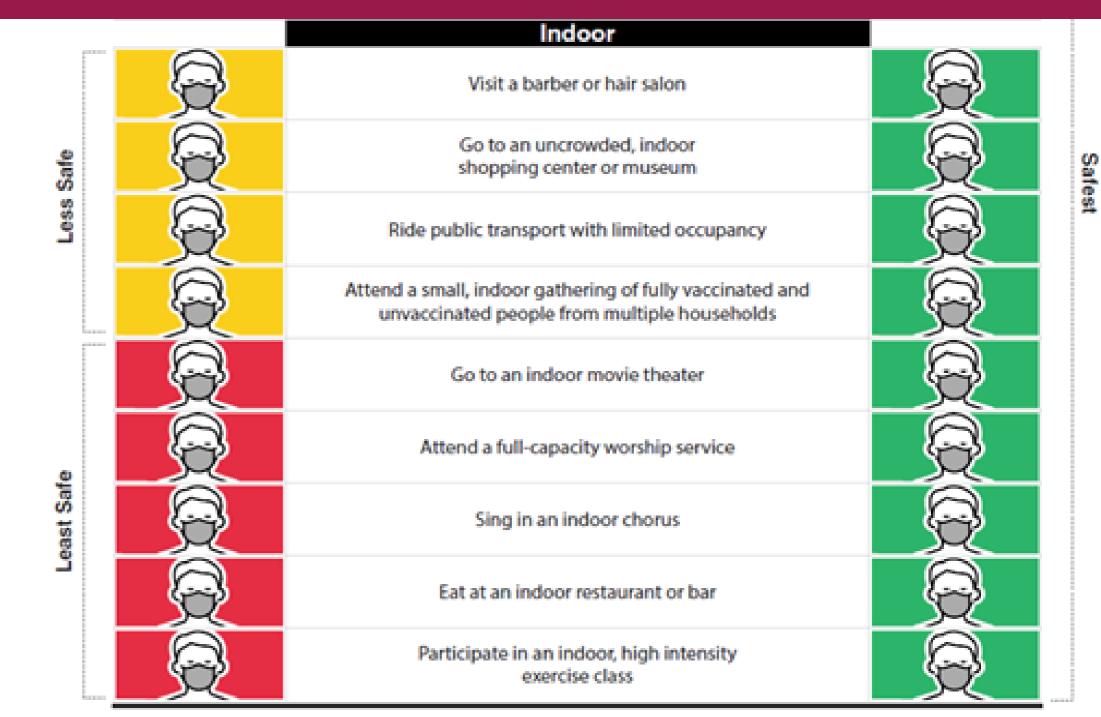


Being COVID Safe

- Wear a mask
- Ensure 6 feet of physical distance between people/parties
- Avoid crowds or poorly ventilated areas
- Establish single-direction traffic flow
- Display signage for masks to be worn
- Enhance cleaning and sanitation
- Require handwashing upon arrival, departure, and throughout the day

Choosing Safer Activities

	Unvaccinated People	Your Activity Outdoor	Fully Vaccinated People
	9	Walk, run, or bike outdoors with members of your household	9
Safest	9	Attend a small, outdoor gathering with fully vaccinated family and friends	9
	9	Attend a small, outdoor gathering with fully vaccinated and unvaccinated people	9
Less	9	Dine at an outdoor restaurant with friends from multiple households	9
Least Safe	Q	Attend a crowded, outdoor event, like a live performance, parade, or sports event	



What are the barriers to moving back to client choice?

www.slido.com

Enter Code: #643443



Agenda

Next Meeting: July 2021
 Topic: Sourcing

We ignite the power of community to nourish people facing hunger.

Thank you

